

Warewashing Utensil Dishwasher 1170 plates/h with Drain Pump and Atmospheric Boiler, Continuous Water Softener

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____

**503022 (LU7ADPWS)**1170 plates/h active
dishwasher with drain pump,
atmospheric boiler and built in
continuous water softener

Short Form Specification

Item No. _____

Multi-purpose dish/utensil washer. Front loading with 450mm door opening. 304 AISI stainless steel top, front and side panels, wash tank, tank filter and wash and rinse arms. Wash tank (42lt) with rounded corners. Double skinned insulated walls and counterbalanced door with double stop. 3 programmable washing cycles. Self cleaning cycle. Continuous water softener. Digital control panel with display of wash and rinse temperatures. Built-in atmospheric boiler (12lt) with automatic boiler emptying function. Rinse booster pump. Boiler with 304L welding for protection against corrosion. Active rinse system guarantees a constant rinse temperature of 84°C. Rinse cycle duration 16 seconds can be modified to 35 seconds. Drain pump. Fault auto-diagnosis system. Rinse aid dispenser. Pre-arranged for external detergent dispenser, HACCP and Energy management device. Hourly capacity: 1170 dishes/65 baskets 500x530mm.

Supplied with: n.1 basket for plates, n.1 wire basket for pizza plates, trays, and small utensils and n.2 cutlery containers.

Main Features

- Built-in atmospheric boiler sized to raise incoming 50 °C water to 84 °C minimum for sanitizing rinse. No external booster is required.
- Constant temperature of 84 °C throughout the rinsing cycle regardless of the network's water pressure and temperature.
- High efficiency air gap (class A) in water inlet circuit to avoid water being siphoned back into the network as a result of a sudden drop in main pressures.
- Green light of "WASH SAFE CONTROL" confirms that items have been rinsed properly.
- Double rack support equipped with either a large 550x535mm rack for pizza plates, trays and utensils or a standard 500x500mm rack for plates, cups and cutlery.
- Equipped with drain pump for easy and quick installation without opening the machine.
- Built-in continuous water softener (automatically activated) with two resin containers which automatically alternate during regeneration to provide non-stop washing.
- Fault auto-diagnosis system.
- Simple service from the front.
- Easy to remove wash/rinse arms and filter.
- Fully automatic self-cleaning cycle avoids the risk of bacteria proliferation.
- Easy to access front loading regeneration salt container
- Alarm to warn operator when regeneration salt container is empty.
- 100% of rinse water is regenerated without loss of pressure during rinse cycle, ensuring full detergent removal and item sanitization.
- Simple control panel, with digital display for wash and rinse temperature.
- Automatic boiler emptying function.
- 55/90/300 seconds cycles.
- Low noise level <65 dBA.

Construction

- Counter-balanced door to minimize impact when opening and closing.
- Unit to feature rinse aid dispenser pump.
- Unit to feature smooth surfaces to facilitate cleaning.
- Wash/rinse arms and nozzles in stainless steel.
- 304 AISI stainless steel front and side panels, wash tank and filter.
- Double skinned construction.
- Completely closed on the back by a cover plate.
- Double wash tank with rounded corners for easier cleaning operations.
- No pipes inside the washing chamber.

Sustainability

- Pre-arrangement for HACCP system implementation and Energy Management device.
- Finished in top quality materials to ensure durability.

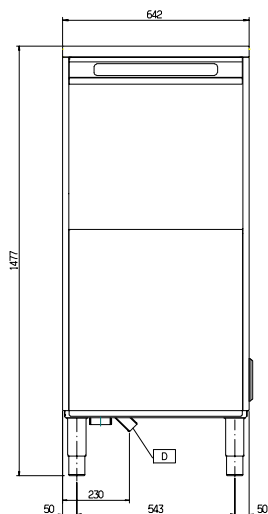
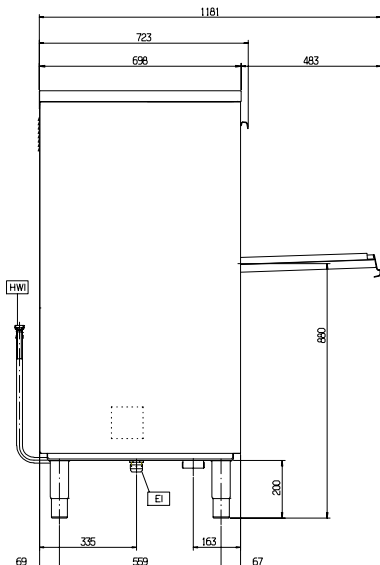
APPROVAL: _____

Included Accessories

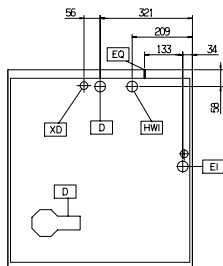
- 2 of Yellow cutlery container PNC 864242
- 1 of Basket for 18 dinner plates or 27 side plates (max. diam. 240 mm) PNC 867002
- 1 of Wire basket with dividers for pizza plates, trays and little utensils PNC 867045

Optional Accessories

- Kit to measure total/partial water hardness PNC 864050 ☐
- Detergent pump kit PNC 864218 ☐
- Yellow cutlery container PNC 864242 ☐
- Filter for total demineralization PNC 864367 ☐
- Set of 4 yellow cutlery containers PNC 865574 ☐
- Basket for 12 soup plates or 12 cups (max. diam. 240 mm) PNC 867000 ☐
- Basket for 18 dinner plates or 27 side plates (max. diam. 240 mm) PNC 867002 ☐
- Cover grid for small/light items in rack PNC 867016 ☐
- Basket for 16 glasses max. height: 70 mm - blue PNC 867023 ☐
- Basket semi-professional (500x500x190mm) PNC 867024 ☐
- Wire basket with dividers for pizza plates, trays and little utensils PNC 867045 ☐
- Wire basket for utensils PNC 867046 ☐

Front

Side


- D** = Drain
EI = Electrical inlet (power)
EO = Electrical Outlet
HWI = Hot water inlet
XR = Rinse aid connection

Top


Electric

Supply voltage:

503022 (LU7ADPWS) 400 V/3N ph/50 Hz

Total Watts:

12.1 kW

Wash pump power:

0.8 kW

Water:

Washing tank capacity (lt):

42

Boiler Capacity (lt):

12

Washing cycle electrical elements:

3 kW

Hot rinse cycle duration (sec.):

16

Min hot rinse water consumption (lt/cycle)**:

3.8

Key Information:

Washing cycle temperature:

55-65 °C

Hot rinse cycle temperature:

84 °C

Working cycles time (sec.):

55/90/300

Cell dimensions - width:

554 mm

Cell dimensions - depth:

570 mm

Cell dimensions - height:

450 mm

External dimensions, Width:

642 mm

External dimensions, Depth:

723 mm

External dimensions, Height:

1477 mm

Net weight:

100 kg

Shipping weight:

110 kg

Shipping height:

1700 mm

Shipping width:

760 mm

Shipping depth:

820 mm

Shipping volume:

1.06 m³

Dishes capacity:

1170/hr

Basket capacity:

65/h

Sustainability

Water supply temperature*:

50 °C