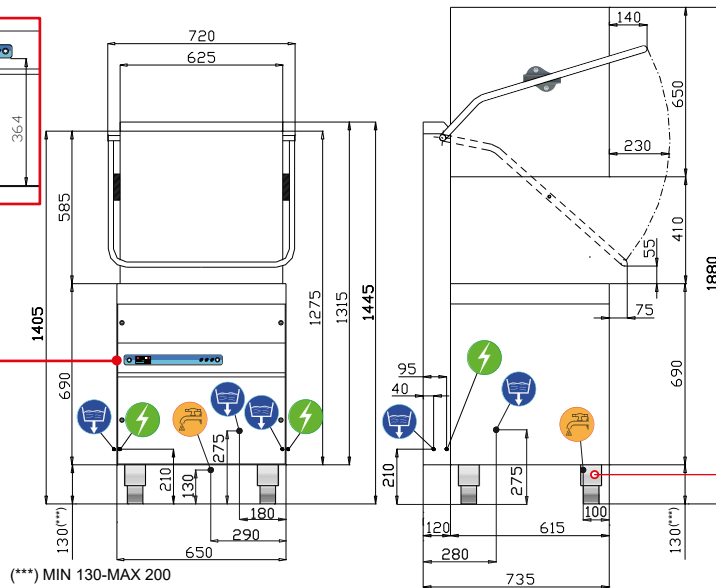

**CONTROL PANEL POSITION**


(\*\*\*) MIN 130-MAX 200


**PIEDINO "MARINA"  
"MARINA" FOOT**


	WATER CONNECTION 3/4" GAS
	DRAINING PIPE Ø 24mm
	ELECTRICAL SUPPLY

TECHNICAL DATA				
<b>EXTERNAL DIMENSIONS</b>				
width	720 mm			
depth	735 mm			
height	1445/1880(open hood) mm			
WEIGHT	100 kg			
VOLTAGE	400V 3N 50Hz			
POWER REQUIRED	6900 W			
WATER HARDNESS	2-8 °F			
INLET WATER PRESSURE	200-400 kPa			
<b>CROCKERY DIMENSIONS</b>				
plates diameter	410 mm			
trays max. dimension	GASTRONORM 1/1 (530x325)			
RACK DIMENSION	500X500 mm			
RACK EQUIPMENT	2XC40 - 1XC44 - 2X15060			
WASHING CYCLES (sec)	1<50>	2<80>	3<120>	4<180>
<b>WATER SUPPLY 55°C</b>				
racks/h(*) <sup>(1)</sup>	<b>72</b>	<b>45</b>	<b>30</b>	<b>20</b>
<b>WATER SUPPLY 10°C</b>				
racks/h(*) <sup>(1)</sup>	<b>22</b>	<b>22</b>	<b>22</b>	<b>20</b>
WATER CONSUMPTION / CYCLE (water pressure 200kPa)	2.8 l			
BOILER CAPACITY	10 l			
BOILER HEATING ELEMENT	6000 W			
RINSING TEMPERATURE (SET)	85°C			
TANK CAPACITY	30 l			
TANK HEATING ELEMENT	2700 W			
TANK TEMPERATURE (SET)	55°C			
PUMP POWER	900 W<500 L/min***>			
DRAIN PUMP (optional)	25W h MAX scarico 0,8m<40L/min***>			
NOISE	63,6±0.7 dB(A)			

(\*) STANDARD TERMOSTOP

(\*\*\*) MAXIMUM FLOW RATE

(<sup>1</sup>) In case of cold water supply and/or continuous washing, the rinse-water heating process might take more time than usual, until the proper rinse temperature is reached. For this reason, the wash-cycle total timing might result longer than set.