



Catalogue
FOOD SERVICE
Chapter
DISHWASHING

Specific model
CCO-120 L HW 400V 3N 50Hz

19077146

01/11/2023

DENOMINATION:

Compact rack conveyor 120 racks/hour with entrance from the left for hot water

DESCRIPTION :

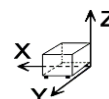
- "- All the main parts are manufactured in AISI-304 anti-corrosion stainless steel: tanks, washing and rinsing arms, rinsing jets, doors, basket conveyance system, boiler and metal tubes.
 - Upwards-opening double panel door.
 - Tank tray filters made of AISI-304 stainless steel, easy to access and 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)."
 - High-power washing system with 4 upper and 4 lower washing branches.
 - Double effect rinse.
 - 3 programs 80, 100 and 120 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
- Anti-splash guard supplement (enter)
- Conveyor recovery system
- Anti-splash guard supplement (exit)

POSSIBLE ACCESSORIES :

DIMENSIONS



X Width	1180 mm	X Gross width	1530 mm
Y Depth	790 mm	Y Gross depth	955 mm
Z Height	1560 mm	Z Gross height	1950 mm
Net Weight	211,0 kg	Gross Weight	306,0 kg
Net volume	2,225 m3	Gross volume	2,849 m3

ELECTRICITY TECHNICAL SPECIFICATIONS

Engine power	1,40 kW
Electric power	19,550 kW
Amperage (A)	33,9
Heating power	18,00 kW
Voltage	400V - 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	3X25+T - 100 A
Three-phase +N 400V wiring	4X10+T - 63 A
Drain 1 diameter	38





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- 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

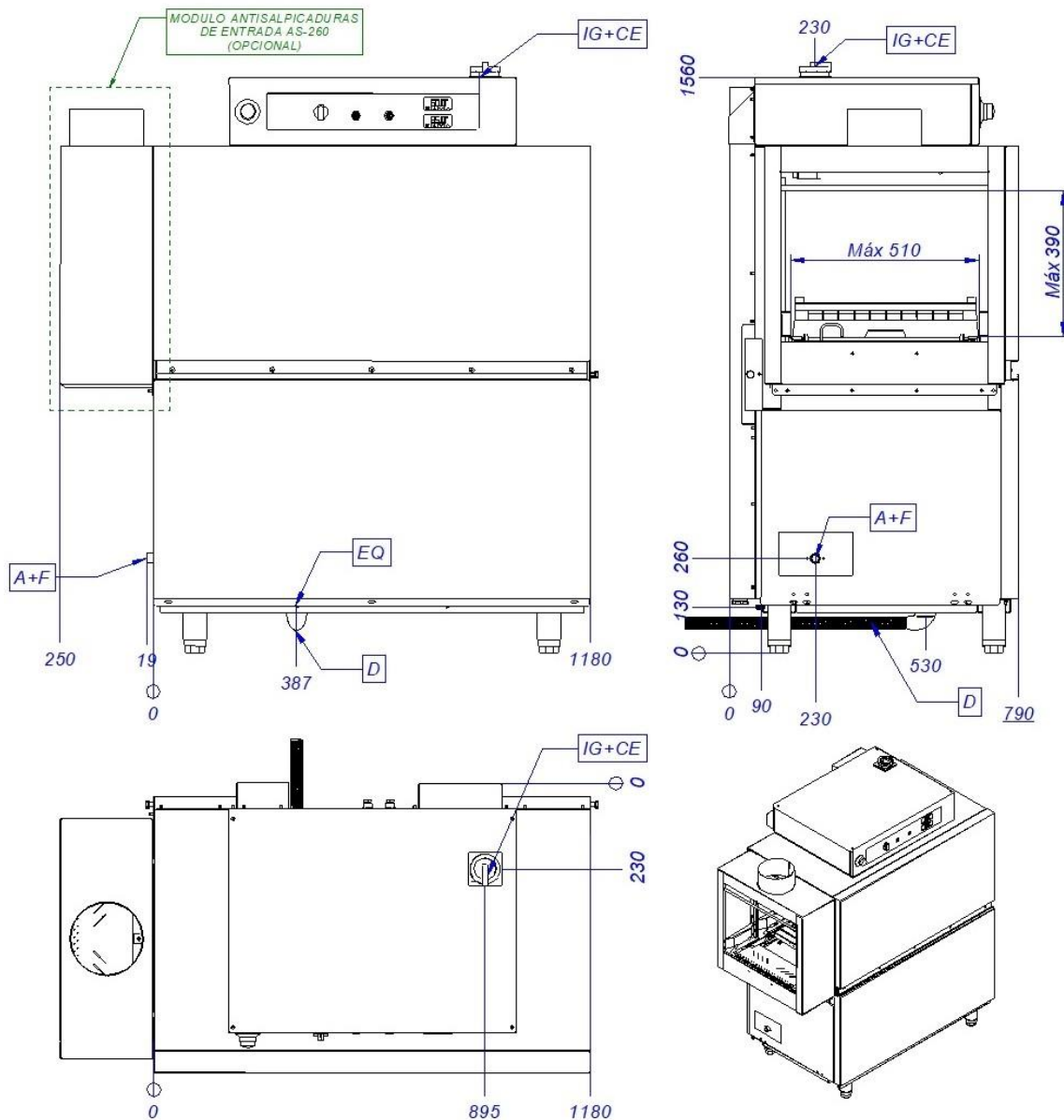


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A+F	Entrada de agua + filtro	Water inlet & filter	Arrivée d'eau et filtrer
CE	Alimentación eléctrica	Power supply	Connexion électrique
D	Desagüe	Drain	Vindage
EQ	Toma equipotencial	Equipotential bonding terminal	Connexion Équipotentielle
IG	Interruptor general	General switch	Interrupteur général