



The special twin-cord conveyor system, sloped and separated by zone, avoids any contamination among modules and supports the special cold dryer at high pressure. The standard heat recovery uses the steam

produced by the machine to preheat the incoming cold water for immediate energy savings. Thanks to its turbo blowers with custom-made air-blades, this technology allows the immediate re-use of the trays.

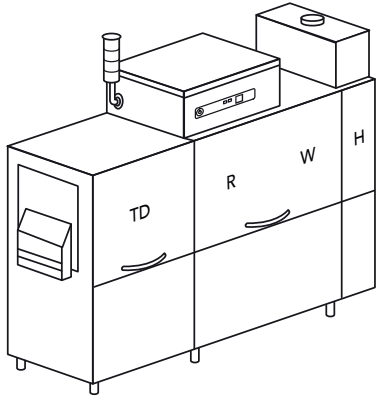


SELF-CLEANING

After whole day working in the kitchen, the cleaning and sanitization is one of the most dreaded tasks to accomplish. For this reason, we have conceived a sanitization system which ensures a thorough and immediate cleaning of all machine's surfaces thanks to the special rinse arms installed on the upper wall, thus offering the perfect solution to meet maximum hygiene requirements. A dedicated sanitization product is combined with a booster pump ensuring the right water pressure: the result: spick and span dishwasher!

FEATURES

- Low voltage electronic control panel
- Fast coupling wash-arms, with concave self cleaning nozzles, equipped with flow adjuster
- ACID PROOF AISI 316 wash tanks, with rounded corners to guarantee a perfect hygiene
- The overflow pipe enables the full draining of the wash tanks without removal
- ACID PROOF AISI 316 stainless steel boilers, fully insulated to reduce thermal losses
- Standard heat recovery
- Double skin insulated doors, counter-balanced, equipped with anti-drop safety system
- THERMO BARRIER system for comfortable use
- CLEAN+ filters
- Built-in turbo blowers feed the air nozzles positioned both above and below the twin-cords
- Turbo-blowers. Thanks to a high pressure of the air vortex
- Trays accumulator in the absence of trolley
- Advancement system. Eases the removal of any solid residual on the tray allowing its complete rinse
- Two speeds traction system with built-in clutch. Speed adjuster on request
- Non-return valve
- Autotimer: built-in device that switches the electrical options
- HACCP: data management software on request

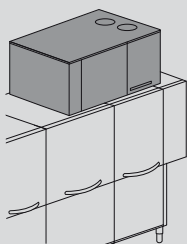
Model	Voltage	Capacity	Dimensions	Code	€
TX 1600					
	400 V 3N ~ 50 Hz 40,07 kW 8,4 - 13,1 m/min Cold water supply	 Length max: 587 Width max: 370 Depth max: 35	2575x805 2040/2120 H 485 kg	TX 1600	41.180

- W** Wash
R Single rinse
TD Cold dryer with turbo blowers
H Heat recovery

OPTIONS

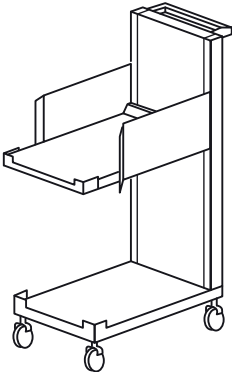
					DDE-GROUP	DOS/S	PAP	BT	DRIVE
Model	220-240 V 3 50 Hz	380-415 V 3N 50 Hz	60 Hz	Trays accumulator	Dispensers kit	Dispenser with probe	Booster pump	Break tank	Smart drive
TX 1600	1000	●	+3%	●	2010	740	850	1720	2380

- Standard
DDE-GROUP Both detergent (with probe) and rinse-aid dispensers included
DOS/S Only for detergent dispenser
DRIVE Check voltage compatibility



HRP40

Heat recovery
with heat pump

Model	Capacity	Dimensions	Code	€
PF TROLLEY FOR TRAYS				
	 Length max: 587 Width max: 370 Depth max: 35	800x500x900 H 30 kg	PF	2.600

	DWI	HACCP	PI	AUTOTIMER	HR5	HRP40	SAN	PAP-SAN
Model	Thermoacoustic insulation	HACCP supervisor	S/S pumps	Autotimer	Heat recovery	Heat recovery with heat pump	Sanitization system	Booster pump sanitiz.
TX 1600	3300	1720	650	●	●	25030	1870	850

HR5 Heat recovery (cold water supply 8-15°C)

DWI Insulation option for the tunnel only, dryer excluded.

HACCP Software and cables included

HRP40 In alternative to standard compact heat recovery

Division not available

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

Option compatibility to be confirmed by the manufacturer after verification

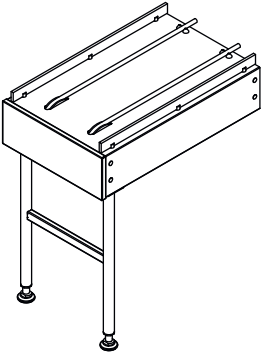
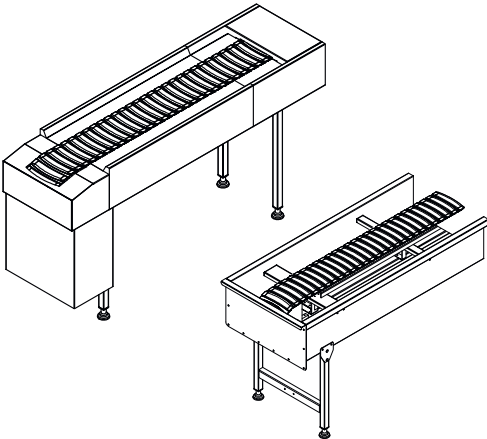
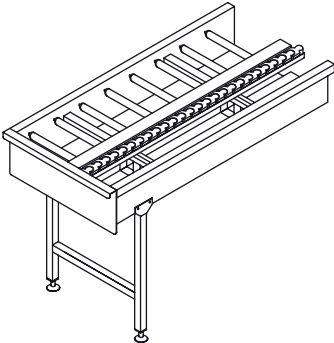
We recommend to install the machine in a well ventilated room, with a properly sized steam exhausting system

EAC label upon request



Our customized bi-cord transport system is the perfect solution not only to carry, but also to wash and deliver trays. The system limits the workers operations and contains management costs and space while perfectly drying the trays for an immediate use.

With the recent expansion of the range, DIHR now offers tailor-made logistics and waste treatment solutions. Thanks to this comprehensive offer, even the most specific customer needs can be satisfied.

Model	Voltage	Capacity	Code	€
CORD CONVEYOR				
	400 V 3N 50 Hz	 530x325x35 H	BCC	upon request
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	230 V 50 Hz			
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	230 V 3 50 Hz			
	Special voltages on request			
SLAT CONVEYOR FOR TRAYS OR RACKS				
	400 V 3N 50 Hz	 530x325x35 H	SCT trays	upon request
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	230 V 50 Hz			
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	230 V 3 50 Hz			
	Special voltages on request	 500x500	SCR racks	upon request
CARDAN CHAIN CONVEYOR				
	400 V 3N 50 Hz	 500x500	CCC	upon request
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	230 V 50 Hz			
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	230 V 3 50 Hz			
	Special voltages on request			