



# TX-TS

TUNNEL TRAY WASHER  
& TRANSPORTATION SYSTEMS

**DIHR**  
we mean clean



The standard heat recovery uses the steam produced by the machine to preheat the incoming cold water for immediate energy savings. The special twin-cord conveyor system, sloped and separated by zone, avoids any contamination

among modules and supports the special cold dryer at high pressure. Thanks to its turbo blowers with custom-made air-blades, this technology allows the immediate re-use of the trays.



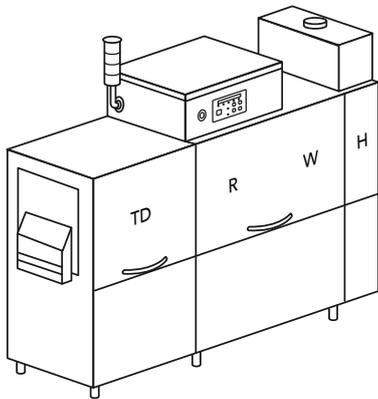
## SELF-CLEANING

The machine's cleaning and sanitization is one of the most dreaded tasks to accomplish at the end of a day at work in the kitchen. For this reason, we have conceived a sanitization system which ensures a thorough and immediate cleaning of all machine's surfaces thanks to the special rinse arms installed on the upper wall, thus offering the perfect solution to meet maximum hygiene requirements. A dedicated sanitization product is combined with a booster pump ensuring the right water pressure: the result will be a spick and span dishwasher!

## FEATURES

- Low voltage electronic control panel
- Fast coupling wash-arms, with concave self cleaning nozzles, equipped with flow adjuster
- ACID PROOF AISI 316 wash tanks, with rounded corners to guarantee a perfect hygiene
- The overflow pipe enables the full draining of the wash tanks without removal
- ACID PROOF AISI 316 stainless steel boilers, fully insulated to reduce thermal losses
- Standard heat recovery
- Double skin insulated doors, counter-balanced, equipped with anti-drop safety system
- THERMO BARRIER system for comfort in use
- CLEAN+ filters
- Built-in turbo blowers feed the air nozzles positioned both above and below the twin-cords
- Turbo-blowers. Thanks to a high pressure of the air vortex
- Trays accumulator in the absence of trolley
- Advancement system. Eases the removal of any solid residual on the tray allowing its complete rinse
- Two speeds traction system with built-in clutch. Speed adjuster on request
- Non-return valve
- Autotimer: built-in device that switches the electrical options
- HACCP: data management software on request

| Model          | Voltage                                                            | Capacity               | Dimensions                        | Code           |
|----------------|--------------------------------------------------------------------|------------------------|-----------------------------------|----------------|
| <b>TX 1600</b> | 400 V 3N ~ 50 Hz<br>44 kW<br>8,4 - 13,1 m/min<br>Cold water supply | GN 1/1<br>530x325x35 H | 2575x805<br>2040/2120 H<br>485 kg | <b>TX 1600</b> |

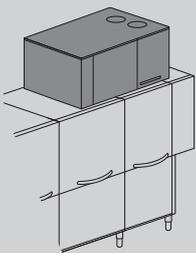


- W** Wash
- R** Rinse
- TD** Cold dryer with turbo blowers
- H** Heat recovery

## OPTIONS

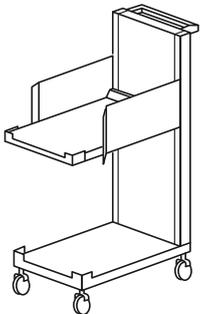
|                | DDE-GROUP            |                       |       | DOS/S                | PAP               | DRIVE                   |                 |                |
|----------------|----------------------|-----------------------|-------|----------------------|-------------------|-------------------------|-----------------|----------------|
| Model          | 220-240 V<br>3 50 Hz | 380-415 V<br>3N 50 Hz | 60 Hz | Trays<br>Accumulator | Dispensers<br>Kit | Dispenser<br>with Probe | Booster<br>Pump | Smart<br>drive |
| <b>TX 1600</b> | €                    | ●                     | +3%   | ●                    | €                 | €                       | €               | €              |

- Standard
- DDE-GROUP** Both detergent (with probe) and rinse aid dispensers included
- DOS/S** Only for detergent dispenser
- DRIVE** Check voltage compatibility



**HRP40**  
Heat recovery with heat pump

| Model                       | Capacity                                                                                          | Dimensions             | Code      |
|-----------------------------|---------------------------------------------------------------------------------------------------|------------------------|-----------|
| <b>PF</b> TROLLEY FOR TRAYS | <br>530x325x35 H | 800x500x900 H<br>30 kg | <b>PF</b> |



|                | DWI                       | HACCP            | PI        | AUTOTIMER | HR5           | HRP40                        | SAN          | PAP-SAN                   | BT         |
|----------------|---------------------------|------------------|-----------|-----------|---------------|------------------------------|--------------|---------------------------|------------|
| Model          | Thermoacoustic insulation | HACCP supervisor | s/s Pumps | Autotimer | Heat recovery | Heat recovery with heat pump | Sanitization | Booster Pump Sanitization | Break Tank |
| <b>TX 1600</b> | €                         | €                | €         | ●         | ●             | €                            | €            | €                         | €          |

**HR5** Heat recovery (cold water supply 8-15 °C)

**DWI** Insulation option for the tunnel only, dryer excluded. Recommended with the standard heat recovery HR5 and with the HRP40

**HACCP** Software and cables included

**HRP40** In alternative to standard compact heat recovery

**BT** Booster pump included

Division not available

Option compatibility to be confirmed by the manufacturer after verification

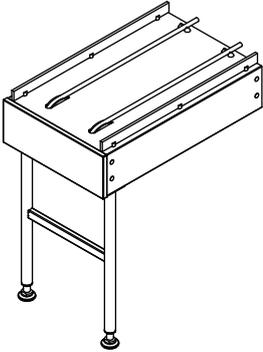
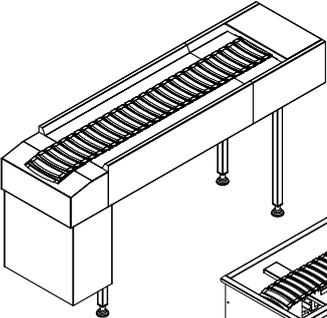
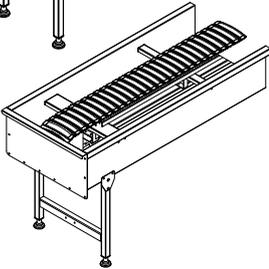
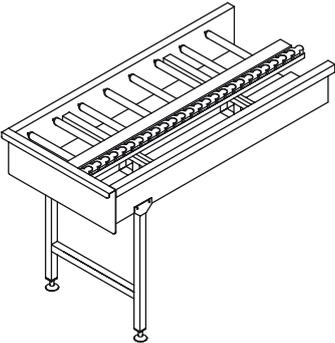
We recommend to install the machine in a well ventilated room, with a properly sized steam exhausting system

EAC label upon request



Our customized bi-cord transport system is the perfect solution not only to carry, but also to wash and deliver trays. The system limits the workers operations and contains management costs and space while perfectly drying the trays for an immediate use.

With the recent expansion of the range, DIHR now offers tailor-made logistics and waste treatment solutions. Thanks to this comprehensive offer, even the most specific customer needs can be satisfied.

| Model                                                                               | Voltage                                                                                          | Capacity                                                                                             | Code                | €            |
|-------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------|---------------------|--------------|
| <b>CORD CONVEYOR</b>                                                                |                                                                                                  |                                                                                                      |                     |              |
|    | 400 V 3N 50 Hz<br>--<br>230 V 50 Hz<br>--<br>230 V 3 50 Hz<br><br>Special voltages<br>on request | <br>530x325x35 H   | <b>BCC</b>          | upon request |
| <b>SLAT CONVEYOR FOR TRAYS OR RACKS</b>                                             |                                                                                                  |                                                                                                      |                     |              |
|  | 400 V 3N 50 Hz<br>--<br>230 V 50 Hz<br>--<br>230 V 3 50 Hz<br><br>Special voltages<br>on request | <br>530x325x35 H | <b>SCT</b><br>trays | upon request |
|  |                                                                                                  | <br>500x500      | <b>SCR</b><br>racks | upon request |
| <b>CARDAN CHAIN CONVEYOR</b>                                                        |                                                                                                  |                                                                                                      |                     |              |
|  | 400 V 3N 50 Hz<br>--<br>230 V 50 Hz<br>--<br>230 V 3 50 Hz<br><br>Special voltages<br>on request | <br>500x500      | <b>CCC</b>          | upon request |



**DIHR ALI GROUP SRL**

Via del Lavoro, 28  
I - 31033 Castelfranco Veneto (TV)  
T: +39 0423 7344  
F: +39 0423 720442  
E: dihr@dihr.com

Service:

T. +39 0423 734548  
F: +39 0423 734519  
E: service@dihr.com

[www.dihr.com](http://www.dihr.com)

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