

# QX PRO

FLIGHT CONVEYOR MACHINES  
WITH REINFORCED DOUBLE RINSE

**DIHR**  
we mean clean



DIHR flight-conveyor dishwashers are the ideal solution to deal with heavy workloads, as in the case of large canteens for schools, hospitals, hotel, cruise ships, catering services and airports. Our QX PRO line features a wide range of models, that may be also combined with tray and rack conveyor dishwashers or with different accessories in order to develop an increasing number of customized solutions to meet the requests of our clients.

QX PRO models have been updated and designed to offer a fully-equipped and cost-effective product for specialists as well as end-users.

In this sense, main technical improvements by DIHR are represented by a fully automatic drain system, grouped wash arms and intermediate surface filters in stainless steel. With its elegant structure and outstanding performances, the QX PRO was designed in a real eco-friendly perspective:

features like detergent economizer, a concept of thermal insulation, CPF system and double reinforced rinse reflect our strong commitment to continually undertake extensive research on green and cost-effective innovations.

Possibility to select from seven entirely customizable models, which however maintain some of the distinctive features of the DIHR brand, such as the usable belt width of 710 mm, usable height of 450 mm and in particular the compliance with DIN SPEC 10534 norms while preserving limited dimensions, lower than the market average at an equal production capacity: QX PRO belt allows to wash three dishes per row instead of two, thus granting productivity rates even higher than 9.000 dishes/hour in conformity with washing regulations.

What else to say, other than just try a QX PRO dishwasher!



## FEATURES

### STANDARD

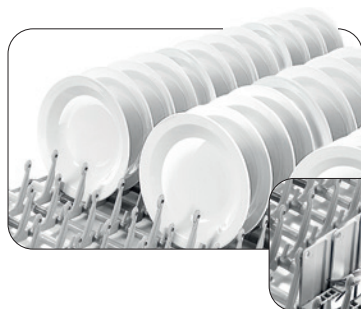
- SMART DRIVE 5 speed advancement system
- 710 mm wide conveyor
- Plates belt
- TFT 5.7" display and soft touch keyboard
- Frequently used keys shortcut and menu language setting
- Constant monitoring of key operations
- IPX5 electronic board
- Alarms and events report
- Autotimer
- Centralized 1-DRAIN and automatic AD drain, with total or partial emptying of the tanks
- Wash arms ALL-IN-1
- Use economizer
- ECO-DET Detergent economizer
- ACID PROOF Radial wash tanks in S/S AISI 316 inclined to provide complete drainage of the wash water
- S/S surface filters CLEAN+ to protect the wash tanks as well as the wash pump
- Double-skin, insulated and counterbalanced doors, equipped with anti-drop safety system
- THERMO BARRIER system for comfort in use
- Predisposition for DIHR rinse-aid and detergent dispensers connection
- Non return valve
- ACID PROOF stainless steel boilers in AISI 316, fully insulated to reduce thermal loss.
- Vertical self-cleaning pumps
- Reinforced double rinse 2R+, improved efficiency with lower consumption
- CPF System: Controlled Pressure Flow
- Water, energy consumptions and working time control system
- Possible working modes for dryer unit: all off, only fan, half power 4,5 kW + fan, total power 9 kW + fan



## OPTIONS

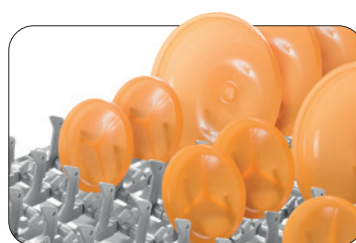
- Five different conveyor belts available, also with cutlery lane
- Double skin shelf or dryer module
- Steam condenser
- Three models of heat recovery to be chosen
- AS6 automatic shower with EASY+ with filter system (+600 mm)
- Dispensers kit with peristaltic pump, for detergent
- as well as rinse-aid
- CONNECTIVITY remote control compliant with the HACCP norms
- Delivery in two or more parts, to ease installation operations
- Automatic self-cleaning of the machine available,
- with dedicated booster pump on request
- Thermal and acoustic insulation
- Tank insulation
- Break tank and booster pump
- Dedicated space for detergent and rinse-aid jugs
- S/S pumps
- Extra power in the boiler

## STANDARD BELT



Standard belt  
for plates and  
optional cutlery lane

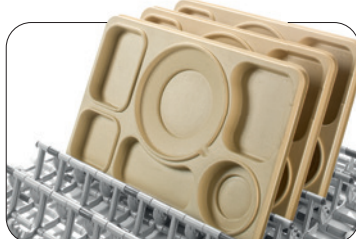
## OPTIONAL BELT



Special belt  
for hospitals



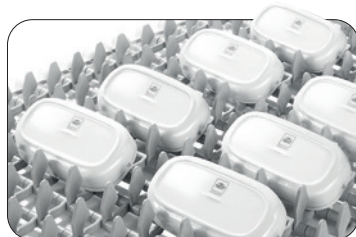
Standard belt  
for glasses



Special belt  
for thermal trays



Standard belt  
for trays and utensils



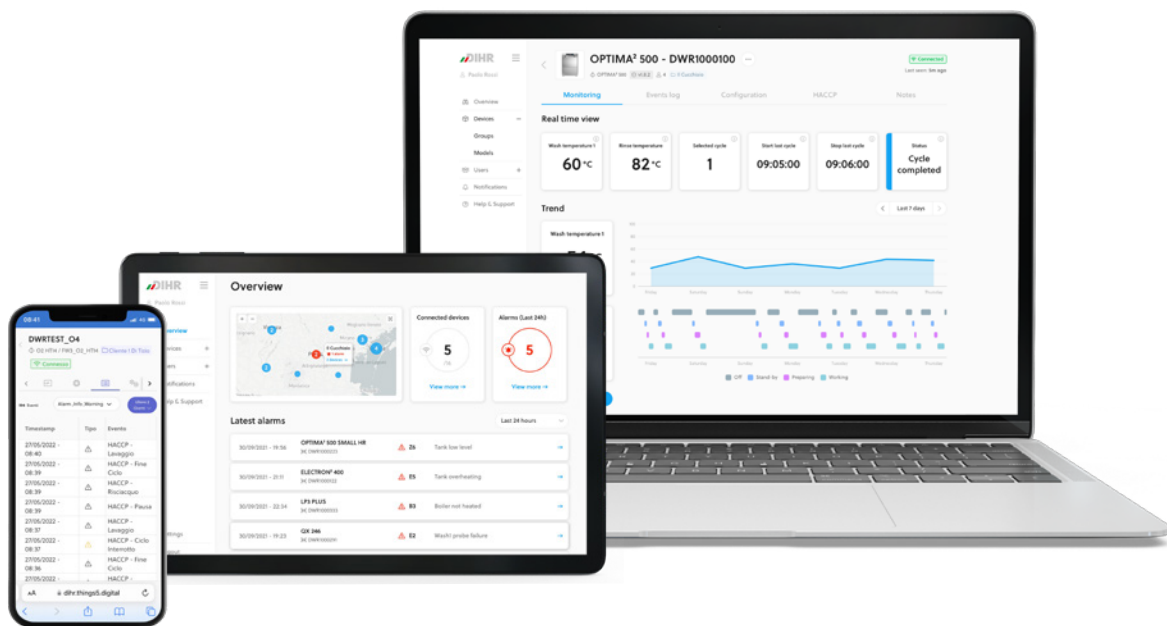
Special belt  
for in-flight catering

## CONNECTIVITY 4.0 WHEREVER YOU ARE...

### YOUR DISHWASHER, JUST A CLICK AWAY

You will be constantly connected to the machine to monitor the work phases, review any eventual alarm and configure remotely the operating parameters according to your needs.

Compliant with HACCP norms.



View all the working parameters and event records, working hours and any problem at any time.



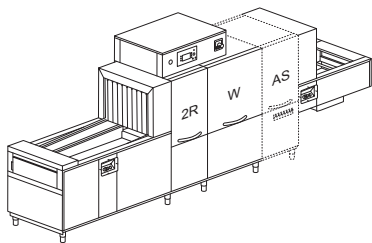


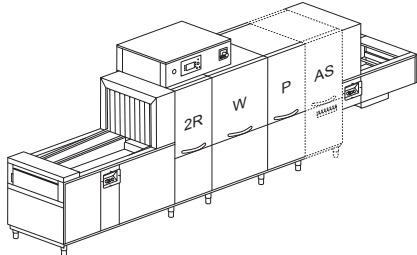


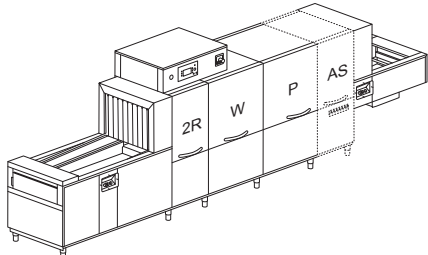


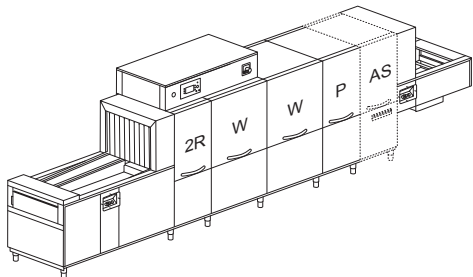


In case of problem, the machine promptly alerts you. The technician can intervene remotely to solve the problem or anticipate the needed parts for an on-site intervention.



A daily activity report is available with all the events related to the dishwasher in a detailed spreadsheet with HACCP data.



Our Connectivity system is a revolutionary device limiting and facilitating the eventual intervention of a technician who can anticipate the necessary parts to be replaced, saving time and money.

Model	Voltage	Capacity	Dimensions	Code
<b>QX 246</b>				
<i>IMPROVED</i>				
	400 V 3N ~ 50 Hz 27 kW	 450 H	4500x985 1860/2200H 595 kg	<b>QX 246</b>
	400 V 3N ~ 50 Hz 2,5 kW 17 kg/h	 710		<b>QX 246 AS6</b>
		1950/3690 dishes/h	AS6 +600 mm	<b>QX 246 V</b>
	2400* dishes/h	<b>QX 246 AS6 V</b>		
<b>QX 376</b>				
<i>IMPROVED</i>				
	400 V 3N ~ 50 Hz 29,45 kW	 450 H	5100x985 1860/2200H 730 kg	<b>QX 376</b>
	400 V 3N ~ 50 Hz 3,45 kW 20 kg/h	 710		<b>QX 376 AS6</b>
		2400/4050 dishes/h	AS6 +600 mm	<b>QX 376 V</b>
	3300* dishes/h	<b>QX 376 AS6 V</b>		
<b>QX 416</b>				
<i>IMPROVED</i>				
	400 V 3N ~ 50 Hz 33,5 kW	 450 H	5400x985 1860/2200H 745 kg	<b>QX 416</b>
	400 V 3N ~ 50 Hz 4,5 kW 25 kg/h	 710		<b>QX 416 AS6</b>
		3000/4800 dishes/h	AS6 +600 mm	<b>QX 416 V</b>
	3750* dishes/h	<b>QX 416 AS6 V</b>		
<b>QX 536</b>				
<i>IMPROVED</i>				
	400 V 3N ~ 50 Hz 49,45 kW	 450 H	6000x985x 860/2200H 880 kg	<b>QX 536</b>
	400 V 3N ~ 50 Hz 5,45 kW 29 kg/h	 710		<b>QX 536 AS6</b>
		4200/6450 dishes/h	AS6 +600 mm	<b>QX 536 V</b>
	4650* dishes/h	<b>QX 536 AS6 V</b>		

Model	Voltage	Capacity	Dimensions	Code
<b>QX 596</b>				
<b>IMPROVED</b>				
	400 V 3N ~ 50 Hz 53,5 kW	 450 H   710	6300x985 1860/2200H 895 kg	<b>QX 596</b>
	400 V 3N ~ 50 Hz 6,5 kW 34 kg/h	4350/6750 dishes/h  5100* dishes/h	AS6 +600 mm	<b>QX 596 AS6</b>  <b>QX 596 V</b>  <b>QX 596 AS6 V</b>
<b>QX 676</b>				
<b>IMPROVED</b>				
	400 V 3N ~ 50 Hz 69,45 kW	 450 H   710	7300x985 1860/2200H 1030 kg	<b>QX 676</b>
	400 V 3N ~ 50 Hz 7,45 kW 39 kg/h	5250/8100 dishes/h  6000* dishes/h	AS6 +600 mm	<b>QX 676 AS6</b>  <b>QX 676 V</b>  <b>QX 676 AS6 V</b>
<b>QX 776</b>				
<b>IMPROVED</b>				
	400 V 3N ~ 50 Hz 72,5 kW	 450 H   710	7600x985 1860/2200H 1045 kg	<b>QX 776</b>
	400 V 3N ~ 50 Hz 8,5 kW 43 kg/h	5850/9000 dishes/h  6450* dishes/h	AS6 +600 mm	<b>QX 776 AS6</b>  <b>QX 776 V</b>  <b>QX 776 AS6 V</b>

- P** Prewash
- W** Wash
- 2R** Pre-rinse + rinse on module
- LC** Corner prewash
- AS6** Automatic shower with filter drawer +600 mm
- V** Steam-heated
- \*** Productivity according to DIN SPEC 10534 (contact time)

EAC label upon request

Option compatibility to be confirmed by the manufacturer after verification

## OPTIONS

Model				AUTOTIMER	PRE DOS	DDE-GROUP	DOS/S	SAN
	220-240 V 3 50 Hz	380-415 V 3N 50 Hz	60 Hz	Autotimer	DIHR disp. connections	Dispensers kit	Dispenser with probe	Sanitization
<b>QX 246</b>	+ 2%	●	+ 3%	●	●	€	€	€
<b>QX 246 AS6</b>	+ 2%	●	+ 3%	●	●	€	€	€
<b>QX 246 V</b>	+ 1%	●	+ 3%	●	●	€	€	€
<b>QX 246 AS6 V</b>	+ 1%	●	+ 3%	●	●	€	€	€
<b>QX 376</b>	+ 2%	●	+ 3%	●	●	€	€	€
<b>QX 376 AS6</b>	+ 2%	●	+ 3%	●	●	€	€	€
<b>QX 376 V</b>	+ 1%	●	+ 3%	●	●	€	€	€
<b>QX 376 AS6 V</b>	+ 1%	●	+ 3%	●	●	€	€	€
<b>QX 416</b>	+ 2%	●	+ 3%	●	●	€	€	€
<b>QX 416 AS6</b>	+ 2%	●	+ 3%	●	●	€	€	€
<b>QX 416 V</b>	+ 1%	●	+ 3%	●	●	€	€	€
<b>QX 416 AS6 V</b>	+ 1%	●	+ 3%	●	●	€	€	€
<b>QX 536</b>	+ 2%	●	+ 3%	●	●	€	€	€
<b>QX 536 AS6</b>	+ 2%	●	+ 3%	●	●	€	€	€
<b>QX 536 V</b>	+ 1%	●	+ 3%	●	●	€	€	€
<b>QX 536 AS6 V</b>	+ 1%	●	+ 3%	●	●	€	€	€
<b>QX 596</b>	+ 2%	●	+ 3%	●	●	€	€	€
<b>QX 596 AS6</b>	+ 2%	●	+ 3%	●	●	€	€	€
<b>QX 596 V</b>	+ 1%	●	+ 3%	●	●	€	€	€
<b>QX 596 AS6 V</b>	+ 1%	●	+ 3%	●	●	€	€	€
<b>QX 676</b>	+ 2%	●	+ 3%	●	●	€	€	€
<b>QX 676 AS6</b>	+ 2%	●	+ 3%	●	●	€	€	€
<b>QX 676 V</b>	+ 1%	●	+ 3%	●	●	€	€	€
<b>QX 676 AS6 V</b>	+ 1%	●	+ 3%	●	●	€	€	€
<b>QX 776</b>	+ 2%	●	+ 3%	●	●	€	€	€
<b>QX 776 AS6</b>	+ 2%	●	+ 3%	●	●	€	€	€
<b>QX 776 V</b>	+ 1%	●	+ 3%	●	●	€	€	€
<b>QX 776 AS6 V</b>	+ 1%	●	+ 3%	●	●	€	€	€

● Standard

□ Upon request

**DDE-GROUP** Both detergent (with probe) and rinse-aid dispensers included

**DWI** Insulation option for the tunnel only, dryer excluded. Shelf dryer can be double skin upon request

Peak-cut connect upon request

Warm water supply 55 °C

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



	PAP-SAN	DWI	DWI / T	CONNECTIVITY	XP	PAP	DRIVE
Model	Booster pump sanitization	Thermoacoustic insulation	Tanks insulation	CONNECTIVITY (HACCP)	Extra power	Booster pump	Smart drive
<b>QX 246</b>	€	€	€	€	€	€	●
<b>QX 246 AS6</b>	€	€	€	€	€	€	●
<b>QX 246 V</b>	€	€	€	€	□	€	●
<b>QX 246 AS6 V</b>	€	€	€	€	□	€	●
<b>QX 376</b>	€	€	€	€	€	€	●
<b>QX 376 AS6</b>	●	€	€	€	€	€	●
<b>QX 376 V</b>	€	€	€	€	□	€	●
<b>QX 376 AS6 V</b>	●	€	€	€	□	€	●
<b>QX 416</b>	€	€	€	€	€	€	●
<b>QX 416 AS6</b>	●	€	€	€	€	€	●
<b>QX 416 V</b>	€	€	€	€	□	€	●
<b>QX 416 AS6 V</b>	●	€	€	€	□	€	●
<b>QX 536</b>	●	€	€	€	€	€	●
<b>QX 536 AS6</b>	●	€	€	€	€	€	●
<b>QX 536 V</b>	●	€	€	€	€	€	●
<b>QX 536 AS6 V</b>	●	€	€	€	€	€	●
<b>QX 596</b>	●	€	€	€	€	€	●
<b>QX 596 AS6</b>	●	€	€	€	€	€	●
<b>QX 596 V</b>	●	€	€	€	€	€	●
<b>QX 596 AS6 V</b>	●	€	€	€	€	€	●
<b>QX 676</b>	●	€	€	€	€	€	●
<b>QX 676 AS6</b>	●	€	€	€	€	€	●
<b>QX 676 V</b>	●	€	€	€	€	€	●
<b>QX 676 AS6 V</b>	●	€	€	€	€	€	●
<b>QX 776</b>	●	€	€	€	€	€	●
<b>QX 776 AS6</b>	●	€	€	€	€	€	●
<b>QX 776 V</b>	●	€	€	€	□	€	●
<b>QX 776 AS6 V</b>	●	€	€	€	□	€	●

**DWI - DWI/T** Recommended with HRF10 - HRF20 - HRPF40

**CONNECTIVITY** Includes HACCP option. 10-year plan

**PAP-SAN** One standard pump for models QX 536, QX 596, QX 676, QX 776

**XP** In case of cold water supply for rinse (8-55 °C) and without any heat recovery, the extra power option is mandatory.  
In case of cold water supply for rinse (8-15 °C), we recommend the heat recovery option.

Option compatibility to be confirmed by the manufacturer after verification

## OPTIONS

Model	5 speeds	Master switch	Surface filters	Peak-cut for Dühr dosing	Estimated consumption readout	PI	1-DRAIN
						S/S pumps	Centralized drain
QX 246	●	●	●	●	●	€	●
QX 246 AS6	●	●	●	●	●	€	●
QX 246 V	●	●	●	●	●	€	●
QX 246 AS6 V	●	●	●	●	●	€	●
QX 376	●	●	●	●	●	€	●
QX 376 AS6	●	●	●	●	●	€	●
QX 376 V	●	●	●	●	●	€	●
QX 376 AS6 V	●	●	●	●	●	€	●
QX 416	●	●	●	●	●	€	●
QX 416 AS6	●	●	●	●	●	€	●
QX 416 V	●	●	●	●	●	€	●
QX 416 AS6 V	●	●	●	●	●	€	●
QX 536	●	●	●	●	●	€	●
QX 536 AS6	●	●	●	●	●	€	●
QX 536 V	●	●	●	●	●	€	●
QX 536 AS6 V	●	●	●	●	●	€	●
QX 596	●	●	●	●	●	€	●
QX 596 AS6	●	●	●	●	●	€	●
QX 596 V	●	●	●	●	●	€	●
QX 596 AS6 V	●	●	●	●	●	€	●
QX 676	●	●	●	●	●	€	●
QX 676 AS6	●	●	●	●	●	€	●
QX 676 V	●	●	●	●	●	€	●
QX 676 AS6 V	●	●	●	●	●	€	●
QX 776	●	●	●	●	●	€	●
QX 776 AS6	●	●	●	●	●	€	●
QX 776 V	●	●	●	●	●	€	●
QX 776 AS6 V	●	●	●	●	●	€	●

● Standard

---- Not available

**LANE** Only with DRF69 and DRF6V

**DIV** Compulsory for machines > 4,5 m length

**BT** Booster pump included

**DVGW** Not available with heat recovery and steam condenser  
Components prescribed by DVGW on request (check option compatibility with the manufacturer)

	AD	ECO-DET	X-BELT	LANE	DIV	BT	DVGW
Model	Automatic drain	Chemicals saving system	Special belt	Cutlery lane	Price per division	Break tank	DVGW
<b>QX 246</b>	●	●	+ 7 %	----	€	€	€
<b>QX 246 AS6</b>	●	●	+ 7 %	----	€	€	€
<b>QX 246 V</b>	●	●	+ 7 %	----	€	€	€
<b>QX 246 AS6 V</b>	●	●	+ 7 %	----	€	€	€
<b>QX 376</b>	●	●	+ 7 %	----	€	€	€
<b>QX 376 AS6</b>	●	●	+ 7 %	----	€	€	€
<b>QX 376 V</b>	●	●	+ 7 %	----	€	€	€
<b>QX 376 AS6 V</b>	●	●	+ 7 %	----	€	€	€
<b>QX 416</b>	●	●	+ 7 %	+ 5 %	€	€	€
<b>QX 416 AS6</b>	●	●	+ 7 %	----	€	€	€
<b>QX 416 V</b>	●	●	+ 7 %	+ 5 %	€	€	€
<b>QX 416 AS6 V</b>	●	●	+ 7 %	----	€	€	€
<b>QX 536</b>	●	●	+ 7 %	----	€	€	€
<b>QX 536 AS6</b>	●	●	+ 7 %	----	€	€	€
<b>QX 536 V</b>	●	●	+ 7 %	----	€	€	€
<b>QX 536 AS6 V</b>	●	●	+ 7 %	----	€	€	€
<b>QX 596</b>	●	●	+ 7 %	+ 5 %	€	€	€
<b>QX 596 AS6</b>	●	●	+ 7 %	----	€	€	€
<b>QX 596 V</b>	●	●	+ 7 %	+ 5 %	€	€	€
<b>QX 596 AS6 V</b>	●	●	+ 7 %	----	€	€	€
<b>QX 676</b>	●	●	+ 7 %	----	€	€	€
<b>QX 676 AS6</b>	●	●	+ 7 %	----	€	€	€
<b>QX 676 V</b>	●	●	+ 7 %	----	€	€	€
<b>QX 676 AS6 V</b>	●	●	+ 7 %	----	€	€	€
<b>QX 776</b>	●	●	+ 7 %	+ 5 %	€	€	€
<b>QX 776 AS6</b>	●	●	+ 7 %	----	€	€	€
<b>QX 776 V</b>	●	●	+ 7 %	+ 5 %	€	€	€
<b>QX 776 AS6 V</b>	●	●	+ 7 %	----	€	€	€

Option compatibility to be confirmed by the manufacturer after verification

## OPTIONS

	NZ3	NZ6	NZH6	DRF69	DRF6V	ID	DRF99M	DRF9VM
Model	Neutral zone 300	Neutral zone 600	Neutral zone for dryer 600	Shelf dryer	Steam-heated shelf dryer	Double skin for shelf dryer	Dryer module	Steamheated dryer module
<b>QX 246 - QX 246 AS6</b>	€	€	€	€	----	€	€	----
<b>QX 246 V - QX 246 AS6 V</b>	€	€	€	€	€	€	€	€
<b>QX 376 - QX 376 AS6</b>	€	€	€	€	----	€	€	----
<b>QX 376 V - QX 376 AS6 V</b>	€	€	€	€	€	€	€	€
<b>QX 416 - QX 416 AS6</b>	€	€	€	€	----	€	€	----
<b>QX 416 V - QX 416 AS6 V</b>	€	€	€	€	€	€	€	€
<b>QX 536 - QX 536 AS6</b>	€	€	€	€	----	€	€	----
<b>QX 536 V - QX 536 AS6 V</b>	€	€	€	€	€	€	€	€
<b>QX 596 - QX 596 AS6</b>	€	€	€	€	----	€	€	----
<b>QX 596 V - QX 596 AS6 V</b>	€	€	€	€	€	€	€	€
<b>QX 676 - QX 676 AS6</b>	€	€	€	€	----	€	€	----
<b>QX 676 V - QX 676 AS6 V</b>	€	€	€	€	€	€	€	€
<b>QX 776 - QX 776 AS6</b>	€	€	€	€	----	€	€	----
<b>QX 776 V - QX 776 AS6 V</b>	€	€	€	€	€	€	€	€

---- Not available

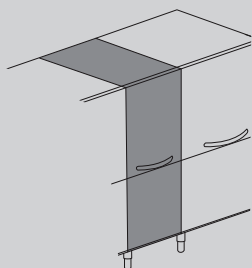
\* Available only with AS6

**NZ3** Recommended with big quantities of trays to wash

**NZ6** Recommended for big quantities of trays to wash. Module equipped with a front door

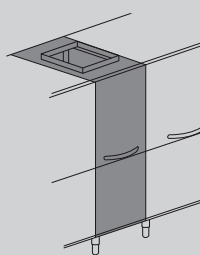
**NZH6** Recommended with dryers with blowers

**ID** Recommended option for DRF69 and DRF6V. Only for shelf dryer



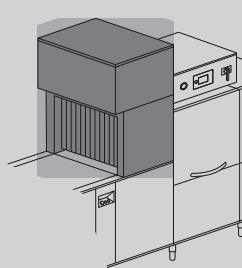
**NZ3** + 300 mm

Neutral zone



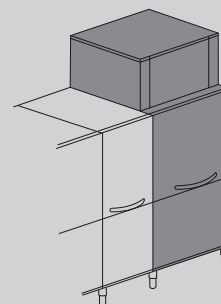
**NZH6** + 600 mm

Neutral zone with door  
for dryer



**DRF69** 9 kW

Shelf dryer



**DRF99M** + 900 mm - 9 kW

Dryer module

**NZ6** + 600 mm

Neutral zone with door

**DRF6V**

Steam heated shelf dryer

**DRF9VM** + 900 mm

Steam heated dryer module

	DRF99MB	DRF9VMB	SCF10	HRF10	HRF20	HRPF40	3R	STOCK
Model	Dryer module with blowers	Module steam dryer with blowers	Steam condenser	Heat recovery	Heat recovery	Heat recovery	Triple rinse	Chemicals compartment
<b>QX 246 - QX 246 AS6</b>	€	----	€	€	€ *	€ *	€	€
<b>QX 246 V - QX 246 AS6 V</b>	€	€	€	€	€ *	€ *	€	€
<b>QX 376 - QX 376 AS6</b>	€	----	€	€	€	€	€	€
<b>QX 376 V - QX 376 AS6 V</b>	€	€	€	€	€	€	€	€
<b>QX 416 - QX 416 AS6</b>	€	----	€	€	€	€	€	€
<b>QX 416 V - QX 416 AS6 V</b>	€	€	€	€	€	€	€	€
<b>QX 536 - QX 536 AS6</b>	€	----	€	€	€	€	€	€
<b>QX 536 V - QX 536 AS6 V</b>	€	€	€	€	€	€	€	€
<b>QX 596 - QX 596 AS6</b>	€	----	€	€	€	€	€	€
<b>QX 596 V - QX 596 AS6 V</b>	€	€	€	€	€	€	€	€
<b>QX 676 - QX 676 AS6</b>	€	----	€	€	€	€	€	€
<b>QX 676 V - QX 676 AS6 V</b>	€	€	€	€	€	€	€	€
<b>QX 776 - QX 776 AS6</b>	€	----	€	€	€	€	€	€
<b>QX 776 V - QX 776 AS6 V</b>	€	€	€	€	€	€	€	€

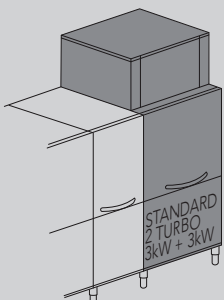
**DRF99M - DRF9VM** Module with front door

**TRIPLE RINSE 3R** Reverse osmosis on request

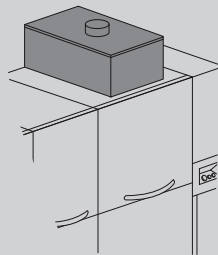
**HRF10 - HRF20 - HRPF40** case of cold water supply for rinse (8-15 °C), we recommend to install the optional heat recovery system

With osmotic water supply and electrical conductivity lower than 200 microsiemens, it is mandatory to install a stainless steel heat exchanger

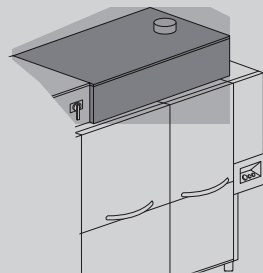
Option compatibility to be confirmed by the manufacturer after verification



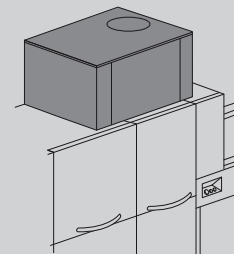
**DRF99MB** + 900 mm - 15 kW  
Dryer module



**HRF10**  
Compact heat recovery



**HRF20**  
Heat recovery



**HRPF40**  
Heat recovery with heat pump

**DRF9VMB** + 900 mm  
Steam heated dryer module

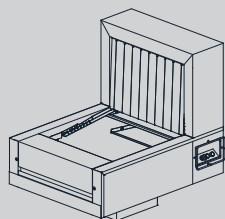
**SCF10**  
Steam condenser

## OPTIONS

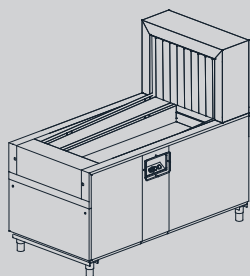
	MI900	MI1200	MIS1200	MI1800	MI2200	MIR2200
Model	Entry mod. 900	Entry mod. 1200	Over. entry mod. 1200	Entry mod. 1800	Entry mod. 2200	Lowered belt entry mod. 2200
<b>QX 246 - QX 246 AS6</b>	€	€	●	€	€	€
<b>QX 246 V - QX 246 AS6 V</b>	€	€	●	€	€	€
<b>QX 376 - QX 376 AS6</b>	€	€	●	€	€	€
<b>QX 376 V - QX 376 AS6 V</b>	€	€	●	€	€	€
<b>QX 416 - QX 416 AS6</b>	€	€	●	€	€	€
<b>QX 416 V - QX 416 AS6 V</b>	€	€	●	€	€	€
<b>QX 536 - QX 536 AS6</b>	€	€	●	€	€	€
<b>QX 536 V - QX 536 AS6 V</b>	€	€	●	€	€	€
<b>QX 596 - QX 596 AS6</b>	€	€	●	€	€	€
<b>QX 596 V - QX 596 AS6 V</b>	€	€	●	€	€	€
<b>QX 676 - QX 676 AS6</b>	€	€	●	€	€	€
<b>QX 676 V - QX 676 AS6 V</b>	€	€	●	€	€	€
<b>QX 776 - QX 776 AS6</b>	€	€	●	€	€	€
<b>QX 776 V - QX 776 AS6 V</b>	€	€	●	€	€	€

- Standard
- Upon request
- Not available

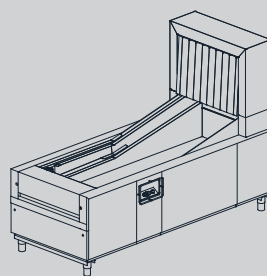
Option compatibility to be confirmed by the manufacturer after verification



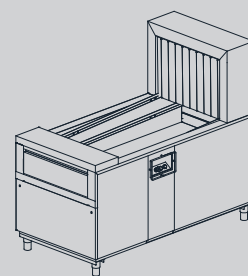
Overhanging entry module



Entry module

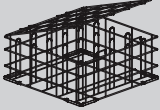
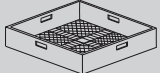
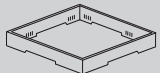
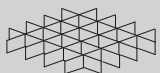
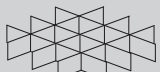

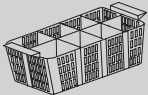


Lowered belt entry module



Exit module

	MI2700	MIR2700	EM900	EM1200	EM1800	EM2200	EM2700
Model	Entry mod. 2700	Lowered belt entry mod. 2700	Exit mod. 900	Exit mod. 1200	Exit mod. 1800	Exit mod. 2200	Exit mod. 2700
<b>QX 246 - QX 246 AS6</b>	€	€	□	□	●	€	€
<b>QX 246 V - QX 246 AS6 V</b>	€	€	□	□	●	€	€
<b>QX 376 - QX 376 AS6</b>	€	€	□	□	●	€	€
<b>QX 376 V - QX 376 AS6 V</b>	€	€	□	□	●	€	€
<b>QX 416 - QX 416 AS6</b>	€	€	□	□	●	€	€
<b>QX 416 V - QX 416 AS6 V</b>	€	€	□	□	●	€	€
<b>QX 536 - QX 536 AS6</b>	€	€	□	□	●	€	€
<b>QX 536 V - QX 536 AS6 V</b>	€	€	□	□	●	€	€
<b>QX 596 - QX 596 AS6</b>	€	€	□	□	●	€	€
<b>QX 596 V - QX 596 AS6 V</b>	€	€	□	□	●	€	€
<b>QX 676 - QX 676 AS6</b>	€	€	□	□	□	●	€
<b>QX 676 V - QX 676 AS6 V</b>	€	€	□	□	□	●	€
<b>QX 776 - QX 776 AS6</b>	€	€	□	□	□	●	€
<b>QX 776 V - QX 776 AS6 V</b>	€	€	□	□	□	●	€

	Description	Capacity	Dimensions	Code	
	GLASS BASKET WITH GLASS SUPPORT AND ANTI-TIPPING LID		500x500x235 H	<b>C 135</b>	
	LARGE MESH BASKET	For glasses	500x500x105 H	<b>C 44</b>	
	HOLDER FOR GLASS SUPPORT	For glass support (C112-C113-C114)	500x500x50 H	<b>C111</b>	
	GLASS SUPPORT	5x5 Glass Ø 87 mm (C111)	500x500x50 H	<b>C 112</b>	
	GLASS SUPPORT	4x4 Glass Ø 110 mm (C111)	500x500x50 H	<b>C 113</b>	
	GLASS SUPPORT	6x6 Glass Ø 72 mm (C111)	500x500x50 H	<b>C 114</b>	
	CUTLERY BASKET		490x180x140 H	<b>C 47</b>	







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