

SOLUZIONI FOODSERVICE

WINTERHALTER CAPOT DISHWASHER MOD. PT-M NEW VERSION WITH 50x50 BASKET - THREE-PHASE 380V

LAVASTOVIGLIE A CAPOT PROFESSIONAL WINTER HOLDER



SOLUZIONI FOODSERVICE

Different dishes with different types of dirt. Work spikes with a large amount of dishes.

Continuous operation for many hours. We know how demanding the work in the washing department is.

Both for the people who work there and for the machines.

A modern and innovative washing technology, a machine that makes washing as simple as possible, even in the most difficult conditions. A machine that allows them to be best equipped in any situation.

Because the machine works perfectly. Because it simplifies and speeds up the entire washing process.

Because you can count on it one hundred percent, always.

In any situation.

CHARACTERISTICS:

- Dimensions mm. 750x825 H1515
- Basket dimensions mm. 500x500
- VarioPower device: By selecting the desired washing program, the water pressure is automatically adjusted according to the different dishes to be washed and the degree of dirt.
- Self-regulation of all the elements that influence the washing process depending on the selected program, time, temperatures, detergent and rinse aid are regulated in an optimal manner.
- Elliptical washing arms with full coverage of the washing area.
- Innovative filtering system 100% filtered washing water.
- The centrifugal force of the Mediamat removes even the finest particles such as coffee powder residues. The quality of the washing water is constantly monitored by a turbidity sensor which initiates automatic regeneration when necessary.
- Quickly ready for use thanks to heating times reduced by up to 50%.
- EnergyLight heat exchanger Faster heating of the rinse water thanks to the continuous pre-heating of the incoming water, with a time saving of 26%. Reduction of waiting times and consequent greater washing yield.
- EnergyLight - Preheats incoming cold water thanks to a heat exchanger standard on all models.