

GRANULE GASTRO® TECHNICAL DATA.

GENERAL.

Design	Hood-type pot washer, pass through model and rotating basket.
Outer dimensions (H x W x D)	2,339 mm (± 25) x 850 mm x 1,002 mm
Loading volume	220 litres (Ø 700 x H 570 mm)
Weight (filled / empty)	403 kg / 304 kg
Wash tank volume	83 litres
Rinse water volume	4 litres (ECO programme) 8 litres (Short / Normal programme) <i>To achieve 3,600 HUE in accordance with NSF/ANSI 3, 8 litres is necessary.</i>
Granule volume	8 litres
Wash water temperature	65 °C
Rinse water temperature	85 °C
Sound pressure level	< 70 dB (A)

PROGRAMMES & CAPACITY.

Wash programmes with Granules	ECO: 2 min Short: 3 min, 10 sec*** Normal: 5 min, 10 sec***
Wash programmes without Granules	ECO: 2 min Short: 2 min, 40 sec*** Normal: 4 min, 40 sec***
Max. / normal capacity per hour (normal capacity incl. handling)	156 / 120 GN1/1 or similar in other pots.
Capacity per programme	6 GN1/1 65 mm depth or 3 GN1/1 up to 200 mm depth and 3 GN1/1 up to 65 mm depth or similar in other pots.

WATER CONNECTION.

Hot water	½" (DN15), 55–65 °C, 3–10 °dH <i>Note: Reverse osmosis water and distilled water must not be used.</i> 1–6 bar, 15 litres per minute.
Cold water	½" (DN15), < 20 °C, 3–10 °dH 1–6 bar, 15 litres per minute. With optional steam reduction 3–6 bar.

ELECTRICAL CONNECTION.

Voltage**	3~ 400 V/50 Hz + PE / 3~ 415 V/50 Hz + PE / 3~ 230 V/50 Hz + PE
Fuses (hot water connection)	25A (400V, 415V) / 40A (230V)
Fuses (cold water connection)	32A (400V, 415V)
Max output, hot water connection	11.9 kW
Max output, cold water connection	16.9 kW
Wash pump motor	2.6 kW
Rinse pump motor	0.37 kW
Wash tank element*	9 kW (14 kW (cold water connection))
Rinse tank element*	9 kW (14 kW cold water connection)
Enclosure rating	IPX5

DRAIN & VENTILATION.

Ventilation with steam reduction	150 m³/h
Ventilation without steam reduction	400 m³/h
Heat load to room with steam reduction (total/sensible/latent)	1.2 kW / 0.4 kW / 0.8 kW
Heat load to room without steam reduction (total/sensible/latent)	1.6 kW / 0.4 kW / 1.2 kW
Drainage pipe	Pipe Ø 32 mm
Drain	Capacity requirement 50 l/min <i>The machine must not be placed directly over a drain.</i>
Detergent and drying agent are required	Detergent and drying agent; 230 VAC signal is available from a separate box. Max. load total 0.5 A.

* Does not operate simultaneously.

** For all available voltage options, please turn to your sales representative or consult a valid pricelist.

*** 30 secs longer with steam reduction.

Granule Gastro® is supplied with a 2-metre-long power cable (without plug) for connection to an approved mains switch. The mains switch is not included in the delivery.



VOLTAGE OPTIONS.

Cannot find your special requirements in the list? All GRANULDISK pot washers are built to order and can often be customised to fit specific voltage conditions.

What are your needs?

Talk to your GRANULDISK sales representative or your preferred Certified GRANULDISK Sales Partner for more information about customisations.



TABLING.

Granule Gastro® is a pass through solution and needs to be installed with infeed and outfeed tabling to function optimally.

Talk to your GRANULDISK sales representative or your preferred Certified GRANULDISK Sales Partner for more information.



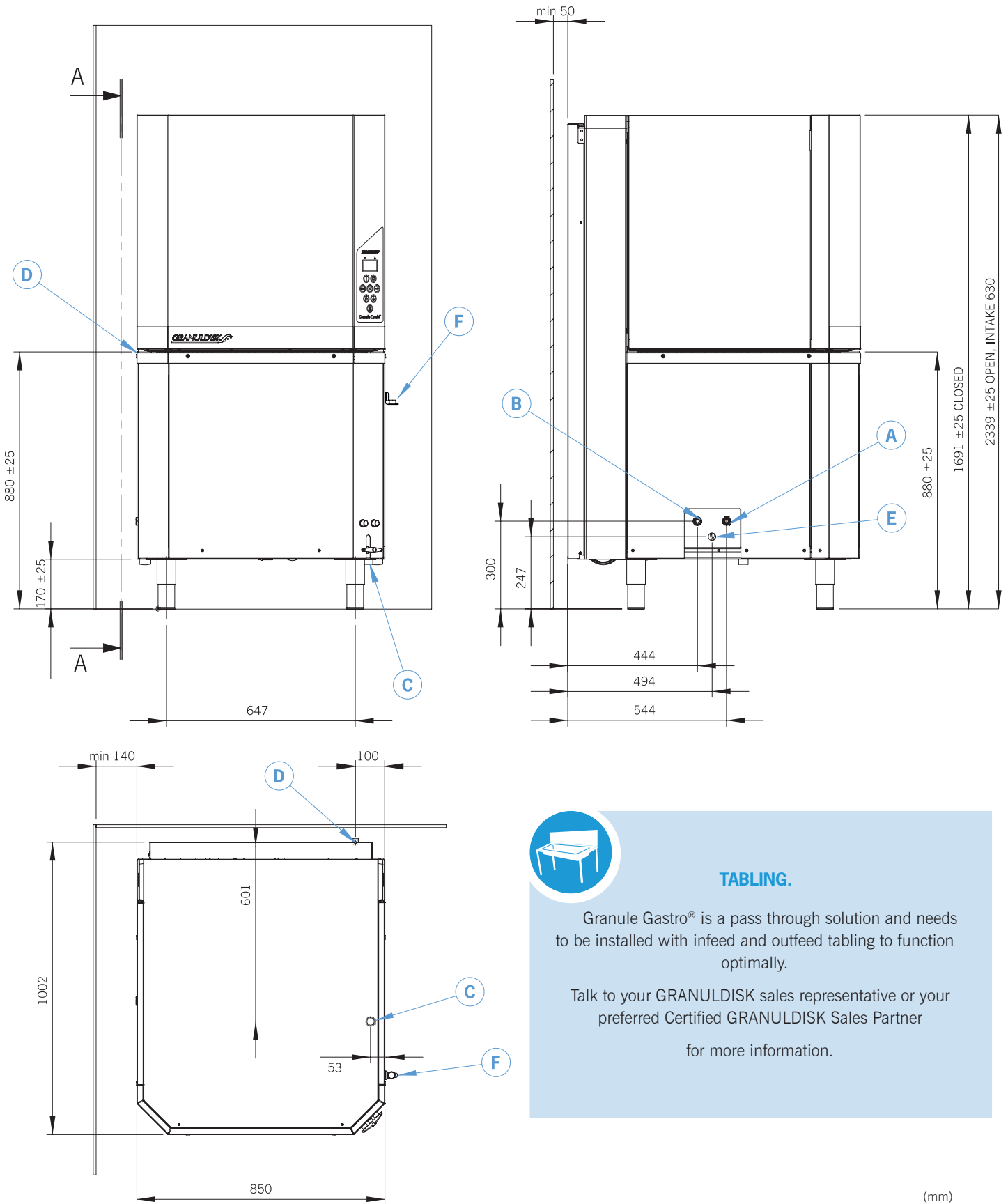
STEAM REDUCTION.

Ensure a more pleasant working environment for staff and lower the ventilation demands in the area by adding steam reduction to your solution.

Talk to your GRANULDISK sales representative or your preferred Certified GRANULDISK Sales Partner for more information about steam reduction for Granule Gastro®.

GRANULE GASTRO® INSTALLATION.

(A) Hot water 55–65 °C, 3–10 °dH, 5–18 °f. 1–6 bar, 15 L/min, max 6 bar static. G ½" BSP female, flexible hose min inner Ø 9 mm. (B) Cold water, < 20 °C, 3–10 °dH, 5–18 °f. 1–6 bar (3–6 bar if steam reduction), 15 L/min, max 6 bar static. G ½" BSP female, flexible hose min inner Ø 9 mm. (C) Drain. (D) Detergent/drying agent connection, signal 230V AC. (E) Electrical connection. (F) USB port.



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