

HYDROPOWER

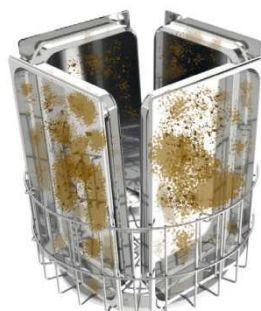
COMBI HIGH-PRESSURE WAREWASHER
FOR TRAYS AND PLATES



2 in 1: HYDROPOWER, the ultimate warewashing technology! This innovative product features unique solutions: a high pressure utensil washer and a hood-type dishwasher.

The cleaning power of high-pressure water jets guarantees excellent results in few minutes without the need of granules and soaking. Our versatile utensil washer goes beyond cleaning trays: it is also perfectly suited to wash dishes. Equipped with dedicated programs, it guarantees effective and hygienic cleaning, making it an ideal choice for professional kitchens that demand high efficiency and monitored operation. In terms of sustainability,

HYDROPOWER offers significant savings in detergent and time, thanks to the innovative PLUS system that minimizes water, energy, and chemical consumption. It delivers outstanding results even against the most stubborn dirt and quick turnaround of kitchenware, maximizing productivity. By automating tasks that previously required soaking and hand washing, our HYDROPOWER allows kitchen staff to focus on other important duties. Designed to meet the demanding needs of canteens, caterers, airports, and restaurants, it provides excellent value by saving both time and money while maintaining top cleanliness standards.



FEATURES

STANDARD

- Double skin
- Compact size: smaller than a warewasher, slightly wider than a standard hood type model!
- 2 FUNCTIONS:
 - - tray/pan washer version with high pressure jet: for burnt or furred up GN trays or pans
 - - dishwasher version: to wash dishes like a classic hood type model
- 1 x high pressure wash pump for trays
- 1 low pressure wash pump for dishes
- 5" TFT color display
- 8 wash programs:
 - 4 cycles for trays
 - 4 cycles for plates
- Final step after rinse: "spinning" function (fast basket's rotation) to help remove water from pans and trays
- Hood opening with useful height of 55 cm
- Tank and boiler in AISI 316
- Our PLUS system grants a constant rinse temperature and pressure
- Built-in peristaltic rinse-aid dispenser
- Self cleaning cycle
- Break Tank

OPTIONS

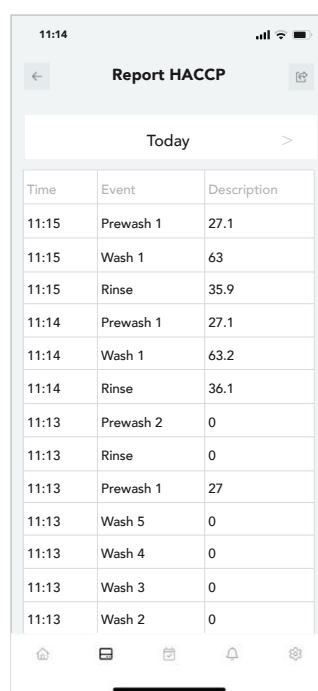
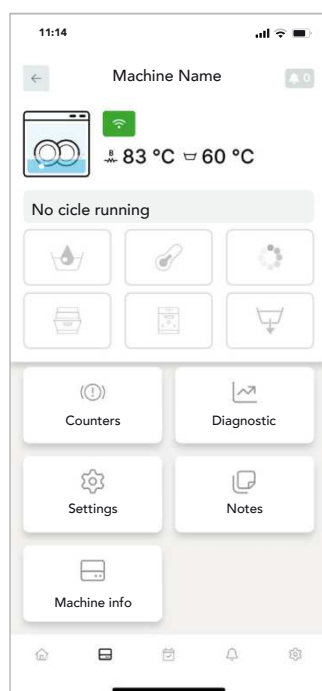
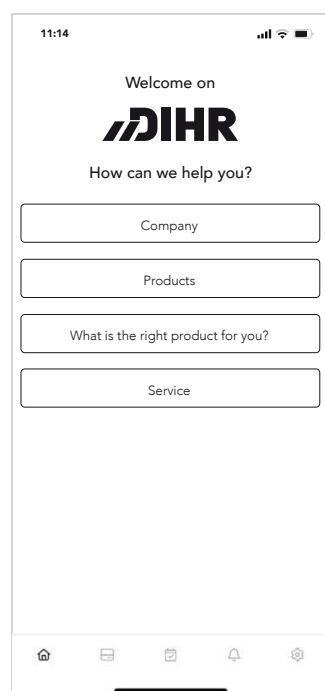
- Remote display (replacing the lower door one)
- HR Heat recovery steam condensing unit for cold water supply
- Exhaust fan (on the version without HR)
- LIFT: automatic hood lift at the end of the cycle
- Automatized drain
- Drain pump
- Built-in peristaltic detergent dispenser
- WRAS or DVGW

CONNECTIVITY 4.0 & APP

WHEREVER YOU ARE...

YOUR DISHWASHER, JUST A CLICK AWAY

You will be constantly connected to the machine to monitor the work phases, review any eventual alarm and configure remotely the operating parameters according to your needs. Compliant with HACCP norms. Thanks to our brand new App, you will have access to connected machines and all commercial and technical documentation.



View all the working parameters and event records, working hours and any problem at any time.



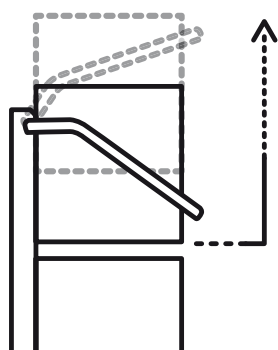
In case of problem, the machine promptly alerts you. The technician can intervene remotely to solve the problem or anticipate the needed parts for an on-site intervention.



A daily activity report is available with all the events related to the dishwasher in a detailed spreadsheet with HACCP data.



Our Connectivity system is a revolutionary device limiting and facilitating the eventual intervention of a technician who can anticipate the necessary parts to be replaced, saving time and money.



IMPROVED LIFT SYSTEM:

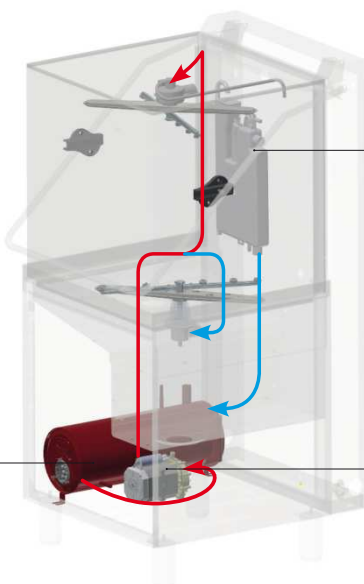
AUTOMATIC TWO-STEP HOOD LIFT AT THE END OF THE CYCLE

The hydraulic system has been replaced by an electric motor. Its simplicity limits maintenance and the formation of limescale. The latter, freeing up space, allows to add more options to the LIFT models.

PLUS SYSTEM

GUARANTEED RINSE EVEN WITH LOW PRESSURE OF THE WATER INLET

We have developed an innovative rinsing system at constant temperature, consumption and water pressure, regardless of external conditions. The PLUS System ensures optimal and constant rinsing performance thanks to the combination of Break Tank, atmospheric boiler and rinse pump.



BREAK TANK

The Break Tank system prevents the heated water of the boiler to go back and mix with the fresh water supply.

ATMOSPHERIC BOILER

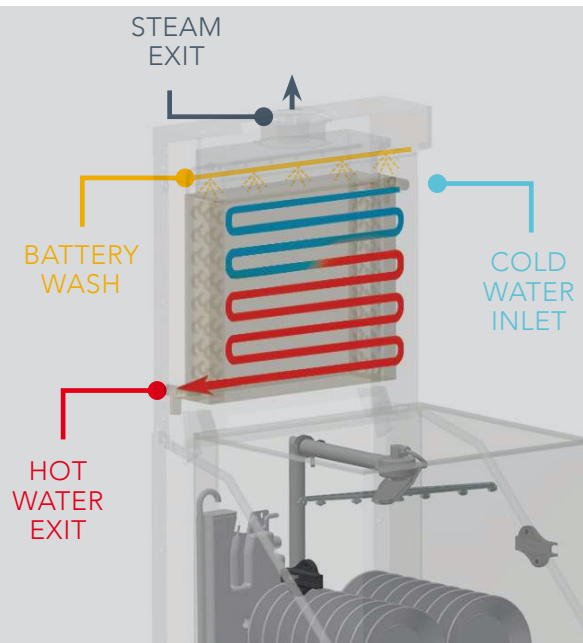
The water temperature in the boiler remains constant at 85°C throughout the rinse, as the boiler refill only occurs once the rinse cycle is done.

RINSE PUMP

The water is sucked from the boiler through a rinse pump and is sent to the rinse nozzles. The correct pressure is ensured regardless of the water inlet pressure and temperature.

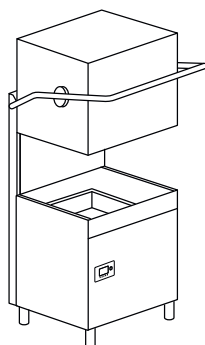
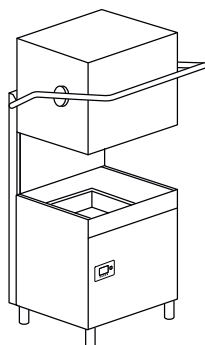
HR - ENERGY RECOVERY

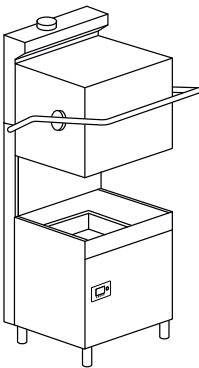
The ENERGY RECOVERY system uses the heat produced by the machine to preheat the inlet cold water (8-15 °C). This is an immediate saving on energy costs. Additionally, an optimal temperature in the dishwashing area is achieved as the air is no more affected by steam and humidity.

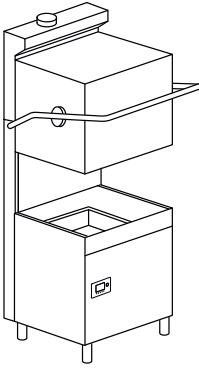


HYDROPOWER

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Model	Voltage	Capacity	Dimensions	Code
HYDROPOWER	ELECTRONIC 8 PROGRAMS			
	400 V 3N 50 Hz 13 kW	 4xGN 1/1 -----	830x940x 1720/2200 H	HYDROPOWER
		 2 vassoi 600x400		
		 210 < Ø < 240 <i>Useful height: 55 cm</i>		
HYDROPOWER LIFT	ELECTRONIC 8 PROGRAMS			
	400 V 3N 50 Hz 13 kW	 4xGN 1/1 -----	830x940x 1720/2200 H	HYDROPOWER LIFT
		 2 vassoi 600x400		
		 210 < Ø < 240 <i>Useful height: 55 cm</i>		

Model	Voltage	Capacity	Dimensions	Code
HYDROPOWER HR	ELECTRONIC 8 PROGRAMS			
	400 V 3N 50 Hz 13 kW	 4xGN 1/1	830x940x 2277 H	HYDROPOWER HR

		 2 vassoi 600x400		
		 210 < Ø < 240 <i>Useful height: 55 cm</i>		
HYDROPOWER HR LIFT	ELECTRONIC 8 PROGRAMS			
	400 V 3N 50 Hz 13 kW	 4xGN 1/1	830x940x 2277 H	HYDROPOWER HR LIFT

		 2 vassoi 600x400		
		 210 < Ø < 240 <i>Useful height: 55 cm</i>		

OPTIONS

				BT	DBE	DDE	PS
Model	380-415 V 3N 50 Hz	220-240 V 3 50 Hz	380-415 V 3 50 Hz	Break tank	Peristaltic rinse-aid disp.	Detergent dispenser	Drain pump
HYDROPOWER	●	□	€	●	●	€	€
HYDROPOWER HR	●	□	€	●	●	€	€
HYDROPOWER LIFT	●	□	€	●	●	€	€
HYDROPOWER HR LIFT	●	□	€	●	●	€	€

● Standard

---- Not available

□ Upon request

HR Available in case of osmotic water supply, if the electrical conductivity is higher than 200 microsiemens

LIFT Automatic hood lift at the end of the cycle

PLUS Rinse with constant temperature and stabilized consumption

EAC label upon request

Water supply 55° C. Water hardness min 2°f - max 8°f (if higher, an external water softener is required)

XP In case of cold water supply for rinse 8 °C 55 °C, and without any heat recovery, the extra power option is mandatory

	SA	VA	DVGW	XP	PAP	WRAS	CONTROL
Model	Automa- tized drain	Suction fan	DVGW	Extra power	Booster pump	WRAS	Substitute remote control panel
HYDROPOWER	€	€	€	€	●	€	€
HYDROPOWER HR	€	----	----	€	●	----	€
HYDROPOWER LIFT	€	€	€	€	●	€	€
HYDROPOWER HR LIFT	€	----	----	€	●	----	€

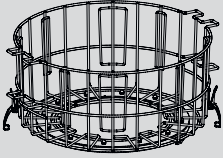
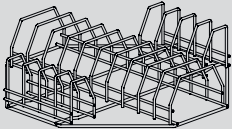
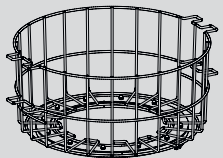
WRAS - DVGW Booster pump included.

BT Booster pump included.

With osmotic water supply and electrical conductivity lower than 200 microsiemens, it is mandatory to install a stainless steel heat exchanger

Water supply 55 °C. Water hardness min 2°f - max 8°f (if higher, an external water softener is required)

We recommend to install the machine in a well ventilated room, with a properly sized steam exhausting system

	Description	Capacity	Dimensions	Code	
	TRAYS BASKET	Standard 4 GN 1/1 or 2 600 x 400 mm trays	615x265H	11900028	
	SUPPORT FOR DISH BASKET	Standard 14 dishes	500x500x105H	11900029	
	DISH SUPPORT BASKET	Standard	615x265H	11900030	