



The DIHR rack-type dishwashers are the ideal answer for demanding customers such as restaurants, canteens, schools, hospitals, hotel of any size, cruise-liners, caterers and airports. Models equipped with reinforced double rinse on an independent module. Wash and rinse areas are completely separated, this avoids any interference between detergent and rinse aid, increasing its effectiveness and achieving a consequent reduction in consumption.

The wider distance between the pre-rinse arms also avoids the contamination in the rinse zone. Thanks to the renewed double rinsing system, we achieved a radical reduction of water consumption down to less than one liter per basket: far below the best market standards. This result, showing the green heart of the RX PRO line, allows significant savings on chemicals and electricity bills.



FEATURES

STANDARD

- SMART DRIVE advancement system with 5 speeds
- IPX5 electronic board
- TFT 5.7" display and soft touch keyboard
- Frequently used keys shortcut and menu language setting
- Constant monitoring of key operating parameters with integrated HACCP interface
- Alarms and events report
- ECO-DET Detergent economizer
- Reinforced double rinse 2R+, more effective and with limited consumptions
- 1-DRAIN Centralized drain
- Preset configuration to install our DIHR dispensers
- Water, energy consumptions and working time read out
- Preset maintenance reminder
- Possible working modes for dryer unit: all off, only fan or total power + fan (4,5 kW or 9 kW, maximum power according to the model)
- AISI 316 stainless steel tanks and boilers

OPTIONS

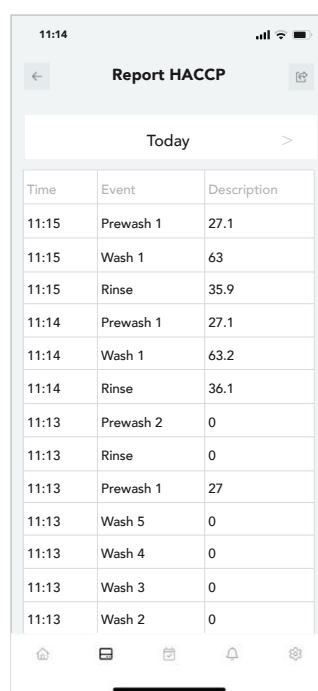
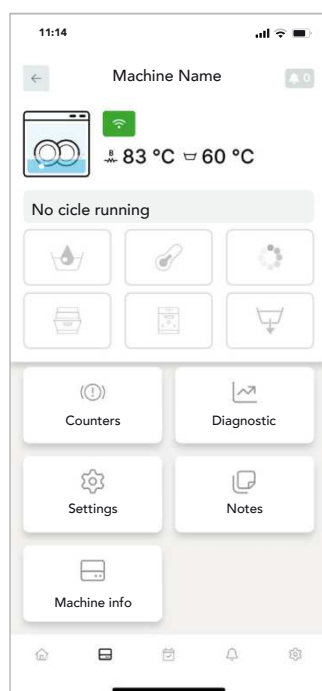
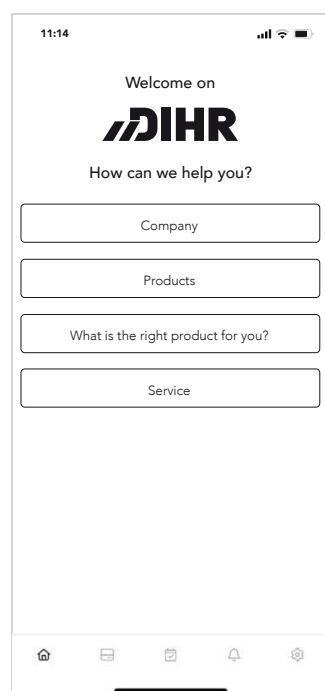
- Linear and 90°/180° corner drying modules, power 4,5 kW or 9 kW (double skin door available only for linear models) and steam dryer available
- Steam condenser (SC10) or 3 heat recovery systems, to be chosen according to the type of machine (XP included)
- Detergent dispenser with probe or dispensers kit
- Booster pump
- Hydraulic security system Break Tank
- Extra power for boiler
- Thermal and acoustic insulation
- Insulated tanks
- Stainless steel pumps
- Machine sanitization (with dedicated booster pump upon request)
- Delivery in 2 or more parts for easy handling
- CONNECTIVITY remote control compliant with the HACCP norms

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.

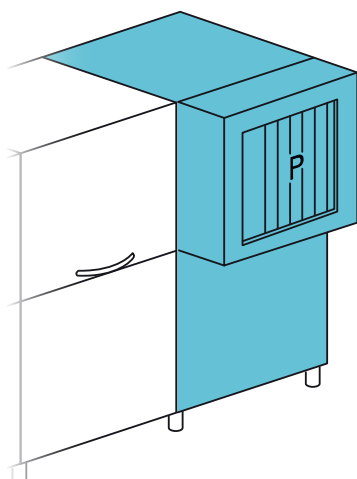
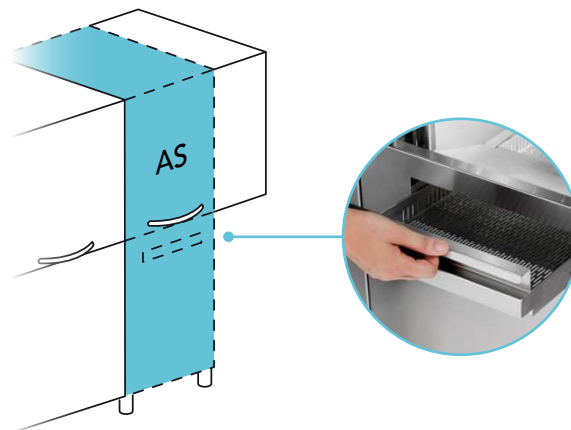


Our Connectivity system is a revolutionary device limiting and facilitating the eventual intervention of a technician who can anticipate the necessary parts to be replaced, saving time and money.

AS OPTION

AUTOMATIC SHOWER WITH FILTER DRAWER EASY+

Time and energy savings are increased thanks to AS and EASY+, a combined and specific filtering device. Dishes will only need a superficial manual clearing and the automatic shower of the AS module will do a pre-treatment action. (Not available with an installed LC option).



LC OPTION

90° CORNER PRE-WASH

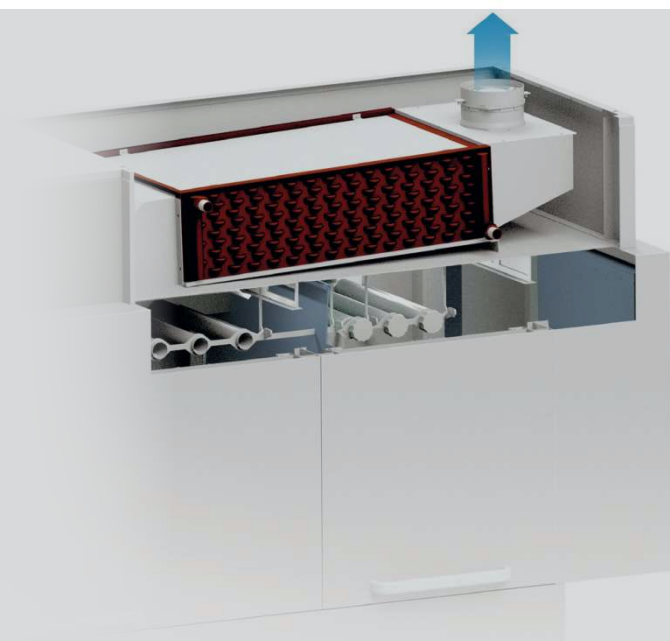
The design of our 90° corner pre-wash ensures the best solution taking up the minimal amount of space. Smaller dimensions, same productivity (Available on selected models and without AS option).

HEAT RECOVERY

The heat recovery system allows to supply the machine with cold water*, ensuring at the same time significant savings in terms of energy consumptions. The steam produced by the machine in operation (otherwise dispersed in the working environment) is aspirated and condensed in the heat exchanger (air –water).

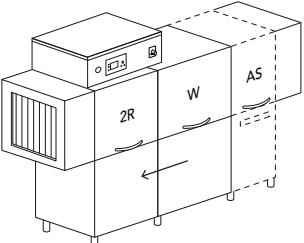
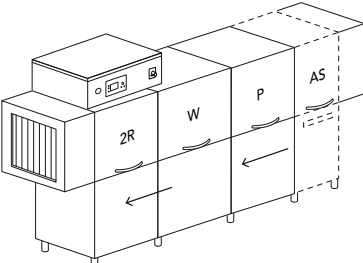
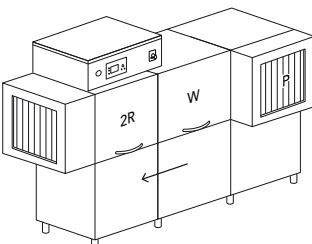
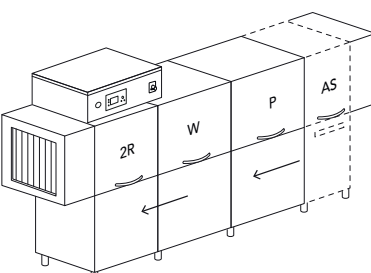
The heat produced through this process is transferred to the inlet water, bringing it to a temperature of approximately 45 °C and reducing energy consumptions.

*inlet water temperature between 8 °C and 15 °C



RX PRO

RACK-TYPE DISHWASHERS
WITH REINFORCED DOUBLE RINSE

Model		Voltage	Capacity	Dimensions	Code	
RX 246 5 SPEEDS						
	RACK EQUIPMENT 1 X C40 1 X C43 1 X C44 1 X C47 	400 V 3N ~ 50 Hz 20,68 kW	 Ø 450	2100x805 1830/2120 H 305 kg	RX 246	
				 500x500	AS + 450 mm	RX 246 AS
		400 V 3N ~ 50 Hz 2,68 kW 30 kg/h	100* - 250 racks / h	 GN 1/1 530x325x25H	RX 246 V	
					RX 246 AS V	
RX 296 5 SPEEDS						
	RACK EQUIPMENT 1 X C40 1 X C43 1 X C44 1 X C47 	400 V 3N ~ 50 Hz 21,58 kW	 Ø 450	2700x805 1830/2120 H 400 kg	RX 296	
				 500x500	AS + 450 mm	RX 296 AS
		400 V 3N ~ 50 Hz 3,58 kW 30 kg/h	135* - 300 racks / h	 GN 1/1 530x325x25H	RX 296 V	
					RX 296 AS V	
RX 296 LC 5 SPEEDS - CORNER PREWASH						
	RACK EQUIPMENT 1 X C40 1 X C43/B 1 X C44 1 X C47 	400 V 3N ~ 50 Hz 21,58 kW	 Ø 450	2425x985 1830/2120 H 400 kg	RX 296 LC	
				 500x500	 GN 1/1 530x325x25H	RX 296 LC V
		400 V 3N ~ 50 Hz 3,58 kW 30 kg/h	135 - 300 racks / h			
RX 326 5 SPEEDS						
	RACK EQUIPMENT 1 X C40 1 X C43 1 X C44 1 X C47 	400 V 3N ~ 50 Hz 25,86 kW	 Ø 450	3000x805 1830/2120 H 435 kg	RX 326	
				 500x500	AS + 450 mm	RX 326 AS
		400 V 3N ~ 50 Hz 4,86 kW 30 kg/h	150* - 330 racks / h	 GN 1/1 530x325x25H	RX 326 V	
					RX 326 AS V	

Model	Voltage	Capacity	Dimensions	Code	
RX 356 5 SPEEDS					
	RACK EQUIPMENT 1 X C40 1 X C43 1 X C44 1 X C47		400 V 3N ~ 50 Hz 37,26 kW	 Ø 450	3600x805 1830/2120 H 520 kg RX 356
			400 V 3N ~ 50 Hz 5,76 kW 52 kg/h	 500x500	AS + 450 mm RX 356 AS
				190* - 360 racks / h	 GN 1/1 RX 356 V
					530x325x25H RX 356 AS V
RX 356 LC 5 SPEEDS - CORNER PREWASH					
	RACK EQUIPMENT 1 X C40 1 X C43/B 1 X C44 1 X C47		400 V 3N ~ 50 Hz 37,26 kW	 Ø 450	3325x985 1830/2120 H 520 kg RX 356 LC
			400 V 3N ~ 50 Hz 5,76 kW 52 kg/h	 500x500	GN 1/1 RX 356 LC V
				190* - 360 racks / h	530x325x25H
RX 396 5 SPEEDS					
	RACK EQUIPMENT 1 X C40 1 X C43 1 X C44 1 X C47		400 V 3N ~ 50 Hz 40,04 kW	 Ø 450	3900x805 1830/2120 H 560 kg RX 396
			400 V 3N ~ 50 Hz 7,04 kW 55 kg/h	 500x500	AS + 450 mm RX 396 AS
				210* - 400 racks / h	 GN 1/1 RX 396 V
					530x325x25H RX 396 AS V

- V** Steam supply
P Prewash
W Wash
2R Double reinforced rinse (pre-rinse + rinse on module)
LC Corner prewash
AS Automatic shower with filter drawer +450 mm
***** Productivity according to DIN SPEC 10534 regulation (contact time)

EAC label upon request

Option compatibility to be confirmed by the manufacturer after verification

OPTIONS

				PRE DOS	UNI DOS	DDE-GROUP	DOS/S	SAN	PAP-SAN	DWI / T	DWI
Model	220-240 V 3 50 Hz	380-415 V 3N 50 Hz	60 Hz	DIHR disp. connections	UNIVERSAL disp. connec- tions	Dispensers kit	Dispenser with probe	Sanitization system	Booster pump sanitiz.	Tank insulation	Thermoacou- stic insulation
RX 246	€	●	+ 3%	●	€	€	€	€	€	€	€
RX 246 AS	€	●	+ 3%	●	€	€	€	€	€	€	€
RX 246 V	€	●	+ 3%	●	€	€	€	€	€	€	€
RX 246 AS V	€	●	+ 3%	●	€	€	€	€	€	€	€
RX 296	€	●	+ 3%	●	€	€	€	€	€	€	€
RX 296 AS	€	●	+ 3%	●	€	€	€	€	●	€	€
RX 296 V	€	●	+ 3%	●	€	€	€	€	€	€	€
RX 296 AS V	€	●	+ 3%	●	€	€	€	€	●	€	€
RX 296 LC	€	●	+ 3%	●	€	€	€	€	€	€	€
RX 296 LC V	€	●	+ 3%	●	€	€	€	€	€	€	€
RX 326	€	●	+ 3%	●	€	€	€	€	€	€	€
RX 326 AS	€	●	+ 3%	●	€	€	€	€	●	€	€
RX 326 V	€	●	+ 3%	●	€	€	€	€	€	€	€
RX 326 AS V	€	●	+ 3%	●	€	€	€	€	●	€	€
RX 356	€	●	+ 3%	●	€	€	€	€	●	€	€
RX 356 AS	€	●	+ 3%	●	€	€	€	€	●	€	€
RX 356 V	€	●	+ 3%	●	€	€	€	€	●	€	€
RX 356 AS V	€	●	+ 3%	●	€	€	€	€	●	€	€
RX 356 LC	€	●	+ 3%	●	€	€	€	€	●	€	€
RX 356 LC V	€	●	+ 3%	●	€	€	€	€	●	€	€
RX 396	€	●	+ 3%	●	€	€	€	€	●	€	€
RX 396 AS	€	●	+ 3%	●	€	€	€	€	●	€	€
RX 396 V	€	●	+ 3%	●	€	€	€	€	●	€	€
RX 396 AS V	€	●	+ 3%	●	€	€	€	€	●	€	€

●	Standard
----	Not available
DDE-GROUP	Both detergent (with probe) and rinse-aid dispensers included
DOS/S	For detergent dispenser only
SAN	Including dosing system for sanitizing product
DWI	Insulation option for the tunnel only, dryer excluded. Shelf dryer can be insulated upon request. Recommended with HR10 – HR20 – HRP40
DWI - DWI/T	Recommended with HR10 – HR20 – HRP40
DIV	Compulsory for machines > 4,5 m
XP	In case of cold water supply for rinse 8 °C 55 °C, and without any heat recovery, the extra power option is mandatory

	PAP	BT	DVGW	XP	DIV	CONN.	PI	SA	1-DRAIN	AUTOTIMER	ECO-DET	DRIVE
Model	Booster pump	Break tank	DVGW	Extra power	Price for division	Connectivity (HACCP)	S/S pumps	Automatized drain	Centralized drain	Autotimer	Detergent economizer	Smart drive 5 speeds
RX 246	€	€	€	€	€	€	€	€	●	●	●	●
RX 246 AS	€	€	€	€	€	€	€	€	●	●	●	●
RX 246 V	€	€	€	€	€	€	€	----	●	●	●	●
RX 246 AS V	€	€	€	€	€	€	€	----	●	●	●	●
RX 296	€	€	€	€	€	€	€	€	●	●	●	●
RX 296 AS	€	€	€	€	€	€	€	€	●	●	●	●
RX 296 V	€	€	€	€	€	€	€	----	●	●	●	●
RX 296 AS V	€	€	€	€	€	€	€	----	●	●	●	●
RX 296 LC	€	€	€	€	€	€	€	€	●	●	●	●
RX 296 LC V	€	€	€	€	€	€	€	----	●	●	●	●
RX 326	€	€	€	€	€	€	€	€	●	●	●	●
RX 326 AS	€	€	€	€	€	€	€	€	●	●	●	●
RX 326 V	€	€	€	€	€	€	€	----	●	●	●	●
RX 326 AS V	€	€	€	€	€	€	€	----	●	●	●	●
RX 356	€	€	€	----	€	€	€	€	●	●	●	●
RX 356 AS	€	€	€	----	€	€	€	€	●	●	●	●
RX 356 V	€	€	€	----	€	€	€	----	●	●	●	●
RX 356 AS V	€	€	€	----	€	€	€	----	●	●	●	●
RX 356 LC	€	€	€	----	€	€	€	€	●	●	●	●
RX 356 LC V	€	€	€	----	€	€	€	----	●	●	●	●
RX 396	€	€	€	----	€	€	€	€	●	●	●	●
RX 396 AS	€	€	€	----	€	€	€	€	●	●	●	●
RX 396 V	€	€	€	----	€	€	€	----	●	●	●	●
RX 396 AS V	€	€	€	----	€	€	€	----	●	●	●	●

CONNECTIVITY Includes HACCP option. 10 year plan

PI Available with 50 Hz frequency only. Not available for AS module

DVGW Not available with heat recovery and steam condenser
Components prescribed by DVGW on request (check option compatibility with the manufacturer)

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

Standard hints for scheduled maintenance and counters (working hours - water - energy)

Peak-cut connect upon request

OPTIONS

	SC10	HR10	HR20	HRP40	DR64	DR69	DR6V	DR94	DR99	DR9V
Model	Steam condenser	Heat recovery	Heat recovery	Heat recovery	Dryer + 400 mm / 4,5 kW	Dryer + 400 mm / 9 kW	Steam dryer + 400 mm	Dryer + 700 mm / 4,5 kW	Dryer + 700 mm / 9 kW	Steam dryer + 700 mm
RX 246 - RX 246 AS	€	€	----	€	€	€	----	€	€	----
RX 246 V - RX 246 AS V	€	€	----	€	----	----	€	----	----	€
RX 296 - RX 296 AS	€	€	€	€	€	€	----	€	€	----
RX 296 V - RX 296 AS V	€	€	€	€	----	----	€	----	----	€
RX 296 LC	€	€	€	€ ⁺	€	€	----	€	€	----
RX 296 LC V	€	€	€	€ ⁺	----	----	€	----	----	€
RX 326 - RX 326 AS	€	€	€	€	€	€	----	€	€	----
RX 326 V - RX 326 AS V	€	€	€	€	----	----	€	----	----	€
RX 356 - RX 356 AS	€	€	€	€	€	€	----	€	€	----
RX 356 V - RX 356 AS V	€	€	€	€	----	----	€	----	----	€
RX 356 LC	€	€	€	€ ⁺	€	€	----	€	€	----
RX 356 LC V	€	€	€	€ ⁺	----	----	€	----	----	€
RX 396 - RX 396 AS	€	€	€	€	€	€	----	€	€	----
RX 396 V - RX 396 AS V	€	€	€	€	----	----	€	----	----	€

ID Recommended for DR69 - DR6V - DR99 - DR9V. Not available for corner dryers

+ In models with LC it is not available when 90° and 180° curve drying is added

HRP40 Available with 400 V 3N 50 Hz frequency only

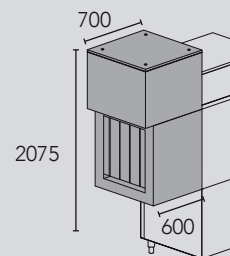
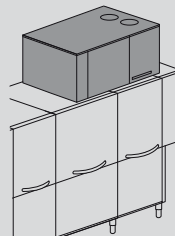
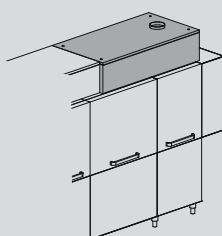
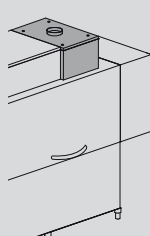
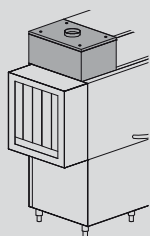
HR20 As an alternative HR10 or HRP40
For the model RX 296 LC +50 mm length with installed HR20 and dryer

DRA184MT - DRA189MT Mandatory division

HR10-HR20-HRP40 In case of cold water supply for rinse (8-15 °C), we recommend to install the heat recovery system optional.

DR64 - DR94 - DRA94MT - DRA184MT Not recommended for models RX 296, RX 326, RX 356, RX 396. Verify with manufacturer

Option compatibility to be confirmed by the manufacturer after verification



SC10

Steam condenser

HR10

Compact heat recovery

HR20

Heat recovery

HRP40

Heat recovery with heat pump

DR64

4,5 kW Electric

DR69

9 kW Electric

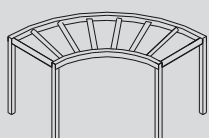
Dryer

DR6V

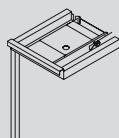
Steam dryer

	DRA94MT	DRA99MT	DRA9VMT	DRA184MT	DRA189MT	DRA18VMT	ID
Model	Motorized dryer 90° arc 4,5 kw	Motorized dryer 90° arc 9 kw	Motorized steam dryer 90° arc	Motorized dryer 180° arc 4,5 kW	Motorized dryer 180° arc 9 kW	Motorized steam dryer 180° arc	Double skin for dryer
RX 246 - RX 246 AS	€	€	----	€	€	----	€
RX 246 V - RX 246 AS V	----	----	€	----	----	€	€
RX 296 - RX 296 AS	€	€	----	€	€	----	€
RX 296 V - RX 296 AS V	----	----	€	----	----	€	€
RX 296 LC	€	€	----	€	€	----	€
RX 296 LC V	----	----	€	----	----	€	€
RX 326 - RX 326 AS	€	€	----	€	€	----	€
RX 326 V - RX 326 AS V	----	----	€	----	----	€	€
RX 356 - RX 356 AS	€	€	----	€	€	----	€
RX 356 V - RX 356 AS V	----	----	€	----	----	€	€
RX 356 LC	€	€	----	€	€	----	€
RX 356 LC V	----	----	€	----	----	€	€
RX 396 - RX 396 AS	€	€	----	€	€	----	€
RX 396 V - RX 396 AS V	----	----	€	----	----	€	€

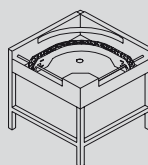
AVAILABLE ARCS:



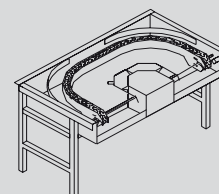
LC97 1300x1300x860 H
90° roller arc with tank



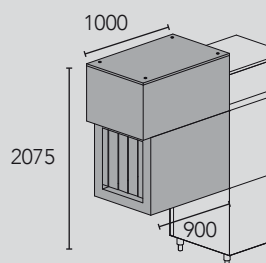
LC98 700x610x820 H
Angle loading table complete with
basket pull-through system



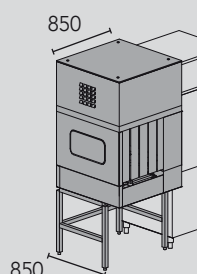
LC97/2 850x850x885 H
90° motorized arc (clockwise/
counter-clockwise)



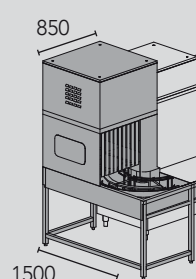
LC97/3 850x1500x885 H
180° motorized arc (clockwise/
counter-clockwise)



DR94 4,5 kW Electric
DR99 9 kW Electric
Dryer



DRA94MT 4,5 kW Electric
DRA99MT 9 kW Electric
Dryer with motorized arc 90°

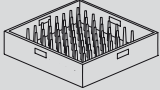
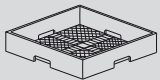
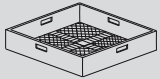
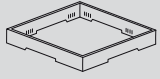
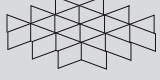
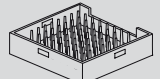
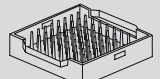
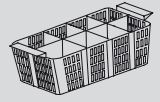


DRA184MT 4,5 kW Electric
DRA189MT 9 kW Electric
Dryer with motorized arc 180°

DR9V
Steam dryer

DRA9VMT
Steam dryer with motorized arc 90°

DRA18VMT
Steam dryer with motorized arc 180°

	Description	Capacity	Dimensions	Code	
	PLATE BASKET	18 plates	500x500x105 H	C 40	
	NARROW MESH CUTLERY BASKET		500x500x106 H	C 41	
	LARGE MESH BASKET	For glasses	500x500x105 H	C 44	
	HOLDER FOR GLASS SUPPORT	For glass support (C112-C113-C114)	500x500x50 H	C 111	
	GLASS SUPPORT	5x5 Glass Ø 87 mm (C111)	500x500x50 H	C 112	
	GLASS SUPPORT	4x4 Glass Ø 110 mm (C111)	500x500x50 H	C 113	
	GLASS SUPPORT	6x6 Glass Ø 72 mm (C111)	500x500x50 H	C 114	
	TRAYS BASKET	8 pcs, max. depth 25 mm	500x500x105 H	C 43	
	GASTRONORM TRAYS BASKET GN 1/1	6 pcs, max. depth 25 mm	500X500X105 H	C 43/B	
	CUTLERY BASKET		490x180x140 H	C 47	
	FLEXIBLE SHOWER complete with mixing group and lever tap, to be fixed to the wall		1000 H	D 01	
	FLEXIBLE SHOWER complete with mixing group and lever tap, to be fixed to the wall and intermediate tap		1000 H	D 02	

	Description	Capacity	Dimensions	Code	
	SHELF		1515x620x660 H	M 16 * ▯	
			2315x620x660 H	M 24 * ▯	
	GRADING TABLE WITH RUBBER RING AND HOLE	Special dimensions upon request	1600x1000x850 H	TC 16 * ▯	
			2400x1000x850 H	TC 24 * ▯	
	MECHANIZED GRADING TABLE With mechanized basket advancement system	1 waste hole	1800x1240x1525 H	RTC 18 * ▯	
		2 waste holes	2400x1240x1525 H	RTC 24 * ▯	
	T 35 T 55 T 80 - T 90 	Standard rubber ring Standard rubber ring	1200x590x860 H 1200x730x860 H 1500x730x860 H 1800x730x860 H	T 35 ▯ T 55 ▯ T 80 ▯ T 90 ▯	
	ROLLER TABLE + sink, right or left version Sink 500x400x270 H		1600x730x860 H	T 195 ▯	
	LINEAR ROLLER TABLE WITH TANK	Option end microswitch	1100x650x860 H 1600x650x860 H 2100x650x860 H	LC 96/A * ▯ LC 96/B * ▯ LC 96/C * ▯ LC 95	
	LINEAR ROLLER TABLE WITH TANK complete with end microswitch	Not compatible with same references Not on 180° arcs To be connected to LC 77/3 only and to dryer on 180°	1100x650x860 H 1600x650x860 H 1150x650x860 H 1650x650x860 H	LC 96/1 ▯ LC 96/1A ▯ LC 96/2 ▯ LC 96/2A ▯	
	90° roller arc with tank (exit only with roller table)	Optional connection to prewash tables	1300x1300x860 H	LC 97 *	
	Angle loading table complete with basket pull-through system		700x610x820 H	LC 98	
	90° MOTORIZED ARC (clockwise/counter-clockwise) 180° MOTORIZED ARC (clockwise/counter-clockwise)	It is mandatory to order the motorized arc with the machine	850x850x885 H	LC 97/2 *	
			850x1500x885 H	LC 97/3 *	

* Wooden cage +2% minimum + € / ▯ Special dimensions for tables upon request / Tables shown in right-to-left version

We strongly recommend the presence of a roller table with end microswitch at the exit of our rack type machines for a correct operation