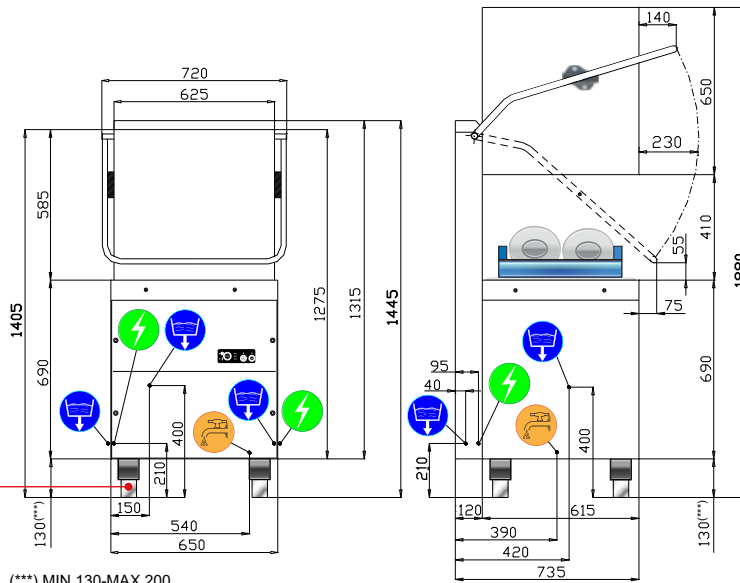

**PIEDINO MARINA / MARINA FOOT**


(\*\*\*) MIN 130-MAX 200

	<b>WATER CONNECTION 3/4" GAS</b>
	<b>DRAINING PIPE Ø 24mm</b>
	<b>ELECTRICAL SUPPLY</b>

TECHNICAL DATA			
<b>EXTERNAL DIMENSIONS</b>			
width	720 mm		
depth	735 mm		
height	1445/1880(open hood) mm		
<b>WEIGHT</b>	100 kg		
<b>VOLTAGE</b>	400V 3N 50Hz		
<b>POWER REQUIRED</b>	6550 W		
<b>WATER HARDNESS</b>	2-8 °F		
<b>INLET WATER PRESSURE</b>	200-400 kPa		
<b>CROCKERY DIMENSIONS</b>			
plates diameter	410 mm		
trays max. dimension	GASTRONORM 1/1 (530x325)		
<b>RACK DIMENSION</b>	500X500 mm		
<b>RACK EQUIPMENT</b>	1XC40 - 1XC44 - 1X15060		
<b>WASHING CYCLES (s)</b>	1(50)	2(120)	3(180)
<b>WATER SUPPLY 55°C</b>			
racks/h(*) <sup>(1)</sup>	46	30	20
<b>WATER SUPPLY 10°C</b>			
racks/h(*) <sup>(1)</sup>	21	21	20
<b>WATER CONSUMPTION / CYCLE (water pressure 200kPa)</b>	2.8 l		
<b>BOILER CAPACITY</b>	5,7 l		
<b>BOILER HEATING ELEMENT</b>	6000 W		
<b>RINSING TEMPERATURE (SET)</b>	85°C		
<b>TANK CAPACITY</b>	30 l		
<b>TANK HEATING ELEMENT</b>	2700 W		
<b>TANK TEMPERATURE (SET)</b>	55°C		
<b>PUMP POWER</b>	550 W (---- L/min <sup>***</sup> )		
<b>DRAIN PUMP (optional)</b>	25 W h MAX scarico 0.8m(40 L/min <sup>***</sup> )		
<b>NOISE</b>	63,6±0.7 dB(A)		

(\*) STANDARD TERMOSTOP

(\*\*\*) MAXIMUM FLOW RATE

(†) In case of cold water supply and/or continuous washing, the rinse-water heating process might take more time than usual, until the proper rinse temperature is reached. For this reason, the wash-cycle total timing might result longer than set.