



Catalogue
FOOD SERVICE
Chapter
DISHWASHING

Specific model
CCO-180 L HW 380-415V 3N 50Hz

01/11/2023

DENOMINATION:

Modular rack conveyor 180 racks/hour with entrance from the left for hot water

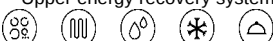
DESCRIPTION :

"-The Concept modular dishwashers are composed of different modules put together, which carry out different operations, making up the washing process.

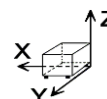
- All the main parts are manufactured in AISI-304 anti-corrosion stainless steel: tanks, washing and rinsing arms, rinsing jets, doors, basket conveyance system, boiler and metal tubes.
 - Upwards-opening double panel door.
 - Tank tray filters made of AISI-304 stainless steel, easy to access and remove for cleaning and access to the tank.
 - Safety filter for pump suction.
 - Rinsing boiler with heat insulation.
 - Easy access for installation. Electrovalve located on one side (no need to remove panels to connect the machine).
 - Electrical panel designed for easy connection of dosers for liquid and solid detergents, rinse aid, limit switches, supplementary emergency stop button.
 - Washing arms easily removable as a set, for cleaning, with a plug on each branch providing access for cleaning inside.
 - Rinse jets easily dismountable and removable.
 - System of electronic regulation of speeds by means of frequency shifter.
 - Configurable electronic temperature control:
 - Wash (50 - 65 °C)
 - Rinse (70 - 85 °C)
 - Guarantor of rinse at 85 °C.
 - Pressure regulator for flow control.
 - Emergency stop button incorporated.
 - Extra anti-entrapment protection system at the entrance, mounted on the AS-260 splash guard supplement (optional).
 - Open door blocking system.
 - IPX4 protection system.
 - System for detection of blockage of conveyor carriage and automatic reverse function.
 - Energy-saving system: reduces consumption by halting operation of the pumps, and by passing the heating of the rinse to stand-by mode (70 °C).
 - Auto-timer which deactivates the conveyor motor after a pre-set period of inactivity (10 minutes)."
 - AS-260 splash guard supplement.
 - High-power washing system with 5 upper and 5 lower washing branches.
 - Rinse and pre-rinse, both double effect.
 - 3 programs 90, 135 and 180 baskets/hour.
- Entry through the left part of the machine.
- HW: Model prepared for connection with hot water from the network (input temperature > 50 °C.).
- WRAS approved.

POSSIBLE OPTIONS :

- Electric transformation to 230V three-phase without neutral (230V 3 ~)
- Electric transformation to marine version (440V 3~ 60 Hz.)
- Drying tunnel
- Drying tunnel 800 mm
- Upper energy recovery system



DIMENSIONS



X Width	1760 mm	X Gross width	1850 mm
Y Depth	790 mm	Y Gross depth	955 mm
Z Height	1560 mm	Z Gross height	1950 mm
Net Weight	259,0 kg	Gross Weight	382,0 kg
Net volume	2,529 m3	Gross volume	3,445 m3

ELECTRICITY TECHNICAL SPECIFICATIONS

Engine power	2,20 kW
Electric power	25,900 kW
Amperage (A)	41,6
Heating power	23,00 kW
Voltage	380-415V - 3N
Electric frequency	50Hz

WATER TECHNICAL SPECIFICATIONS

Pressure	H2O: 200-400kPa(2-4bar)
Water max consumption	210,00 L/h

CONNECTIONS TECHNICAL SPECIFICATIONS

230 V three-phase wiring	3X50+T - 160 A
Three-phase +N 400V wiring	4X16+T - 80 A
Drain 1 diameter	38

OTHERS

Noise level	72,00 dB
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- Anti-splash guard supplement (exit)

POSSIBLE ACCESSORIES :

- BASKETS
- MODULAR ELEMENTS
- ENTRY-EXIT TABLES
- BASKETS FOR DISHWASHERS
- BASKETS FOR GLASSES

SUPPLIED ACCESSORIES:

- 19000484 Standard basket 2
- 19000487 Basket for 16/18 dishes 2
- 19000488 Baskets for 16 glasses and cups with 110 mm diameter and 105 mm height 1
- 19036306 Standard basket with dense base 1



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