



**CATALOGUE**  
JANUARY 2025

**DIHR**  
we mean clean







## UNDER-COUNTER DISHWASHERS

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You asked and we listened! We are thrilled to announce our brand new range: CS. These robust and essential glass and dishwashers simply make sense. Nothing superfluous: solid S/S body with

double wall-door, sloped tank, innovative and light arms, controlled temperatures and an optional detergent dispenser and drain pump. Wash, rinse, restart. It is really that simple.

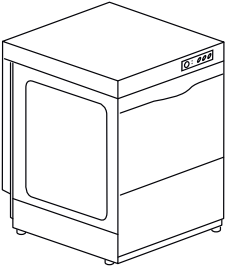




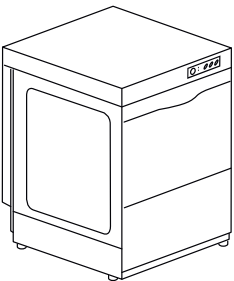





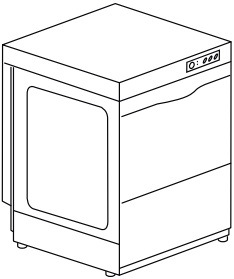







## ELECTRONIC VERSION

The intuitive LED control panel of the CS L models will display if the correct temperature of both tank and boiler have been reached. You can choose among 3 different wash programs to perfectly tailor the performances of the machine to the crockery that needs to be cleaned.

## FEATURES

- Solid structure in AISI 304 stainless steel
- Sound and heat proof double-skin door
- Door with anti-shock system
- Sloped tank with screwed basket rails
- Overflow and drain pipes integrated system, for the triple protection of the washing pump
- Non-drip roof to safeguard the hygiene of the freshly washed dishes
- 1 wash cycle on electromechanical versions
- 3 wash cycles on electronic versions
- Innovative system of coupled wash and rinse arms in polypropylene and fiber of glass ( CS 50 / CS 50 L )
- Light wash and rinse arms, granting the best efficiency also when the water pressure is weaker
- Easy to remove nozzles, to help with daily cleaning operations
- Back flow prevention valve
- Thermostop system: the rinse starts only when the water in boiler reaches 85 °C
- Standard rinse-aid dispenser
- Glasswashers also available with round basket ( CS 35 / CS 40 )
- Self-cleaning cycle on the electronic versions

Model		Voltage	Capacity	Dimensions	Code
<b>CS 35</b> 1 PROGRAM					
	 <div> RACK EQUIPMENT 2 X 10730 1 X 10728 1 X 15060 </div> 	230 V ~ 50 Hz 2,59 kW	 195 H   350x350	400x495x585 H 28 kg	<b>CS 35</b>
<b>CS 40</b> 1 PROGRAM					
	 <div> RACK EQUIPMENT 2 X C121 1 X 10728 1 X 15060 </div> 	230 V ~ 50 Hz 2,59 kW 2,65 kW (LS)	 305 H   Ø 295 (LS)   400x400	450x535x700 H 37 kg	<b>CS 40</b>  <b>CS 40 LS</b>
<b>CS 50</b> 1 PROGRAM					
	 <div> RACK EQUIPMENT 1 X C40 1 X C44 1 X 15060 </div> 	230 V ~ 50 Hz 3,2 kW	 320 H   Ø 345   500x500	590x600x850 H 57 kg	<b>CS 50</b>



Model		Voltage	Capacity	Dimensions	Code
CS 35 L 3 PROGRAMS					
	<div><div>new</div><div>RACK EQUIPMENT 2 X 10730 1 X 10728 1 X 15060</div></div>	230 V ~ 50 Hz 2,59 kW	 195 H  350x350	400x495x595 H 28 kg	CS 35 L
CS 40 L 3 PROGRAMS					
	<div><div>new</div><div>RACK EQUIPMENT 2 X C121 1 X 10728 1 X 15060</div></div>	230 V ~ 50 Hz 2,59 kW 2,65 kW (LS)	 305 H  Ø 295 (LS)  400x400	450x535x710 H 37 kg	CS 40 L   CS 40 LS L
CS 50 L 3 PROGRAMS					
	<div><div>new</div><div>RACK EQUIPMENT 1 X C40 1 X C44 1 X 15060</div></div>	230 V ~ 50 Hz 3,2 kW	 320 H  Ø 345  500x500	590x600x850 H 57 kg	CS 50 L

## OPTIONS

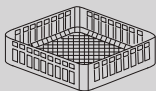

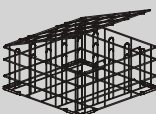

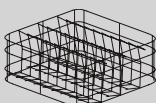
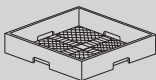
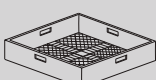
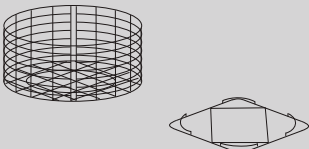
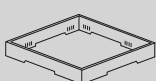
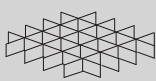
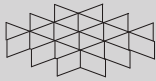
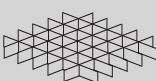
		PS	DDE	DB	CR	TS
Model	220-240 V 50 Hz	Drain pump	Detergent dispenser	Rinse-aid dispenser	Round basket	Thermostop system
<b>CS 35</b>	●	€	€	●	€	●
<b>CS 40</b>	●	€	€	●	€	●
<b>CS 40 LS</b>	●	€	€	●	€	●
<b>CS 50</b>	●	€	€	●	----	●
<b>CS 35 L</b>	●	€	€	●	€	●
<b>CS 40 L</b>	●	€	€	●	€	●
<b>CS 40 LS L</b>	●	€	€	●	€	●
<b>CS 50 L</b>	●	€	€	●	----	●

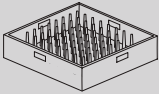
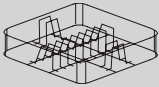
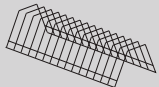

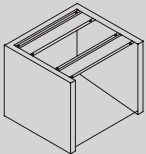
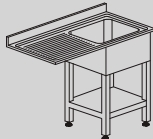
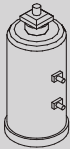

**LS** Upper wash  
**L** LED electronic  
**●** Standard  
**----** Not available

Water supply 55 °C

EAC label upon request



	Description	Capacity	Dimensions	Code	
	GLASS BASKET		350x350x110 H	<b>10730</b>	
			400x400x135 H	<b>C 121</b>	
	SLOPED GLASS BASKET	Ø 100 max	500x500x200 H	<b>C 26</b>	
	REUSABLE CUP BASKET	5x5 Glass 30 < Ø < 90 mm H max 185 mm	500x500x235 H	<b>C 135</b> 	
	SLOPED GLASS BASKET	Ø 90 max	400x400x185 H	<b>C 123</b>	
		Ø 120 max	400x400x160 H	<b>C 79</b>	
	NARROW MESH CUTLERY BASKET		500x500x106 H	<b>C 41</b>	
	LARGE MESH BASKET	For glasses	500x500x105 H	<b>C 44</b>	
	ROUND GLASS BASKET	Basket	Ø 360x160 H	<b>C 144</b>	
		Basket	Ø 390x170 H	<b>C 145</b>	
	ROUND BASKET SUPPORT	Support	350x350	<b>C 141</b>	
		Support	400x400	<b>C 143</b>	
	HOLDER FOR GLASS SUPPORT	For glass support (C112-C113-C114)	500x500x50 H	<b>C 111</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 vGlass Ø 72 mm (C111)	500x500x50 H	<b>C 114</b>	

	Description	Capacity	Dimensions	Code	
	PLATE BASKET	18 plates	500x500x105 H	<b>C 40</b>	
	PLATE BASKET	12 plates	400x400x120 H	<b>C 31</b>	
	SAUCER HOLDER	14 saucers	300x100x90 H	<b>10728</b>	
	CUTLERY BASKET		110x110x120 H	<b>15060</b>	
	SUPPORT	Stainless steel stand for undercounter 500 x 500	592x535x500 H	<b>999900517</b>	
	SINK UNIT FOR UNDERCOUNTER MODELS	Sink 500x400x300 H	1200x700x850 H	<b>A 20 *</b>	
	WATER SOFTENER	12 l	Ø 200x500 H	<b>D 1</b>	
	AUTOMATIC WATER SOFTENER	12 l (max 800 l)	315x510x685 H	<b>D 2</b>	

\* Wooden cage +2% minimum + €  
Special dimensions for tables upon request  
Tables shown in right-to-left version



The glass and dishwashers of the GS series are ideal for bars, pubs, restaurants and hotels. These under-counter machines, with a redesigned control panel, feature a wide loading capacity granting the highest performance at a reasonable price.

According to the user's needs the machine can be customized thanks to many optional features such as water softener, detergent dispenser and drain pump.

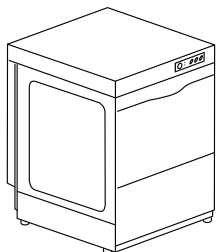


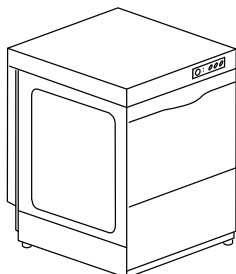



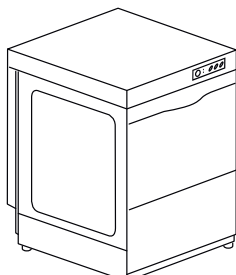



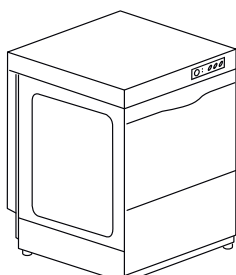



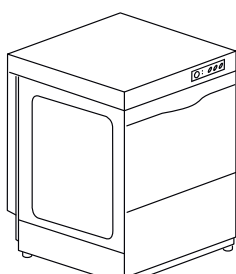





## ELECTRONIC VERSION

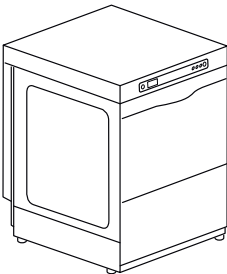




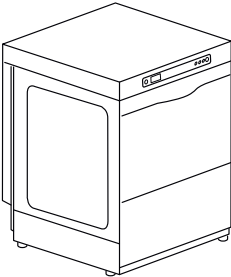




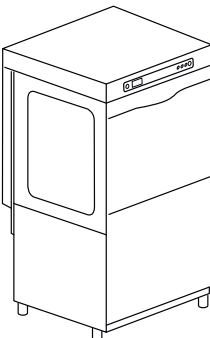




An electronic control panel is available for GS T models. The LED panel displays the temperatures of both tank and boiler, the wash cycle and status and main alarm codes for malfunctions. You can now choose among four different washing programs to perfectly tailor the performances of the machine to the crockery that needs to be cleaned. The soft start function grants extra protection for fragile objects.

## FEATURES

- AISI 304 structure
- Sound and heat proof double-skin door
- Door with anti-shock system
- Deep-drawn and inclined tank for a perfect total drain
- Overflow and drain pipes integrated system, for a triple protection of the wash pump
- Non-drip roof to safeguard the hygiene of the freshly washed dishes
- Light wash and rinse arms, granting the best efficiency also when the water pressure is weaker
- Easy to remove nozzles, to help with daily cleaning operations
- Back flow prevention valve
- Standard rinse-aid dispenser (peristaltic version on demand)
- Thermostop system: the rinse starts only when the water in boiler reaches 85 °C
- CE certified components
- Electronic version with four preset washing programs
- Automatic regeneration for Touch models with inbuilt water softener
- Glasswashers available also with round basket ( GS 35 / GS 37 / GS 40 )
- Innovative system of coupled wash and rinse arms in polypropylene and fiber of glass ( GS 50 ECO / GS 50 / GS 50 T / GS 85 T )
- Self-cleaning cycle on the TOUCH versions
- Soft Start wash pump on the TOUCH versions
- Additional upper surface filter ( on demand only for GS 50 ECO / GS 50 / GS 50 T / GS 85 T )

Model		Voltage	Capacity	Dimensions	Code
<b>GS 35 1 PROGRAM</b>					
	<b>RACK EQUIPMENT</b> 2 X 10730 1 X 10728 1 X 15060	230 V ~ 50 Hz 2,6 kW	 195 H  350x350	400x495x585 H 28 kg	<b>GS 35</b>  <b>GS 35 D</b>
<b>GS 37 1 PROGRAM</b>					
	<b>RACK EQUIPMENT</b> 2 X C10 1 X 10728 1 X 15060	230 V ~ 50 Hz 2,6 kW 2,8 kW (LS)	 275 H  Ø 280 LS  370x370	420x490x650 H 30 kg	<b>GS 37</b>  <b>GS 37 D</b>  <b>GS 37 LS</b>  <b>GS 37 LS D</b>
<b>GS 40 1 PROGRAM</b>					
	<b>RACK EQUIPMENT</b> 2 X C121 1 X 10728 1 X 15060	230 V ~ 50 Hz 3,2 kW	 305 H  Ø 295 LS  400x400	450x535x700 H 37 kg	<b>GS 40</b>  <b>GS 40 D</b>  <b>GS 40 LS</b>  <b>GS 40 LS D</b>
<b>GS 50 ECO 15 AMP MONOPHASE - 1 PROGRAM</b>					
	<b>RACK EQUIPMENT</b> 1 X C40 1 X C44 1 X 15060	230 V ~ 50 Hz 3,5 kW	 320 H  Ø 345  500x500	590x600x850 H 57 kg	<b>GS 50 ECO</b>  Surface filters
<b>GS 50 2 PROGRAMS</b>					
	<b>RACK EQUIPMENT</b> 1 X C40 1 X C44 1 X 15060	400 V 3N ~ 50 Hz 5,2 kW	 320 H  Ø 345  500x500	590x600x850 H 57 kg	<b>GS 50</b>  <b>GS 50 D</b>  Surface filters



Model		Voltage	Capacity	Dimensions	Code
GS 40 T ELECTRONIC 4 PROGRAMS					
	<div>RACK EQUIPMENT 2 X C121 1 X 10728 1 X 15060</div> 	230 V ~ 50 Hz 3,2 kW	 305 H	450x535x700 H 37 kg	GS 40 T
			 Ø 295 LS		GS 40 T DA
			 400x400		GS 40 T LS
					GS 40 T LS DA
GS 50 T ELECTRONIC 4 PROGRAMS					
	<div>RACK EQUIPMENT 1 X C40 1 X C44 1 X 15060</div> 	400 V 3N ~ 50 Hz 5,2 kW	 320 H	590x600x850 H 57 kg	GS 50 T
			 Ø 345		GS 50 T DA
			 500x500		Surface filters
GS 85 T ELECTRONIC 4 PROGRAMS					
	<div>RACK EQUIPMENT 1 X C40 1 X C44 1 X 15060</div> 	400 V 3N ~ 50 Hz 6,9 kW	 355 H	590x600x1290 H 69 kg	GS 85 T
			 Ø 380		GS 85 T DA
			 500x500		Surface filters

## OPTIONS

						XP	PS	DDE	ST	DB
Model	220-240 V 50 Hz	380-415 V 3N 50 Hz	220-240 V 3 50 Hz	60 Hz	Electronic timer	Extra power	Drain pump	Detergent dispenser	Soft start	Rinse-aid dispenser
<b>GS 35</b>	●	----	----	€	●	----	€	€	----	●
<b>GS 35 D</b>	●	----	----	€	●	----	€	€	----	●
<b>GS 37</b>	●	----	----	€	●	----	€	€	----	●
<b>GS 37 D</b>	●	----	----	€	●	----	€	€	----	●
<b>GS 37 LS</b>	●	----	----	€	●	----	€	€	----	●
<b>GS 37 LS D</b>	●	----	----	€	●	----	€	€	----	●
<b>GS 40</b>	●	□	□	€	●	€	€	€	----	●
<b>GS 40 D</b>	●	□	□	€	●	€	€	€	----	●
<b>GS 40 LS</b>	●	□	□	€	●	€	€	€	----	●
<b>GS 40 LS D</b>	●	□	□	€	●	€	€	€	----	●
<b>GS 50 ECO</b>	●	----	----	€	●	----	€	€	----	●
<b>GS 50</b>	□	●	□	€	●	€	€	€	----	●
<b>GS 50 D</b>	□	●	□	€	●	€	€	€	----	●
<b>GS 40 T</b>	●	----	----	€	●	----	€	€	●	●
<b>GS 40 T DA</b>	●	----	----	€	●	----	€	€ **	●	●
<b>GS 40 T LS</b>	●	----	----	€	●	----	€	€	●	●
<b>GS 40 T LS DA</b>	●	----	----	€	●	----	€	€ **	●	●
<b>GS 50 T</b>	□	●	□	€	●	€	€	€	●	●
<b>GS 50 T DA</b>	□	●	□	€	●	€	€	€	●	●
<b>GS 85 T</b>	€	●	□	€	●	----	€	€	●	●
<b>GS 85 T DA</b>	€	●	□	€	●	----	€	€	●	●

**D** Built-in water softener**DA** Built-in automatic water softener**LS** Upper wash**T** LED Electronic (Soft Touch)

● Standard

---- Not available

□ Upon request

**\*\*** For GS 40 T DA and GS 40 T LS DA choose between DBE DDE.**\*** Construction according to UL-NSF standards upon request**XP** Recommended with water 8-55 °C. GS 40 only with three-phase voltage, GS 50 only with standard voltage.  
For other voltages please contact us

	DBE	FS	PS+FS	CR	PS+DDE +FS	TS	BT	WRAS	PAP	DF
Model	Peristaltic rinse-aid disp.	Cold rinse	PS + FS	Round basket	PS + DDE + FS	Thermostop system	Break tank	WRAS	Booster pump	Surface filters
<b>GS 35</b>	€	€	€	€	€	●	----	----	----	----
<b>GS 35 D</b>	€	----	----	€	----	●	----	----	----	----
<b>GS 37</b>	€	€	€	€	€	●	----	----	----	----
<b>GS 37 D</b>	€	----	----	€	----	●	----	----	----	----
<b>GS 37 LS</b>	€	€	€	€	€	●	----	----	----	----
<b>GS 37 LS D</b>	€	----	----	€	----	●	----	----	----	----
<b>GS 40</b>	€	€	€	€	€	●	----	----	----	----
<b>GS 40 D</b>	€	€	€	€	€	●	----	----	----	----
<b>GS 40 LS</b>	€	€	€	€	€	●	----	----	----	----
<b>GS 40 LS D</b>	€	----	----	€	----	●	----	----	----	----
<b>GS 50 ECO</b>	€	----	----	----	----	●	----	----	----	€
<b>GS 50*</b>	€	€	€	----	€	●	€	€	€	€
<b>GS 50 D</b>	€	€	----	----	----	●	----	----	----	€
<b>GS 40 T</b>	€	€	€	€	€	●	----	----	----	----
<b>GS 40 T DA</b>	€ **	€	€	€	----	●	----	----	----	----
<b>GS 40 T LS</b>	€	€	€	€	€	●	----	----	----	----
<b>GS 40 T LS DA</b>	€ **	€	€	€	----	●	----	----	----	----
<b>GS 50 T</b>	€	€	€	----	€	●	€	€	€	€
<b>GS 50 T DA</b>	€	€	€	----	€	●	----	----	----	€
<b>GS 85 T</b>	€	€	€	----	€	●	€	€	€	€
<b>GS 85 T DA</b>	€	€	----	----	----	●	----	----	€	€

**SOFT START**

Progressive start of the wash pump

**BT - WRAS**

Booster pump included

**220-240 V 50 HZ**

For GS 50 max boiler heating element 4500 W

**380-415 V 3N 50 HZ**

For GS 40 only with extra power

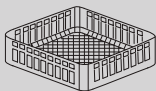

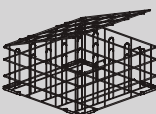

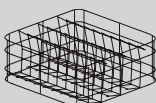
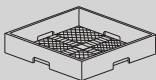
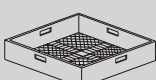
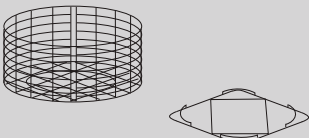
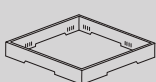
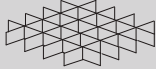
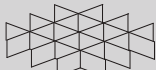
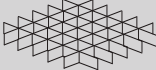
**220-240 V 3 50 HZ**

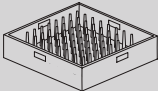
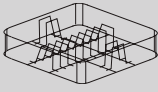
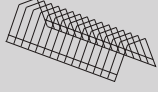

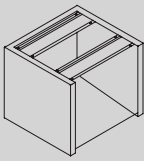
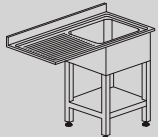
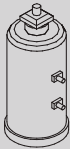
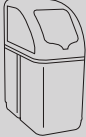
For GS 40 D with special voltage and PS, DDE is not available.

Option compatibility to be confirmed by the manufacturer after verification

Water supply 55 °C

EAC label upon request

	Description	Capacity	Dimensions	Code	
	GLASS BASKET		350x350x110 H	<b>10730</b>	
			400x400x135 H	<b>C 121</b>	
			370x370x130 H	<b>C 10</b>	
	SLOPED GLASS BASKET	Ø 85 max	370x370x210 H	<b>C 39</b>	
		Ø 100 max	500x500x200 H	<b>C 26</b>	
	REUSABLE CUP BASKET	5x5 Glass 30 < Ø < 90 mm H max 185 mm	500x500x235 H	<b>C 135</b> 	
	SLOPED GLASS BASKET	Ø 90 max	400x400x185 H	<b>C 123</b>	
		Ø 120 max	400x400x160 H	<b>C 79</b>	
	NARROW MESH CUTLERY BASKET		500x500x106 H	<b>C 41</b>	
	LARGE MESH BASKET	For glasses	500x500x105 H	<b>C 44</b>	
	ROUND GLASS BASKET	Basket	Ø 360x160 H	<b>C 144</b>	
		Basket	Ø 390x170 H	<b>C 145</b>	
	ROUND BASKET SUPPORT	Support	350x350	<b>C 141</b>	
		Support	370x370	<b>C 142</b>	
		Support	400x400	<b>C 143</b>	
	HOLDER FOR GLASS SUPPORT	For glass support (C112-C113-C114)	500x500x50 H	<b>C 111</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>	

	Description	Capacity	Dimensions	Code	
	PLATE BASKET	18 plates	500x500x105 H	<b>C 40</b>	
	PLATE BASKET	10 plates	370x370x100 H	<b>C 03</b>	
		12 plates	400x400x120 H	<b>C 31</b>	
	SAUCER HOLDER	14 saucers	300x100x90 H	<b>10728</b>	
	CUTLERY BASKET		110x110x120 H	<b>15060</b>	
	SUPPORT	Stainless steel stand for undercounter 500 x 500	592x535x500 H	<b>999900517</b>	
	SINK UNIT FOR UNDERCOUNTER MODELS	Sink 500x400x300 H	1200x700x850 H	<b>A 20 *</b>	
	WATER SOFTENER	12 l	Ø 200x500 H	<b>D 1</b>	
	AUTOMATIC WATER SOFTENER	12 l (max 800 l)	315x510x685 H	<b>D 2</b>	

\* Wooden cage +2% minimum + €  
Special dimensions for tables upon request  
Tables shown in right-to-left version



Double wall glass and dishwashers DS line. Designed to meet the needs of bars, restaurants, hotels and pubs. Their aesthetics has been renewed; electro-mechanic and electronic version are available.

A wide choice of options may be chosen amongst, water softener, detergent dispenser, drain pump and the surface filters in order to adapt the machine to the most diverse uses.

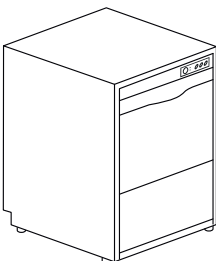




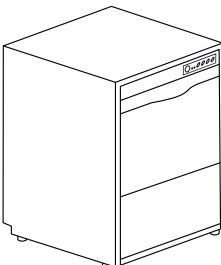






## ELECTRONIC VERSION

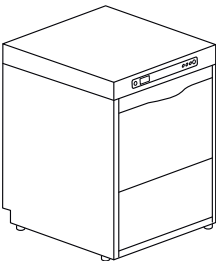




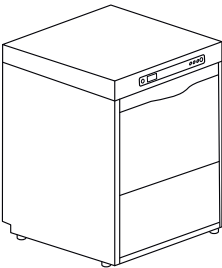




An electronic control panel is available for DS T models. The LED panel displays the temperatures of both tank and boiler, the wash cycle and status and main alarm codes for malfunctions. You can now choose among four different washing programs to perfectly tailor the performances of the machine to the crockery that needs to be cleaned. The soft start function grants extra protection for fragile objects.

## FEATURES

- Double walled AISI 304 structure
- Pressed basket supports
- Upper wash ( DS 40, DS 40 T )
- Double skin door with anti-shock system
- Deep-drawn and sloped tank for a perfect total drain
- Overflow and drain pipes integrated system, for a triple protection of the washing pump
- Non-drip roof of safeguard the hygiene of the freshly washed dishes
- Light wash and rinse arms, granting the best efficiency also even of weak pressure in the water mains ( DS 40, DS 50, DS 50 T )
- Standard upper wash for DS 40.
- S/S wash arms ( DS 50 , DS 50 T )
- Easy to remove nozzles, to help with daily cleaning operations
- Back flow prevention valve
- Rinse-aid dispenser (peristaltic version on demand)
- Thermostop system: the rinse starts only when the water in boiler reaches 85 °C
- CE Certified components
- Electronic version with four preset washing programs
- Automatic regeneration for touch models with built-in water softener
- Glasswashers available also with round basket
- Self-cleaning cycle on the TOUCH versions
- Soft Start wash pump on the TOUCH versions
- Additional upper surface filter ( on demand only for DS 50, DS 50 T )

Model		Voltage	Capacity	Dimensions	Code
DS 40 UPPER WASH - 1 PROGRAM					
	<div>RACK EQUIPMENT 2 X C121 1 X 10728 1 X 15060</div> 	230 V ~ 50 Hz 3,2 kW	 305 H	460x545x715 H 38 kg	DS 40
			 Ø 295		DS 40 D
			 400x400		
DS 50 2 PROGRAMS					
	<div>RACK EQUIPMENT 1 X C40 1 X C44 1 X 15060</div> 	400 V 3N~ 50 Hz 5,2 kW	 310 H	595x610x845 H 61 kg	DS 50
			 Ø 325		DS 50 D
			 500x500		Surface filters



Model		Voltage	Capacity	Dimensions	Code
DS 40 T UPPER WASH - ELECTRONIC 4 PROGRAMS					
	<div>RACK EQUIPMENT 2 X C121 1 X 10728 1 X 15060</div> 	230 V ~ 50 Hz 3,2 kW	 305 H	460x545x715 H 38 kg	DS 40 T
			 Ø 295		DS 40 T DA
			 400x400		
DS 50 T ELECTRONIC 4 PROGRAMS					
	<div>RACK EQUIPMENT 1 X C40 1 X C44 1 X 15060</div> 	400 V 3N ~ 50 Hz 5,2 kW	 310 H	595x610x845 H 61 kg	DS 50 T
			 Ø 325		DS 50 T DA
			 500x500		Surface filters

## OPTIONS

						XP	PS	DDE	DB	ST	DF
Model	220-240 V 50 Hz	380-415 V 3N 50 Hz	220-240 V 3 50 Hz	60 Hz	Electronic timer	Extra Power	Drain pump	Detergent dispenser	Rinse-aid dispenser	Soft start	Surface filters
<b>DS 40</b>	●	□	□	€	●	€	€	€	●	----	----
<b>DS 40 D</b>	●	□	□	€	●	€	€	€	●	----	----
<b>DS 50</b>	□	●	□	€	●	€	€	€	●	----	€
<b>DS 50 D</b>	□	●	□	€	●	€	€	€	●	----	€
<b>DS 40 T</b>	●	----	----	€	●	----	€	€	●	●	----
<b>DS 40 T DA</b>	●	----	----	€	●	----	€	€	●	●	----
<b>DS 50 T</b>	□	●	□	€	●	€	€	€	●	●	€
<b>DS 50 T DA</b>	□	●	□	€	●	€	€	€	●	●	€

**D** Built-in water softener**DA** Built-in automatic water softener**T** LED Electronic (Soft Touch)

● Standard

---- Not available

□ Upon request

\* Construction according to UL-NSF standards upon request

**XP** Recommended with water 8-55 °C. For DS 40 only with three-phase voltage, DS 50 only with standard voltage.

	DBE	CR	FS	PS+FS	PS+DDE +FS	TS	BT	WRAS	PAP
Model	Peristaltic rinse-aid disp.	Round basket	Cold rinse	PS + FS	PS + DDE + FS	Thermostop system	Break tank	WRAS	Booster pump
<b>DS 40</b>	€	€	€	€	€	●	----	----	----
<b>DS 40 D</b>	€	€	----	----	----	●	----	----	----
<b>DS 50</b>	€	----	€	€	€	●	€	€	€
<b>DS 50 D</b>	€	----	----	----	----	●	----	----	€
<b>DS 40 T</b>	€	€	€	€	€	●	----	----	----
<b>DS 40 T DA</b>	€	€	€	€	€	●	----	----	----
<b>DS 50 T</b>	€	----	€	€	€	●	€	€	€
<b>DS 50 T DA</b>	€	----	€	€	€	●	----	----	----

**SOFT START**

Progressive start of the wash pump

**BT - WRAS**

Booster pump included

**220-240 V 50 HZ**

For DS 50 max boiler heating element 4500 W

**380-415 V 3N 50 HZ**

For DS 40 only with extra power

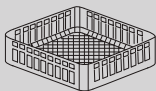

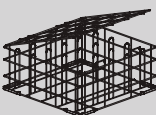

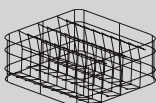
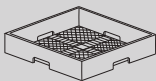
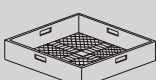
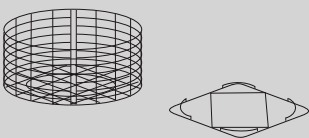
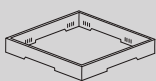
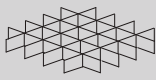
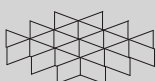
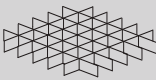
**220-240 V 3 50 HZ**

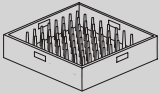
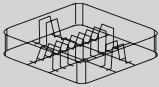
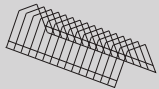

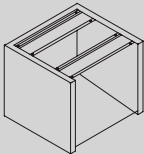
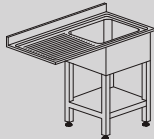
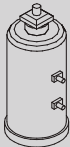

For DS 40 D with special voltage and PS, DDE is not available.

Option compatibility to be confirmed by the manufacturer after verification

Water supply 55 °C

EAC label upon request

	Description	Capacity	Dimensions	Code	
	GLASS BASKET		350x350x110 H 400x400x135 H 370x370x130 H	<b>10730</b> <b>C 121</b> <b>C 10</b>	
	SLOPED GLASS BASKET	Ø 85 max Ø 100 max	370x370x210 H 500x500x200 H	<b>C 39</b> <b>C 26</b>	
	REUSABLE CUP BASKET	5x5 Glass 30 < Ø < 90 mm H max 185 mm	500x500x235 H	<b>C 135</b> 	
	SLOPED GLASS BASKET	Ø 90 max Ø 120 max	400x400x185 H 400x400x160 H	<b>C 123</b> <b>C 79</b>	
	NARROW MESH CUTLERY BASKET		500x500x106 H	<b>C 41</b>	
	LARGE MESH BASKET	For glasses	500x500x105 H	<b>C 44</b>	
	ROUND GLASS BASKET	Basket Support	Ø 390x170 H 400x400	<b>C 145</b> <b>C 143</b>	
	HOLDER FOR GLASS SUPPORT	For glass support (C112-C113-C114)	500x500x50 H	<b>C 111</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>	

	Description	Capacity	Dimensions	Code	
	PLATE BASKET	18 plates	500x500x105 H	<b>C 40</b>	
	PLATE BASKET	10 plates	370x370x100 H	<b>C 03</b>	
		12 plates	400x400x120 H	<b>C 31</b>	
	SAUCER HOLDER	14 saucers	300x100x90 H	<b>10728</b>	
	CUTLERY BASKET		110x110x120 H	<b>15060</b>	
	SUPPORT	Stainless steel stand for undercounter 500 x 500	592x535x500 H	<b>999900517</b>	
	SINK UNIT FOR UNDERCOUNTER MODELS	Sink 500x400x300 H	1200x700x850 H	<b>A 20 *</b>	
	WATER SOFTENER	12 l	Ø 200x500 H	<b>D 1</b>	
	AUTOMATIC WATER SOFTENER	12 l (max 800 l)	315x510x685 H	<b>D 2</b>	

\* Wooden cage +2% minimum + €  
Special dimensions for tables upon request  
Tables shown in right-to-left version



Latest generation DIHR dishwashers. These machines are built with fully double-skin body, completely deep-formed, designed for being silent and reliable. Beside the standard electronic versions with four programmable cycles, we have developed the PLUS models with guaranteed steady rinse temperature and pressure and two cycles with Hygiene+ superior features ( ELECTRON 500 ).

Thanks to these latest technological features, the sturdy PLUS versions will promote the almost total elimination of the bacterial load. The customization of our new generation machines has never been so easy!

**A<sub>0</sub>=30**  
**HYGIENE +**



## HYGIENE+ SYSTEM

The HYGIENE+ models perform long cycles at high temperatures to fulfill high levels of hygiene, now more essential than ever for our health. Designed and conceived upon rigorous disinfection parameters, the HYGIENE+ models include 2 special cycles complying with A<sub>0</sub>=30 on the scale of thermo-disinfection according to the norm EN ISO 15883-1, a short one program of 180 seconds and a longer one of 630 seconds, ensuring compliance with high levels of hygiene thanks to high temperatures and long cycles.

## FEATURES

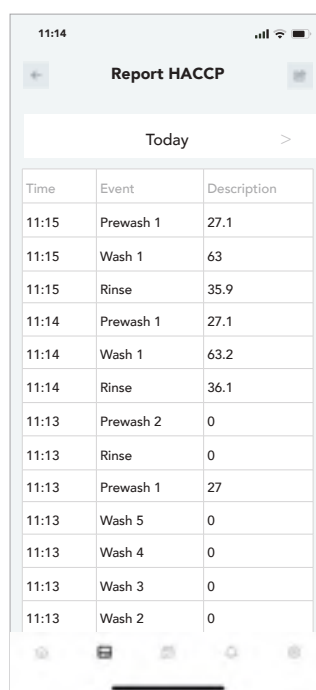
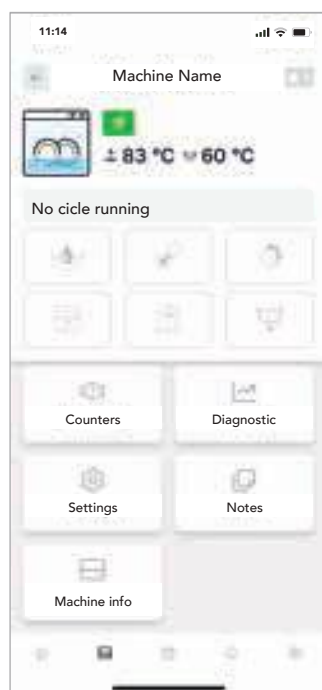
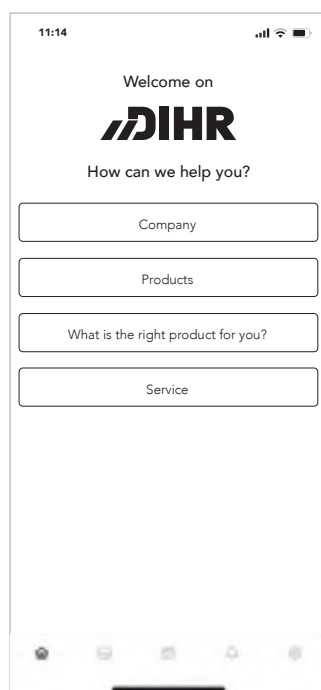
- Double skin AISI 304 machine and double skin insulated door
- Sloped deep-formed tank
- Wash arms in stainless steel with unblockable nozzles and lightweight rinse arms in composite material
- Deep-formed rack supports
- Anti-drop roof panel
- Suitable for Gastronorm 1/1 trays
- Multivoltage models
- Detergent and rinse-aid dosage setting, directly from the control panel (PLUS models)
- Wash and rinse temperatures displayed
- Anti back-flow valve (available also DVGW or WRAS certified)
- Double tight-mesh filter system in stainless steel
- Programmable wash cycles (not on ELECTRON 1000 PLUS )
- HYGIENE+ Version: 2 special additional programs complying with A<sub>0</sub>=30 according to the norm EN ISO 15883-1
- Intuitive START button with multicolour backlight for a quick visualization of the machine status
- Self-cleaning cycle
- Soft Start wash pump that offers additional protection for the most delicate objects
- Thermal insulation of boiler
- Soft door opening and programmable START function when the door gets closed
- OPTIMAL-RINSE (optimal rinse technology): water consumption rate among the lowest on the market, consequent reduction of electricity and chemicals consumptions
- Built-in peristaltic detergent dispenser and built-in rinse-aid dispenser (peristaltic rinse-aid dispenser included in the Plus versions)
- Water consumption and working time control system (PLUS versions)
- PLUS system for extra rinse guarantee (PLUS versions)
- Built-in automatic water softener available
- CONNECTIVITY remote control compliant with the HACCP norms (on request)
- Cold water rinse (on demand)
- Reverse osmosis connection for external device (PLUS versions)
- HR: ENERGY RECOVERY system (PLUS versions)

## CONNECTIVITY 4.0 & APP

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. Thanks to our brand new App, you will have access to connected machines and all commercial and technical documentation.



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.

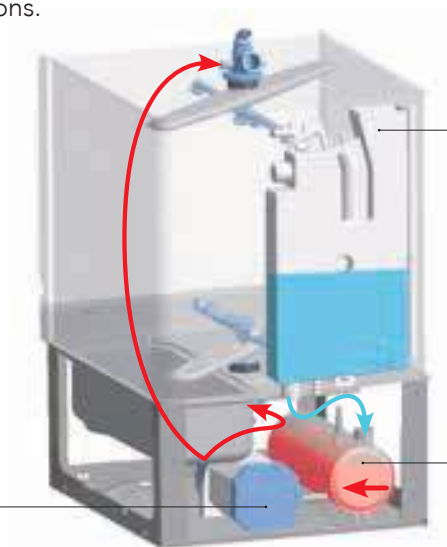


## PLUS SYSTEM

### GUARANTEED RINSE EVEN

### WITH LOW PRESSURE OF THE WATER INLET

We have developed an innovative rinsing system at constant temperature, consumption and water pressure, regardless of external conditions.



### RINSE PUMP

The water is sucked from the boiler through a rinse pump and is sent to the rinse nozzles. The correct pressure is ensured regardless of the water inlet pressure and temperature.

### BREAK TANK

The Break Tank system prevents the heated water of the boiler to go back and mix with the fresh water supply.

### ATMOSPHERIC BOILER

The water temperature in the boiler remains constant at 85°C throughout the rinse, as the boiler refill only occurs once the rinse cycle is done.

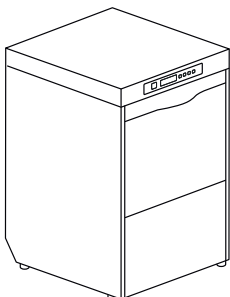




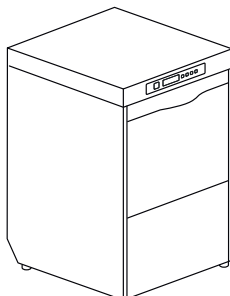





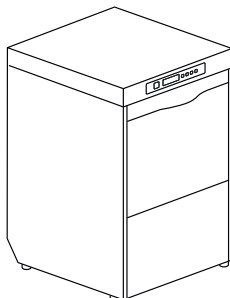





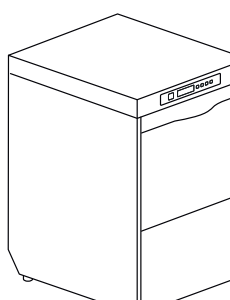





## ENERGY RECOVERY

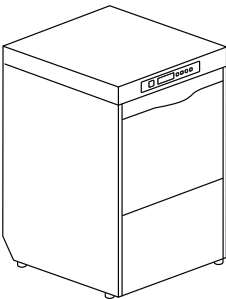




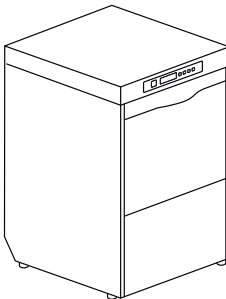





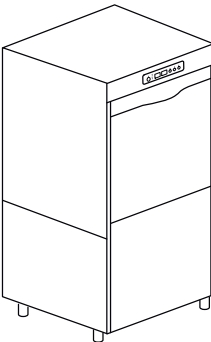





(Heat recovery and steam condenser)

The ENERGY RECOVERY system uses the heat produced by the machine to preheat the inlet cold water. This is an immediate saving on energy costs. Additionally, an optimal temperature in the dishwashing area is achieved as the air is no more affected by steam and humidity.



Heat Recovery

Model		Voltage	Capacity	Dimensions	Code
ELECTRON 400 ELECTRONIC 4 PROGRAMS					
	 <p>RACK EQUIPMENT 2 X C121 1 X 10728 1 X 15060</p>	Multivoltage	 310 H	460x550x780 H 45 kg	ELECTRON 400
		standard 230 V 50 Hz 3,05 kW -- 230 V 3 50 Hz 4,45 kW -- 400 V 3N 50 Hz 4,45 kW	 ø 310  400x400		ELECTRON 400 DA
ELECTRON 500 ELECTRONIC 4 PROGRAMS					
	 <p>RACK EQUIPMENT 1 X C40 1 X C44 1 X 15060</p>	Multivoltage	 325 H	600x610x850 H 63,5 kg  530x325x25 H	ELECTRON 500
		standard 400 V 3N 50 Hz 5,15 kW -- 230 V 3 50 Hz 5,15 kW -- 230 V 50 Hz 5,15 kW	 ø 340  500x500		ELECTRON 500 DA
ELECTRON 500 H+ ELECTRONIC 4 PROGRAMS					
	<p>A<sub>0</sub>=30 HYGIENE +</p>  <p>RACK EQUIPMENT 1 X C40 1 X C44 1 X 15060</p>	Multivoltage	 325 H	600x610x850 H 63,5 kg  530x325x25 H	ELECTRON 500 H+
		standard 400 V 3N 50 Hz 5,15 kW -- 230 V 3 50 Hz 5,15 kW -- 230 V 50 Hz 5,15 kW	 ø 340  500x500		ELECTRON 500 DA H+
ELECTRON 600 ELECTRONIC 4 PROGRAMS					
	 <p>RACK EQUIPMENT 1 X C40 1 X C44 1 X 15060</p>	Multivoltage	 400 H	600x680x850 H 68 kg  530x325x25 H	ELECTRON 600
		standard 400 V 3N 50 Hz 6,7 kW -- 230 V 3 50 Hz 6,7 kW -- 230 V 50 Hz 6,7 kW	 ø 400  500x500		ELECTRON 600 DA
					Surface filters

Model		Voltage	Capacity	Dimensions	Code
ELECTRON 400 PLUS ELECTRONIC 4 PROGRAMS - HR: HEAT RECOVERY					
	<div>RACK EQUIPMENT 2 X C121 1 X 10728 1 X 15060</div> 	Multivoltage			ELECTRON 400 PLUS
		standard 230 V 50 Hz 3,25 kW	 310 H	460x550x780 H 46,5 kg	ELECTRON 400 PLUS DA
		-- 230 V 3 50 Hz 4,75 kW	 ø 310		ELECTRON 400 HR PLUS
		400 V 3N 50 Hz 4,75 kW HR: Cold water supply	 400x400		ELECTRON 400 HR PLUS DA
ELECTRON 500 PLUS H+ ELECTRONIC 6 PROGRAMS - HR: HEAT RECOVERY					
	<div>A<sub>0</sub>=30 HYGIENE +</div> <div>RACK EQUIPMENT 1 X C40 1 X C44 1 X 15060</div> 	Multivoltage			ELECTRON 500 PLUS H+
		standard 400 V 3N 50 Hz 5,15 kW	 325 H	600x610x850 H 65 kg  530x325x25 H	ELECTRON 500 PLUS DA H+
		-- 230 V 3 50 Hz 5,15 kW	 ø 340		ELECTRON 500 HR PLUS H+
		230 V 50 Hz 5,15 kW HR: Cold water supply	 500x500		ELECTRON 500 HR PLUS DA H+
* Kit Bottlewasher					
ELECTRON 1000 PLUS ELECTRONIC 4 PROGRAMS					
	<div>RACK EQUIPMENT 1 X C40 1 X C43 1 X C44 1 X 15060</div> 				
		400 V 3N ~ 50 Hz 10,2 kW	 440 H	600x700x1380 H 87 kg  530x325x25 H	ELECTRON 1000 PLUS
			 ø 450		
			 500x500		

**A<sub>0</sub>=30** Special programs complying with A<sub>0</sub>=30 on the scale of thermo-disinfection according to the norm EN ISO 15883-1. The HYGIENE+ models include 2 special cycles, a short one of 180 seconds and a longer one of 630 seconds, ensuring compliance with high levels of hygiene thanks to high temperatures and long cycles.

**PLUS** Rinse with constant temperature, pressure and stabilized consumption

**X** With special basket to be ordered

**HR** Heat recover

**\*** Kit for upgrading to Bottlewasher version (contact manufacturer to verify compatibility with model version).

## OPTIONS

							RO	XP	PS	DDE	DB	DBE
Model	220-240 V 50 Hz	380-415 V 3N 50 Hz	220-240 V 3.50 Hz	380-415 V 3.50 Hz	440 V 3.60 Hz	60 Hz	Osmosis connection	Extra power	Drain pump	Detergent dispenser	Rinse-aid dispenser	Peristaltic rinse-aid disp.
<b>ELECTRON 400</b>	●	M	M	----	----	€	----	□	€	●	●	€
<b>ELECTRON 400 DA</b>	●	M	M	----	----	€	----	□	€	●	●	€
<b>ELECTRON 500</b>	M	●	M	€	€	€	----	€	€	●	●	€
<b>ELECTRON 500 DA</b>	M	●	M	----	----	€	----	€	€	●	●	€
<b>ELECTRON 500 H+</b>	M	●	M	€	€	€	----	€	€	●	●	€
<b>ELECTRON 500 DA H+</b>	M	●	M	----	----	€	----	€	€	●	●	€
<b>ELECTRON 600</b>	□	●	M	----	----	€	----	----	€	●	●	€
<b>ELECTRON 600 DA</b>	□	●	M	----	----	€	----	----	€	●	●	€
<b>ELECTRON 400 PLUS</b>	●	M	M	----	----	€	□	□	€	●	----	●
<b>ELECTRON 400 PLUS DA</b>	●	M	M	----	----	€	----	□	€	●	----	●
<b>ELECTRON 400 HR PLUS</b>	●	M	M	----	----	€	□	□	€	●	----	●
<b>ELECTRON 400 HR PLUS DA</b>	●	M	M	----	----	€	----	□	€	●	----	●
<b>ELECTRON 500 PLUS H+</b>	M	●	M	€	€	€	□	€	€	●	----	●
<b>ELECTRON 500 PLUS DA H+</b>	M	●	M	----	----	€	----	€	€	●	----	●
<b>ELECTRON 500 HR PLUS H+</b>	M	●	M	€	€	€	□	€	€	●	----	●
<b>ELECTRON 500 HR PLUS DA H+</b>	M	●	M	----	----	€	----	€	€	●	----	●
<b>ELECTRON 1000 PLUS</b>	€	●	□	----	----	€	□	€	€	●	----	●

● Standard

---- Not available

□ Upon request

**DA** Built-in automatic water softener**M** Multivoltage**XP** Recommended with water 8-55 °C. For ELECTRON 400 only with standard voltage.  
For other voltages please contact us

Water supply 55 °C (not on HR version)

EAC label upon request

	ST	FS	CR	PS+FS	TS	CONN.	BT	WRAS	DVGW	PAP	FLOAT	DF
Model	Soft start	Cold rinse	Round basket	PS + FS	Thermostop system	Connectivity (Haccp)	Break tank	WRAS	DVGW	Booster pump	Probes lack det. and rinse aid	Surface filters kit
<b>ELECTRON 400</b>	●	€	€	€	●	€	€	€	€	€	€	----
<b>ELECTRON 400 DA</b>	●	----	€	----	●	€	----	----	----	€	€	----
<b>ELECTRON 500</b>	●	€	----	€	●	€	€	€	€	€	€	----
<b>ELECTRON 500 DA</b>	●	----	----	----	●	€	----	€	€	€	€	----
<b>ELECTRON 500 H+</b>	●	€	----	€	●	€	€	€	€	€	€	----
<b>ELECTRON 500 DA H+</b>	●	----	----	----	●	€	----	€	€	€	€	----
<b>ELECTRON 600</b>	●	€	----	€	●	€	€	€	€	€	€	€
<b>ELECTRON 600 DA</b>	●	----	----	----	●	€	----	€	€	----	€	€
<b>ELECTRON 400 PLUS</b>	●	€	€	€	●	€	●	€	€	●	€	----
<b>ELECTRON 400 PLUS DA</b>	●	----	€	----	●	€	----	----	----	●	€	----
<b>ELECTRON 400 HR PLUS</b>	●	----	€	----	●	€	●	----	----	●	€	----
<b>ELECTRON 400 HR PLUS DA</b>	●	----	€	----	●	€	----	----	----	●	€	----
<b>ELECTRON 500 PLUS H+</b>	●	€	----	€	●	€	●	€	€	●	€	----
<b>ELECTRON 500 PLUS DA H+</b>	●	----	----	----	●	€	----	----	----	●	€	----
<b>ELECTRON 500 HR PLUS H+</b>	●	----	----	----	●	€	●	----	----	●	€	----
<b>ELECTRON 500 HR PLUS DA H+</b>	●	----	----	----	●	€	----	----	----	●	€	----
<b>ELECTRON 1000 PLUS</b>	●	----	----	----	●	----	●	€	€	●	€	----

**380-415 V 3N 50 HZ** For the models ELECTRON 400 "upon request" provide extra power  
**220-240 V 3 50 HZ**

**220 -240 V 50 HZ** For the models ELECTRON 1000 PLUS max boiler heating element 6000 W

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

**BT - WRAS** Booster pump included

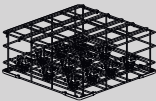
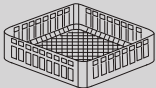

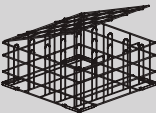

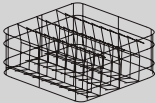
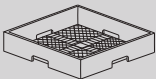
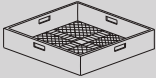
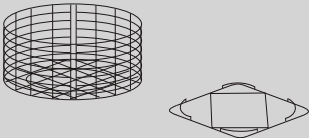
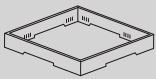
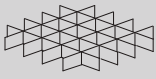
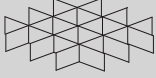

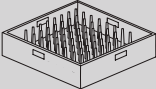
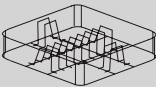
**DVGW** Components prescribed by DVGW on request (check option compatibility with the manufacturer)

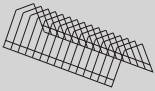

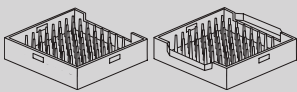
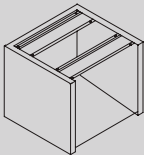
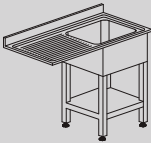
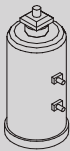

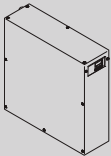
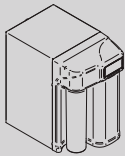
**SOFT START** Progressive start of the wash pump

**H+ (HYGIENE+)** 2 cycles of 630 and 180 seconds with high temperatures, reaching up to 70 °C for washing and 90°C for rinsing

All models: independent wash and rinse arms

Option compatibility to be confirmed by the manufacturer after verification

	Description	Capacity	Dimensions	Code	
	NARROW MESH BOTTLES BASKET	12 bottles ELECTRON 500 PLUS H+	500x500x205 H	<b>C 140</b>	
	GLASS BASKET		400x400x135 H	<b>C 121</b>	
	SLOPED GLASS BASKET	Ø 100 max	500x500x200 H	<b>C 26</b>	
	REUSABLE CUP BASKET	5x5 Glass 30 < Ø < 90 mm H max 185 mm	500x500x235 H	<b>C 135</b> 	
	SLOPED GLASS BASKET	Ø 90 max Ø 120 max	400x400x185 H 400x400x160 H	<b>C 123</b> <b>C 79</b>	
	NARROW MESH CUTLERY BASKET		500x500x106 H	<b>C 41</b>	
	LARGE MESH BASKET	For glasses	500x500x105 H	<b>C 44</b>	
	ROUND GLASS BASKET ROUND BASKET SUPPORT	Basket Support	Ø 390x170 H 400x400	<b>C 145</b> <b>C 143</b>	
	HOLDER FOR GLASS SUPPORT	For glass support (C112-C113-C114)	500x500x50 H	<b>C 111</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>	
	PLATE BASKET	18 plates	500x500x105 H	<b>C 40</b>	
	PLATE BASKET	12 plates	400x400x120 H	<b>C 31</b>	

	Description	Capacity	Dimensions	Code	
	SAUCER HOLDER	14 saucers	300x100x90 H	<b>10728</b>	
	CUTLERY BASKET		110x110x120 H	<b>15060</b>	
	GASTRONORM TRAYS BASKET	6 pcs, max. depth 25 mm	500x500x105 H 500x500x105 H	<b>C 43</b> <b>C 43/B</b>	
	SUPPORT	Stainless steel stand for undercounter 500 x 500	592x535x500 H	<b>999900517</b>	
	SINK UNIT FOR UNDERCOUNTER MODELS	Sink 500x400x300H	1200x700x850 H	<b>A 20 *</b>	
	WATER SOFTENER	12 l	Ø 200x500 H	<b>D 1</b>	
	AUTOMATIC WATER SOFTENER	12 l (max 800 l)	315x510x685 H	<b>D 2</b>	
	OSMOSIS FOR ELECTRON 400 PLUS	230 V 50 Hz - 250 W 5° C - 30° C Flow rate 180-210l/h - 15°C Not suitable for machine with integrated water softener Special basket dotation	145x560x580 H 25 Kg	<b>OS 180</b>	
	OSMOSIS FOR ELECTRON 500 PLUS H+	230 V 50 Hz - 250 W 5° C - 30° C Flow rate 240 l/h Not suitable for machine with integrated water softener Special basket dotation	270x411x451 H 18 Kg	<b>OS 240</b>	

\* Wooden cage +2% minimum + €  
Special dimensions for tables upon request  
Tables shown in right-to-left version

# BOTTLE COMBI ELECTRON PLUS

HIGH-TECH DOUBLE SKIN  
BOTTLEWASHER



Environmental concerns are part of our daily lives. DIHR's vision is to minimize the use of environmental resources and operating costs of our customers. To this end, we created a bottlewasher with the high-end characteristics of the ELECTRON 500 PLUS. The real competitive advantage

of the DIHR bottlewasher on the market is that the latter does not only rinse but also perfectly washes the inner and outer parts of the bottles. This model allows all users to commit to promoting a sustainable future and is easily convertible into an ELECTRON PLUS dishwasher.





## FEATURES

- Easily convertible into an ELECTRON PLUS glass or dishwasher, thanks to the standard dotation of wash and rinse arms as parts (for the dishwasher version, add a C40 plates basket)
- Double skin AISI 304 machine and double skin insulated door
- Sloped deep-formed tank
- Upper wash arms in stainless steel with unblockable nozzles and lightweight upper rinse arms in composite material
- Bottle washer dispenser instead of lower arms and dedicated basket
- Deep-formed rack supports
- Anti-drop roof panel
- Capacity 12 bottles with the dedicated basket supplied in dotation: max height 325 mm
- Possibility to wash polypropylene containers and bottles
- 4 programmable cycles
- Special cycle for bottles
- Multivoltage
- Self-cleaning cycle
- Built-in peristaltic detergent dispenser and built-in rinse-aid dispenser
- Detergent and rinse-aid dosage setting, directly from the control panel
- Wash and rinse temperatures displayed
- Double tight-mesh filter system in stainless steel
- Intuitive START button with multicolour backlight for a quick visualization of the machine status
- Soft Start wash pump
- Thermal insulation of boiler
- Soft door opening and programmable START function when the door gets closed
- Water consumption and working time control system
- PLUS system for extra rinse guarantee
- CONNECTIVITY remote control compliant with the HACCP norms (on request)
- HR: ENERGY RECOVERY system (PLUS versions)

# BOTTLE COMBI ELECTRON PLUS

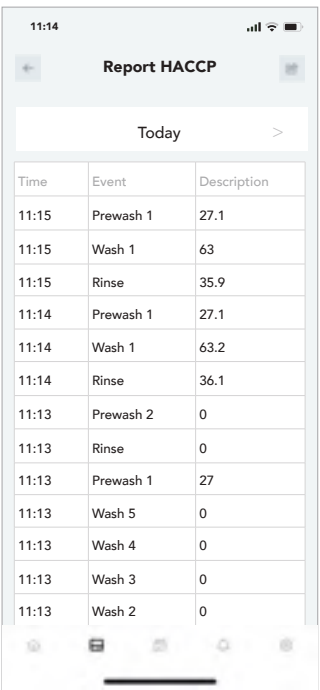
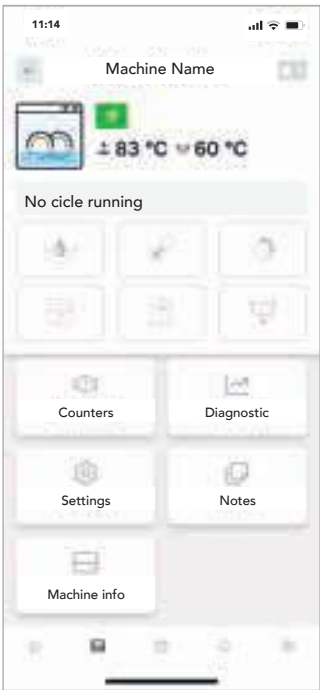
HIGH-TECH DOUBLE SKIN  
BOTTLEWASHER

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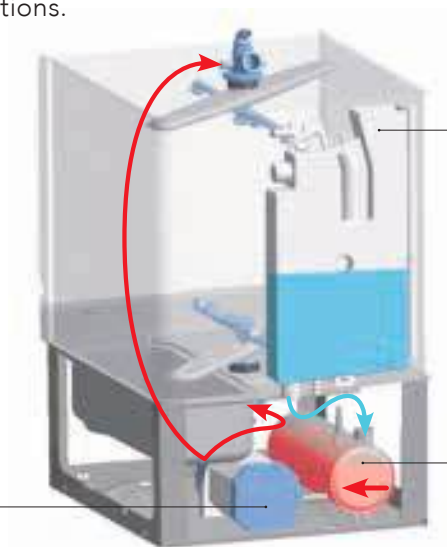
Our Connectivity system is a revolutionary device limiting and facilitating the eventual intervention of a technician who can anticipate the necessary parts to be replaced, saving time and money.

## PLUS SYSTEM

### GUARANTEED RINSE EVEN

### WITH LOW PRESSURE OF THE WATER INLET

We have developed an innovative rinsing system at constant temperature, consumption and water pressure, regardless of external conditions.



### RINSE PUMP

The water is sucked from the boiler through a rinse pump and is sent to the rinse nozzles. The correct pressure is ensured regardless of the water inlet pressure and temperature.

### BREAK TANK

The Break Tank system prevents the heated water of the boiler to go back and mix with the fresh water supply.

### ATMOSPHERIC BOILER

The water temperature in the boiler remains constant at 85°C throughout the rinse, as the boiler refill only occurs once the rinse cycle is done.

## ENERGY RECOVERY

(Heat recovery and steam condenser)

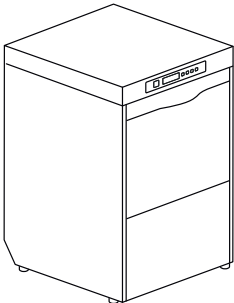


The ENERGY RECOVERY system uses the heat produced by the machine to preheat the inlet cold water. This is an immediate saving on energy costs. Additionally, an optimal temperature in the dishwashing area is achieved as the air is no more affected by steam and humidity.



Heat Recovery

# BOTTLE COMBI ELECTRON PLUS

HIGH-TECH DOUBLE SKIN  
BOTTLEWASHER

Model		Voltage	Capacity	Dimensions	Code
<b>BOTTLE COMBI ELECTRON PLUS</b> ELECTRONIC 4 PROGRAMS - HR: HEAT RECOVERY					
		Multivoltage			<b>BOTTLE COMBI ELECTRON PLUS</b>
		standard			<b>BOTTLE COMBI ELECTRON PLUS DA</b>
		400 V 3N 50 Hz 6,65 kW -- 230 V 3 50 Hz 6,65 kW -- 230 V 50 Hz 6,65 kW	 325 H  Ø bottle neck >16 mm	600x610x850 H 70 kg  HRversion: 72 Kg	<b>BOTTLE COMBI ELECTRON HR PLUS</b>
			Ø max bottle 113 mm		<b>BOTTLE COMBI ELECTRON HR PLUS DA</b>



# BOTTLE COMBI ELECTRON PLUS

HIGH-TECH DOUBLE SKIN  
BOTTLEWASHER

## OPTIONS

							RO	PS	DDE	DBE
Model	220-240 V 50 Hz	380-415 V 3N 50 Hz	220-240 V 3 50 Hz	380-415 V 3 50 Hz	440 V 3 60 Hz	60 Hz	Osmosis connection	Drain Pump	Detergent dispenser	Peristaltic rinse-aid disp.
<b>BOTTLE COMBI ELECTRON PLUS</b>	M	●	M	€	€	€	□	€	●	●
<b>BOTTLE COMBI ELECTRON PLUS DA</b>	M	●	M	----	----	€	----	€	●	●
<b>BOTTLE COMBI ELECTRON HR PLUS</b>	M	●	M	€	€	€	□	€	●	●
<b>BOTTLE COMBI ELECTRON HR PLUS DA</b>	M	●	M	----	----	€	----	€	●	●

- Standard
- Not available
- Upon request
- DA** Built-in automatic water softener
- M** Multivoltage

Water supply 55 °C (not on HR version)

EAC label upon request

	ST	FS	PS+FS	TS	CONNECTIVITY	BT	WRAS	DVGW	PAP	FLOAT
Model	Soft start	Cold rinse	PS + FS	Electronic timer+ thermostat system	Connectivity (HACCP)	Break tank	WRAS	DVGW	Booster pump	Probes lack det. and rinse aid
<b>BOTTLE COMBI ELECTRON PLUS</b>	●	€	€	●	€	●	€	€	●	€
<b>BOTTLE COMBI ELECTRON PLUS DA</b>	●	----	----	●	€	----	----	----	●	€
<b>BOTTLE COMBI ELECTRON HR PLUS</b>	●	----	----	●	€	●	----	----	●	€
<b>BOTTLE COMBI ELECTRON HR PLUS DA</b>	●	----	----	●	€	----	----	----	●	€

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

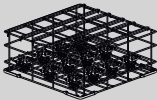
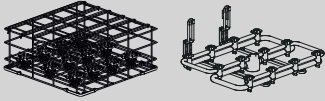

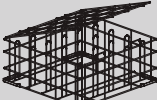

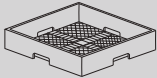
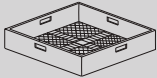
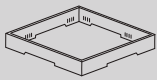
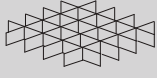
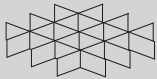
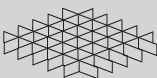
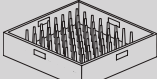
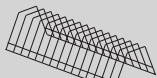

**DVGW** Components prescribed by DVGW on request (check option compatibility with the manufacturer)

**SOFT START** Progressive start of the wash pump

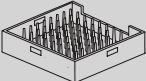
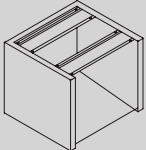

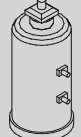

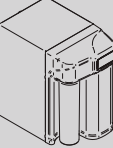
Option compatibility to be confirmed by the manufacturer after verification

# BOTTLE COMBI ELECTRON PLUS

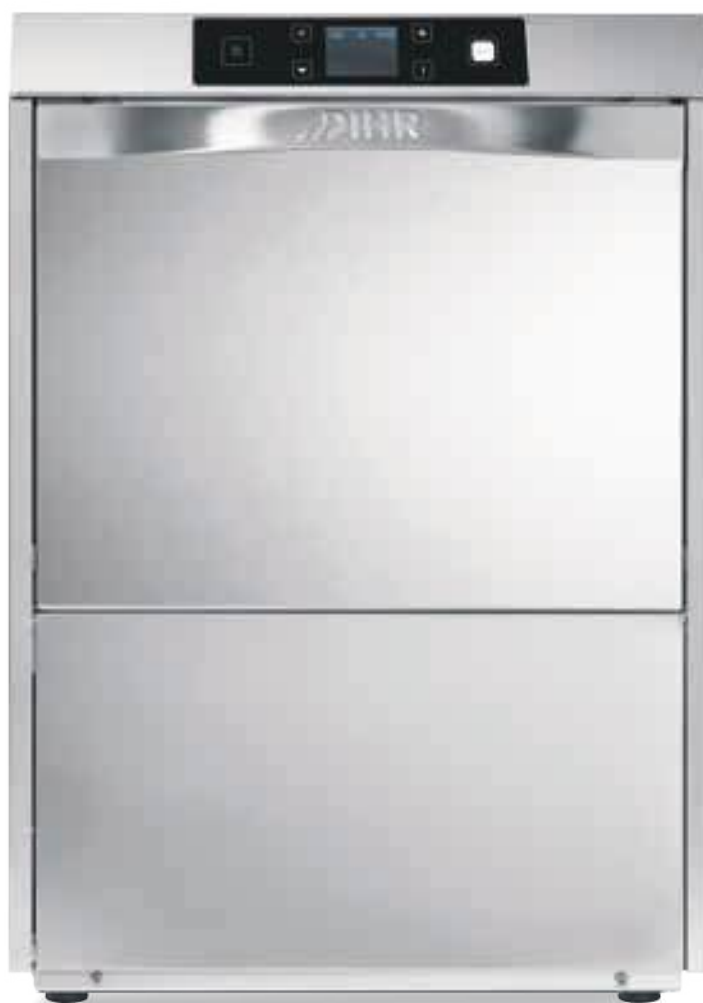
## ACCESSORIES

	Description	Capacity	Dimensions	Code	
	NARROW MESH BOTTLES BASKET	12 bottles	500x500x205 H	<b>C 140</b>	
	BOTTLE COMBI KIT	rack C140 + griddle with nozzles		<b>BOTTLE COMBI KIT</b>	
	SLOPED GLASS BASKET	Ø 100 max	500x500x200 H	<b>C 26</b>	
	REUSABLE CUP BASKET	5x5 Glass 30 < Ø < 90 mm H max 185 mm	500x500x235 H	<b>C 135</b> 	
	NARROW MESH CUTLERY BASKET		500x500x106 H	<b>C 41</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>C 111</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>	
	PLATE BASKET	18 plates	500x500x105 H	<b>C 40</b>	
	SAUCER HOLDER	14 saucers	300x100x90 H	<b>10728</b>	
	CUTLERY BASKET		Ø 120x120 H	<b>15060</b>	



	Description	Capacity	Dimensions	Code	
	GASTRONORM TRAYS BASKET	6 pcs, max. depth 25 mm	500x500x105 H 500x500x105 H	<b>C 43</b> <b>C 43/B</b>	
	SUPPORT	Stainless steel stand	592x535x500 H	<b>999900517</b>	
	SINK UNIT FOR UNDERCOUNTER MODELS	Sink 500x400x300 H	1200x700x850 H	<b>A 20 *</b>	
	WATER SOFTENER	12 l	Ø 200x500 H	<b>D 1</b>	
	AUTOMATIC WATER SOFTENER	12 l (max 800 l)	315x510x685 H	<b>D 2</b>	
	OSMOSIS	230 V 50 Hz - 250 W 5° C - 30° C Flow rate 240 l/h Not suitable for machine with integrated water softener Special basket dotation	270x411x451 H 18 Kg	<b>OS 240</b>	

\* Wooden cage +2% minimum + €  
Special dimensions for tables upon request  
Tables shown in right-to-left version



We simply combined the highest specs and ultimate new technology to the time-tested name and features. OPTIMA is our answer to the new high standards of hygiene and cleanliness of the worldwide market, keeping our renowned low operating costs thanks to the Optimal Rinse system. Our HYGIENE+ cycles will guarantee to work safely by keeping top sanitation levels. The compact model with lower usable height, the settable additional cycle and the available self-monitoring technology and Connectivity

makes the OPTIMA the range you have been expecting. An intuitive and interactive electronic panel will lead you through the new functions of your dishwasher. Its self-diagnosis system notifies any anomaly and clearly shows the different steps of the cycle and status of your dishwasher. Eight wash cycles (ten for the HYGIENE+ version) and the easy change of voltage make these machines incredibly versatile and easy to install.

**A<sub>0</sub>=60**  
**HYGIENE**

## HYGIENE+ SYSTEM

Our HYGIENE + models, with high temperatures and long cycles, ensure compliance with high levels of hygiene, nowadays more essential than ever for our personal health. We designed this range according to strict standards and parameters of thermal disinfection. All our HYGIENE + models obtain the A<sub>0</sub> 60 level, reducing pathogenic microorganisms and bacterial load according to the norm EN ISO 15883-1. Two cycles with high temperatures (180 and 630 seconds), reaching up to 75°C for washing and 90°C for rinsing, guarantee a full compliance with the disinfection principles.

## FEATURES

- OPTIMAL-RINSE (optimal rinse technology): water consumption rate among the lowest on the market, consequent reduction of electricity and chemicals consumptions
- Soft door opening and programmable START function when the door gets closed
- Combined system of wash and rinse arms in stainless steel with unblockable nozzles
- Innovative S/S filter improving the filtration of the wash water
- Partial drain of the waste wash water before rinsing
- Standard version: Eight wash cycles, six with partial drain of the wash water and two with total drain of the wash water before rinsing
- HYGIENE+ version: Ten wash cycles, six with partial drain of the wash water, two with total drain of the wash water before rinsing and two HYGIENE+ programs
- Double skin machine and double skin insulated door
- Electronic control panel with TFT screen and multichromatic START key to instantly view all functions
- Self-diagnostic system with two different control levels for user and service people depending on the failure
- Easy-change voltage setting, directly from the cables connection
- Water consumption and working time control system
- Detergent and rinse-aid peristaltic dispensers included
- NEW: Detergent and rinse-aid dosage setting, directly from the control panel
- Built-in drain pump
- Thermostop with Energy Saving device
- Self-cleaning cycle
- Soft Start wash pump that offers additional protection for the most delicate objects
- Thermal insulation of boiler
- CONNECTIVITY remote control compliant with the HACCP norms (on request)
- Automatic softened version with continuous self-regeneration
- HR: ENERGY RECOVERY system

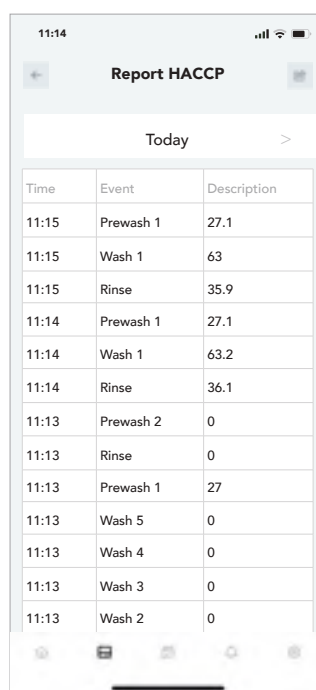
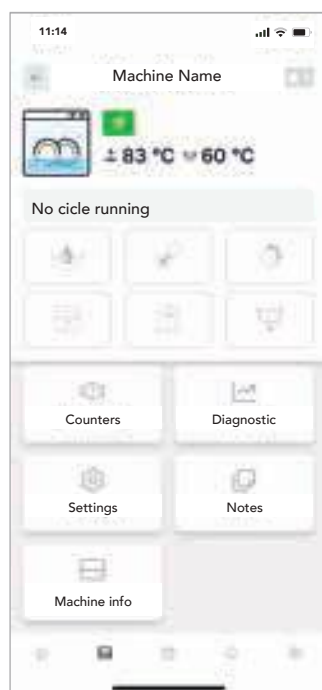
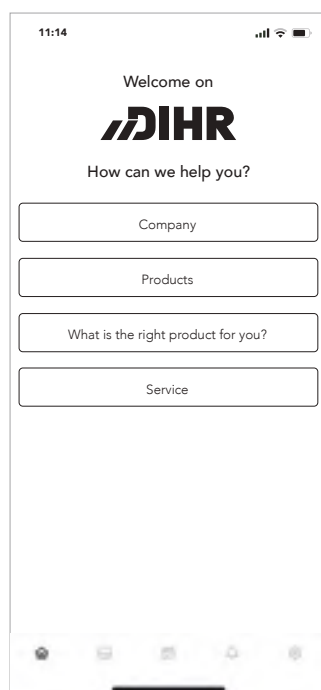


## CONNECTIVITY 4.0 & APP

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. Thanks to our brand new App, you will have access to connected machines and all commercial and technical documentation.



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.

## PLUS SYSTEM

### GUARANTEED RINSE EVEN

### WITH LOW PRESSURE OF THE WATER INLET

We have developed an innovative rinsing system at constant temperature, consumption and water pressure, regardless of external conditions.



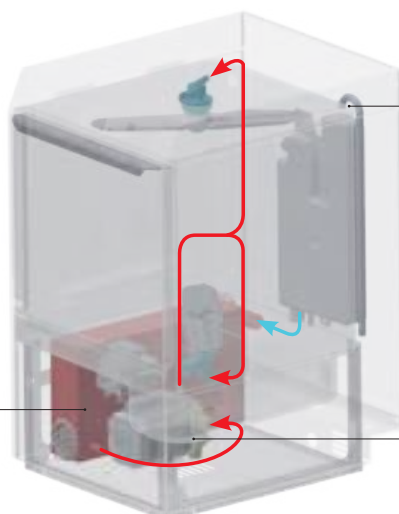
STEADY WATER TEMPERATURE IN THE BOILER (85°C)



STABILIZED PRESSURE THROUGHOUT THE RINSE PHASE



CLEANER WATER  
LESS WASTE



## ATMOSPHERIC BOILER

The water temperature in the boiler remains constant at 85°C throughout the rinse, as the boiler refill only occurs once the rinse cycle is done.

## BREAK TANK

The Break Tank system prevents the heated water of the boiler to go back and mix with the fresh water supply.

## RINSE PUMP

The water is sucked from the boiler through a rinse pump and is sent to the rinse nozzles. The correct pressure is ensured regardless of the water inlet pressure and temperature.

## ENERGY RECOVERY

(Heat recovery and steam condenser)

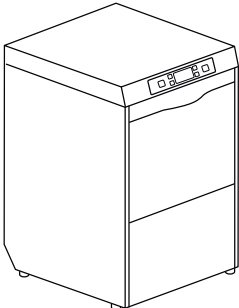
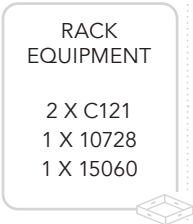



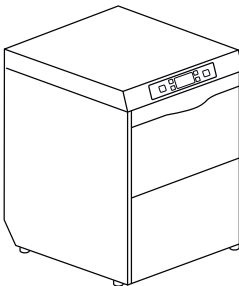
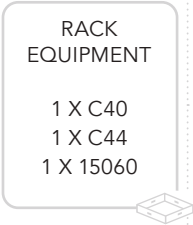



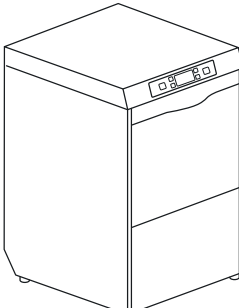
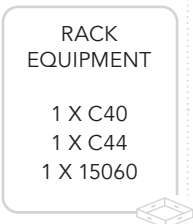




The ENERGY RECOVERY system uses the heat produced by the machine to preheat the inlet cold water. This is an immediate saving on energy costs. Additionally, an optimal temperature in the dishwashing area is achieved as the air is no more affected by steam and humidity.

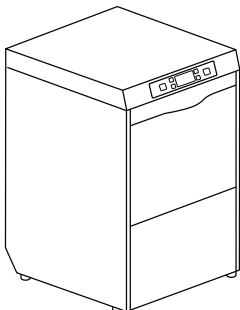







Heat Recovery

# OPTIMA

GLASS AND DISHWASHERS  
WITH CLEAN WATER TECHNOLOGY

Model		Voltage	Capacity	Dimensions	Code
<b>OPTIMA 400</b> ELECTRONIC 8 PROGRAMS - HR: HEAT RECOVERY					
		Multivoltage			<b>OPTIMA 400</b>
		standard			
		230 V 50 Hz	310 H		<b>OPTIMA 400 DA</b>
		3,25 kW			
		--			
		230 V 3 50 Hz	Ø 310	460x550x780 H	
		4,75 kW		47 kg	<b>OPTIMA 400 HR</b>
		--			
		400 V 3N 50 Hz	400x400		<b>OPTIMA 400 HR DA</b>
		4,75 kW			
		--			
		HR:			
		Cold			
		water supply			
<b>OPTIMA 500 SMALL</b> ELECTRONIC 8 PROGRAMS - HR: HEAT RECOVERY					
		Multivoltage			<b>OPTIMA 500 SMALL</b>
		standard			
		400 V 3N 50 Hz	260 H		<b>OPTIMA 500 SMALL DA</b>
		6,35 kW			
		--			
		230 V 3 50 Hz	Ø 260	600x610x730 H	
		6,35 kW		60 kg	<b>OPTIMA 500 SMALL HR</b>
		--			
		230 V 50 Hz	500x500		<b>OPTIMA 500 SMALL HR DA</b>
		6,35 kW			
		--			
		HR:			
		Cold			
		water supply			
<b>OPTIMA 500</b> ELECTRONIC 8 PROGRAMS - HR: HEAT RECOVERY					
		Multivoltage			<b>OPTIMA 500</b>
		400 V 3N 50 Hz			
		6,65 kW	340 H		<b>OPTIMA 500 DA</b>
		--			
		230 V 3 50 Hz			
		6,65 kW	Ø 340	600x610x850 H	
		--		65,5 kg	<b>OPTIMA 500 HR</b>
		230 V 50 Hz			
		6,65 kW	500x500	530x325x25 H	<b>OPTIMA 500 HR DA</b>
		--			
		HR:			
		Cold			
		water supply			

Model	Voltage	Capacity	Dimensions	Code	
OPTIMA 500 H+ ELECTRONIC 10 PROGRAMS - HR: HEAT RECOVERY					
 <div><p>A<sub>0</sub>=60 HYGIENE +</p><p>RACK EQUIPMENT</p><p>1 X C40 1 X C44 1 X 15060</p></div> 	Multivoltage			OPTIMA 500 H+	
	standard				
	400 V 3N 50 Hz	340 H	600x610x850 H		OPTIMA 500 DA H+
	6,65 kW		65,5 kg		
	--				
	230 V 3 50 Hz				
	6,65 kW	Ø 340			
	--		530x325x25 H		OPTIMA 500 HR H+
	230 V 50 Hz				
	6,65 kW	500x500			
--					
HR:					
Cold				OPTIMA 500 HR DA H+	
water supply					

**A<sub>0</sub>=60** Special programs complying with A<sub>0</sub>=60 on the scale of thermo-disinfection according to the norm EN ISO 15883-1. All our Hygiene+ models reach the A<sub>0</sub> 60 level defining the minimum reduction level of pathogenic microorganisms and bacterial load. In addition, our Plus Rinsing System guarantees a perfect rinse with steady temperature and water pressure for optional hygienic results

**X** With special basket to be ordered

**HR** Heat recover

## OPTIONS

					RO	PS	DDE	ST	DBE
Model	220-240 V 50 Hz	380-415 V 3N 50 Hz	220-240 V 3 50 Hz	60 Hz	Osmosis connection	Drain pump	Detergent dispenser	Soft start	Peristaltic rinse-aid disp.
<b>OPTIMA 400</b>	●	M	M	€	□	●	●	●	●
<b>OPTIMA 400 DA</b>	●	M	M	€	----	●	●	●	●
<b>OPTIMA 400 HR</b>	●	M	M	€	□	●	●	●	●
<b>OPTIMA 400 HR DA</b>	●	M	M	€	----	●	●	●	●
<b>OPTIMA 500 SMALL</b>	M	●	M	€	□	●	●	●	●
<b>OPTIMA 500 SMALL DA</b>	M	●	M	€	----	●	●	●	●
<b>OPTIMA 500 SMALL HR</b>	M	●	M	€	□	●	●	●	●
<b>OPTIMA 500 SMALL HR DA</b>	M	●	M	€	----	●	●	●	●
<b>OPTIMA 500</b>	M	●	M	€	□	●	●	●	●
<b>OPTIMA 500 DA</b>	M	●	M	€	----	●	●	●	●
<b>OPTIMA 500 HR</b>	M	●	M	€	□	●	●	●	●
<b>OPTIMA 500 HR DA</b>	M	●	M	€	----	●	●	●	●
<b>OPTIMA 500 H+</b>	M	●	M	€	□	●	●	●	●
<b>OPTIMA 500 DA H+</b>	M	●	M	€	----	●	●	●	●
<b>OPTIMA 500 HR H+</b>	M	●	M	€	□	●	●	●	●
<b>OPTIMA 500 HR DA H+</b>	M	●	M	€	----	●	●	●	●

**DA** Built-in automatic water softener

**HR** In case of osmotic water supply, it is suggested to feed the machine with electrical conductivity of more than 200 microsiemens  
In case of cold water supply for rinse (8-15 °C), the heat recovery option is mandatory

**M** Multivoltage

● Standard

---- Not available

□ Upon request



	FS	CR	TS	CONNECTIVITY	BT	WRAS	DVGW	PAP	FLOAT
Model	Cold rinse	Round basket	thermostop system	Connectivity (HACCP)	Break tank	WRAS	DVGW	Rinse pump	Probes lack det. and rinse aid
<b>OPTIMA 400</b>	€	€	●	€	●	€	€	●	€
<b>OPTIMA 400 DA</b>	----	€	●	€	----	----	----	●	€
<b>OPTIMA 400 HR</b>	----	€	●	€	●	----	----	●	€
<b>OPTIMA 400 HR DA</b>	----	€	●	€	----	----	----	●	€
<b>OPTIMA 500 SMALL</b>	€	----	●	€	●	€	€	●	€
<b>OPTIMA 500 SMALL DA</b>	----	----	●	€	----	----	----	●	€
<b>OPTIMA 500 SMALL HR</b>	----	----	●	€	●	----	----	●	€
<b>OPTIMA 500 SMALL HR DA</b>	----	----	●	€	----	----	----	●	€
<b>OPTIMA 500</b>	€	----	●	€	●	€	€	●	€
<b>OPTIMA 500 DA</b>	----	----	●	€	----	----	----	●	€
<b>OPTIMA 500 HR</b>	----	----	●	€	●	----	----	●	€
<b>OPTIMA 500 HR DA</b>	----	----	●	€	----	----	----	●	€
<b>OPTIMA 500 H+</b>	€	----	●	€	●	€	€	●	€
<b>OPTIMA 500 DA H+</b>	----	----	●	€	----	----	----	●	€
<b>OPTIMA 500 HR H+</b>	----	----	●	€	●	----	----	●	€
<b>OPTIMA 500 HR DA H+</b>	----	----	●	€	----	----	----	●	€

**SOFT START** Progressive start of the wash pump

**WRAS - DVGW** Not available with FS

**DVGW** Components prescribed by DVGW on request (check option compatibility with the manufacturer)

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

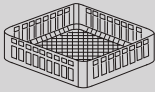

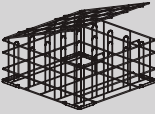

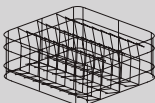
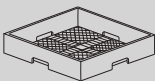
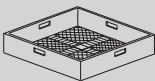
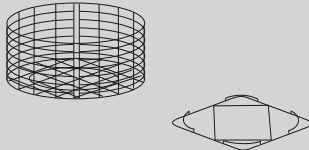
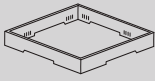
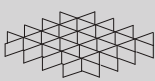
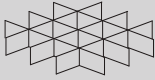
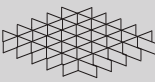
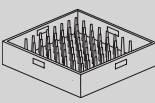
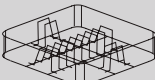
**380-415 V 3N 50 HZ**  
**220-240 V 3 50 HZ** For the models OPTIMA 400 "upon request" provide extra power

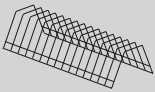

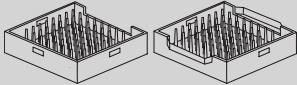
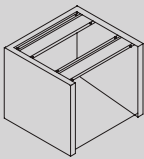
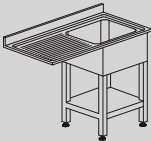
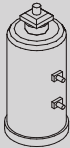

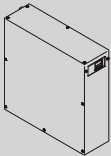
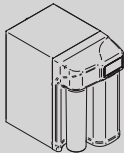
**H+ (HYGIENE+)** 2 cycles of 630 and 180 seconds with high temperatures, reaching up to 75 °C for washing and 90°C for rinsing

Option compatibility to be confirmed by the manufacturer after verification

Water supply 55 °C (not on HR version)

EAC label upon request

	Description	Capacity	Dimensions	Code	
	GLASS BASKET		400x400x135 H	<b>C 121</b>	
	SLOPED GLASS BASKET	Ø 100 max	500x500x200 H	<b>C 26</b>	
	REUSABLE CUP BASKET	5x5 Glass 30 < Ø < 90 mm H max 185 mm	500x500x235 H	<b>C 135</b> 	
	SLOPED GLASS BASKET	Ø 90 max	400x400x185 H	<b>C 123</b>	
		Ø 120 max	400x400x160 H	<b>C 79</b>	
	NARROW MESH CUTLERY BASKET		500x500x106 H	<b>C 41</b>	
	LARGE MESH BASKET	For glasses	500x500x105 H	<b>C 44</b>	
	ROUND GLASS BASKET	Basket	Ø 390x170 H	<b>C 145</b>	
	ROUND BASKET SUPPORT	Support	400x400	<b>C 143</b>	
	HOLDER FOR GLASS SUPPORT	For glass support (C112-C113-C114)	500x500x50 H	<b>C 111</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>	
	PLATE BASKET	18 plates	500x500x105 H	<b>C 40</b>	
	PLATE BASKET	12 plates	400x400x120 H	<b>C 31</b>	

	Description	Capacity	Dimensions	Code	
	SAUCER HOLDER	14 saucers	300x100x90 H	<b>10728</b>	
	CUTLERY BASKET		110x110x120 H	<b>15060</b>	
	GASTRONORM TRAYS BASKET	6 pcs, max. depth 25 mm	500x500x105 H 500x500x105 H	<b>C 43</b> <b>C 43/B</b>	
	SUPPORT	Stainless steel stand for undercounter 500 x 500	592x535x500 H	<b>999900517</b>	
	SINK UNIT FOR UNDER-COUNTER MODELS	Sink 500x400x300H	1200x700x850 H	<b>A 20 *</b>	
	WATER SOFTENER	12 l	Ø 200x500 H	<b>D 1</b>	
	AUTOMATIC WATER SOFTENER	12 l (max 800 l)	315x510x685 H	<b>D 2</b>	
	OSMOSIS FOR OPTIMA 400	230 V 50 Hz - 250 W 5° C - 30° C Flow rate 180-210l/h - 15°C Not suitable for machine with integrated water softener Special basket dotation	145x560x580 H 25 Kg	<b>OS 180</b>	
	OSMOSIS FOR OPTIMA 500	230 V 50 Hz - 250 W 5° C - 30° C Flow rate 240 l/h Not suitable for machine with integrated water softener Special basket dotation	270x411x451 H 18 Kg	<b>OS 240</b>	

\* Wooden cage +2% minimum + €  
Special dimensions for tables upon request  
Tables shown in right-to-left version

# HT 10

ROBUST AND ESSENTIAL  
HOOD-TYPE DISHWASHERS



You asked and we listened! We are thrilled to announce our brand new range HT 10. These robust and essential hood-type dishwashers simply make sense. Nothing superfluous: solid S/S body with

single skin hood, sloped tank, innovative and light arms, controlled temperatures and, only if needed, detergent dispenser and drain pump. Wash, rinse, restart. It is really that simple.



## ELECTRONIC VERSION

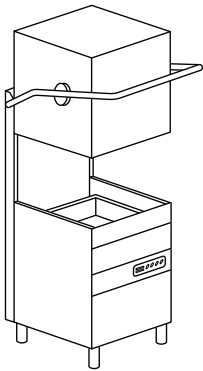





The intuitive LED control panel of the HT 10 L model will display if the correct temperatures of both tank and boiler have been reached. You can choose among 3 different wash programs to perfectly tailor the performances of the machine to the crockery that needs to be cleaned.

## FEATURES

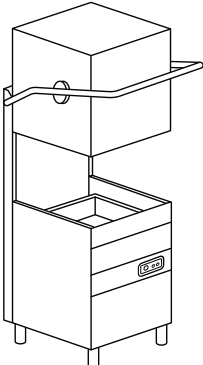





- 1 wash cycle ( HT 10 )
- 3 wash cycles ( HT 10 L )
- Self-cleaning cycle on the electronic version ( HT 10 L )
- Tank and boiler thermometers
- Hood operating start/stop functions
- Deep-formed tank
- Innovative system of coupled wash and rinse arms in polypropylene and fiber of glass
- Standard surface filters in polypropylene
- Pump filter
- Standard rinse aid dispenser
- Easily removable basket support
- Linear or corner layouts

# HT 10

ROBUST AND ESSENTIAL  
HOOD-TYPE DISHWASHERS

Model		Voltage	Capacity	Dimensions	Code
<b>HT 10</b> 1 PROGRAM					
	<p><b>new</b></p> <p>RACK EQUIPMENT 1 X C40 1 X C44 1 X 15060</p> 	400 V 3N ~ 50 Hz 6,55 kW	 355 H  Ø 410  500x500	720x735x 1445/1880 H 100 kg  GN 1/1 530x325x25 H	<b>HT 10</b>

**X** With special basket to be ordered

Model		Voltage	Capacity	Dimensions	Code
<b>HT 10 L</b> 3 PROGRAMS					
	<p><b>new</b></p> <p><b>RACK EQUIPMENT</b></p> <p>1 X C40</p> <p>1 X C44</p> <p>1 X 15060</p> 	<p>400 V 3N ~ 50 Hz</p> <p>6,55 kW</p>	<p> 355 H</p> <p> Ø 410</p> <p> 500x500</p>	<p>720x735x 1445/1880 H 100 kg</p> <p> GN 1/1</p> <p>530x325x25 H</p>	<b>HT 10 L</b>

# HT 10

ROBUST AND ESSENTIAL  
HOOD-TYPE DISHWASHERS


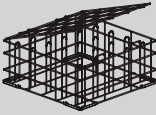

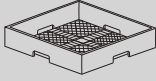
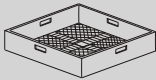
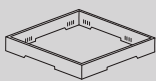
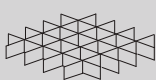
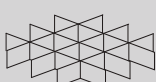
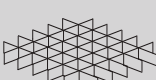
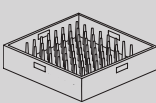
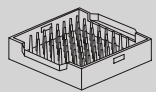

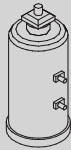

## OPTIONS

		PS	DDE	DB	TS	DF
Model	380-415 V 3N 50 Hz	Drain pump	Detergent dispenser	Rinse-Aid dispenser	Thermostop system	Surface filters kit
HT 10	●	€	€	●	●	●
HT 10 L	●	€	€	●	●	●

- Standard
  - Not available
  - L LED electronic
- EAC label upon request
- Water supply 55 °C





	Description	Capacity	Dimensions	Code	
	SLOPED GLASS BASKET	Ø 100 max	500x500x200 H	<b>C 26</b>	
	REUSABLE CUP BASKET	5x5 Glass 30 < Ø < 90 mm H max 185 mm	500x500x235 H	<b>C 135</b> 	
	NARROW MESH CUTLERY BASKET		500x500x106 H	<b>C 41</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>C 111</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>	
	PLATE BASKET	18 plates	500x500x105 H	<b>C 40</b>	
	GASTRONORM TRAYS BASKET	6 pcs, max. depth 25 mm	500x500x105 H	<b>C 43/B</b>	
	CUTLERY BASKET	Standard ( 2 pcs )	110x110x120 H	<b>15060</b>	
	WATER SOFTENER	12 l	Ø 200x500 H	<b>D 1</b>	
	AUTOMATIC WATER SOFTENER	12 l ( max 800 )	315x510x685 H	<b>D 2</b>	

	Description	Capacity	Dimensions	Code	
	SHELF	Only for exit	600x510	<b>T 10</b>	
	TABLE		650x510x860 H	<b>T 28</b>	
	HOOD CONNECTION SHELF		a: 510 b: 590 c: 239	<b>KIT DUO</b>	
T 34 A - T 34 B 	TABLE		700x590x860 H	<b>T 34 A</b>	
T 35 			1200x590x860 H	<b>T 34 B</b>	
			1200x590x860 H	<b>T 35</b>	
T 50 T 50 F T 55 	Sink 500x400x270 H		1200x730x860 H	<b>T 50</b>	
			1200x730x860 H	<b>T 50 F</b>	
			1200x730x860 H	<b>T 55</b>	
T 80 E T 80 - T 90 	Sink 500x400x270 H		1500x730x860 H	<b>T 80</b>	
			1500x730x860 H	<b>T 80 E</b>	
			1800x730x860 H	<b>T 90</b>	
	SHELF		1515x620x660 H	<b>M 16*</b>	
			2315x620x660 H	<b>M 24*</b>	
	GRADING TABLE WITH RUBBER RING AND HOLE	Special dimensions upon request	1600x1000x850 H	<b>TC 16*</b>	
			2400x1000x850 H	<b>TC 24*</b>	
	FLEXIBLE SHOWER complete with mixing group and lever tap, to be fixed to the wall		1000 H	<b>D 01</b>	
	FLEXIBLE SHOWER complete with mixing group and lever tap, to be fixed to the wall and intermediate tap		1000 H	<b>D 02</b>	
	STAINLESS STEEL WASTE BIN	Basic model	Ø 400x570 H	<b>P 01</b>	
		With wheels	Ø 400x570 H	<b>P 02</b>	
		With wheels and pedal board	Ø 400x570 H	<b>P 03</b>	

\* Wooden cage +2% minimum + €  
Special dimensions for tables upon request  
Tables shown in right-to-left version



The DIHR hood-type dishwashers offer a wide range of models, from the ones that can be equipped with the most advanced options, to the most innovative types, designed with avant-garde electronics and with all options included. Our products have evolved together with our experience and our customers' hints and insights. Therefore we are able to produce

tailor-made models that fulfil our final customers' criteria of functionality, reliability and versatility. Our aim is to reduce consumptions in terms of energy, water and chemical products, therefore granting the final user global savings, but also less pollution and waste of natural resources.



## TOUCH PANEL

The LED panel displays the temperatures of both tank and boiler, the wash cycle and status and eventual main alarm codes for malfunctions. There are four wash cycles available. These innovations are designed to provide DIHR's customers with even more user friendly machines, maintaining the same high performances. The soft start function grants extra protection for fragile objects.

## FEATURES HT 11 ECO / HT 11

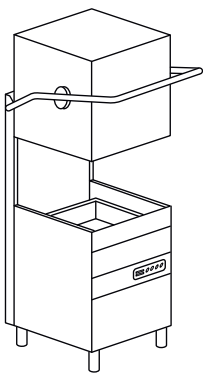




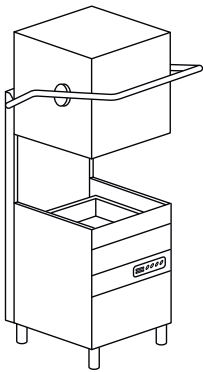




- Two wash cycles
- Hood operating start/stop functions
- Tank deep-formed bottom
- Pump filter
- Built-in rinse-aid pump
- Tank and boiler thermometres
- Easily removable basket support
- Linear or corner layouts
- Innovative system of coupled wash and rinse arms in polypropylene and fiber of glass ( HT 11 ECO )
- Independent stainless steel wash arms and polypropylene and fiber of glass rinse arms ( HT 11 )
- Surface filters in polypropylene ( HT 11 ECO )
- S/S surface filters ( HT 11 )
- Built-in water softener available ( HT 11 )

## FEATURES HT 11 ECO T / HT 11 T

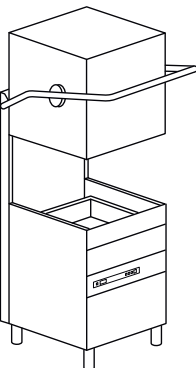




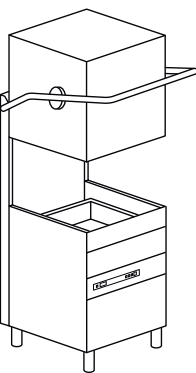




- Easy and intuitive LED control panel
- Four wash cycles
- Hood operating start/stop functions
- Tank deep-formed bottom
- Built-in rinse-aid pump
- Tank and boiler thermometres
- Surface filters
- Easily removable basket support
- Linear or corner layouts
- Self-cleaning cycle
- Soft Start wash pump
- Innovative system of coupled wash and rinse arms in polypropylene and fiber of glass ( HT 11 ECO T )
- Independent stainless steel wash arms and polypropylene and fiber of glass rinse arms ( HT 11 T )
- Surface filters in polypropylene ( HT 11 ECO T )
- S/S surface filters ( HT 11 T )
- Automatic built-in water softener available ( HT 11 T )

# HT 11

SINGLE SKIN HOOD-TYPE  
DISHWASHERS

Model	Voltage	Capacity	Dimensions	Code
HT 11 ECO 2 PROGRAMS				
	<div><div>RACK EQUIPMENT 2 X C40 1 X C44 2 X 15060</div></div> <div>400 V 3N ~ 50 Hz 6,9 kW</div>	<div> Ø 410</div> <div> 500x500</div>	<div>720x735x 1445/1880 H 100 kg</div> <div> 530x325x25 H</div>	<div>HT 11 ECO</div>
HT 11 2 PROGRAMS				
	<div><div>RACK EQUIPMENT 2 X C40 1 X C44 2 X 15060</div></div> <div>400 V 3N ~ 50 Hz 10,2 kW</div>	<div> Ø 410</div> <div> 500x500</div>	<div>720x735x 1445/1880 H 100 kg</div> <div> 530x325x25 H</div>	<div>HT 11</div> <div>HT 11 D</div>

X With special basket to be ordered

Model	Voltage	Capacity	Dimensions	Code
HT 11 ECO T ELECTRONIC 4 PROGRAMS				
	<div><div>RACK EQUIPMENT 2 X C40 1 X C44 2 X 15060</div></div>	400 V 3N ~ 50 Hz 6,9 kW	<div> Ø 410</div> <div> 500x500</div>	720x735x 1445/1880 H 100 kg <b>HT 11 ECO T</b>
				<div> GN 1/1</div> 530x325x25 H <b>HT 11 ECO T DA</b>
HT 11 T ELECTRONIC 4 PROGRAMS				
	<div><div>RACK EQUIPMENT 2 X C40 1 X C44 2 X 15060</div></div>	400 V 3N ~ 50 Hz 10,2 kW	<div> Ø 410</div> <div> 500x500</div>	720x735x 1445/1880 H 100 kg <b>HT 11 T</b>
				<div> GN 1/1</div> 530x325x25 H <b>HT 11 T DA</b>

## OPTIONS

							XP	PS	DDE
Model	220-240 V 50 Hz	380-415 V 3N 50 Hz	220-240 V 3 50 Hz	380-415 V 3 50 Hz	440 V 3 60 Hz	60 Hz	Extra power	Drain pump	Detergent dispenser
<b>HT 11 ECO</b>	€	●	□	----	----	€	€	€	€
<b>HT 11</b>	€	●	□	----	----	€	€	€	€
<b>HT 11 D</b>	€	●	□	----	----	€	€	€	€
<b>HT 11 ECO T</b>	€	●	□	----	----	€	€	€	€
<b>HT 11 ECO T DA</b>	€	●	□	----	----	€	€	€	€
<b>HT 11 T</b>	€	●	□	----	----	€	€	€	€
<b>HT 11 T DA</b>	€	●	□	----	----	€	€	€	€

- Standard
- Upon request
- Not available
- D** Built-in water softener
- DA** Built-in automatic water softener
- T** LED Electronic (Soft Touch)
- \* Construction according to UL-NSF standards upon request

EAC label upon request

Water supply 55 °C



	DB	DBE	TS	ST	BT	WRAS	DVGW	PAP	DF
Model	Rinse-aid dispenser	Peristaltic rinse-aid disp.	Thermostop system	Soft start	Break tank	WRAS	DVGW	Booster pump	Surface filters kit
<b>HT 11 ECO</b>	●	€	●	----	€	€	€	€	●
<b>HT 11</b>	●	€	●	----	€	€	€	€	●
<b>HT 11 D</b>	●	€	●	----	----	----	----	€	●
<b>HT 11 ECO T</b>	●	€	●	●	€	€	€	€	●
<b>HT 11 ECO T DA</b>	●	€	●	●	----	----	----	€	●
<b>HT 11 T</b>	●	€	●	●	€	€	€	€	●
<b>HT 11 T DA</b>	●	€	●	●	----	----	----	€	●

**230-240 V 50 HZ**

For HT 11 total power 7,2 kW upon request

**XP**

In case of cold water supply for rinse 8 °C 55 °C, and without any heat recovery, the extra power option is mandatory. + 3000 W with standard voltage only, for further voltage information, please contact us. In case of cold water supply for rinse 8-15 °C, We recommend the heat recovery option, if available on the selected model


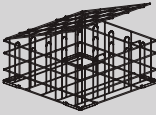

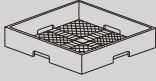
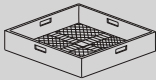
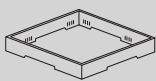
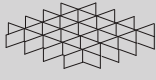
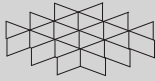
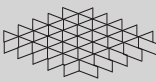
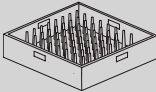
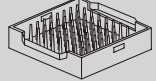

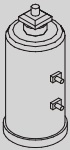
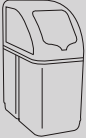
**BT - WRAS - DVGW**

Booster pump included

**DVGW**

Components prescribed by DVGW on request (check option compatibility with the manufacturer)

Option compatibility to be confirmed by the manufacturer after verification

	Description	Capacity	Dimensions	Code	
	SLOPED GLASS BASKET	Ø 100 max	500x500x200 H	<b>C 26</b>	
	REUSABLE CUP BASKET	5x5 Glass 30 < Ø < 90 mm H max 185 mm	500x500x235 H	<b>C 135</b> 	
	NARROW MESH CUTLERY BASKET		500x500x106 H	<b>C 41</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>C 111</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>	
	PLATE BASKET	18 plates	500x500x105 H	<b>C 40</b>	
	GASTRONORM TRAYS BASKET	6 pcs, max. depth 25 mm	500x500x105 H	<b>C 43/B</b>	
	CUTLERY BASKET		110x110x120 H	<b>15060</b>	
	WATER SOFTENER	12 l	Ø 200x500 H	<b>D 1</b>	
	AUTOMATIC WATER SOFTENER	12 l (max 800 l)	315x510x685 H	<b>D 2</b>	

	Description	Capacity	Dimensions	Code	
	SHELF	Only for exit	600x510	<b>T 10</b>	
	TABLE		650x510x860 H	<b>T 28</b>	
	HOOD CONNECTION SHELF		a: 510 b: 590 c: 239	<b>KIT DUO</b>	
T 34 A - T 34 B 	T 35 	TABLE	700x590x860 H 1200x590x860 H 1200x590x860 H	<b>T 34 A</b> <b>T 34 B</b> <b>T 35</b>	
T 50 	T 50 F 	T 55 	Sink 500x400x270 H	1200x730x860 H 1200x730x860 H 1200x730x860 H	<b>T 50</b> <b>T 50 F</b> <b>T 55</b>
T 80 E 	T 80 - T 90 	Sink 500x400x270 H	1500x730x860 H 1500x730x860 H 1800x730x860 H	<b>T 80</b> <b>T 80 E</b> <b>T 90</b>	
	SHELF		1515x620x660 H 2315x620x660 H	<b>M 16*</b> <b>M 24*</b>	
	GRADING TABLE WITH RUBBER RING AND HOLE	Special dimensions upon request	1600x1000x850 H 2400x1000x850 H	<b>TC 16*</b> <b>TC 24*</b>	
	FLEXIBLE SHOWER complete with mixing group and lever tap, to be fixed to the wall		1000 H	<b>D 01</b>	
	FLEXIBLE SHOWER complete with mixing group and lever tap, to be fixed to the wall and intermediate tap		1000 H	<b>D 02</b>	
	STAINLESS STEEL WASTE BIN	Basic model	Ø 400x570 H	<b>P 01</b>	
		With wheels	Ø 400x570 H	<b>P 02</b>	
		With wheels and pedal board	Ø 400x570 H	<b>P 03</b>	

\* Wooden cage +2% minimum + €  
Special dimensions for tables upon request  
Tables shown in right-to-left version



The DIHR hood-type dishwashers offer a wide range of models, from the ones that can be equipped with the most advanced options, to the most innovative types, designed with avant-garde electronics and with all options included. Our products have evolved together with our experience and our customers' hints and insights. Therefore we are able to produce

tailor-made models that fulfil our final customers' criteria of functionality, reliability and versatility. Our aim is to reduce consumptions in terms of energy, water and chemical products, therefore granting the final user global savings, but also less pollution and waste of natural resources.



## TOUCH PANEL

The LED panel displays the temperatures of both tank and boiler, the wash cycle and status and eventual main alarm codes for malfunctions. There are four wash cycles available. These innovations are designed to provide DIHR's customers with even more user friendly machines, maintaining the same high performances. The soft start function grants extra protection for fragile objects.

## FEATURES HT 11 I

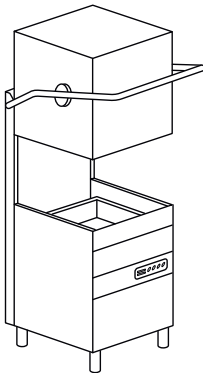




- Two wash cycles
- Hood operating start/stop functions
- Tank deep-formed bottom
- Pump filter
- S/S surface filters
- Double skin insulated hood
- Built-in rinse-aid pump
- Tank and boiler thermometres
- Easily removable basket support
- Linear or corner layouts
- Independent stainless steel wash arms and polypropylene and fiber of glass rinse arms
- Built-in water softener available

## FEATURES HT 11 I T

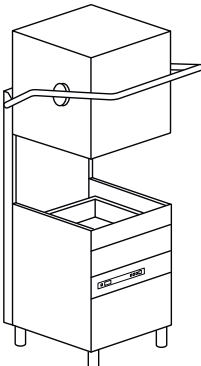




- Easy and intuitive LED control panel
- Four wash cycles
- Hood operating start/stop functions
- Tank deep-formed bottom
- Built-in rinse-aid pump
- Tank and boiler thermometres
- Surface filters
- Easily removable basket support
- Double skin insulated hood
- Linear or corner layouts
- Independent stainless steel wash arms and polypropylene and fiber of glass rinse arms
- Soft Start wash pump
- Self-cleaning cycle
- Automatic built-in water softener available

# HT 11 I

INSULATED  
HOOD-TYPE DISHWASHERS

Model	Voltage	Capacity	Dimensions	Code	
HT 11 I 2 PROGRAMS					
	<div><p>RACK EQUIPMENT</p><p>2 X C40 1 X C44 2 X 15060</p></div> 	400 V 3N ~ 50 Hz 10,2 kW	<div> ø 410</div> <div> 500x500</div>	<div>720x735x 1445/1880 H 100 kg</div> <div> GN 1/1</div> <div>530x325x25 H</div>	<div>HT 11 I</div> <div>HT 11 I D</div>

**X** With special basket to be ordered

Model	Voltage		Capacity	Dimensions	Code
HT 11 I T ELECTRONIC 4 PROGRAMS					
	<div><p>RACK EQUIPMENT</p><p>2 X C40 1 X C44 2 X 15060</p></div>	400 V 3N ~ 50 Hz 10,2 kW	 ø 410	720x735x 1445/1880 H 100 kg	<b>HT 11 I T</b>
			 500x500	 530x325x25 H	<b>HT 11 I T DA</b>

## OPTIONS

							XP	PS	DDE	DB
Model	220-240 V 50 Hz	380-415 V 3N 50 Hz	220-240 V 3 50 Hz	380-415 V 3 50 Hz	440 V 3 60 Hz	60 Hz	Extra power	Drain pump	Detergent dispenser	Rinse-aid dispenser
<b>HT 11 I</b>	€	●	□	----	----	€	€	€	€	●
<b>HT 11 I D</b>	€	●	□	----	----	€	€	€	€	●
<b>HT 11 I T</b>	€	●	□	----	----	€	€	€	€	●
<b>HT 11 I T DA</b>	€	●	□	----	----	€	€	€	€	●

- Standard
- Upon request
- Not available
- I** Insulated hood
- D** Built-in water softener
- DA** Built-in automatic water softener
- T** LED Electronic (Soft Touch)

EAC label upon request

Water supply 55 °C



	DBE	TS	ST	BT	WRAS	DVGW	PAP	ID	DF
Model	Peristaltic rinse-aid disp.	Thermostop system	Soft start	Break tank	WRAS	DVGW	Booster pump	Double skin	Surface filters kit
<b>HT 11 I</b>	€	●	----	€	€	€	€	●	●
<b>HT 11 I D</b>	€	●	----	----	----	----	€	●	●
<b>HT 11 I T</b>	€	●	●	€	€	€	€	●	●
<b>HT 11 I T DA</b>	€	●	●	----	----	----	€	●	●


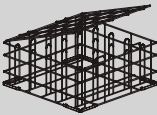

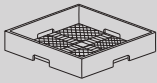
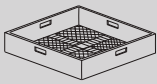
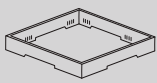
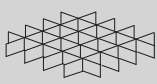
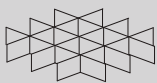
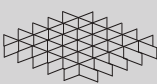
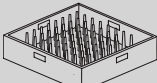
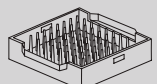

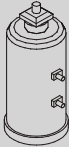
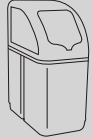
**230-240 V 50 HZ** For HT 11 I total power 7,2 kW upon request

**XP** In case of cold water supply for rinse 8 °C - 55 °C, and without any heat recovery, the extra power option is mandatory. + 3000 W with standard voltage only, for further voltage information, please contact us. In case of cold water rinse supply (8-15 °C), is recommended heat recovery option (available on the selected models)

**BT - WRAS - DVGW** Booster pump included

**DVGW** Components prescribed by DVGW on request (check option compatibility with the manufacturer)

Option compatibility to be confirmed by the manufacturer after verification

	Description	Capacity	Dimensions	Code	
	SLOPED GLASS BASKET	Ø 100 max	500x500x200 H	<b>C 26</b>	
	REUSABLE CUP BASKET	5x5 Glass 30 < Ø < 90 mm H max 185 mm	500x500x235 H	<b>C 135</b> 	
	NARROW MESH CUTLERY BASKET		500x500x106 H	<b>C 41</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>C 111</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>	
	PLATE BASKET	18 plates	500x500x105 H	<b>C 40</b>	
	GASTRONORM TRAYS BASKET	6 pcs, max. depth 25 mm	500x500x105 H	<b>C 43/B</b>	
	CUTLERY BASKET		110x110x120 H	<b>15060</b>	
	WATER SOFTENER	12 l	Ø 200x500 H	<b>D 1</b>	
	AUTOMATIC WATER SOFTENER	12 l (max 800 l)	315x510x685 H	<b>D 2</b>	

	Description	Capacity	Dimensions	Code	
	SHELF	Only for exit	600x510	<b>T 10</b>	
	TABLE		650x510x860 H	<b>T 28</b>	
	HOOD CONNECTION SHELF		a: 510 b: 590 c: 239	<b>KIT DUO</b>	
	T 34 A - T 34 B T 35	TABLE	700x590x860 H 1200x590x860 H 1200x590x860 H	<b>T 34 A</b> <b>T 34 B</b> <b>T 35</b>	
	T 50 T 50 F T 55	Sink 500x400x270 H	1200x730x860 H 1200x730x860 H 1200x730x860 H	<b>T 50</b> <b>T 50 F</b> <b>T 55</b>	
	T 80 E T 80 - T 90	Sink 500x400x270 H	1500x730x860 H 1500x730x860 H 1800x730x860 H	<b>T 80</b> <b>T 80 E</b> <b>T 90</b>	
	SHELF		1515x620x660 H 2315x620x660 H	<b>M 16*</b> <b>M 24*</b>	
	GRADING TABLE WITH RUBBER RING AND HOLE	Special dimensions upon request	1600x1000x850 H 2400x1000x850 H	<b>TC 16*</b> <b>TC 24*</b>	
	FLEXIBLE SHOWER complete with mixing group and lever tap, to be fixed to the wall		1000 H	<b>D 01</b>	
	FLEXIBLE SHOWER complete with mixing group and lever tap, to be fixed to the wall and intermediate tap		1000 H	<b>D 02</b>	
	STAINLESS STEEL WASTE BIN	Basic model	Ø 400x570 H	<b>P 01</b>	
		With wheels	Ø 400x570 H	<b>P 02</b>	
		With wheels and pedal board	Ø 400x570 H	<b>P 03</b>	

\* Wooden cage +2% minimum + €  
Special dimensions for tables upon request  
Tables shown in right-to-left version

# HT 12 ELECTRON

LATEST GENERATION  
HOOD-TYPE DISHWASHERS



The latest generation DIHR hoodtype dishwashers. These machines are built with fully double-skin hoodtype, designed for being silent and reliable. Beside the standard electronic version with four programmable cycles, we have developed the PLUS models with guaranteed steady rinse temperature and pressure and two cycles with HYGIENE+

superior features ( $A_0=30$  on the scale of thermo-disinfection according to the norm EN ISO 15883-1). Thanks to these latest technological features, the sturdy PLUS versions will promote the almost total elimination of the bacterial load. The customization of our new generation machines has never been so easy!

**A<sub>0</sub>=30**  
**HYGIENE**

## HYGIENE+ SYSTEM

The HYGIENE+ models perform long cycles at high temperatures to fulfill high levels of hygiene, now more essential than ever for our health. These special programs comply with A<sub>0</sub>=30 on the scale of thermo-disinfection according to the norm EN ISO 15883-1.

The HYGIENE+ models include 2 special cycles, a short one of 180 seconds and a longer one of 630 seconds, ensuring compliance with high levels of hygiene thanks to high temperatures and long cycles.

## FEATURES

- Easy and intuitive electronic control panel
- Modification of the dosage of detergent and rinse-aid directly on the control panel (PLUS versions)
- Remote control panel available on request instead of the standard control panel (PLUS versions)
- Four customizable programs
- Hygiene + version (H+ models): two special additional programs complying with A<sub>0</sub>=30 according to the norm EN ISO 15883-1
- Double skin insulated hood
- Deep tank
- Double tank filters, with dirt collection system and pump filter (improved system for a better filtration of the wash water)
- Self-cleaning vertical washing pump for greater operating hygiene
- Rinse-aid and detergent dispensers included (peristaltic rinse-aid dispenser included on Plus versions)
- Water consumption and working time control system (PLUS versions)
- Easy to access for maintenance
- Anti-drop roof panel
- Easily removable basket support
- Linear or corner layouts
- Self-cleaning cycle
- LIFT: automatic hood lift at the end of cycle
- HR: ENERGY RECOVERY system ( HT 12 ELECTRON HR PLUS H+ )
- CONNECTIVITY remote control compliant with the HACCP norms (on request)
- Predisposition for connection to an external device of reverse osmosis (on request on PLUS versions)

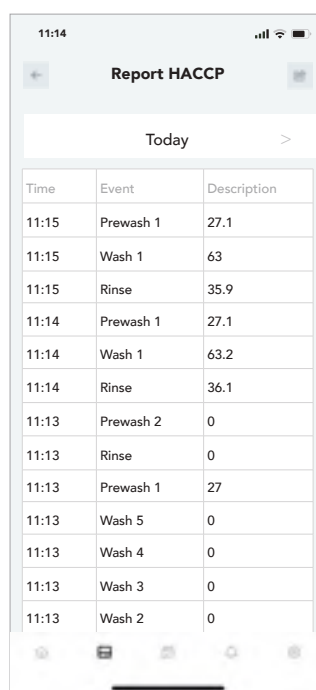
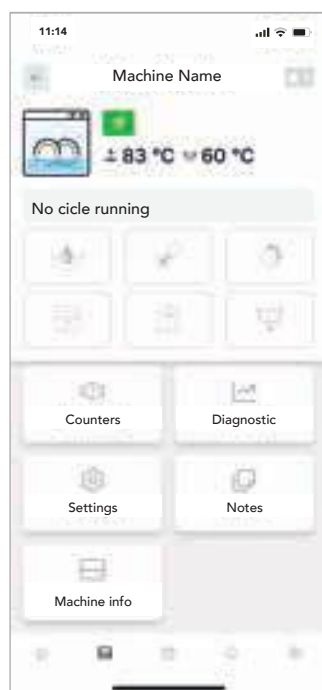
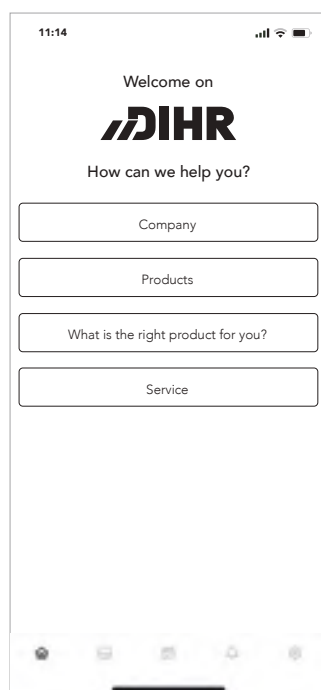


## CONNECTIVITY 4.0 & APP

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. Thanks to our brand new App, you will have access to connected machines and all commercial and technical documentation.



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



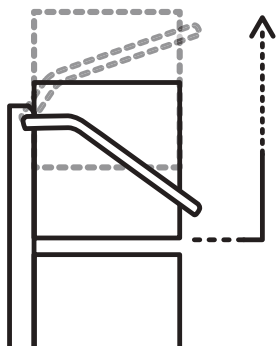
In case of problem, the machine promptly alerts you. The technician can intervene remotely to solve the problem or anticipate the needed parts for an on-site intervention.



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.



### IMPROVED LIFT SYSTEM:

#### AUTOMATIC TWO-STEP HOOD LIFT AT THE END OF THE CYCLE

The hydraulic system has been replaced by an electric motor. Its simplicity limits maintenance and the formation of limescale. The latter, freeing up space, allows to add more options to the LIFT models such as the integrated automatic softener.

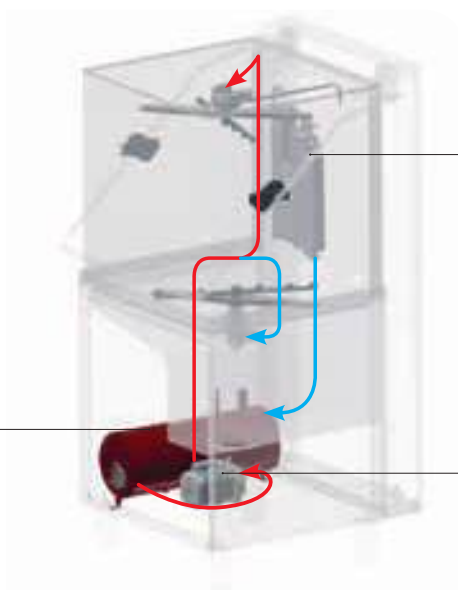
### PLUS SYSTEM

#### GUARANTEED RINSE EVEN WITH LOW PRESSURE OF THE WATER INLET

We have developed an innovative rinsing system at constant temperature, consumption and water pressure, regardless of external conditions.

### ATMOSPHERIC BOILER

The water temperature in the boiler remains constant at 85°C throughout the rinse, as the boiler refill only occurs once the rinse cycle is done.



### BREAK TANK

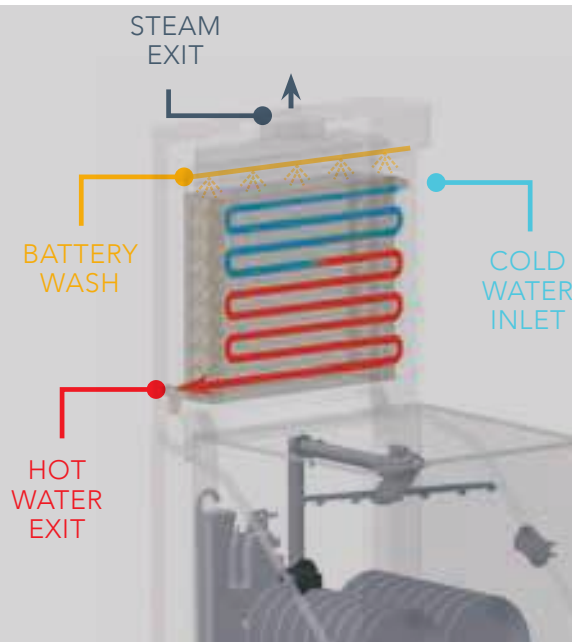
The Break Tank system prevents the heated water of the boiler to go back and mix with the fresh water supply.

### RINSE PUMP

The water is sucked from the boiler through a rinse pump and is sent to the rinse nozzles. The correct pressure is ensured regardless of the water inlet pressure and temperature.

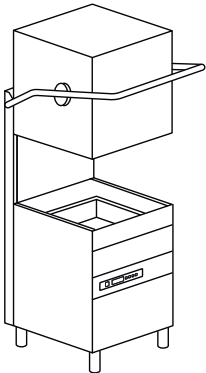




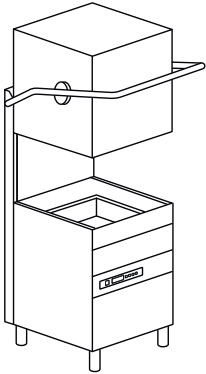




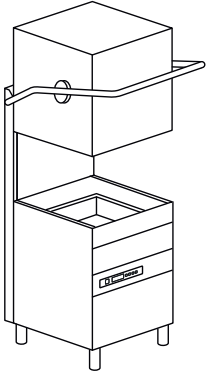




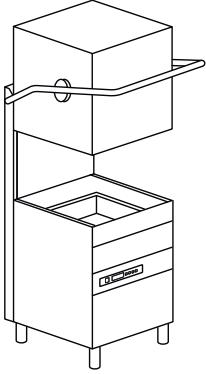




### HR - ENERGY RECOVERY

The ENERGY RECOVERY system uses the heat produced by the machine to preheat the inlet cold water (8-15 °C). This is an immediate saving on energy costs. Additionally, an optimal temperature in the dishwashing area is achieved as the air is no more affected by steam and humidity.

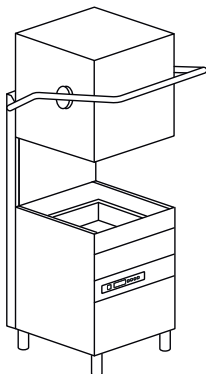




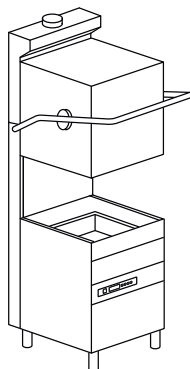




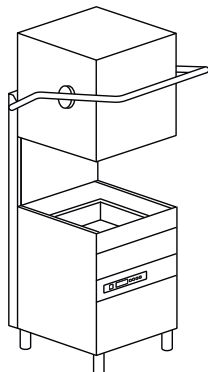




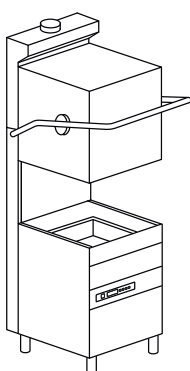






# HT 12 ELECTRON

LATEST GENERATION  
HOOD-TYPE DISHWASHERS

Model	Voltage	Capacity	Dimensions	Code
<b>HT 12 ELECTRON</b> ELECTRONIC 4 PROGRAMS				
	<p>RACK EQUIPMENT 2 X C40 1 X C44 2 X 15060</p> 	<p>400 V 3N ~ 50 Hz 10,5 kW</p>	<p>             ø 410              500x500         </p>	<p>720x735x 1445/1880 H 115 kg</p> <p>             530x325x25 H         </p> <p><b>HT 12 ELECTRON</b></p> <p><b>HT 12 ELECTRON DA</b></p>
<b>HT 12 ELECTRON H+</b> ELECTRONIC 4 PROGRAMS				
	<p>RACK EQUIPMENT 2 X C40 1 X C44 2 X 15060</p> 	<p>400 V 3N ~ 50 Hz 10,5 kW</p>	<p>             ø 410              500x500         </p>	<p>720x735x 1445/1880 H 115 kg</p> <p>             530x325x25 H         </p> <p><b>HT 12 ELECTRON H+</b></p> <p><b>HT 12 ELECTRON DA H+</b></p>
<b>HT 12 ELECTRON LIFT</b> ELECTRONIC 4 PROGRAMS				
	<p>RACK EQUIPMENT 2 X C40 1 X C44 2 X 15060</p> 	<p>400 V 3N ~ 50 Hz 10,5 kW</p>	<p>             ø 410              500x500         </p>	<p>720x735x 1445/1880 H 119 kg</p> <p>             530x325x25 H         </p> <p><b>HT 12 ELECTRON LIFT</b></p> <p><b>HT 12 ELECTRON LIFT DA</b></p>
<b>HT 12 ELECTRON LIFT H+</b> ELECTRONIC 4 PROGRAMS				
	<p>RACK EQUIPMENT 2 X C40 1 X C44 2 X 15060</p> 	<p>400 V 3N ~ 50 Hz 10,5 kW</p>	<p>             ø 410              500x500         </p>	<p>720x735x 1445/1880 H 119 kg</p> <p>             530x325x25 H         </p> <p><b>HT 12 ELECTRON LIFT H+</b></p> <p><b>HT 12 ELECTRON LIFT DA H+</b></p>



Model		Voltage	Capacity	Dimensions	Code
HT 12 ELECTRON PLUS H+ ELECTRONIC 6 PROGRAMS					
	<div><div>A<sub>0</sub>=30 HYGIENE +</div><div>RACK EQUIPMENT 2 X C40 1 X C44 2 X 15060</div></div>	400 V 3N ~ 50 Hz 10,5 kW	 ø 410   500x500	720x735x 1445/1880 H 115 kg	HT 12 ELECTRON PLUS H+
				 530x325x25 H	HT 12 ELECTRON PLUS DA H+
HT 12 ELECTRON HR PLUS H+ ELECTRONIC 6 PROGRAMS - HR: HEAT RECOVERY					
	<div><div>A<sub>0</sub>=30 HYGIENE +</div><div>RACK EQUIPMENT 2 X C40 1 X C44 2 X 15060</div></div>	400 V 3N ~ 50 Hz 10,5 kW  HR: Cold water supply	 ø 410   500x500	720x735x 2095 H 145 kg	HT 12 ELECTRON HR PLUS H+
				 530x325x25 H	HT 12 ELECTRON HR PLUS DA H+
HT 12 ELECTRON PLUS LIFT H+ ELECTRONIC 6 PROGRAMS					
	<div><div>A<sub>0</sub>=30 HYGIENE +</div><div>RACK EQUIPMENT 2 X C40 1 X C44 2 X 15060</div></div>	400 V 3N ~ 50 Hz 10,5 kW	 ø 410   500x500	720x735x 1445/1880 H 115 kg	HT 12 ELECTRON PLUS LIFT H+
				 530x325x25 H	HT 12 ELECTRON PLUS LIFT DA H+
HT 12 ELECTRON HR PLUS LIFT H+ ELECTRONIC 6 PROGRAMS - HR: HEAT RECOVERY					
	<div><div>A<sub>0</sub>=30 HYGIENE +</div><div>RACK EQUIPMENT 2 X C40 1 X C44 2 X 15060</div></div>	400 V 3N ~ 50 Hz 10,5 kW  HR: Cold water supply	 ø 410   500x500	720x735x 2095 H 145 kg	HT 12 ELECTRON HR PLUS LIFT H+
				 530x325x25 H	HT 12 ELECTRON HR PLUS LIFT DA H+

# HT 12 ELECTRON

LATEST GENERATION  
HOOD-TYPE DISHWASHERS

## OPTIONS

						RO	XP	PS	DDE	DB
Model	380-415 V 3N 50 Hz	220-240 V 3 50 Hz	380-415 V 3 50 Hz	440 V 3 60 Hz	60 Hz	Osmosis connection	Extra power	Drain pump	Detergent dispenser	Rinse-aid dispenser
HT 12 ELECTRON	●	□	€	€	€	----	€	€	●	●
HT 12 ELECTRON DA	●	□	€	€	€	----	€	€	●	●
HT 12 ELECTRON H+	●	□	€	€	€	----	€	€	●	●
HT 12 ELECTRON DA H+	●	□	€	€	€	----	€	€	●	●
HT 12 ELECTRON LIFT	●	□	€	€	€	----	€	€	●	●
HT 12 ELECTRON LIFT DA	●	□	€	€	€	----	€	€	●	●
HT 12 ELECTRON LIFT H+	●	□	€	€	€	----	€	€	●	●
HT 12 ELECTRON LIFT DA H+	●	□	€	€	€	----	€	€	●	●
HT 12 ELECTRON PLUS H+	●	□	€	€	€	□	€	€	●	----
HT 12 ELECTRON PLUS DA H+	●	□	€	€	€	----	€	€	●	----
HT 12 ELECTRON HR PLUS H+	●	□	€	€	€	□	€	€	●	----
HT 12 ELECTRON HR PLUS DA H+	●	□	€	€	€	----	€	€	●	----
HT 12 ELECTRON PLUS LIFT H+	●	□	€	€	€	□	€	€	●	----
HT 12 ELECTRON PLUS LIFT DA H+	●	□	€	€	€	----	€	€	●	----
HT 12 ELECTRON HR PLUS LIFT H+	●	□	€	€	€	□	€	€	●	----
HT 12 ELECTRON HR PLUS LIFT DA H+	●	□	€	€	€	----	€	€	●	----

● Standard

□ Upon request

---- Not available

**DA** Built-in automatic water softener

**HR** Available in case of osmotic water supply, if the electrical conductivity is higher than 200 microsiemens

**LIFT** Automatic hood lift at the end of the cycle

**PLUS** Rinse with constant temperature and stabilized consumption

**H+** 2 cycles of 630 and 180 seconds with high temperatures, reaching up to 70 °C for washing and 90°C for rinsing

**PS** Not available with 380-415 V 3 50 Hz and 440 V 3 60 Hz (PLUS models)

EAC label upon request

Water supply 55 °C (not on HR version)

	DBE	BT	WRAS	DVGW	CONN.	PAP	ID	DF	FLOAT	CONTROL
Model	Peristaltic rinse-aid disp.	Break tank	WRAS	DVGW	Connectivity (HACCP)	Booster pump	Double skin	Surface filters Kit	Probes lack det. and rinse aid	Substitute remote control panel
HT 12 ELECTRON	€	€	€	€	€	€	●	●	€	----
HT 12 ELECTRON DA	€	----	€	€	€	€	●	●	€	----
HT 12 ELECTRON H+	€	€	€	€	€	€	●	●	€	----
HT 12 ELECTRON DA H+	€	----	€	€	€	€	●	●	€	----
HT 12 ELECTRON LIFT	€	€	€	€	€	----	●	●	€	----
HT 12 ELECTRON LIFT DA	€	----	€	€	€	----	●	●	€	----
HT 12 ELECTRON LIFT H+	€	€	€	€	€	----	●	●	€	----
HT 12 ELECTRON LIFT DA H+	€	----	€	€	€	----	●	●	€	----
HT 12 ELECTRON PLUS H+	●	●	€	€	€	●	●	●	€	€
HT 12 ELECTRON PLUS DA H+	●	----	----	----	€	●	●	●	€	€
HT 12 ELECTRON HR PLUS H+	●	●	----	----	€	●	●	●	€	€
HT 12 ELECTRON HR PLUS DA H+	●	----	----	----	€	●	●	●	€	€
HT 12 ELECTRON PLUS LIFT H+	●	●	€	€	€	●	●	●	€	€
HT 12 ELECTRON PLUS LIFT DA H+	●	----	----	----	€	●	●	●	€	€
HT 12 ELECTRON HR PLUS LIFT H+	●	●	----	----	€	●	●	●	€	€
HT 12 ELECTRON HR PLUS LIFT DA H+	●	----	----	----	€	●	●	●	€	€

**XP** In case of cold water supply for rinse 8 °C 55 °C, and without any heat recovery, the extra power option is mandatory. + 3000 W with standard voltage only, for other voltages please contact us. In case of cold water supply for rinse 8-15 °C, We recommend the heat recovery option, if available on the selected model


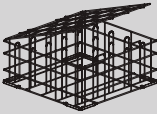

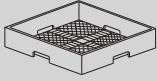
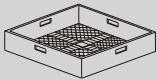
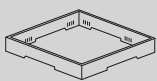

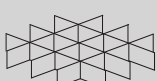
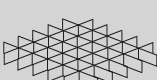
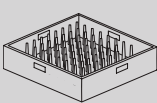
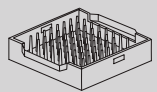

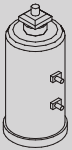
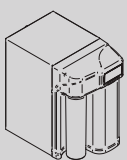
**BT-WRAS-DVGW** Booster pump included

**WRAS** DBE included

**DVGW** Components prescribed by DVGW on request (check option compatibility with the manufacturer)

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

Option compatibility to be confirmed by the manufacturer after verification

	Description	Capacity	Dimensions	Code	
	SLOPED GLASS BASKET	Ø 100 max	500x500x200 H	<b>C 26</b>	
	REUSABLE CUP BASKET	5x5 Glass 30 < Ø < 90 mm H max 185 mm	500x500x235 H	<b>C 135</b> 	
	NARROW MESH CUTLERY BASKET		500x500x106 H	<b>C 41</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>C 111</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>	
	PLATE BASKET	18 plates	500x500x105 H	<b>C 40</b>	
	GASTRONORM TRAYS BASKET	6 pcs, max. depth 25 mm	500x500x105 H	<b>C 43/B</b>	
	CUTLERY BASKET		110x110x120 H	<b>15060</b>	
	WATER SOFTENER	12 l	Ø 200x500 H	<b>D 1</b>	
	OSMOSIS FOR PLUS MODELS	230 V 50 Hz - 250 W 5° C - 30° C Flow rate 240 l/h Not suitable for machine with integrated water softener Special basket dotation	270x411x451 H 18 Kg	<b>OS240</b>	

	Description	Capacity	Dimensions	Code	
	SHELF	Only for exit	600x510	<b>T 10</b>	
	TABLE		650x510x860 H	<b>T 28</b>	
	HOOD CONNECTION SHELF		a: 510 b: 590 c: 239	<b>KIT DUO</b>	
T 34 A - T 34 B 	T 35 	TABLE	700x590x860 H 1200x590x860 H 1200x590x860 H	<b>T 34 A</b> <b>T 34 B</b> <b>T 35</b>	
T 50 	T 50 F 	T 55 	Sink 500x400x270 H	1200x730x860 H 1200x730x860 H 1200x730x860 H	<b>T 50</b> <b>T 50 F</b> <b>T 55</b>
T 80 E 	T 80 - T 90 	Sink 500x400x270 H	1500x730x860 H 1500x730x860 H 1800x730x860 H	<b>T 80</b> <b>T 80 E</b> <b>T 90</b>	
	SHELF		1515x620x660 H 2315x620x660 H	<b>M 16*</b> <b>M 24*</b>	
	GRADING TABLE WITH RUBBER RING AND HOLE	Special dimensions upon request	1600x1000x850 H 2400x1000x850 H	<b>TC 16*</b> <b>TC 24*</b>	
	FLEXIBLE SHOWER complete with mixing group and lever tap, to be fixed to the wall		1000 H	<b>D 01</b>	
	FLEXIBLE SHOWER complete with mixing group and lever tap, to be fixed to the wall and intermediate tap		1000 H	<b>D 02</b>	
	STAINLESS STEEL WASTE BIN	Basic model	Ø 400x570 H	<b>P 01</b>	
		With wheels	Ø 400x570 H	<b>P 02</b>	
		With wheels and pedal board	Ø 400x570 H	<b>P 03</b>	

\* Wooden cage +2% minimum + €  
Special dimensions for tables upon request  
Tables shown in right-to-left version

# HT 12 MAXXI PLUS H+

HOOD-TYPE  
DISHWASHER



We introduce the new versatile hood-type dishwasher, an innovative product designed to simplify the washing of objects of different sizes in an easy-to-use and efficient way. Equipped with a large basket of 600 x 500 mm, these machines can accommodate plates, glasses, pans and other objects of different sizes, ensuring impeccable results. Thanks to customizable washing programs, 2 Hygiene + cycles and an advanced

technology, this model guarantees perfect results in a short time, saving energy and water. A robust and resistant structure allows to last over time and offers high performance even after numerous uses. Whether you need to wash dishes in a restaurant, a bar or a canteen, the pass-through multifunction dishwasher is the ideal choice to ensure a more efficient management of your time.

**A<sub>0</sub>=30**  
**HYGIENE**

## HYGIENE+ SYSTEM

The HYGIENE+ models perform long cycles at high temperatures to fulfill high levels of hygiene, now more essential than ever for our health. These special programs comply with A<sub>0</sub>=30 on the scale of thermo-disinfection according to the norm EN ISO 15883-1.

The HYGIENE+ models include 2 special cycles, a short one of 180 seconds and a longer one of 630 seconds, ensuring compliance with high levels of hygiene thanks to high temperatures and long cycles.

## FEATURES

### STANDARD

- Basket 600 x 500 mm
- Useful height 450 mm
- 6 wash cycles: 4 customizable cycles
- Easy and intuitive electronic control panel
- Double skin insulated hood
- Deep tank
- Double tank filters, with dirt collection system and pump filter (improved system for a better filtration of the wash water)
- Self-cleaning vertical pump
- Water consumption and working time control system
- Easy to access for maintenance
- Anti-drop roof panel
- Easily removable basket support
- Linear or corner layouts
- Self-cleaning cycle
- Peristaltic detergent and rinse aid dispensers included with dosage adjustable from the control panel
- The PLUS system grants a constant rinse temperature and pressure

### OPTIONS

- ENERGY SAVING HR system: heat recovery and steam condenser
- DA: built-in water softener with automatic regeneration
- CONNECTIVITY remote control compliant with the HACCP norms
- Remote control panel available on request instead of the standard control panel
- Predisposition for connection to an external device of reverse osmosis

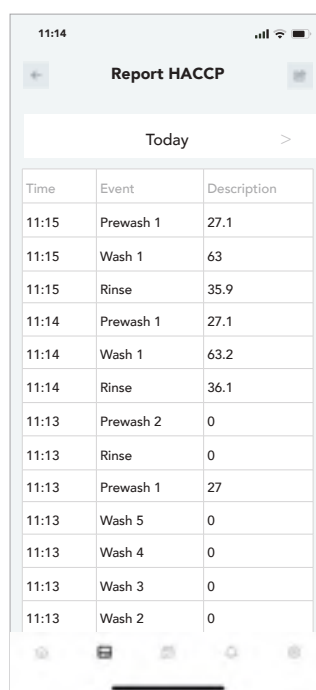
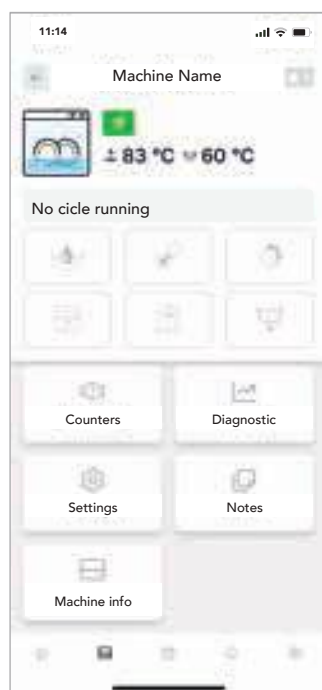


## CONNECTIVITY 4.0 & APP

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. Thanks to our brand new App, you will have access to connected machines and all commercial and technical documentation.



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.

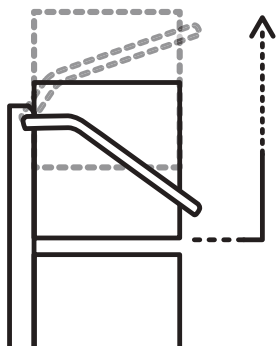


A daily activity report is available with all the events related to the dishwasher in a detailed spreadsheet with HACCP data.



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.





### IMPROVED LIFT SYSTEM:

#### AUTOMATIC TWO-STEP HOOD LIFT AT THE END OF THE CYCLE

The hydraulic system has been replaced by an electric motor. Its simplicity limits maintenance and the formation of limescale. The latter, freeing up space, allows to add more options to the LIFT models such as the integrated automatic softener.

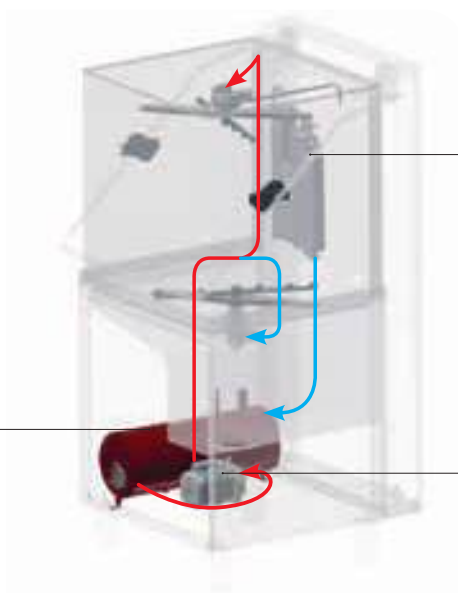
### PLUS SYSTEM

#### GUARANTEED RINSE EVEN WITH LOW PRESSURE OF THE WATER INLET

We have developed an innovative rinsing system at constant temperature, consumption and water pressure, regardless of external conditions.

### ATMOSPHERIC BOILER

The water temperature in the boiler remains constant at 85°C throughout the rinse, as the boiler refill only occurs once the rinse cycle is done.



### BREAK TANK

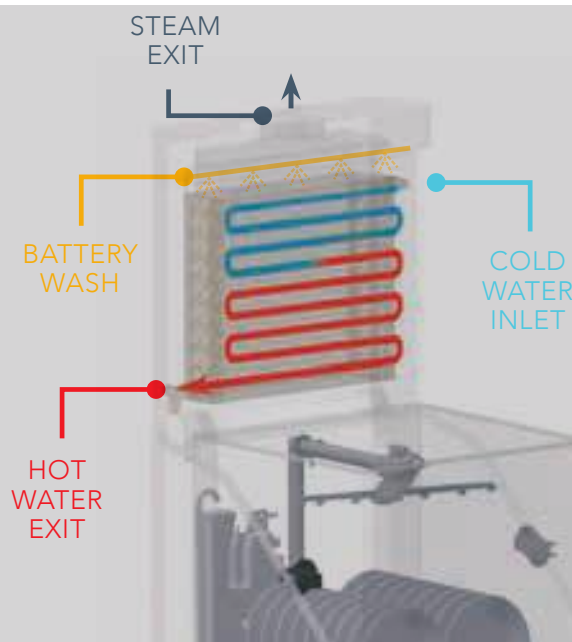
The Break Tank system prevents the heated water of the boiler to go back and mix with the fresh water supply.

### RINSE PUMP

The water is sucked from the boiler through a rinse pump and is sent to the rinse nozzles. The correct pressure is ensured regardless of the water inlet pressure and temperature.

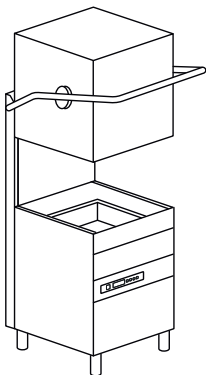





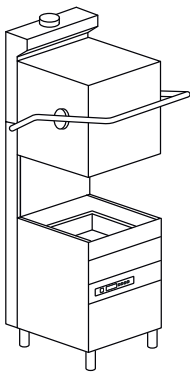





### HR - ENERGY RECOVERY

The ENERGY RECOVERY system uses the heat produced by the machine to preheat the inlet cold water (8-15 °C). This is an immediate saving on energy costs. Additionally, an optimal temperature in the dishwashing area is achieved as the air is no more affected by steam and humidity.



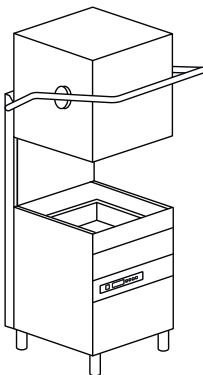





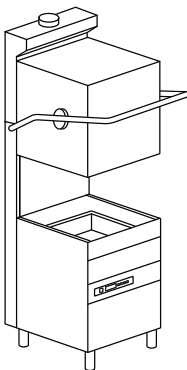





# HT 12 MAXXI PLUS H+

HOOD-TYPE  
DISHWASHER

Model		Voltage	Capacity	Dimensions	Code
HT 12 MAXXI PLUS H+ ELECTRONIC 6 PROGRAMS					
	<p>RACK EQUIPMENT</p> <p>1 X C136 1 X C137 1 X C138 2 X 15060</p> <p><b>A<sub>0</sub>=30 HYGIENE +</b></p>	<p>400 V 3N ~ 50 Hz 10,5 kW</p>	 Ø 310	800x735x 1490/1961 H 120 kg	<b>HT 12 MAXXI PLUS H+</b>
			 310 < Ø < 410 *	 GN 1/1	<b>HT 12 MAXXI PLUS DA H+</b>
			 600x500	 600x400x25 H	
HT 12 MAXXI HR PLUS H+ ELECTRONIC 6 PROGRAMS					
	<p>RACK EQUIPMENT</p> <p>1 X C136 1 X C137 1 X C138 2 X 15060</p> <p><b>A<sub>0</sub>=30 HYGIENE +</b></p>	<p>400 V 3N ~ 50 Hz 10,5 kW</p>	 Ø 310	800x735x2162 H 150 kg	<b>HT 12 MAXXI HR PLUS H+</b>
			 310 < Ø < 410 *	 GN 1/1	<b>HT 12 MAXXI HR PLUS DA H+</b>
			 600x500	 600x400x25 H	

\* Usable plate diameter: from 310 mm to 410 mm

X With special basket to be ordered

Model	Voltage	Capacity	Dimensions	Code
HT 12 MAXXI PLUS LIFT H+ ELECTRONIC 6 PROGRAMS				
	<div><p>RACK EQUIPMENT</p><p>1 X C136</p><p>1 X C137</p><p>1 X C138</p><p>2 X 15060</p></div> <div><p>400 V 3N ~ 50 Hz</p><p>10,5 kW</p></div> <div><p><math>A_0=30</math></p><p>HYGIENE +</p></div>	<div><p>Ø 310</p></div> <div><p>310 &lt; Ø &lt; 410 *</p></div> <div><p>600x500</p></div>	<div><p>800x735x</p><p>1490/1961 H</p><p>120 kg</p></div> <div><p>530x325x25 H</p></div> <div><p>600x400x25 H</p></div>	<div>HT 12 MAXXI PLUS LIFT H+</div> <div>HT 12 MAXXI PLUS LIFT DA H+</div>
HT 12 MAXXI HR PLUS LIFT H+ ELECTRONIC 6 PROGRAMS				
	<div><p>RACK EQUIPMENT</p><p>1 X C136</p><p>1 X C137</p><p>1 X C138</p><p>2 X 15060</p></div> <div><p>400 V 3N ~ 50 Hz</p><p>10,5 kW</p></div> <div><p><math>A_0=30</math></p><p>HYGIENE +</p></div>	<div><p>Ø 310</p></div> <div><p>310 &lt; Ø &lt; 410 *</p></div> <div><p>600x500</p></div>	<div><p>800x735x2162 H</p><p>150 kg</p></div> <div><p>530x325x25 H</p></div> <div><p>600x400x25 H</p></div>	<div>HT 12 MAXXI HR PLUS LIFT H+</div> <div>HT 12 MAXXI HR PLUS LIFT DA H+</div>

# HT 12 MAXXI PLUS H+

HOOD-TYPE  
DISHWASHER

## OPTIONS

						RO	XP	PS	DDE
Model	380-415 V 3N 50 Hz	220-240V 3 50 Hz	380-415 V 3 50 Hz	440 V 3 60 Hz	60 Hz	Osmosis connection	Extra power	Drain pump	Detergent dispenser
<b>HT 12 MAXXI PLUS H+</b>	●	□	€	€	€	□	€	€	●
<b>HT 12 MAXXI PLUS DA H+</b>	●	□	€	€	€	----	€	€	●
<b>HT 12 MAXXI HR PLUS H+</b>	●	□	€	€	€	□	€	€	●
<b>HT 12 MAXXI HR PLUS DA H+</b>	●	□	€	€	€	----	€	€	●
<b>HT 12 MAXXI PLUS LIFT H+</b>	●	□	€	€	€	□	€	€	●
<b>HT 12 MAXXI PLUS LIFT DA H+</b>	●	□	€	€	€	----	€	€	●
<b>HT 12 MAXXI HR PLUS LIFT H+</b>	●	□	€	€	€	□	€	€	●
<b>HT 12 MAXXI HR PLUS LIFT DA H+</b>	●	□	€	€	€	----	€	€	●

● Standard

□ Upon request

---- Not available

**DA** Built-in automatic water softener

**HR** Disponible in case of osmotic water supply, if the electrical conductivity is higher than 200 microsiemens

**PLUS** Rinse with constant temperature and stabilized consumption

**H+** 2 cycles of 630 and 180 seconds with high temperatures, reaching up to 70 °C for washing and 90°C for rinsing

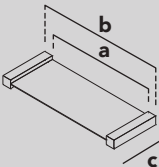
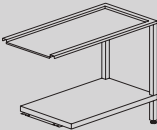
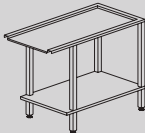
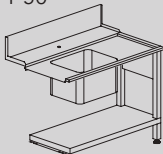
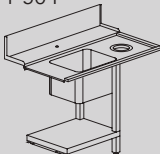
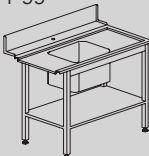
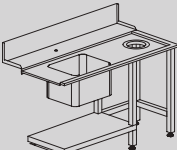
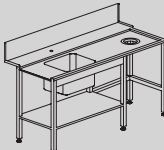
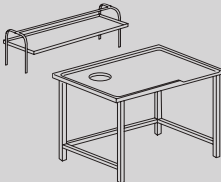
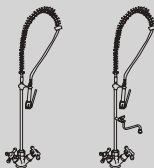
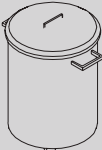
Water supply 55 °C (not on HR version)

EAC label upon request

	DBE	BT	WRAS	DVGW	CONN.	PAP	ID	DF	FLOAT	CONTROL
Model	Peristaltic rinse-aid disp.	Break tank	WRAS	DVGW	Connectivity (HACCP)	Booster pump	Double skin	Surface filters kit	Probes lack det. and rinse aid	Substitute remote control panel
<b>HT 12 MAXXI PLUS H+</b>	●	●	€	€	€	●	●	●	€	€
<b>HT 12 MAXXI PLUS DA H+</b>	●	----	----	----	€	●	●	●	€	€
<b>HT 12 MAXXI HR PLUS H+</b>	●	●	----	----	€	●	●	●	€	€
<b>HT 12 MAXXI HR PLUS DA H+</b>	●	----	----	----	€	●	●	●	€	€
<b>HT 12 MAXXI PLUS LIFT H+</b>	●	●	€	€	€	●	●	●	€	€
<b>HT 12 MAXXI PLUS LIFT DA H+</b>	●	----	----	----	€	●	●	●	€	€
<b>HT 12 MAXXI HR PLUS LIFT H+</b>	●	●	----	----	€	●	●	●	€	€
<b>HT 12 MAXXI HR PLUS LIFT DA H+</b>	●	----	----	----	€	●	●	●	€	€

<b>PS</b>	Not available with 380-415 V 3 50 Hz and 440 V 3 60 Hz
<b>XP</b>	In case of cold water supply for rinse 8 °C 55 °C, and without any heat recovery, the extra power option is mandatory. + 3000 W with standard voltage only, for other voltages please contact us. In case of cold water supply for rinse 8-15 °C, We recommend the heat recovery option.
<b>BT - WRAS - DVGW</b>	Booster pump included
<b>DVGW</b>	Components prescribed by DVGW on request (check option compatibility with the manufacturer)
<b>CONNECTIVITY</b>	Includes HACCP option. 10 year plan
<b>HR</b>	Heat recovery (in case of cold water supply 8-15 °C) The ENERGY RECOVERY system uses the heat produced by the machine to preheat the infeed of cold rinse water supply (8-15 °C) Optimal air temperature in the dishwashing area thanks to the reduction of the steam and the humidity produced by the machine HR possible in case of osmotic water supply, if the electrical conductivity is higher than 200 microsiemens
Option compatibility to be confirmed by the manufacturer after verification	

	Description	Capacity	Dimensions	Code	
	PLATE BASKET	Standard 22 plates Ø < 310 mm	600x500x115 H	<b>C 136</b>	
	LARGE MESH BASKET	Standard	600x500x115 H	<b>C 137</b>	
	TRAYS OR PLATES BASKET	Standard 12 trays up to 47 cm wide or for 10 GN1/1 ( max depth 2,5 cm ) or 11 plates 310 < Ø < 410 mm ( max depth 2,5 cm )	600x500x115 H	<b>C 138</b>	
	TRAYS BASKET	Standard 6 pcs max depth 2,5 cm	620x500x160 H	<b>C 139</b>	
	SAUCER HOLDER	12 saucers	300x100x90 H	<b>10728</b>	
	CUTLERY BASKET	Standard ( 2 pcs )	110x110x120 H	<b>15060</b>	
	WATER SOFTENER	12 l	Ø 200x500 H	<b>D 1</b>	
	AUTOMATIC WATER SOFTENER	12 l (max 800 l)	315x510x685 H	<b>D 2</b>	
	OSMOSIS	230 V 50 Hz - 250 W 5° C - 30° C Flow rate 240 l/h Not suitable for machine with integra- ted water softener Special basket dota- tion	270x411x451 H 18 Kg	<b>OS240</b>	
	SHELF	Only for exit	600x510	<b>T 10 *</b>	
	TABLE		650x510x860 H	<b>T 28 *</b>	

	Description	Capacity	Dimensions	Code		
	HOOD CONNECTION SHELF		a: 510 b: 590 c: 239	KIT DUO		
T 34 A - T 34 B 	T 35 	TABLE	700x590x860 H 1200x590x860 H 1200x590x860 H	T 34 A * T 34 B * T 35 *		
T 50 	T 50 F 	T 55 	Sink 500x400x270 H	1200x730x860 H 1200x730x860 H 1200x730x860 H	T 50 * T 50 F * T 55 *	
T 80 E 	T 80 - T 90 	Sink 500x400x270 H	1500x730x860 H 1500x730x860 H 1800x730x860 H	T 80 * T 80 E * T 90 *		
	SHELF		1515x620x660 H 2315x620x660 H	M 16** M 24**		
	GRADING TABLE WITH RUBBER RING	Waste hole and special dimensions upon request	1600x1000x850 H 2400x1000x850 H	TC 16** TC 24**		
	FLEXIBLE SHOWER complete with mixing group and lever tap, to be fixed to the wall		1000 H	D 01		
	FLEXIBLE SHOWER complete with mixing group and lever tap, to be fixed to the wall and intermediate tap		1000 H	D 02		
	STAINLESS STEEL WASTE BIN	Basic model	Ø 400x570 H	P 01		
		With wheels	Ø 400x570 H	P 02		
		With wheels and pedal board	Ø 400x570 H	P 03		

\*\* Wooden cage +2% minimum + €  
Special dimensions for tables upon request  
Tables shown in right-to-left version

\* Standard tables for linear installations. For tables positioned in front of the machine, a special table must be designed.  
Do not hesitate to contact us for more information.

# HT 14 OPTIMA


CONNECTED HOOD-TYPE DISHWASHERS  
WITH CLEAN WATER TECHNOLOGY



We simply combined the highest specs and ultimate new technology to the time-tested name and features. HT 14 OPTIMA is our answer to the new high standards of hygiene and cleanliness of the worldwide market, keeping our renowned low operating costs thanks to the OPTIMAL RINSE system. Our HYGIENE+ cycles ( $A_0=60$ ) will guarantee to work safely by keeping top sanitation levels. The settable additional cycle and the available self-monitoring technology and CONNECTIVITY makes the HT 14

OPTIMA the range you have been expecting. An intuitive and interactive electronic panel will lead you through the new functions of your dishwasher. Its self-diagnosis system notifies any anomaly and clearly shows the different steps of the cycle and status of your dishwasher. 6 wash cycles (8 for the HYGIENE+ version) and the easy change of voltage make these machines incredibly versatile and easy to install.



**A<sub>0</sub>=60**  
**HYGIENE** 

## HYGIENE+ SYSTEM

Our HYGIENE + models, with high temperatures and long cycles, ensure compliance with high levels of hygiene, nowadays more essential than ever for our personal health. We designed this range according to strict standards and parameters of thermal disinfection. All our HYGIENE + models obtain the A<sub>0</sub> 60 level, reducing pathogenic microorganisms and bacterial load according to the norm EN ISO 15883-1. Two cycles with high temperatures (180 and 630 seconds), reaching up to 75°C for washing and 90°C for rinsing, guarantee a full compliance with the disinfection principles.

## FEATURES

- Partial anticipated drain of waste water thanks to the standard drain-pump, waste wash water is partially drained before rinsing. At each cycle, wash water is cleaner, already warm and added with detergent and rinse-aid
- The innovative deep-formed tank with reduced volume allows significant savings on water, energy and chemicals also avoiding water stagnation
- Standard version: six wash cycles with partial drain of the wash water before rinsing
- Hygiene+ version: eight wash cycles, six with partial drain of the wash water before rinsing and two Hygiene+ programs
- Detergent and rinse-aid dosage setting, directly from the control panel
- Self-cleaning vertical washing pump for greater operating hygiene
- Built-in peristaltic detergent and rinse-aid dispensers
- Double skin insulated hood
- PLUS system to grant a constant rinse temperature and pressure
- Water consumption and working time control system (PLUS versions)
- Break Tank system to prevent backflow contaminations in the piping network
- User-friendly multichrome START key
- Electronic control panel with TFT screen
- Language selection and menu personalization
- Self-diagnostic system, for users and service staff
- Self-cleaning cycle
- Soft Start wash pump that offers additional protection for the most delicate objects
- Automatic built-in water softener version available on demand
- Option available remote control panel
- CONNECTIVITY remote control compliant with the HACCP norms (on request)



# HT 14 OPTIMA

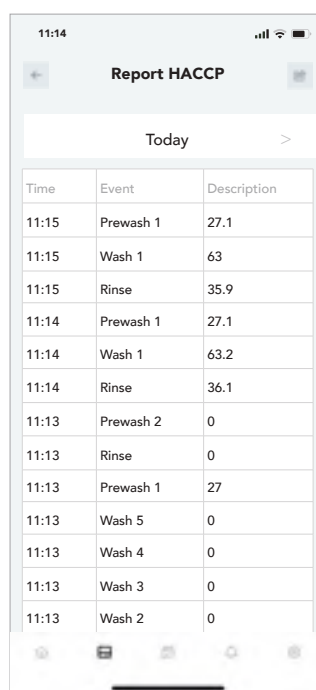
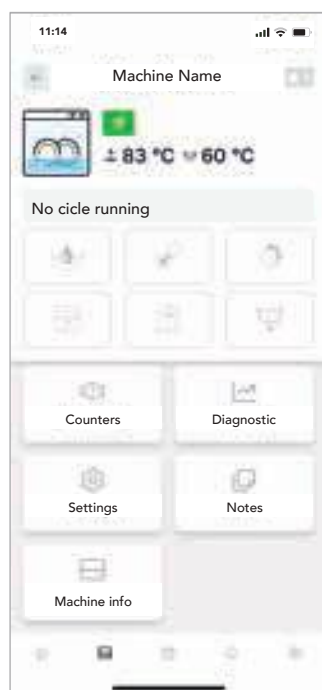
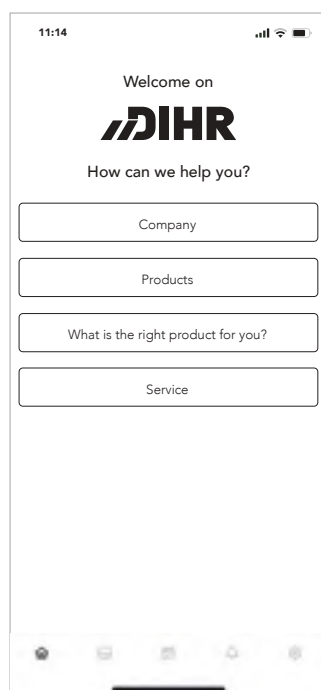
CONNECTED HOOD-TYPE DISHWASHERS  
WITH CLEAN WATER TECHNOLOGY

## CONNECTIVITY 4.0 & APP

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. Thanks to our brand new App, you will have access to connected machines and all commercial and technical documentation.



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.

## NEW HIGH-TECH BACKLIT DISPLAY

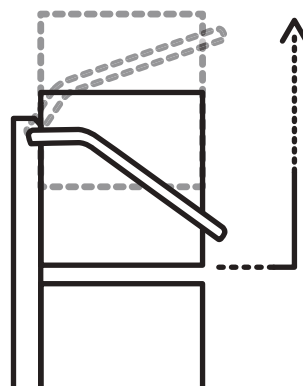
This new intuitive technology with colored icons, combined with a handy multi-color START, make the machine simple and efficient to use. In addition, the introduction of the new 'customizable cycles' function allows the installer to easily change all parameters related to the wash phase, pause and rinse length and temperatures according to the user's needs. The LED display provides information on the current status of the machine and on ongoing events such as errors, anomalies, temperatures, cycle selection, cycle progression, lack of salt if water softener included and many other indicators depending on the options selected during the configuration phase.



## IMPROVED LIFT SYSTEM:

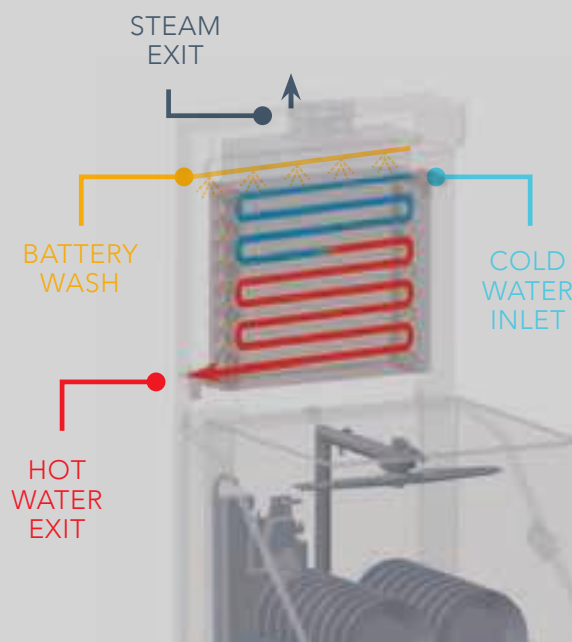
**AUTOMATIC TWO-STEP HOOD LIFT AT THE END OF THE CYCLE**

The hydraulic system has been replaced by an electric motor. Its simplicity limits maintenance and the formation of limescale. The latter, freeing up space, allows to add more options to the LIFT models such as the integrated automatic softener.



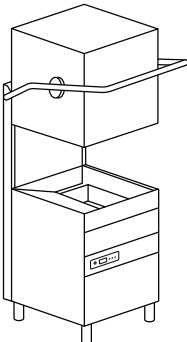
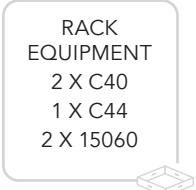



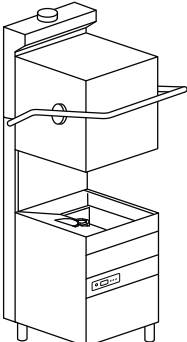
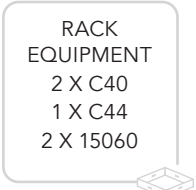



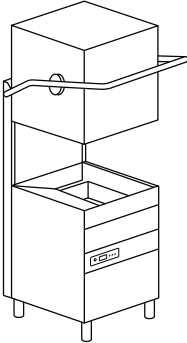
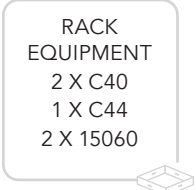



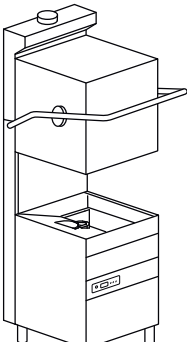
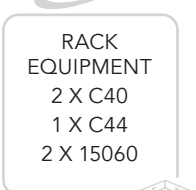



## HR - ENERGY RECOVERY

The ENERGY RECOVERY system uses the heat produced by the machine to preheat the inlet cold water (8-15 °C). This is an immediate saving on energy costs. Additionally, an optimal temperature in the dishwashing area is achieved as the air is no more affected by steam and humidity.

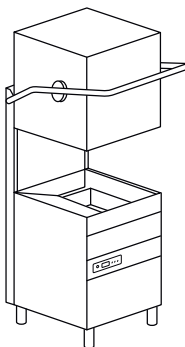
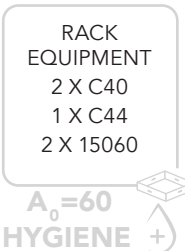



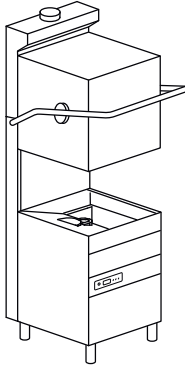
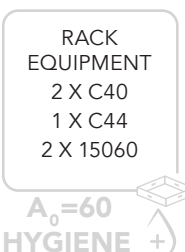



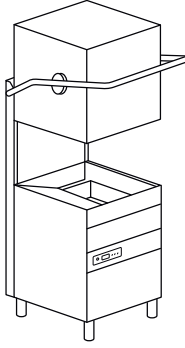
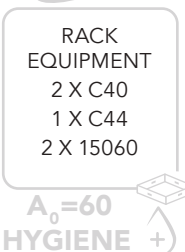



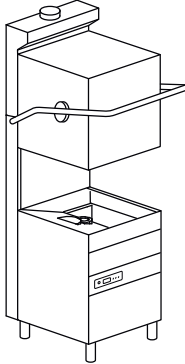
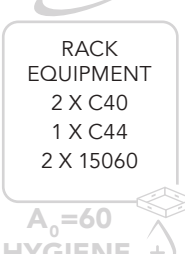





# HT 14 OPTIMA

CONNECTED HOOD-TYPE DISHWASHERS  
WITH CLEAN WATER TECHNOLOGY

Model		Voltage	Capacity	Dimensions	Code
<b>HT 14 OPTIMA</b> ELECTRONIC 6 PROGRAMS					
		Multivoltage			
		standard 400 V 3N 50 Hz (9,9 kW)	 ø 410	720x735x 1445/1880 H 125 kg	<b>HT 14 OPTIMA</b>
		-- 230 V 3 50 Hz (9,9 kW)	 500x500	 530x325x25 H	<b>HT 14 OPTIMA DA</b>
		-- 230 V 50 Hz (9,9 kW)			
<b>HT 14 OPTIMA HR</b> ELECTRONIC 6 PROGRAMS - HR: HEAT RECOVERY					
		Multivoltage			
		standard 400 V 3N 50 Hz (9,9 kW)	 ø 410	720x735x 2095 H 145 kg	<b>HT 14 OPTIMA HR</b>
		-- 230 V 3 50 Hz (9,9 kW)	 500x500	 530x325x25 H	<b>HT 14 OPTIMA HR DA</b>
		-- 230 V 50 Hz (9,9 kW)			
		HR: Cold water supply			
<b>HT 14 OPTIMA LIFT</b> ELECTRONIC 6 PROGRAMS					
		Multivoltage			
		standard 400 V 3N 50 Hz (9,9 kW)	 ø 410	720x735x 1445/1880 H 125 kg	<b>HT 14 OPTIMA LIFT</b>
		-- 230 V 3 50 Hz (9,9 kW)	 500x500	 530x325x25 H	<b>HT 14 OPTIMA LIFT DA</b>
		-- 230 V 50 Hz (9,9 kW)			
<b>HT 14 OPTIMA HR LIFT</b> ELECTRONIC 6 PROGRAMS - HR: HEAT RECOVERY					
		Multivoltage			
		standard 400 V 3N 50 Hz (9,9 kW)	 ø 410	720x735x 2095 H 145 kg	<b>HT 14 OPTIMA HR LIFT</b>
		-- 230 V 3 50 Hz (9,9 kW)	 500x500	 530x325x25 H	<b>HT 14 OPTIMA HR LIFT DA</b>
		-- 230 V 50 Hz (9,9 kW)			
		HR: Cold water supply			

**X** With special basket to be ordered

Model		Voltage	Capacity	Dimensions	Code
HT 14 OPTIMA H+ ELECTRONIC 8 PROGRAMS					
		Multivoltage		720x735x 1445/1880 H 125 kg	HT 14 OPTIMA H+
		standard 400 V 3N 50 Hz (9,9 kW) -- 230 V 3 50 Hz (9,9 kW) -- 230 V 50 Hz (9,9 kW)	 ø 410  500x500	 530x325x25 H	HT 14 OPTIMA DA H+
HT 14 OPTIMA HR H+ ELECTRONIC 8 PROGRAMS - HR: HEAT RECOVERY					
		Multivoltage		720x735x 2095 H 145 kg	HT 14 OPTIMA HR H+
		standard 400 V 3N 50 Hz (9,9 kW) -- 230 V 3 50 Hz (9,9 kW) -- 230 V 50 Hz (9,9 kW)  HR: Cold water supply	 ø 410  500x500	 530x325x25 H	HT 14 OPTIMA HR DA H+
HT 14 OPTIMA LIFT H+ ELECTRONIC 8 PROGRAMS					
		Multivoltage		720x735x 1445/1880 H 125 kg	HT 14 OPTIMA LIFT H+
		standard 400 V 3N 50 Hz (9,9 kW) -- 230 V 3 50 Hz (9,9 kW) -- 230 V 50 Hz (9,9 kW)	 ø 410  500x500	 530x325x25 H	HT 14 OPTIMA LIFT DA H+
HT 14 OPTIMA HR LIFT H+ ELECTRONIC 8 PROGRAMS - HR: HEAT RECOVERY					
		Multivoltage		720x735x 2095 H 145 kg	HT 14 OPTIMA HR LIFT H+
		standard 400 V 3N 50 Hz (9,9 kW) -- 230 V 3 50 Hz (9,9 kW) -- 230 V 50 Hz (9,9 kW)  HR: Cold water supply	 ø 410  500x500	 530x325x25 H	HT 14 OPTIMA HR LIFT DA H+

**A<sub>0</sub>=60** Special programs complying with A<sub>0</sub>=60 on the scale of thermo-disinfection according to the norm EN ISO 15883-1. All our Hygiene+ models reach the A<sub>0</sub> 60 level defining the minimum reduction level of pathogenic microorganisms and bacterial load. In addition, our Plus Rinsing System guarantees a perfect rinse with steady temperature and water pressure for optimal hygienic results

# HT 14 OPTIMA

CONNECTED HOOD-TYPE DISHWASHERS  
WITH CLEAN WATER TECHNOLOGY

## OPTIONS

					CONTROL	RO	XP	PS	DDE	DBE
Model	220-240 V 50 Hz	380-415 V 3N 50 Hz	220-240 V 3 50 Hz	60 Hz	Additional remote control panel	Osmosis connection	Extra power	Drain pump	Deter- gent dispen- ser	Peristaltic rinse-aid disp.
HT 14 OPTIMA	M	●	M	€	€	□	€	●	●	●
HT 14 OPTIMA DA	M	●	M	€	€	----	€	●	●	●
HT 14 OPTIMA HR	M	●	M	€	€	□	----	●	●	●
HT 14 OPTIMA HR DA	M	●	M	€	€	----	----	●	●	●
HT 14 OPTIMA H+	M	●	M	€	€	□	€	●	●	●
HT 14 OPTIMA DA H+	M	●	M	€	€	----	€	●	●	●
HT 14 OPTIMA HR H+	M	●	M	€	€	□	----	●	●	●
HT 14 OPTIMA HR DA H+	M	●	M	€	€	----	----	●	●	●
HT 14 OPTIMA LIFT	M	●	M	€	€	□	€	●	●	●
HT 14 OPTIMA LIFT DA	M	●	M	€	€	----	€	●	●	●
HT 14 OPTIMA HR LIFT	M	●	M	€	€	□	----	●	●	●
HT 14 OPTIMA HR LIFT DA	M	●	M	€	€	----	----	●	●	●
HT 14 OPTIMA LIFT H+	M	●	M	€	€	□	€	●	●	●
HT 14 OPTIMA LIFT DA H+	M	●	M	€	€	----	€	●	●	●
HT 14 OPTIMA HR LIFT H+	M	●	M	€	€	□	----	●	●	●
HT 14 OPTIMA HR LIFT DA H+	M	●	M	€	€	----	----	●	●	●

● Standard

□ Upon request

---- Not available

**M** Multivoltage

**DA** Built-in automatic water softener

**HR** Available in case of osmotic water supply, if the electrical conductivity is higher than 200 microsiemens

**H+ (HYGIENE+)** 2 cycles of 630 and 180 seconds with high temperatures, reaching up to 75 °C for washing and 90°C for rinsing

EAC label upon request

Water supply 55 °C (not on HR version)

	TS	ST	BT	WRAS	DVGW	CONN.	PAP	ID	DF	FLOAT
Model	Thermostop system	Soft start	Break tank	WRAS	DVGW	Connectivity (HACCP)	Rinse pump	Double skin	Surface filters kit	Probes lack det. and rinse aid
HT 14 OPTIMA	●	●	●	€	€	€	●	●	●	€
HT 14 OPTIMA DA	●	●	----	----	----	€	●	●	●	€
HT 14 OPTIMA HR	●	●	●	----	----	€	●	●	●	€
HT 14 OPTIMA HR DA	●	●	----	----	----	€	●	●	●	€
HT 14 OPTIMA H+	●	●	●	€	€	€	●	●	●	€
HT 14 OPTIMA DA H+	●	●	----	----	----	€	●	●	●	€
HT 14 OPTIMA HR H+	●	●	●	----	----	€	●	●	●	€
HT 14 OPTIMA HR DA H+	●	●	----	----	----	€	●	●	●	€
HT 14 OPTIMA LIFT	●	●	●	€	€	€	●	●	●	€
HT 14 OPTIMA LIFT DA	●	●	----	----	----	€	●	●	●	€
HT 14 OPTIMA HR LIFT	●	●	●	----	----	€	●	●	●	€
HT 14 OPTIMA HR LIFT DA	●	●	----	----	----	€	●	●	●	€
HT 14 OPTIMA LIFT H+	●	●	●	€	€	€	●	●	●	€
HT 14 OPTIMA LIFT DA H+	●	●	----	----	----	€	●	●	●	€
HT 14 OPTIMA HR LIFT H+	●	●	●	----	----	€	●	●	●	€
HT 14 OPTIMA HR LIFT DA H+	●	●	----	----	----	€	●	●	●	€

**SOFT START** Progressive start of the wash pump

**XP** In case of cold water supply for rinse 8 °C 55 °C, and without any heat recovery, the extra power option is mandatory. + 3000 W with standard voltage only, for other voltages please contact us. In case of cold water supply for rinse 8-15 °C, we recommend the heat recovery option, if available on the selected model


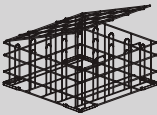

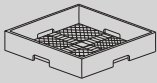
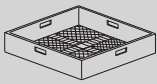
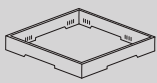
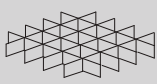
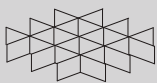
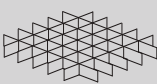
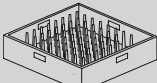
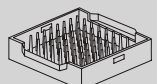

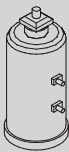

**BT - WRAS - DVGW** Booster pump included

**DVGW** Components prescribed by DVGW on request (check option compatibility with the manufacturer)

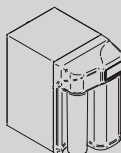
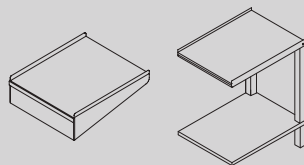
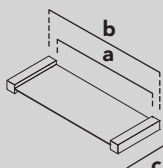
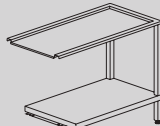
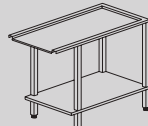
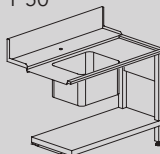
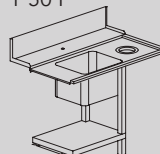

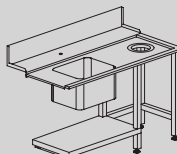
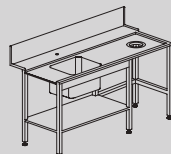
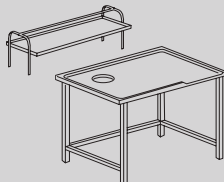

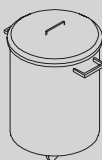
**CONNECTIVITY** Includes HACCP option. 10 year plan

**LIFT** Automatic two-step hood lift at the end of the cycle

Option compatibility to be confirmed by the manufacturer after verification

	Description	Capacity	Dimensions	Code	
	SLOPED GLASS BASKET	Ø 100 max	500x500x200 H	<b>C 26</b>	
	REUSABLE CUP BASKET	5x5 Glass 30 < Ø < 90 mm H max 185 mm	500x500x235 H	<b>C 135</b> 	
	NARROW MESH CUTLERY BASKET		500x500x106 H	<b>C 41</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>C 111</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>	
	PLATE BASKET	18 plates	500x500x105 H	<b>C 40</b>	
	GASTRONORM TRAYS BASKET	6 pcs, max. depth 25 mm	500x500x105 H	<b>C 43/B</b>	
	CUTLERY BASKET		110x110x120 H	<b>15060</b>	
	WATER SOFTENER	12 l	Ø 200x500 H	<b>D 1</b>	
	AUTOMATIC WATER SOFTENER	12 l (max 800 l)	315x510x685 H	<b>D 2</b>	



	Description	Capacity	Dimensions	Code		
	OSMOSIS	230 V 50 Hz - 250 W 5° C - 30° C Flow rate 240 l/h Not suitable for machine with integrated water softener Special basket dotation	270x411x451 H 18 Kg	<b>OS240</b>		
	SHELF	Only for exit	600x510	<b>T 10</b>		
	TABLE		650x510x860 H	<b>T 28</b>		
	HOOD CONNECTION SHELF		a: 510 b: 590 c: 239	<b>KIT DUO</b>		
T 34 A - T 34 B 	T 35 	TABLE	700x590x860 H 1200x590x860 H 1200x590x860 H	<b>T 34 A</b> <b>T 34 B</b> <b>T 35</b>		
T 50 	T 50 F 	T 55 	Sink 500x400x270 H	1200x730x860 H 1200x730x860 H 1200x730x860 H	<b>T 50</b> <b>T 50 F</b> <b>T 55</b>	
T 80 E 	T 80 - T 90 	Sink 500x400x270 H	1500x730x860 H 1500x730x860 H 1800x730x860 H	<b>T 80</b> <b>T 80 E</b> <b>T 90</b>		
	SHELF		1515x620x660 H 2315x620x660 H	<b>M 16*</b> <b>M 24*</b>		
	GRADING TABLE WITH RUBBER RING AND HOLE	Special dimensions upon request	1600x1000x850 H 2400x1000x850 H	<b>TC 16*</b> <b>TC 24*</b>		
	FLEXIBLE SHOWER complete with mixing group and lever tap, to be fixed to the wall		1000 H	<b>D 01</b>		
	FLEXIBLE SHOWER complete with mixing group and lever tap, to be fixed to the wall and intermediate tap		1000 H	<b>D 02</b>		
	STAINLESS STEEL WASTE BIN	Basic model	Ø 400x570 H	<b>P 01</b>		
		With wheels	Ø 400x570 H	<b>P 02</b>		
		With wheels and pedal board	Ø 400x570 H	<b>P 03</b>		

\* Wooden cage +2% minimum + €

Special dimensions for tables upon request. Tables shown in right-to-left version

# TWIN STAR

STOCK & WASH  
DISHWASHERS



TWIN STAR does the job for you in full comfort, thanks to its ultra-low-sound level and minimal heat loss in the room. Less handling, less breakages, less repeated job, easy load/unload in full ergonomics. TWIN STAR takes care of it all. Dishes can be used immediately, after the cycles end, or can be left stocked in the machine, as in a shelf. TWIN STAR can be installed in whatever room, as needing one third of

space only, when compared to a traditional dishwashing system. TWIN STAR consumes much less water i.e. much less chemicals. The electrical consumption is minimal and, thanks to the delayed Start, you can run it far from electrical peak times. This allows the reduction of power supply and, mainly, reduces the electricity bill.



## DOUBLE FACE VERSION

SAVES 65% ON OVERALL SPACE

TWIN STAR is available in two versions: a front-load one and a pass-through one -embedded in a wall- the second allowing a connection between two rooms, providing a net separation between loading area and clean area (kitchen) reducing even more the needed space.



## FEATURES

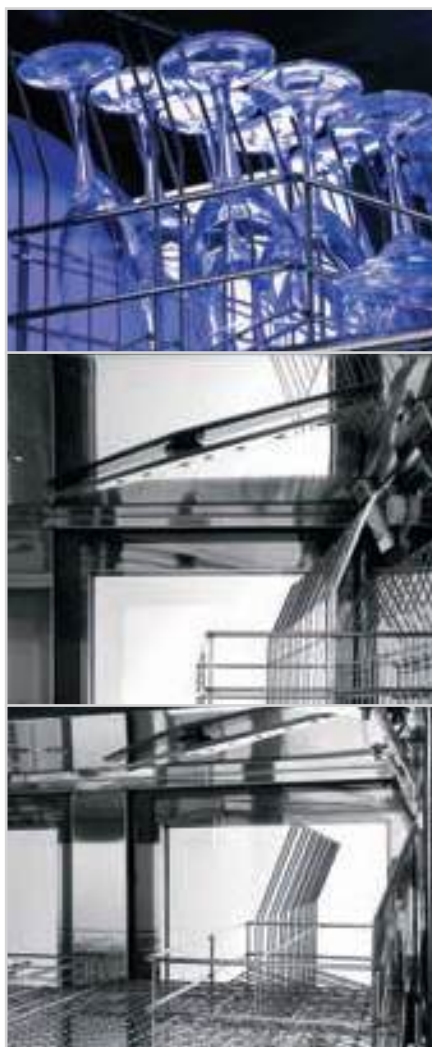
- Thermo-resistant independant glass doors
- Double-wall construction with thermo-acoustic insulation
- Chemicals dosing and monitoring station
- Cold-fog drying system
- Standard steam condenser
- Automatic, built-in water softener (not for HI TEMP version)
- Wheels availbles for installation (optional)
- AISI 316 wash-tank, insulated, with four independent self-cleaning pumps
- Remote control available
- Low-sound level
- Can be installed in whatever room
- Consumes remarkably much less water i.e. much less chemicals
- Minimal electrical consumption and possibility to run the machine far from electrical peak times with the delayed Start, reducing the electricity bill
- Installing is easy and fast
- Due to the innovative drying concept, you can immediately pick and use the dishes after the cycle ends
- With the average costs level in Europe, the investment depreciation time ranges between 9 and 12 months depending on the machine's use
- According to our laboratory tests, we deem a life span between 12 to 15 years if the machine is used properly

# TWIN STAR

STOCK & WASH  
DISHWASHERS



1. Doors opening not interfering with equipment aside the machine
2. Thermo-resistant independent glass doors
3. Double-wall construction with thermo-acoustic insulation
4. Chemicals dosing and monitoring station, in a front load drawer
5. Cold-fog drying system
6. Standard steam condenser
7. Automatic, built-in water softener (no in HI TEMP version)
8. AISI 316 insulated wash-tank, insulated, with 4 independent self-cleaning pumps
9. New system of wash and rinse arms, ensuring improved wash results



## FEATURES

TWIN STAR changes color at each cycle phase, displaying the actual working temperature. A water change at each cycle stage, grants top hygiene levels. Thanks to the 9 wash-cycles available, just any washing needs are matched: from fragile crystal glasses, to heavily soiled pots.

## INNOVATIVE WASH ARMS

The TWIN STAR wash arms keep moving on behalf of your own arms, combining the advantages of the tunnel machines and those of the cycle-machines. With TWIN STAR you can divide the wash areas, according to your needs. Due to the innovative drying concept, you can immediately pick and use the dishes after the cycle ends if needed.

## INSTALLATION

Installing a TWIN STAR is easy and fast. Just connect the water circuit drainage and the supply cable and the machine is ready on duty. No steam hoods or vent needed, no floor grids, no water treatment necessary: TWIN STAR is full optional.

Standard applications for the TWIN STAR are: wine-cellars, business restaurants up to 50 covers, family restaurants up to 75 covers, schools, pizzerias, hospital departments, retirement homes, clinics, Police stations and equivalent.



**-46%**

WATER  
CONSUMPTION



**-38%**

INSTALLED  
POWER



**-82%**

CHEMICAL  
CONSUMPTION

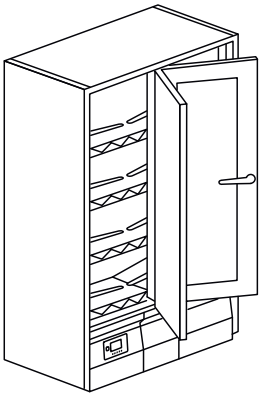





**-90%**

LABOUR

# TWIN STAR

STOCK & WASH  
DISHWASHERS

Model	Voltage	Capacity	Dimensions	Code
<b>TWIN STAR</b> ELECTRONIC 9 PROGRAMS				
<b>PATENTED</b>				
	400 V 3N ~ 50 Hz 6,5 kW	 220 H - 320 H*	1315x747x2043 H 390 kg	<b>TWIN STAR</b>
		 Ø 210 - Ø 330*	or	
		 530x325x25 H*	1315x747x1988 H 390 kg (with wheels)	<b>TWIN STAR HI TEMP</b>

\* Upper level only

## OPTIONS

				DA	SC	PS	CONTROL
Model	380-415 V 3N 50H	220-240 V 3 50 Hz	220-240 V 50 Hz	Water softener	Steam condenser	Drain pump	Substitute remote control panel
<b>TWIN STAR</b>	●	□	□	●	●	●	€
<b>TWIN STAR HI TEMP</b>	●	□	□	----	●	●	€
<b>TWIN STAR DOUBLE FACE</b>	●	□	□	●	●	●	€
<b>TWIN STAR DOUBLE FACE HI TEMP</b>	●	□	□	----	●	●	€

- Standard
- Upon request
- Not available

EAC label upon request

Model	Voltage	Capacity	Dimensions	Code
<b>TWIN STAR DOUBLE FACE</b> ELECTRONIC 9 PROGRAMS				
<b>PATENTED</b>				
	400 V 3N ~ 50 Hz 6,5 kW	 220 H - 320 H*	1315x810x2043 H 400 kg	<b>TWIN STAR DOUBLE FACE</b>
		 Ø 210 - Ø 330*	or 1315x810x1988 H 400 kg ( with wheels )	<b>TWIN STAR DOUBLE FACE HI TEMP</b>
		 530x325x25 H*		

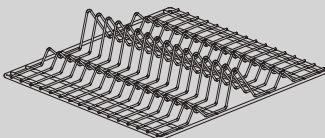


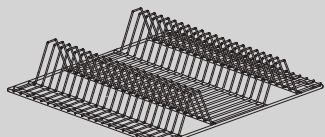

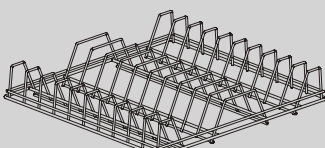


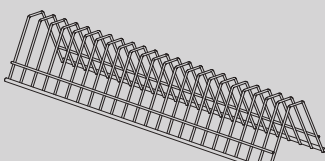

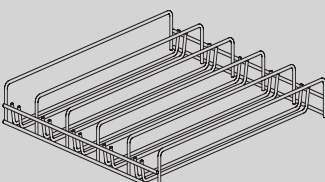

	DDE	DB	D-SAN	FLOAT	ID	DR-F	R
Model	Detergent dispenser	Rinse-Aid dispenser	Sanitizer dispenser	Probes lack det. and rinse aid	Double skin	Cold fog drying system	Wheels
<b>TWIN STAR</b>	●	●	●	●	●	●	€
<b>TWIN STAR HI TEMP</b>	●	●	●	●	●	●	€
<b>TWIN STAR DOUBLE FACE</b>	●	●	●	●	●	●	€
<b>TWIN STAR DOUBLE FACE HI TEMP</b>	●	●	●	●	●	●	€

**TWIN STAR** With water softener, water supply max 35 °C - Water hardness < 20 °f

**TWIN STAR HI TEMP** Without water softener, water supply max 65 °C - Max water hardness 5 °f, if higher an external water softener is required

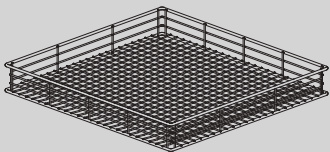

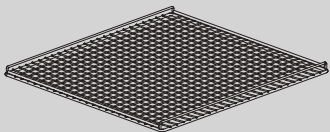

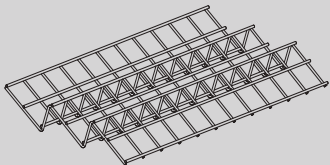

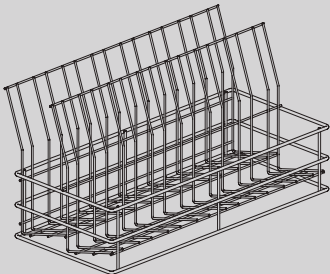

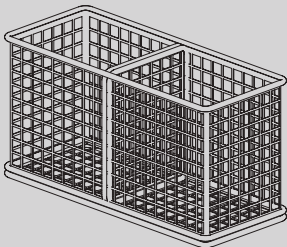

Option compatibility to be confirmed by the manufacturer after verification



	Description	Capacity	Dimensions	Code	
	RACK FOR PLATES AND TRAYS	30 pcs 15 pcs	 210 <Ø> 240 250 <Ø> 330* max depth 40	<b>590071</b>	
		15 pcs	 530x325x25 H*		
	RACK FOR FLAT DISHES	42 pcs	 250x15 max depth 15	<b>590072</b>	
	RACK FOR PLATES	20 pcs 10 pcs	 210 <Ø>240 250 <Ø>330* max depth 70	<b>590124</b>	
		10 pcs	 530x325x25 H*		
	SAUCER SUPPORT in combination with 590074 or 590075	23 pcs	 Ø<240	<b>590078</b>	
	BOWLS SUPPORT in combination with 590074	8 pcs  20 pcs	 Ø 235 depth 100  Ø 110 depth 50	<b>590128</b>	

\* upper level only



	Description	Capacity	Dimensions	Code	
	RACK FOR MUGS AND LOW GLASS SET	25 pcs	 Ø 100	<b>590074</b>	
	RACK FOR MUGS AND LOW GLASS SET	25 pcs	 Ø 100	<b>590075</b>	
	CUPS SUPPORT for 590074 / 590075 in combination with 590074	24 pcs	 Ø < 55	<b>590076</b>	
	SUPPORT FOR TALL GLASSES in combination with 590075	8 pcs	 Ø 100	<b>590077</b>	
	CUTLERY SUPPORT in combination with 590074 or 590075	30 pcs		<b>590080</b>	

# RX COMPACT

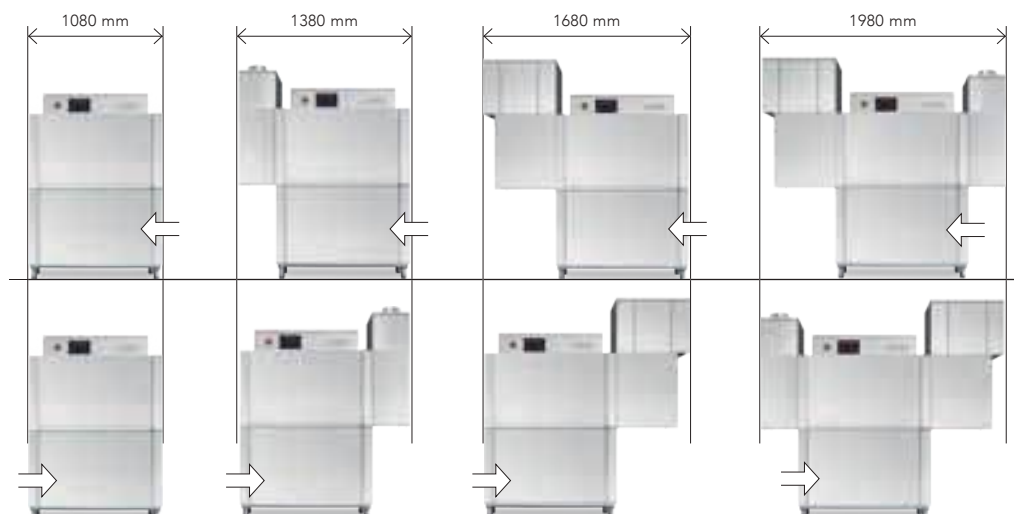
COMPACT RACK-TYPE DISHWASHERS  
WITH SIMPLE RINSE



The RX COMPACT dishwashers line has been designed to satisfy the demand of medium and small restaurants. These machines combine compact

dimensions with high performances. We now introduce the new line with electromechanical panel to enhance the usability.

## CUSTOMIZABLE AND REVERSIBLE

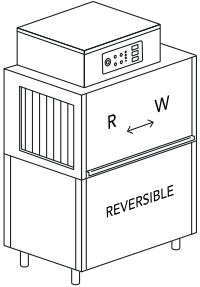
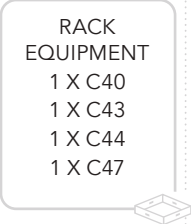

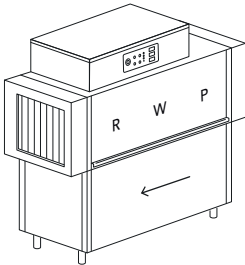
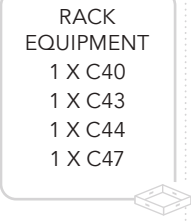



## FEATURES

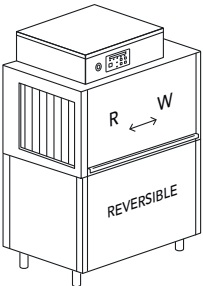
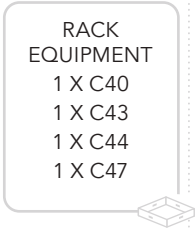

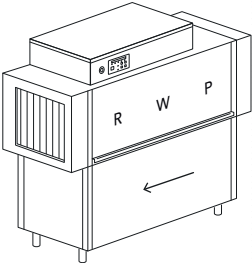
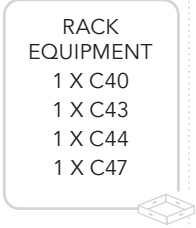

- Sloped radial wash tanks to help emptying the tanks
- Self-cleaning vertical wash pumps, protected from electrical overloads
- Traction system with built-in clutch preventing derailment
- AISI 304 stainless steel boilers, fully insulated to reduce thermal losses
- Simple and intuitive touch control panel or electromechanical panel
- S/S wash and rinse arms. These are removable without using any tool
- S/S surface filters on every tank, easily removable without detaching wash arms
- Insulated double skin door, counterbalanced, equipped with anti-drop safety system
- DRIVE speed variator with 3 speeds on the electromechanical versions and 5 speeds on the electronic versions
- Autotimer in order to switch off the rack conveyor motor as well as other machine's options (electronic version)
- Economizers to allow operation only when the rack is detected on that specific area
- Pressure reducer, to stabilize the water pressure and grant an optimal final rinse
- Non-return valve to prevent the water backflow
- Linear or 90° arc drying module (Option)
- Sanitization system which includes the sanitizing product dispensers (Option for electronic version only)
- Heat recovery in case of cold water inlet (8-15 °C) (Option)

# RX COMPACT

COMPACT RACK-TYPE DISHWASHERS  
WITH SIMPLE RINSE

Model	Voltage	Capacity	Dimensions	Code
<b>RX 101</b> 3 SPEEDS				
<b>IMPROVED</b>				
	 <p>RACK EQUIPMENT 1 X C40 1 X C43 1 X C44 1 X C47</p>	<p>400 V 3N ~ 50 Hz 19,1 kW</p>	 <p>Ø 450 500x500 66* - 100 racks / h</p>	<p>1080 x 715 1690/1900 H 210 kg</p> <p>GN 1/1 530x325x25 H</p> <p><b>RX 101</b></p>
<b>RX 164</b> 3 SPEEDS				
<b>IMPROVED</b>				
	 <p>RACK EQUIPMENT 1 X C40 1 X C43 1 X C44 1 X C47</p>	<p>400 V 3N ~ 50 Hz 23,6 kW</p>	 <p>Ø 450 500x500 86* - 150 racks / h</p>	<p>1880 x 715 1690/1900 H 270 kg</p> <p>GN 1/1 530x325x25 H</p> <p><b>RX 164</b></p>

- P** Prewash  
**W** Wash  
**R** Single rinse  
**\*** Productivity according to DIN SPEC 10534 regulation ( contact time )

Model	Voltage	Capacity	Dimensions	Code
<b>RX 101 E</b> ELECTRONIC 5 SPEEDS				
<b>IMPROVED</b>				
	 <p>RACK EQUIPMENT 1 X C40 1 X C43 1 X C44 1 X C47</p>	<p>400 V 3N ~ 50 Hz 19,1 kW</p>	 <p>Ø 450 500x500 66* - 100 racks / h</p>	<p>1080 x 715 1565/1900 H 210 kg</p> <p>GN 1/1 530x325x25 H</p> <p><b>RX 101 E</b></p>
<b>RX 164 E</b> ELECTRONIC 5 SPEEDS				
<b>IMPROVED</b>				
	 <p>RACK EQUIPMENT 1 X C40 1 X C43 1 X C44 1 X C47</p>	<p>400 V 3N ~ 50 Hz 23,6 kW</p>	 <p>Ø 450 500x500 86* - 150 racks / h</p>	<p>1880 x 715 1565/1900 H 270 kg</p> <p>GN 1/1 530x325x25 H</p> <p><b>RX 164 E</b></p>

## OPTIONS

				XP	PRE DOS	DDE-GROUP	DOS/S				DRIVE	AUTOTIMER	
Model	220-240V 350 Hz	380-415V 3N 50 Hz	60 Hz	Extra power	DIHR disp. connections	Dispensers kit	Dispenser with probe	Rinse econom.	Pressure reducer	High speed	Smart drive	Autotimer	Soft Touch panel
<b>RX 101</b>	€	●	+3%	€	●	€	€	●	●	----	●	----	----
<b>RX 164</b>	€	●	+3%	€	●	€	€	●	●	----	●	----	----
<b>RX 101 E*</b>	€	●	+3%	€	●	€	€	●	●	€	●	●	●
<b>RX 164 E*</b>	€	●	+3%	€	●	€	€	●	●	----	●	●	●

● Standard

---- Not available

**E** Electronic panel

**\*** Construction according to UL-NSF standards upon request

**DRA924** Available only without LC77/2 - LC77/3 on entry

**LC77/2 - LC77/3** Available on entry or exit connections, one per layout

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

**DOS/S** For detergent dispenser only

**HIGH SPEED** Extra power included. Hot water inlet 55°C

**AUTOTIMER** Functioning only when combined with DR24, DRA924, SC5,HR5

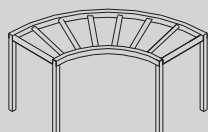
Water supply 55 °C - we recommend to install the machine in a well ventilated room, with a properly sized steam exhausting system

Construction according to UL-NSF standards upon request

EAC label upon request

Option compatibility to be confirmed by the manufacturer after verification

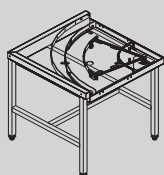
### AVAILABLE ARCS:



#### LC97

1300x1300x860 H

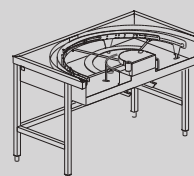
90° roller arc with tank



#### LC77/2

850x850x885 H

90° mechanized arc  
( clockwise/counter-clockwise )



#### LC77/3

850x1500x885 H

180° mechanized arc  
( clockwise/counter-clockwise )

	BT	DVGW	DWI/T	DWI	PI	PAP	SAN	PAP-SAN	DIV	SC5	HR5	DR24	DRA924	LC73
Model	Break tank	DVGW	Tank insulation	Thermoacoustic insulation	S/S pumps	Booster pump	Sanitization system	Booster pump sanitiz.	Price for division	Steam cond.	Heat recovery	Dryer	Dryer 90° arc	Splash guard
<b>RX 101</b>	----	----	€	€	€	€	----	----	€	€	€	€	€	€
<b>RX 164</b>	----	----	€	€	€	€	----	----	€	€	€	€	€	●
<b>RX 101 E</b>	€	€	€	€	€	€	€	€	€	€	€	€	€	€
<b>RX 164 E</b>	€	€	€	€	€	€	€	€	€	€	€	€	€	●

**BT** Booster pump included

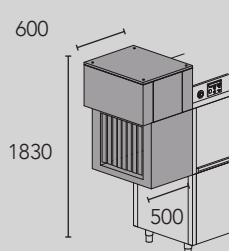
**DVGW** Not available with heat recovery and steam condenser  
Components prescribed by DVGW on request (check option compatibility with the manufacturer)

**DWI - DWI/T** Recommended with HR5

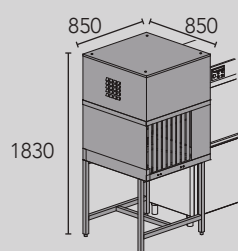
**PI** Available with 50 Hz frequency only

**SAN** Including dosing system for sanitizing product

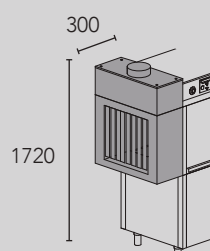
**XP** In case of cold water supply for rinse 8 °C 55 °C, and without any heat recovery, the extra power option is mandatory.  
In case of cold water supply for rinse 8-15 °C, we recommend the heat recovery option.



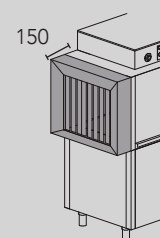
**DR24**  
4,5 kW  
Dryer



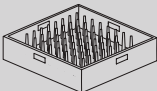
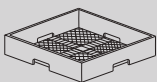
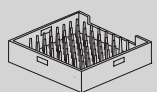
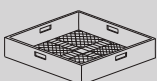
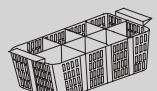
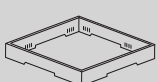
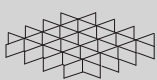
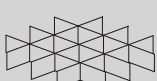
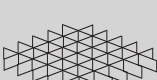

**DRA924**  
4,5 kW  
Dryer with mechanized arc 90° to be used with original DIHR racks only



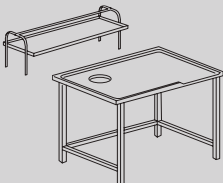
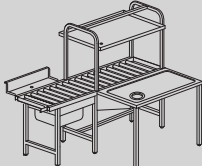
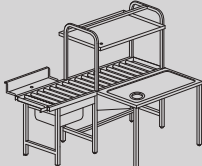
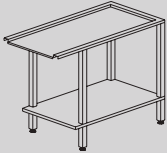
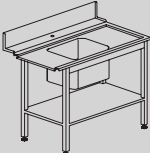
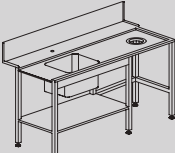
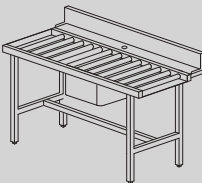
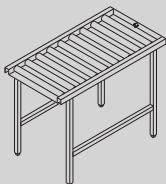

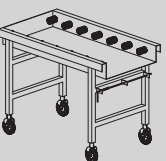
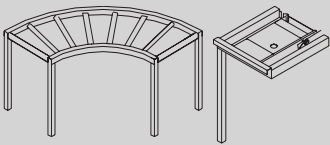
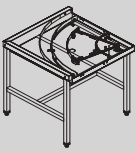
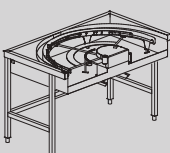
**SC5**  
Steam condenser  
**HR5**  
Compact heat recovery



**LC73**  
Splash guard

	Description	Capacity	Dimensions	Code	
	PLATE BASKET	18 plates	500x500x105 H	<b>C 40</b>	
	NARROW MESH CUTLERY BASKET		500x500x106 H	<b>C 41</b>	
	TRAYS BASKET	6 pcs, max. depth 25 mm	500x500x105 H	<b>C 43</b>	
	LARGE MESH BASKET	For glasses	500x500x105 H	<b>C 44</b>	
	CUTLERY BASKET		490x180x140 H	<b>C 47</b>	
	HOLDER FOR GLASS SUPPORT	For glass support (C112-C113-C114)	500x500x50 H	<b>C 111</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>	
	FLEXIBLE SHOWER complete with mixing group and lever tap, to be fixed to the wall		1000 H	<b>D 01</b>	
	FLEXIBLE SHOWER complete with mixing group and lever tap, to be fixed to the wall and intermediate tap		1000 H	<b>D 02</b>	



	Description	Capacity	Dimensions	Code	
	SHELF		1515x620x660 H	<b>M 16 * ▫</b>	
			2315x620x660 H	<b>M 24 * ▫</b>	
	GRADING TABLE WITH RUBBER RING AND HOLE	Special dimensions upon request	1600x1000x850 H	<b>TC 16 * ▫</b>	
			2400x1000x850 H	<b>TC 24 * ▫</b>	
	MECHANIZED GRADING TABLE With mechanized basket advancement system	1 waste hole	1800x1240x1525 H	<b>RTC 18 * ▫</b>	
		2 waste holes	2400x1240x1525 H	<b>RTC 24 * ▫</b>	
T 35	T 55	T 80 - T 90			
					
	Sink 500x400x270 H	Sink 500x400x270 H	Standard rubber ring	1200x590x860 H	<b>T 35 ▫</b>
			Standard rubber ring	1200x730x860 H	<b>T 55 ▫</b>
				1500x730x860 H	<b>T 80 ▫</b>
				1800x730x860 H	<b>T 90 ▫</b>
	ROLLER TABLE + sink, right or left version			1600x730x860 H	<b>T 195 ▫</b>
	Sink 500x400x270 H				
	LINEAR ROLLER TABLE WITH TANK			1100x650x860 H	<b>LC 96/A * ▫</b>
				1600x650x860 H	<b>LC 96/B * ▫</b>
				2100x650x860 H	<b>LC 96/C * ▫</b>
			Option end microswitch		<b>LC 95</b>
LC 96/1 - LC 96/1A LC 96/2 - LC 96/2A					
					
	LINEAR ROLLER TABLE WITH TANK complete with end microswitch	Not compatible with same references Not on 180° arcs	1100x650x860 H	<b>LC 96/1 ▫</b>	
		To be connected to LC 77/3 only and to dryer on 180°	1600x650x860 H	<b>LC 96/1A ▫</b>	
			1150x650x860 H	<b>LC 96/2 ▫</b>	
			1650x650x860 H	<b>LC 96/2A ▫</b>	
	90° roller arc with tank (exit only with roller table)		1300x1300x860 H	<b>LC 97 *</b>	
	Angle loading table complete with basket pull-through system	Optional connection to prewash tables	700x610x820 H	<b>LC 98</b>	
	90° MECHANIZED ARC (clockwise/counter-clockwise) not available at the entry on LC version	Available on entry or exit connections, one per layout. To be used with original racks only	850x850x885 H	<b>LC 77/2 *</b>	
	180° MECHANIZED ARC (clockwise/counter-clockwise)		850x1500x885 H	<b>LC 77/3 *</b>	

\* Wooden cage +2% minimum + € / ▫ Special dimensions for tables upon request / Tables shown in right-to-left version  
We strongly recommend the presence of a roller table with end microswitch at the exit of our rack type machines for a correct operation



DIHR presents the RX EVO line of rack conveyor dishwashers with double rinse: a range of models with multiple accessories to offer tailor-made solutions for any customer needs. Thanks to the efficient pre-rinse and rinse system, we have achieved a radical reduction in water consumption, up to using

approximately one liter of water per basket only. Pre-rinse saves water, rinse-aid and electricity because the water used for rinsing is collected and sent to the pre-rinse arms. This result, besides respecting the environment, significantly saves chemicals and reduces the need for energy.



## CONTROL PANEL

The RX EVO control panel with IPX5 membrane keyboard, allows both technicians and users to obtain comprehensive and detailed information on the machine operation. Its display with scrolling text provides data about the current status of the machine, such as boiler and tank temperatures, main alert codes and various programmable settings. The user-friendly control board, combined with the clear set of information provided to the user, make of DIHR display a reliable and effective control device for our machine.



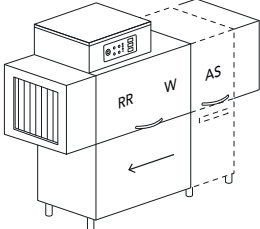



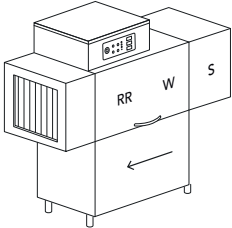



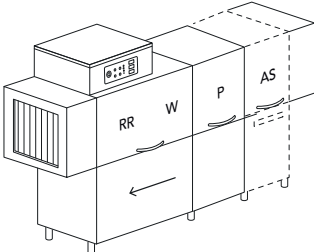



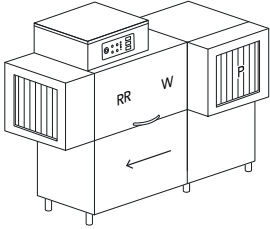



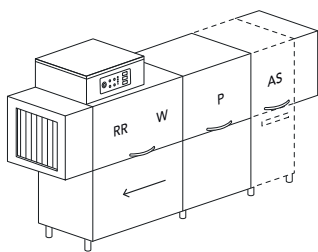



## FEATURES

### STANDARD

- Electronic panel with IPX5 membrane keyboard on electronic versions or electromechanical control panel in electromechanical versions
- Double-skin, insulated and counterbalanced doors, equipped with anti-drop safety system
- Ergonomic handles
- Thermo barrier system for comfort in use
- Acid proof AISI 316 stainless steel radial wash tanks
- CLEAN+ filters
- Self-cleaning vertical wash pumps, protected from electrical overloads
- Wash arms ALL-IN-1
- CPF System
- Side traction system with built-in clutch
- DRIVE speed variator with 3 speeds on the electromechanical versions and 5 speeds on the electronic versions
- Use economizer
- Acid proof AISI 316 stainless steel boilers, fully insulated to reduce thermal loss
- Autotimer switching off the rack conveyor motor and all electrical options after a preset lapse of inactivity
- Improved double rinse RR, more effective and with limited consumptions

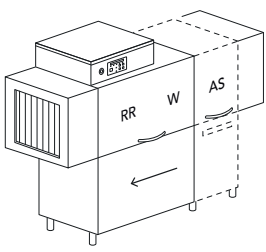



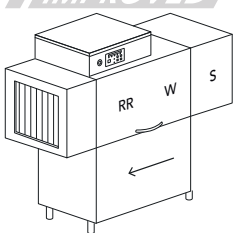



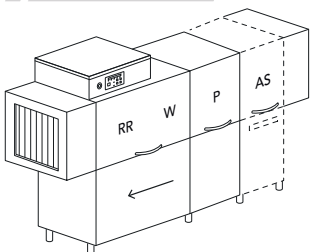



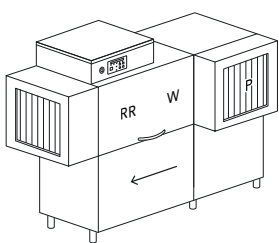



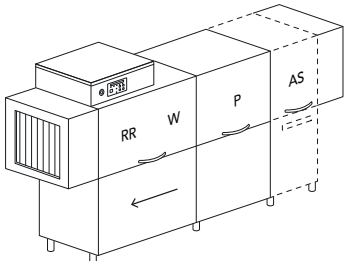



### OPTIONS

- Linear and 90°/180° corner drying modules, power 4,5 kW or 9 kW (double skin dryer available for linear models only)
- Steam condenser (SC10)
- Two models of heat recovery to be chosen according to the type of machine (compact or with integrated heat pump)
- Detergent dispenser with probe or dispensers kit
- Booster pump
- Hydraulic security system Break Tank
- Extra power for the boiler
- Thermal and acoustic insulation
- Stainless steel pumps
- Centralized drain 1-DRAIN
- Delivery in 2 or more parts to facilitate handling
- Machine sanitization also with dedicated booster pump

Model		Voltage	Capacity	Dimensions	Code
<b>RX 104 3 SPEEDS</b>					
<b>IMPROVED</b>					
	<p>RACK EQUIPMENT</p> <ul style="list-style-type: none"> <li>1 X C40</li> <li>1 X C43</li> <li>1 X C44</li> <li>1 X C47</li> </ul>	400 V 3N ~ 50 Hz 19,90 kW	 Ø 450  500x500 80* - 112 racks / h	1900x805 1830/2120 H 245 kg AS + 450 mm  530x325x25H	<b>RX 104</b> <b>RX 104 AS</b>
<b>RX 144 3 SPEEDS</b>					
<b>IMPROVED</b>					
	<p>RACK EQUIPMENT</p> <ul style="list-style-type: none"> <li>1 X C40</li> <li>1 X C43</li> <li>1 X C44</li> <li>1 X C47</li> </ul>	400 V 3N ~ 50 Hz 20,60 kW	 Ø 450  500x500 93* - 144 racks / h	2100x805 1830/2120 H 270 kg  530x325x25H	<b>RX 144</b>
<b>RX 184 3 SPEEDS</b>					
<b>IMPROVED</b>					
	<p>RACK EQUIPMENT</p> <ul style="list-style-type: none"> <li>1 X C40</li> <li>1 X C43</li> <li>1 X C44</li> <li>1 X C47</li> </ul>	400 V 3N ~ 50 Hz 23,82 kW	 Ø 450  500x500 115* - 192 racks / h	2500x805 1830/2120 H 355 kg AS + 450 mm  530x325x25H	<b>RX 184</b> <b>RX 184 AS</b>
<b>RX 184 LC 3 SPEEDS - CORNER PREWASH</b>					
<b>IMPROVED</b>					
	<p>RACK EQUIPMENT</p> <ul style="list-style-type: none"> <li>1 X C40</li> <li>1 X C43/B</li> <li>1 X C44</li> <li>1 X C47</li> </ul>	400 V 3N ~ 50 Hz 23,82 kW	 Ø 450  500x500 115 - 192 racks / h	2225x985 1830/2120 H 355 kg  530x325x25H	<b>RX 184 LC</b>
<b>RX 244 3 SPEEDS</b>					
<b>IMPROVED</b>					
	<p>RACK EQUIPMENT</p> <ul style="list-style-type: none"> <li>1 X C40</li> <li>1 X C43</li> <li>1 X C44</li> <li>1 X C47</li> </ul>	400 V 3N ~ 50 Hz 28,10 kW	 Ø 450  500x500 132* - 240 racks / h	2800x805 1830/2120 H 395 kg AS + 450 mm  530x325x25H	<b>RX 244</b> <b>RX 244 AS</b>

**P** Prewash  
**W** Wash  
**RR** Pre-rinse + rinse

**LC** Corner prewash  
**AS** Automatic shower with filter drawer +450 mm  
**S** Soaking

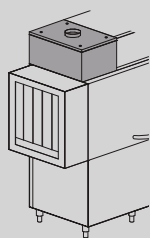
Model		Voltage	Capacity	Dimensions	Code
RX 104 E 5 SPEEDS					
IMPROVED					
	<div>RACK EQUIPMENT</div> <div>1 X C40</div> <div>1 X C43</div> <div>1 X C44</div> <div>1 X C47</div>	400 V 3N ~ 50 Hz 19,90 kW	 Ø 450  500x500 80* - 112 racks / h	1900x805 1830/2120 H 245 kg  AS + 450 mm  530x325x25H	RX 104 E  RX 104 E AS
RX 144 E 5 SPEEDS					
IMPROVED					
	<div>RACK EQUIPMENT</div> <div>1 X C40</div> <div>1 X C43</div> <div>1 X C44</div> <div>1 X C47</div>	400 V 3N ~ 50 Hz 20,60 kW	 Ø 450  500x500 93* - 144 racks / h	2100x805 1830/2120 H 270 kg  AS + 450 mm  530x325x25H	RX 144 E
RX 184 E 5 SPEEDS					
IMPROVED					
	<div>RACK EQUIPMENT</div> <div>1 X C40</div> <div>1 X C43</div> <div>1 X C44</div> <div>1 X C47</div>	400 V 3N ~ 50 Hz 23,82 kW	 Ø 450  500x500 115* - 192 racks / h	2500x805 1830/2120 H 355 kg  AS + 450 mm  530x325x25H	RX 184 E  RX 184 E AS
RX 184 E LC 5 SPEEDS - CORNER PREWASH					
IMPROVED					
	<div>RACK EQUIPMENT</div> <div>1 X C40</div> <div>1 X C43/B</div> <div>1 X C44</div> <div>1 X C47</div>	400 V 3N ~ 50 Hz 23,82 kW	 Ø 450  500x500 115 - 192 racks / h	2225x985 1830/2120 H 355 kg  AS + 450 mm  530x325x25H	RX 184 E LC
RX 244 E 5 SPEEDS					
IMPROVED					
	<div>RACK EQUIPMENT</div> <div>1 X C40</div> <div>1 X C43</div> <div>1 X C44</div> <div>1 X C47</div>	400 V 3N ~ 50 Hz 28,10 kW	 Ø 450  500x500 132* - 240 racks / h	2800x805 1830/2120 H 395 kg  AS + 450 mm  530x325x25H	RX 244 E  RX 244 E AS

\* Productivity according to DIN SPEC 10534 regulation (contact time )

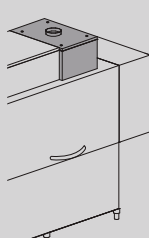
### OPTIONS

				PRE DOS	DDE-GROUP	DOS/S	SAN	PAP-SAN	SC10	HR10	HR20	HRP40
Model	220-240 V 3 50 Hz	380-415 V 3N 50 Hz	60 Hz	DIHR disp. connections	Dispensers kit	Dispenser with probe	Sanitization system	Booster pump sanitiz.	Steam cond.	Heat recovery	Heat recovery	Heat recovery
<b>RX 104</b>	€	●	+3%	●	€	€	----	----	€	€	----	----
<b>RX 104 AS</b>	€	●	+3%	●	€	€	----	----	€	€	----	----
<b>RX 104 E*</b>	€	●	+3%	●	€	€	€	€	€	€	----	€
<b>RX 104 E AS</b>	€	●	+3%	●	€	€	€	€	€	€	----	€
<b>RX 144</b>	€	●	+3%	●	€	€	----	----	€	€	----	----
<b>RX 144 E</b>	€	●	+3%	●	€	€	€	€	€	€	----	€
<b>RX 184</b>	€	●	+3%	●	€	€	----	----	€	€	€	€
<b>RX 184 AS</b>	€	●	+3%	●	€	€	----	----	€	€	€	€
<b>RX 184 E</b>	€	●	+3%	●	€	€	€	€	€	€	€	€
<b>RX 184 E AS</b>	€	●	+3%	●	€	€	€	●	€	€	€	€
<b>RX 184 LC</b>	€	●	+3%	●	€	€	----	----	€	€	----	€ +
<b>RX 184 E LC</b>	€	●	+3%	●	€	€	€	€	€	€	----	€ +
<b>RX 244</b>	€	●	+3%	●	€	€	----	----	€	€	€	€
<b>RX 244 AS</b>	€	●	+3%	●	€	€	----	----	€	€	€	€
<b>RX 244 E*</b>	€	●	+3%	●	€	€	€	€	€	€	€	€
<b>RX 244 E AS</b>	€	●	+3%	●	€	€	€	●	€	€	€	€

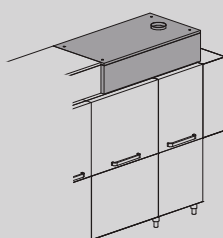
- Standard
- Not available
- E Settable electronic panel
- HRP40** Available with 400 V 3N 50 Hz frequency only
- HR10 - HR20 - HRP40** In case of cold water supply for rinse (8-15 °C), we recommend to install the heat recovery system optional.  
Extra power included



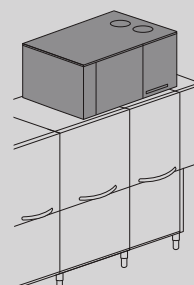
**SC10**  
Steam condenser



**HR10**  
Compact heat  
recovery



**HR20**  
heat recovery



**HRP40**  
Heat recovery  
with heat pump

	DWI	PAP	DRIVE	AUTOTIMER	BT	DVGW	DWI / T	XP	DIV	PI	1-DRAIN
Model	Thermo acoustic insulation	Booster pump	Smart drive	Autotimer	Break tank	DVGW	Tank insulation	Extra power	Price for division	S/S pumps	Centralized drain
<b>RX 104</b>	€	€	●	----	----	----	€	€	€	€	€
<b>RX 104 AS</b>	€	€	●	----	----	----	€	€	€	€	€
<b>RX 104 E*</b>	€	€	●	●	€	€	€	€	€	€	€
<b>RX 104 E AS</b>	€	€	●	●	€	€	€	€	€	€	€
<b>RX 144</b>	€	€	●	----	----	----	€	€	€	€	€
<b>RX 144 E</b>	€	€	●	●	€	€	€	€	€	€	€
<b>RX 184</b>	€	€	●	----	----	----	€	€	€	€	€
<b>RX 184 AS</b>	€	€	●	----	----	----	€	€	€	€	€
<b>RX 184 E</b>	€	€	●	●	€	€	€	€	€	€	€
<b>RX 184 E AS</b>	€	€	●	●	€	€	€	€	€	€	€
<b>RX 184 LC</b>	€	€	●	----	----	----	€	€	€	€	€
<b>RX 184 E LC</b>	€	€	●	●	€	€	€	€	€	€	€
<b>RX 244</b>	€	€	●	----	----	----	€	€	€	€	€
<b>RX 244 AS</b>	€	€	●	----	----	----	€	€	€	€	€
<b>RX 244 E*</b>	€	€	●	●	€	€	€	€	€	€	€
<b>RX 244 E AS</b>	€	€	●	●	€	€	€	€	€	€	€

**+** Not available for LC version if the machine is next to the wall

**\*** Construction according to UL-NSF standards upon request

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

**DOS/S** For detergent dispenser only

**SAN** Including dosing system for sanitizing product

**DWI** Insulation option for the tunnel only, dryer excluded. Shelf dryer can be insulated upon request. Recommended with HR10 – HR20 – HRP40

**DRIVE** Check voltage compatibility

**BT** Booster pump included

**DIV** For models RX 104, RX 104 E, RX 144, RX 144 E, Only splash guards removable

**PI** Available with 50 Hz. frequency only. Not available for AS module

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

**XP** In case of cold water supply for rinse 8 °C 55 °C, and without any heat recovery, the extra power option is mandatory  
With osmotic water supply and electrical conductivity lower than 200 microsiemens, it is mandatory to install a stainless steel heat exchanger

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

Peak-cut connect upon request

Water supply 55 °C

Option compatibility to be confirmed by the manufacturer after verification

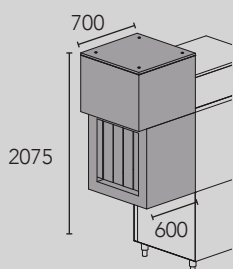
### OPTIONS

	DR64	DR69	DR94	DR99
Model	Dryer + 400 mm / 4,5 kW	Dryer + 400 mm / 9 kW	Dryer + 700 mm / 4,5 kW	Dryer + 700 mm / 9 kW
<b>RX 104</b>	€	€	€	€
<b>RX 104 AS</b>	€	€	€	€
<b>RX 104 E*</b>	€	€	€	€
<b>RX 104 E AS</b>	€	€	€	€
<b>RX 144</b>	€	€	€	€
<b>RX 144 E</b>	€	€	€	€
<b>RX 184</b>	€	€	€	€
<b>RX 184 AS</b>	€	€	€	€
<b>RX 184 E</b>	€	€	€	€
<b>RX 184 E AS</b>	€	€	€	€
<b>RX 184 LC</b>	€	€	€	€
<b>RX 184 E LC</b>	€	€	€	€
<b>RX 244</b>	€	€	€	€
<b>RX 244 AS</b>	€	€	€	€
<b>RX 244 E*</b>	€	€	€	€
<b>RX 244 E AS</b>	€	€	€	€

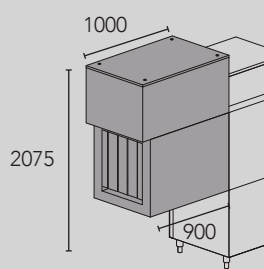
**ID** Recommended for DR69 - DR99. Not available for corner dryers

**\*** Construction according to UL-NSF standards upon request

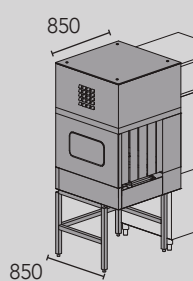
**DR64 - DR94 - DRA94MC - DRA184MC** With the models RX 184 - RX 244 verify feasibility with manufacturer



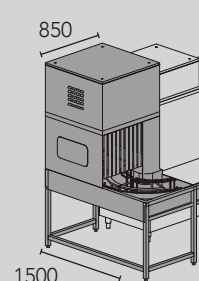
**DR64** 4,5 kW Electric  
**DR69** 9 kW Electric  
Dryer



**DR94** 4,5 kW Electric  
**DR99** 9 kW Electric  
Dryer



**DRA94MC** 4,5 kW Electric  
**DRA99MC** 9 kW Electric  
Dryer with mechanized arc 90° to be used with original DIHR racks only



**DRA184MC** 4,5 kW Electric  
**DRA189MC** 9 kW Electric  
Dryer with mechanized arc 180° to be used with original DIHR racks only



	DRA94MC	DRA99MC	DRA184MC	DRA189MC	ID
Model	Mechanized dryer 90° arc 4,5 kW	Mechanized dryer 90° arc 9 kW	Mechanized dryer 180° arc 4,5 kW	Mechanized dryer 180° arc 9 kW	Double skin for dryer
<b>RX 104</b>	€	€	€	€	€
<b>RX 104 AS</b>	€	€	€	€	€
<b>RX 104 E*</b>	€	€	€	€	€
<b>RX 104 E AS</b>	€	€	€	€	€
<b>RX 144</b>	€	€	€	€	€
<b>RX 144 E</b>	€	€	€	€	€
<b>RX 184</b>	€	€	€	€	€
<b>RX 184 AS</b>	€	€	€	€	€
<b>RX 184 E</b>	€	€	€	€	€
<b>RX 184 E AS</b>	€	€	€	€	€
<b>RX 184 LC</b>	€	€	€	€	€
<b>RX 184 E LC</b>	€	€	€	€	€
<b>RX 244</b>	€	€	€	€	€
<b>RX 244 AS</b>	€	€	€	€	€
<b>RX 244 E*</b>	€	€	€	€	€
<b>RX 244 E AS</b>	€	€	€	€	€

**LC77/2 - LC77/3**

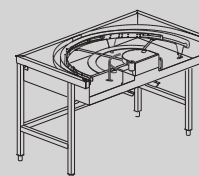
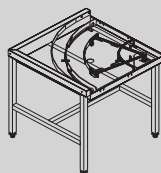
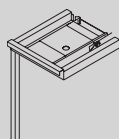
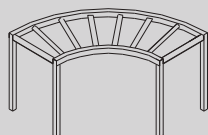
Available on entry or exit connections, one per layout

**DRA184MC - DRA189MC**

Mandatory division

**DRA94MC - DRA99MC - DRA184MC - DRA189MC**

Available only without LC77/2 - LC77/3 on entry

**AVAILABLE ARCS:**

**LC97**

1300x1300x860 H

90° roller arc with tank

**LC98**

700x610x820 H

Angle loading table complete  
with basket  
pull-through system

**LC77/2**

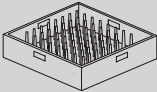
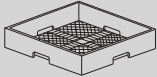
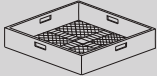
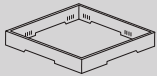
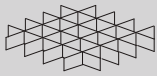
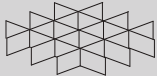
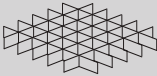
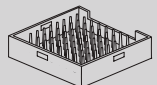
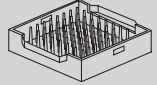
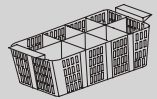

850x850x885 H

90° mechanized arc  
( clockwise/counter-clockwise )  
to be used with original DIHR racks only

**LC77/3**

850x1500x885 H

180° mechanized arc  
( clockwise/counter-clockwise )  
to be used with original DIHR  
racks only

	Description	Capacity	Dimensions	Code	
	PLATE BASKET	18 plates	500x500x105 H	<b>C 40</b>	
	NARROW MESH CUTLERY BASKET		500x500x106 H	<b>C 41</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>C 111</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>	
	TRAYS BASKET	8 pcs, max. depth 25 mm	500x500x105 H	<b>C 43</b>	
	GASTRONORM TRAYS BASKET GN 1/1	6 pcs, max. depth 25 mm	500x500x105 H	<b>C 43/B</b>	
	CUTLERY BASKET		490x180x140 H	<b>C 47</b>	
	FLEXIBLE SHOWER complete with mixing group and lever tap, to be fixed to the wall		1000 H	<b>D 01</b>	
	FLEXIBLE SHOWER complete with mixing group and lever tap, to be fixed to the wall and intermediate tap		1000 H	<b>D 02</b>	

	Description	Capacity	Dimensions	Code	
	SHELF		1515x620x660 H	<b>M 16 * ▯</b>	
			2315x620x660 H	<b>M 24 * ▯</b>	
	GRADING TABLE WITH RUBBER RING AND HOLE	Special dimensions upon request	1600x1000x850 H	<b>TC 16 * ▯</b>	
			2400x1000x850 H	<b>TC 24 * ▯</b>	
	MECHANIZED GRADING TABLE With mechanized basket advancement system	1 waste hole	1800x1240x1525 H	<b>RTC 18 * ▯</b>	
		2 waste holes	2400x1240x1525 H	<b>RTC 24 * ▯</b>	
	T 35      T 55      T 80 - T 90 	Standard rubber ring Standard rubber ring	1200x590x860 H 1200x730x860 H 1500x730x860 H 1800x730x860 H	<b>T 35 ▯</b> <b>T 55 ▯</b> <b>T 80 ▯</b> <b>T 90 ▯</b>	
	ROLLER TABLE + sink, right or left version  Sink 500x400x270 H		1600x730x860 H	<b>T 195 ▯</b>	
	LINEAR ROLLER TABLE WITH TANK	Option end microswitch	1100x650x860 H	<b>LC 96/A * ▯</b>	
			1600x650x860 H	<b>LC 96/B * ▯</b>	
			2100x650x860 H	<b>LC 96/C * ▯</b>	
				<b>LC 95</b>	
	LINEAR ROLLER TABLE WITH TANK complete with end microswitch	Not compatible with same references Not on 180° arcs  To be connected to LC 77/3 only and to dryer on 180°	1100x650x860 H 1600x650x860 H 1150x650x860 H 1650x650x860 H	<b>LC 96/1 ▯</b> <b>LC 96/1A ▯</b> <b>LC 96/2 ▯</b> <b>LC 96/2A ▯</b>	
	90° roller arc with tank (exit only with roller table)  Angle loading table complete with basket pull-through system	Optional connection to prewash tables	1300x1300x860 H	<b>LC 97 *</b>	
			700x610x820 H	<b>LC 98</b>	
	90° MECHANIZED ARC (clockwise/counter-clockwise) not available at the entry on LC version  180° mechanized arc (clockwise/counter-clockwise)	DIHR racks only	850x850x885 H	<b>LC 77/2 *</b>	
			850x1500x885 H	<b>LC 77/3 *</b>	

\* Wooden cage +2% minimum + € / ▯ Special dimensions for tables upon request / Tables shown in right-to-left version

We strongly recommend the presence of a roller table with end microswitch at the exit of our rack type machines for a correct operation



The DIHR rack-type dishwashers are the ideal answer for demanding customers such as restaurants, canteens, schools, hospitals, hotel of any size, cruise-liners, caterers and airports. Models equipped with reinforced double rinse on an independent module. Wash and rinse areas are completely separated, this avoids any interference between detergent and rinse aid, increasing its effectiveness and achieving a consequent reduction in consumption.

The wider distance between the pre-rinse arms also avoids the contamination in the rinse zone. Thanks to the renewed double rinsing system, we achieved a radical reduction of water consumption down to less than one liter per basket: far below the best market standards. This result, showing the green heart of the RX PRO line, allows significant savings on chemicals and electricity bills.



## FEATURES

### STANDARD

- SMART DRIVE advancement system with 5 speeds
- IPX5 electronic board
- TFT 5.7" display and soft touch keyboard
- Frequently used keys shortcut and menu language setting
- Constant monitoring of key operating parameters with integrated HACCP interface
- Alarms and events report
- ECO-DET Detergent economizer
- Reinforced double rinse 2R+, more effective and with limited consumptions
- 1-DRAIN Centralized drain
- Preset configuration to install our DIHR dispensers
- Water, energy consumptions and working time read out
- Preset maintenance reminder
- Possible working modes for dryer unit: all off, only fan or total power + fan (4,5 kW or 9 kW, maximum power according to the model)
- AISI 316 stainless steel tanks and boilers

### OPTIONS

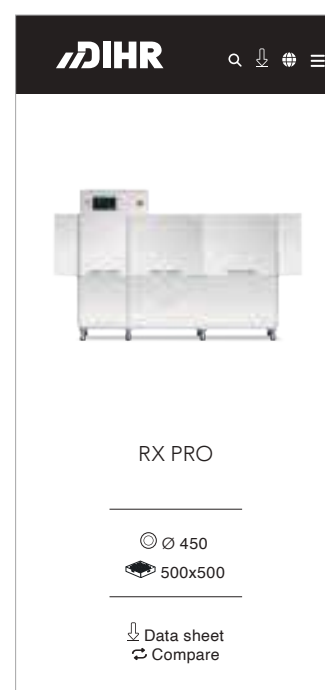
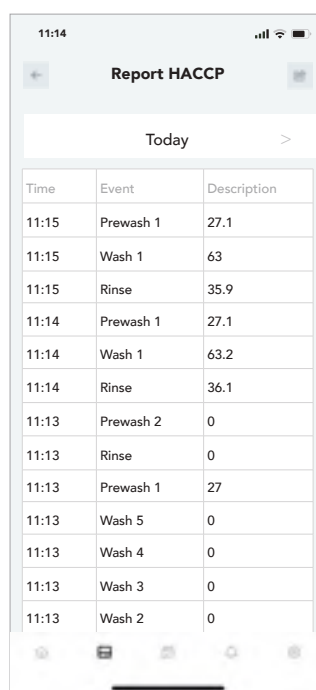
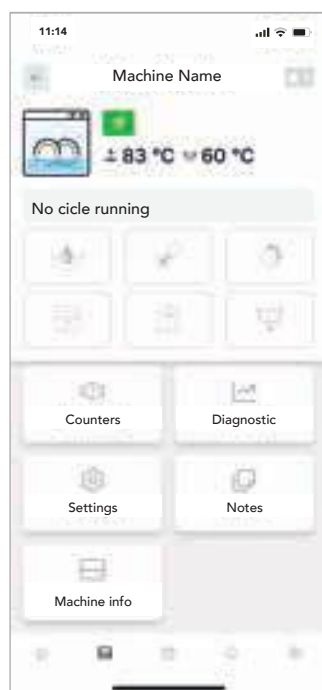
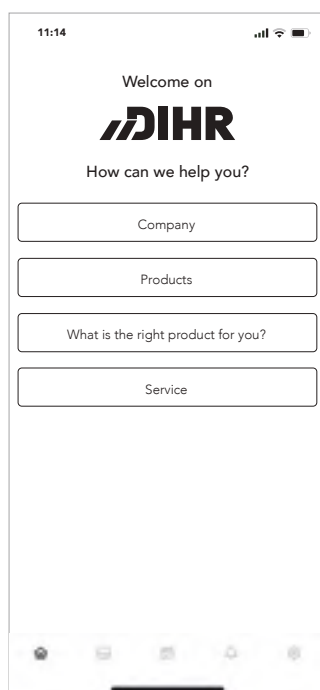
- Linear and 90°/180° corner drying modules, power 4,5 kW or 9 kW (double skin door available only for linear models) and steam dryer available
- Steam condenser (SC10) or 3 heat recovery systems, to be chosen according to the type of machine (XP included)
- Detergent dispenser with probe or dispensers kit
- Booster pump
- Hydraulic security system Break Tank
- Extra power for boiler
- Thermal and acoustic insulation
- Insulated tanks
- Stainless steel pumps
- Machine sanitization (with dedicated booster pump upon request)
- Delivery in 2 or more parts for easy handling
- CONNECTIVITY remote control compliant with the HACCP norms

## CONNECTIVITY 4.0 & APP

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. Thanks to our brand new App, you will have access to connected machines and all commercial and technical documentation.



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.

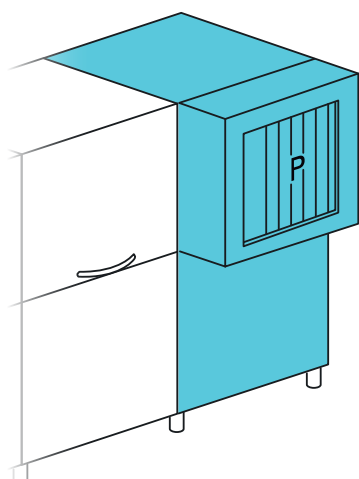
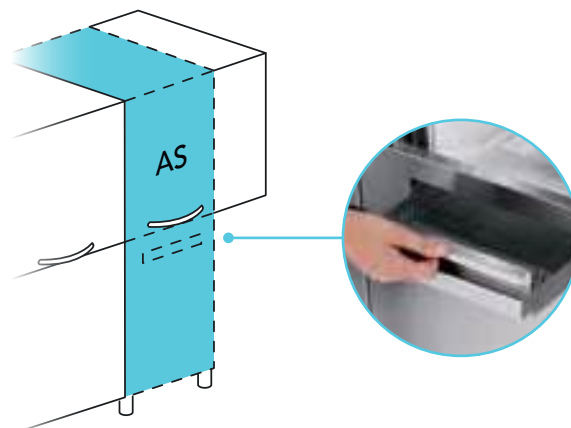


Our Connectivity system is a revolutionary device limiting and facilitating the eventual intervention of a technician who can anticipate the necessary parts to be replaced, saving time and money.

## AS OPTION

### AUTOMATIC SHOWER WITH FILTER DRAWER EASY+

Time and energy savings are increased thanks to AS and EASY+, a combined and specific filtering device. Dishes will only need a superficial manual clearing and the automatic shower of the AS module will do a pre-treatment action. (Not available with an installed LC option).



## LC OPTION

### 90° CORNER PRE-WASH

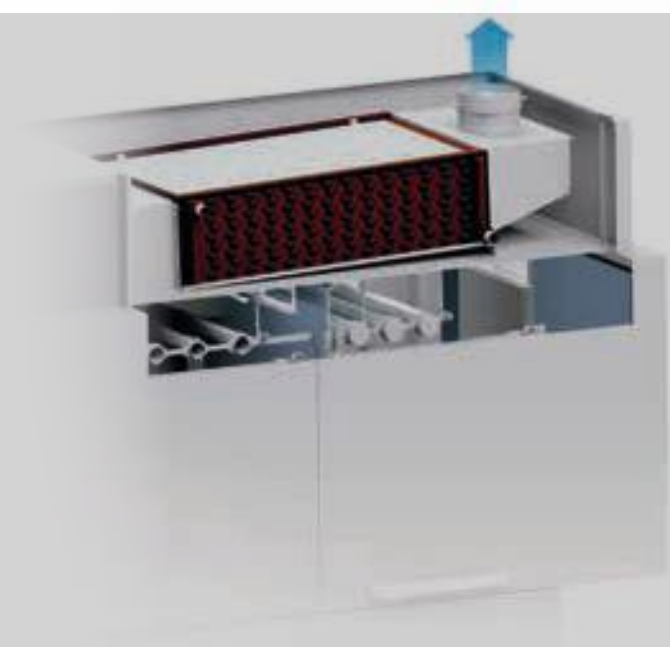
The design of our 90° corner pre-wash ensures the best solution taking up the minimal amount of space. Smaller dimensions, same productivity (Available on selected models and without AS option).

## HEAT RECOVERY

The heat recovery system allows to supply the machine with cold water\*, ensuring at the same time significant savings in terms of energy consumptions. The steam produced by the machine in operation (otherwise dispersed in the working environment) is aspirated and condensed in the heat exchanger (air –water).

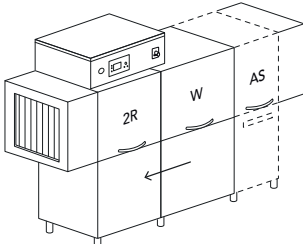




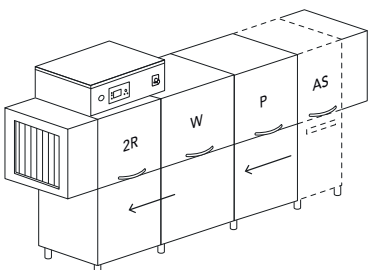




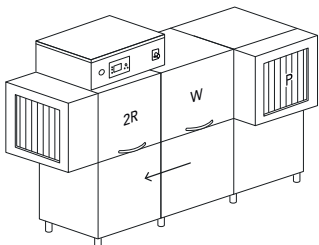




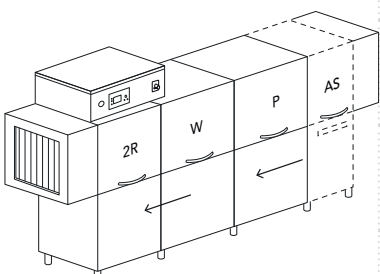




The heat produced through this process is transferred to the inlet water, bringing it to a temperature of approximately 45 °C and reducing energy consumptions.

\*inlet water temperature between 8 °C and 15 °C



# RX PRO

## RACK-TYPE DISHWASHERS WITH REINFORCED DOUBLE RINSE

Model		Voltage	Capacity	Dimensions	Code
RX 246 5 SPEEDS					
	<div>RACK EQUIPMENT</div> <div>1 X C40 1 X C43 1 X C44 1 X C47</div> 	400 V 3N ~ 50 Hz 20,68 kW	 Ø 450	2100x805 1830/2120 H 305 kg	RX 246
			 500x500	AS + 450 mm	RX 246 AS
		400 V 3N ~ 50 Hz 2,68 kW 30 kg/h	100* - 250 racks / h	 GN 1/1 530x325x25H	RX 246 V
					RX 246 AS V
RX 296 5 SPEEDS					
	<div>RACK EQUIPMENT</div> <div>1 X C40 1 X C43 1 X C44 1 X C47</div> 	400 V 3N ~ 50 Hz 21,58 kW	 Ø 450	2700x805 1830/2120 H 400 kg	RX 296
			 500x500	AS + 450 mm	RX 296 AS
		400 V 3N ~ 50 Hz 3,58 kW 30 kg/h	135* - 300 racks / h	 GN 1/1 530x325x25H	RX 296 V
					RX 296 AS V
RX 296 LC 5 SPEEDS - CORNER PREWASH					
	<div>RACK EQUIPMENT</div> <div>1 X C40 1 X C43/B 1 X C44 1 X C47</div> 	400 V 3N ~ 50 Hz 21,58 kW	 Ø 450	2425x985 1830/2120 H 400 kg	RX 296 LC
			 500x500	 GN 1/1 530x325x25H	RX 296 LC V
		400 V 3N ~ 50 Hz 3,58 kW 30 kg/h	135 - 300 racks / h		
RX 326 5 SPEEDS					
	<div>RACK EQUIPMENT</div> <div>1 X C40 1 X C43 1 X C44 1 X C47</div> 	400 V 3N ~ 50 Hz 25,86 kW	 Ø 450	3000x805 1830/2120 H 435 kg	RX 326
			 500x500	AS + 450 mm	RX 326 AS
		400 V 3N ~ 50 Hz 4,86 kW 30 kg/h	150* - 330 racks / h	 GN 1/1 530x325x25H	RX 326 V
					RX 326 AS V



Model	Voltage	Capacity	Dimensions	Code
<b>RX 356</b> 5 SPEEDS				
	<b>RACK EQUIPMENT</b> 1 X C40 1 X C43 1 X C44 1 X C47	400 V 3N ~ 50 Hz 37,26 kW	 Ø 450	<b>RX 356</b>
			3600x805 1830/2120 H 520 kg	<b>RX 356 AS</b>
			AS + 450 mm	<b>RX 356 V</b>
		400 V 3N ~ 50 Hz 5,76 kW 52 kg/h	 500x500  530x325x25H	<b>RX 356 AS V</b>
<b>RX 356 LC</b> 5 SPEEDS - CORNER PREWASH				
	<b>RACK EQUIPMENT</b> 1 X C40 1 X C43/B 1 X C44 1 X C47	400 V 3N ~ 50 Hz 37,26 kW	 Ø 450	<b>RX 356 LC</b>
			3325x985 1830/2120 H 520 kg	<b>RX 356 LC V</b>
			GN 1/1	
		400 V 3N ~ 50 Hz 5,76 kW 52 kg/h	 500x500  530x325x25H	
<b>RX 396</b> 5 SPEEDS				
	<b>RACK EQUIPMENT</b> 1 X C40 1 X C43 1 X C44 1 X C47	400 V 3N ~ 50 Hz 40,04 kW	 Ø 450	<b>RX 396</b>
			3900x805 1830/2120 H 560 kg	<b>RX 396 AS</b>
			AS + 450 mm	<b>RX 396 V</b>
		400 V 3N ~ 50 Hz 7,04 kW 55 kg/h	 500x500  530x325x25H	<b>RX 396 AS V</b>

- V** Steam supply
- P** Prewash
- W** Wash
- 2R** Double reinforced rinse (pre-rinse + rinse on module)
- LC** Corner prewash
- AS** Automatic shower with filter drawer +450 mm
- \*** Productivity according to DIN SPEC 10534 regulation (contact time)

EAC label upon request

Option compatibility to be confirmed by the manufacturer after verification

### OPTIONS

				PRE DOS	UNI DOS	DDE-GROUP	DOS/S	SAN	PAP-SAN	DWI / T	DWI
Model	220-240 V 3 50 Hz	380-415 V 3N 50 Hz	60 Hz	DIHR disp. connections	UNIVERSAL disp. connec- tions	Dispensers kit	Dispenser with probe	Sanitization system	Booster pump sanitiz.	Tank insulation	Thermoacou- stic insulation
RX 246	€	●	+ 3%	●	€	€	€	€	€	€	€
RX 246 AS	€	●	+ 3%	●	€	€	€	€	€	€	€
RX 246 V	€	●	+ 3%	●	€	€	€	€	€	€	€
RX 246 AS V	€	●	+ 3%	●	€	€	€	€	€	€	€
RX 296	€	●	+ 3%	●	€	€	€	€	€	€	€
RX 296 AS	€	●	+ 3%	●	€	€	€	€	●	€	€
RX 296 V	€	●	+ 3%	●	€	€	€	€	€	€	€
RX 296 AS V	€	●	+ 3%	●	€	€	€	€	●	€	€
RX 296 LC	€	●	+ 3%	●	€	€	€	€	€	€	€
RX 296 LC V	€	●	+ 3%	●	€	€	€	€	€	€	€
RX 326	€	●	+ 3%	●	€	€	€	€	€	€	€
RX 326 AS	€	●	+ 3%	●	€	€	€	€	●	€	€
RX 326 V	€	●	+ 3%	●	€	€	€	€	€	€	€
RX 326 AS V	€	●	+ 3%	●	€	€	€	€	●	€	€
RX 356	€	●	+ 3%	●	€	€	€	€	●	€	€
RX 356 AS	€	●	+ 3%	●	€	€	€	€	●	€	€
RX 356 V	€	●	+ 3%	●	€	€	€	€	●	€	€
RX 356 AS V	€	●	+ 3%	●	€	€	€	€	●	€	€
RX 356 LC	€	●	+ 3%	●	€	€	€	€	●	€	€
RX 356 LC V	€	●	+ 3%	●	€	€	€	€	●	€	€
RX 396	€	●	+ 3%	●	€	€	€	€	●	€	€
RX 396 AS	€	●	+ 3%	●	€	€	€	€	●	€	€
RX 396 V	€	●	+ 3%	●	€	€	€	€	●	€	€
RX 396 AS V	€	●	+ 3%	●	€	€	€	€	●	€	€

●	Standard
----	Not available
<b>DDE-GROUP</b>	Both detergent (with probe) and rinse-aid dispensers included
<b>DOS/S</b>	For detergent dispenser only
<b>SAN</b>	Including dosing system for sanitizing product
<b>DWI</b>	Insulation option for the tunnel only, dryer excluded. Shelf dryer can be insulated upon request. Recommended with HR10 – HR20 – HRP40
<b>DWI - DWI/T</b>	Recommended with HR10 – HR20 – HRP40
<b>DIV</b>	Compulsory for machines > 4,5 m
<b>XP</b>	In case of cold water supply for rinse 8 °C 55 °C, and without any heat recovery, the extra power option is mandatory

	PAP	BT	DVGW	XP	DIV	CONN.	PI	SA	1-DRAIN	AUTOTIMER	ECO-DET	SMART DRIVE
Model	Booster pump	Break tank	DVGW	Extra power	Price for division	Connectivity (HACCP)	S/S pumps	Automatized drain	Centralized drain	Autotimer	Detergent economizer	Smart drive 5 speeds
<b>RX 246</b>	€	€	€	€	€	€	€	€	●	●	●	●
<b>RX 246 AS</b>	€	€	€	€	€	€	€	€	●	●	●	●
<b>RX 246 V</b>	€	€	€	€	€	€	€	----	●	●	●	●
<b>RX 246 AS V</b>	€	€	€	€	€	€	€	----	●	●	●	●
<b>RX 296</b>	€	€	€	€	€	€	€	€	●	●	●	●
<b>RX 296 AS</b>	€	€	€	€	€	€	€	€	●	●	●	●
<b>RX 296 V</b>	€	€	€	€	€	€	€	----	●	●	●	●
<b>RX 296 AS V</b>	€	€	€	€	€	€	€	----	●	●	●	●
<b>RX 296 LC</b>	€	€	€	€	€	€	€	€	●	●	●	●
<b>RX 296 LC V</b>	€	€	€	€	€	€	€	----	●	●	●	●
<b>RX 326</b>	€	€	€	€	€	€	€	€	●	●	●	●
<b>RX 326 AS</b>	€	€	€	€	€	€	€	€	●	●	●	●
<b>RX 326 V</b>	€	€	€	€	€	€	€	----	●	●	●	●
<b>RX 326 AS V</b>	€	€	€	€	€	€	€	----	●	●	●	●
<b>RX 356</b>	€	€	€	----	€	€	€	€	●	●	●	●
<b>RX 356 AS</b>	€	€	€	----	€	€	€	€	●	●	●	●
<b>RX 356 V</b>	€	€	€	----	€	€	€	----	●	●	●	●
<b>RX 356 AS V</b>	€	€	€	----	€	€	€	----	●	●	●	●
<b>RX 356 LC</b>	€	€	€	----	€	€	€	€	●	●	●	●
<b>RX 356 LC V</b>	€	€	€	----	€	€	€	----	●	●	●	●
<b>RX 396</b>	€	€	€	----	€	€	€	€	●	●	●	●
<b>RX 396 AS</b>	€	€	€	----	€	€	€	€	●	●	●	●
<b>RX 396 V</b>	€	€	€	----	€	€	€	----	●	●	●	●
<b>RX 396 AS V</b>	€	€	€	----	€	€	€	----	●	●	●	●

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

**PI** Available with 50 Hz frequency only. Not available for AS module

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

**BT** Booster pump included

With osmotic water supply and electrical conductivity lower than 200 microsiemens, it is mandatory to install a stainless steel heat exchanger  
Water supply 55 °C

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

Standard hints for scheduled maintenance and counters (working hours - water - energy)

Peak-cut connect upon request

### OPTIONS

	SC10	HR10	HR20	HRP40	DR64	DR69	DR6V	DR94	DR99	DR9V
Model	Steam condenser	Heat recovery	Heat recovery	Heat recovery	Dryer + 400 mm / 4,5 kW	Dryer + 400 mm / 9 kW	Steam dryer + 400 mm	Dryer + 700 mm / 4,5 kW	Dryer + 700 mm / 9 kW	Steam dryer + 700 mm
<b>RX 246 - RX 246 AS</b>	€	€	----	€	€	€	----	€	€	----
<b>RX 246 V - RX 246 AS V</b>	€	€	----	€	----	----	€	----	----	€
<b>RX 296 - RX 296 AS</b>	€	€	€	€	€	€	----	€	€	----
<b>RX 296 V - RX 296 AS V</b>	€	€	€	€	----	----	€	----	----	€
<b>RX 296 LC</b>	€	€	€	€ <sup>+</sup>	€	€	----	€	€	----
<b>RX 296 LC V</b>	€	€	€	€ <sup>+</sup>	----	----	€	----	----	€
<b>RX 326 - RX 326 AS</b>	€	€	€	€	€	€	----	€	€	----
<b>RX 326 V - RX 326 AS V</b>	€	€	€	€	----	----	€	----	----	€
<b>RX 356 - RX 356 AS</b>	€	€	€	€	€	€	----	€	€	----
<b>RX 356 V - RX 356 AS V</b>	€	€	€	€	----	----	€	----	----	€
<b>RX 356 LC</b>	€	€	€	€ <sup>+</sup>	€	€	----	€	€	----
<b>RX 356 LC V</b>	€	€	€	€ <sup>+</sup>	----	----	€	----	----	€
<b>RX 396 - RX 396 AS</b>	€	€	€	€	€	€	----	€	€	----
<b>RX 396 V - RX 396 AS V</b>	€	€	€	€	----	----	€	----	----	€

**ID** Recommended for DR69 - DR6V - DR99 - DR9V. Not available for corner dryers

**+** Not available for LC version if the machine is next to the wall

**HRP40** Available with 400 V 3N 50 Hz frequency only

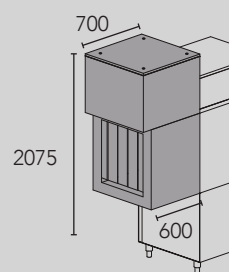
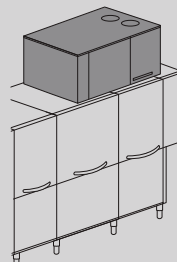
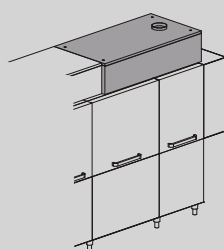
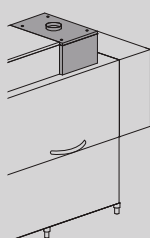
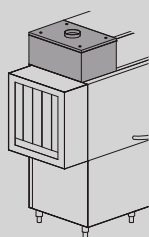
**HR20** As an alternative HR10 or HRP40  
For the model RX 296 LC +50 mm length with installed HR20 and dryer

**DRA184MT - DRA189MT** Mandatory division

**HR10-HR20-HRP40** In case of cold water supply for rinse (8-15 °C), we recommend to install the heat recovery system optional.

**DR64 - DR94 - DRA94MT - DRA184MT** Not recommended for models RX 296, RX 326, RX 356, RX 396. Verify with manufacturer

Option compatibility to be confirmed by the manufacturer after verification



#### SC10

Steam condenser

#### HR10

Compact heat recovery

#### HR20

Heat recovery

#### HRP40

Heat recovery with heat pump

#### DR64

4,5 kW Electric

#### DR69

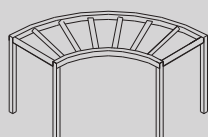
9 kW Electric

Dryer

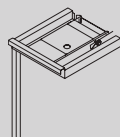
#### DR6V

Steam dryer

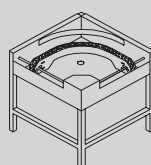
Model	DRA94MT Motorized dryer 90° arc 4,5 kw	DRA99MT Motorized dryer 90° arc 9 kw	DRA9VMT Motorized steam dryer 90° arc	DRA184MT Motorized dryer 180° arc 4,5 kW	DRA189MT Motorized dryer 180° arc 9 kW	DRA18VMT Motorized steam dryer 180° arc	ID Double skin for dryer
<b>RX 246 - RX 246 AS</b>	€	€	----	€	€	----	€
<b>RX 246 V - RX 246 AS V</b>	----	----	€	----	----	€	€
<b>RX 296 - RX 296 AS</b>	€	€	----	€	€	----	€
<b>RX 296 V - RX 296 AS V</b>	----	----	€	----	----	€	€
<b>RX 296 LC</b>	€	€	----	€	€	----	€
<b>RX 296 LC V</b>	----	----	€	----	----	€	€
<b>RX 326 - RX 326 AS</b>	€	€	----	€	€	----	€
<b>RX 326 V - RX 326 AS V</b>	----	----	€	----	----	€	€
<b>RX 356 - RX 356 AS</b>	€	€	----	€	€	----	€
<b>RX 356 V - RX 356 AS V</b>	----	----	€	----	----	€	€
<b>RX 356 LC</b>	€	€	----	€	€	----	€
<b>RX 356 LC V</b>	----	----	€	----	----	€	€
<b>RX 396 - RX 396 AS</b>	€	€	----	€	€	----	€
<b>RX 396 V - RX 396 AS V</b>	----	----	€	----	----	€	€

**AVAILABLE ARCS:**


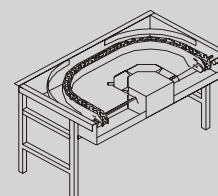
**LC97** 1300x1300x860 H  
90° roller arc with tank



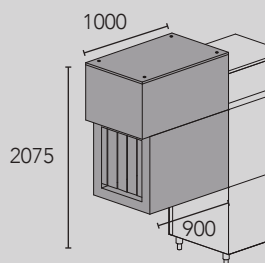
**LC98** 700x610x820 H  
Angle loading table complete with  
basket pull-through system



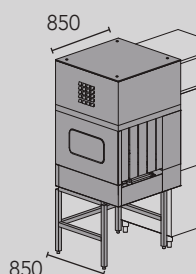
**LC97/2** 850x850x885 H  
90° motorized arc ( clockwise/  
counter-clockwise )



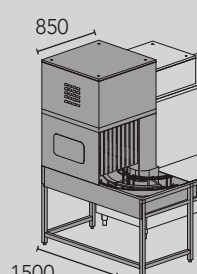
**LC97/3** 850x1500x885 H  
180° motorized arc ( clockwise/  
counter-clockwise )



**DR94** 4,5 kW Electric  
**DR99** 9 kW Electric  
Dryer



**DRA94MT** 4,5 kW Electric  
**DRA99MT** 9 kW Electric  
Dryer with motorized arc 90°

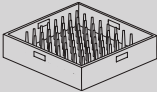
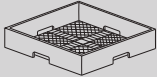
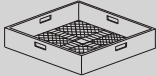
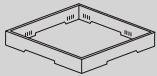
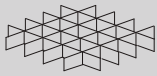
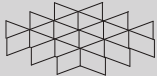

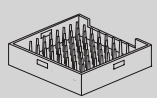
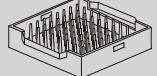
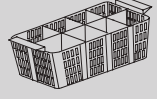



**DRA184MT** 4,5 kW Electric  
**DRA189MT** 9 kW Electric  
Dryer with motorized arc 180°

**DR9V**  
Steam dryer

**DRA9VMT**  
Steam dryer with motorized arc 90°

**DRA18VMT**  
Steam dryer with motorized arc 180°

	Description	Capacity	Dimensions	Code	
	PLATE BASKET	18 plates	500x500x105 H	<b>C 40</b>	
	NARROW MESH CUTLERY BASKET		500x500x106 H	<b>C 41</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>C 111</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>	
	TRAYS BASKET	8 pcs, max. depth 25 mm	500x500x105 H	<b>C 43</b>	
	GASTRONORM TRAYS BASKET GN 1/1	6 pcs, max. depth 25 mm	500X500X105 H	<b>C 43/B</b>	
	CUTLERY BASKET		490x180x140 H	<b>C 47</b>	
	FLEXIBLE SHOWER complete with mixing group and lever tap, to be fixed to the wall		1000 H	<b>D 01</b>	
	FLEXIBLE SHOWER complete with mixing group and lever tap, to be fixed to the wall and intermediate tap		1000 H	<b>D 02</b>	

	Description	Capacity	Dimensions	Code	
	SHELF		1515x620x660 H	<b>M 16 * ▯</b>	
			2315x620x660 H	<b>M 24 * ▯</b>	
	GRADING TABLE WITH RUBBER RING AND HOLE	Special dimensions upon request	1600x1000x850 H	<b>TC 16 * ▯</b>	
			2400x1000x850 H	<b>TC 24 * ▯</b>	
	MECHANIZED GRADING TABLE With mechanized basket advancement system	1 waste hole	1800x1240x1525 H	<b>RTC 18 * ▯</b>	
		2 waste holes	2400x1240x1525 H	<b>RTC 24 * ▯</b>	
	T 35				
	T 55				
	T 80 - T 90				
			1200x590x860 H	<b>T 35 ▯</b>	
			1200x730x860 H	<b>T 55 ▯</b>	
			1500x730x860 H	<b>T 80 ▯</b>	
			1800x730x860 H	<b>T 90 ▯</b>	
	ROLLER TABLE + sink, right or left version				
	Sink 500x400x270 H				
			1600x730x860 H	<b>T 195 ▯</b>	
	LINEAR ROLLER TABLE WITH TANK				
			1100x650x860 H	<b>LC 96/A * ▯</b>	
			1600x650x860 H	<b>LC 96/B * ▯</b>	
			2100x650x860 H	<b>LC 96/C * ▯</b>	
		Option end microswitch		<b>LC 95</b>	
	LC 96/1 - LC 96/1A LC 96/2 - LC 96/2A				
	LINEAR ROLLER TABLE WITH TANK complete with end microswitch	Not compatible with same references Not on 180° arcs	1100x650x860 H	<b>LC 96/1 ▯</b>	
			1600x650x860 H	<b>LC 96/1A ▯</b>	
		To be connected to LC 77/3 only and to dryer on 180°	1150x650x860 H	<b>LC 96/2 ▯</b>	
			1650x650x860 H	<b>LC 96/2A ▯</b>	
	90° roller arc with tank (exit only with roller table)		1300x1300x860 H	<b>LC 97 *</b>	
	Angle loading table complete with basket pull-through system	Optional connection to prewash tables	700x610x820 H	<b>LC 98</b>	
	90° MOTORIZED ARC (clockwise/counter-clockwise)		850x850x885 H	<b>LC 97/2 *</b>	
	180° MOTORIZED ARC (clockwise/counter-clockwise)	It is mandatory to order the motorized arc with the machine	850x1500x885 H	<b>LC 97/3 *</b>	

\* Wooden cage +2% minimum + € / ▯ Special dimensions for tables upon request / Tables shown in right-to-left version  
We strongly recommend the presence of a roller table with end microswitch at the exit of our rack type machines for a correct operation



Thanks to the rack conveyor dishwashers of RX OPTIMA series, new efficiency goals are met. The 3R + three-step rinse system ensures considerable savings in terms of water consumption and unmatched quality results. The reduction of heat losses granted by walls thermal insulation, the heat recovered from the steam produced inside the machine (with optional HDR), are just some points of strength of this product range, whose main inno-

vation is an important reduction of waste. Their user-friendly design characterizes both the washing process and the daily cleaning and maintenance operations. The wide TFT screen makes the access to operating functions easy and comfortable. The IPX5 control panel, the rack-washing arms, the machine sanitization and the automatic drain options, make all the end of the day operations much more comfortable.





## FEATURES

### STANDARD

- TFT 5.7" display and soft touch keyboard
- IPX5 electronic board
- Easy-access frontal panel
- Constant monitoring of key operating parameters with integrated HACCP interface
- Detailed information and history of alarms in 6 languages
- Chemicals level management and related alerts/information
- SMART DRIVE+ advancement system with 10 speeds
- ECO-DET Detergent economizer
- Triple reinforced rinse 3R+ with adjustable water flow
- 1-DRAIN centralized drain
- Break Tank with integrated booster pump
- Thermal and acoustic insulation, insulated tanks
- Battery auto-cleaning for heat recovery system (if HDR option present)
- Control function for water, energy consumptions and working time
- Possible working modes for dryer unit: all off, only fan or total power + fan (4,5 kW or 9 kW, maximum power according to the model)
- Preset maintenance reminder
- AISI 316 stainless steel tanks and boilers

### OPTIONS

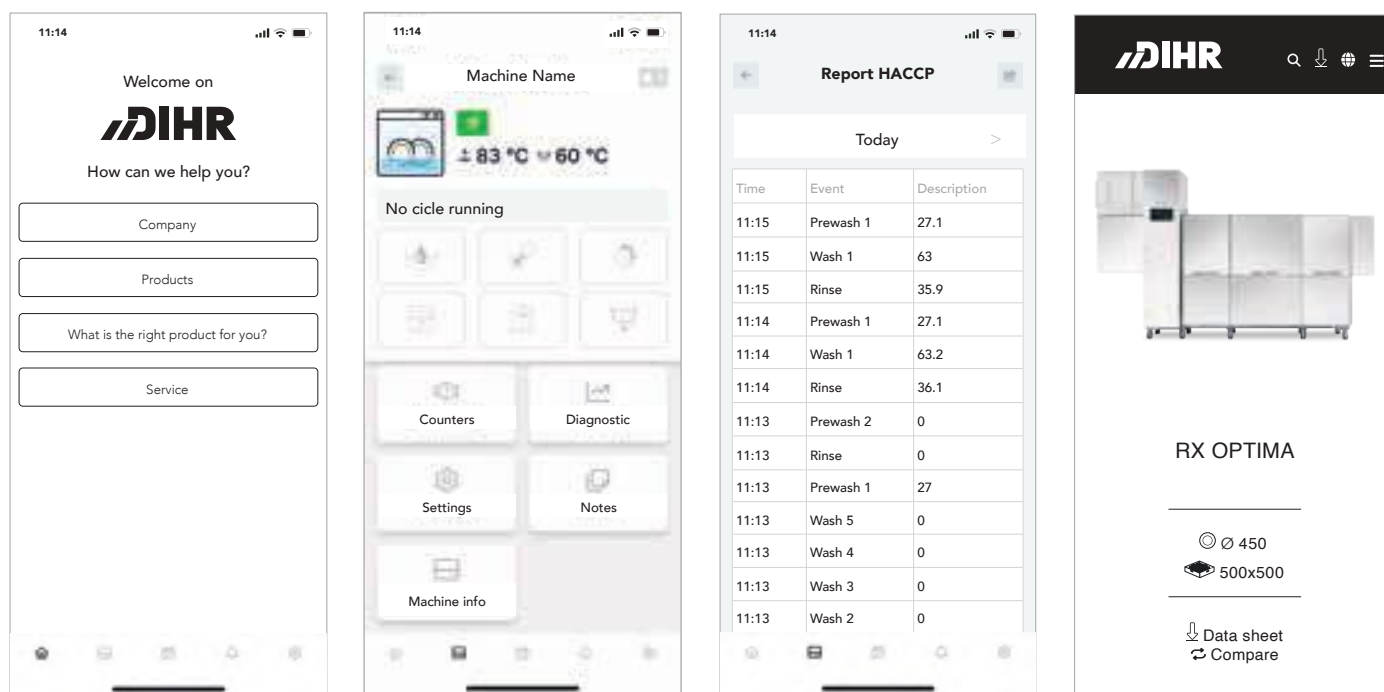
- Automated tanks and boiler fill/drain through SA servovalves
- Detergent dispenser with probe or dispensers kit
- Extra power for boiler
- HDR200: insulated dryer + heat recovery system
- HDRA209M and HDRA218M, insulated, on 90°/180° motorized chain conveyor
- Machine sanitization with dedicated booster pump
- Stainless steel pumps
- CONNECTIVITY remote control compliant with the HACCP norms

## CONNECTIVITY 4.0 & APP

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. Thanks to our brand new App, you will have access to connected machines and all commercial and technical documentation.



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.

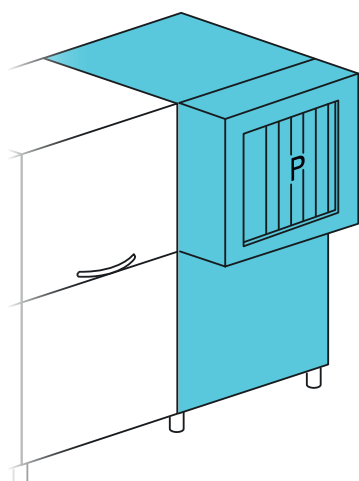
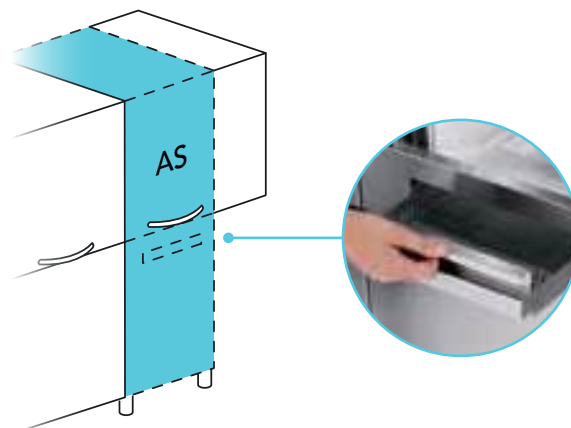


Our Connectivity system is a revolutionary device limiting and facilitating the eventual intervention of a technician who can anticipate the necessary parts to be replaced, saving time and money.

## AS OPTION

### AUTOMATIC SHOWER WITH FILTER DRAWER EASY+

Time and energy savings are increased thanks to AS and EASY+, a combined and specific filtering device. Dishes will only need a superficial manual clearing and the automatic shower of the AS module will do a pre-treatment action. (Not available with an installed LC option).



## LC OPTION

### 90° CORNER PRE-WASH

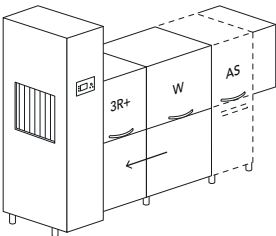




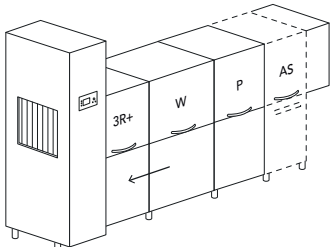




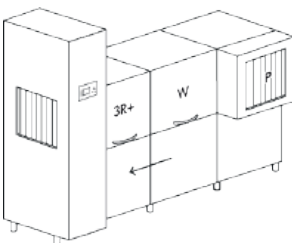




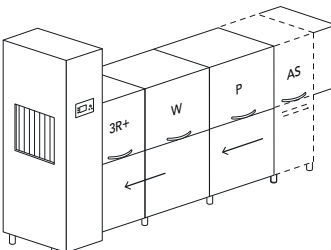




The design of our 90° corner pre-wash ensures the best solution taking up the minimal amount of space. Smaller dimensions, same productivity (Available on selected models and without AS option).

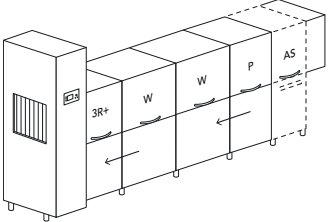



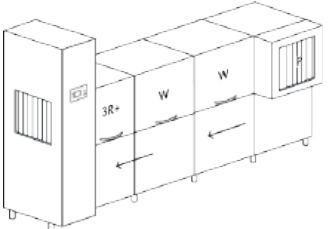



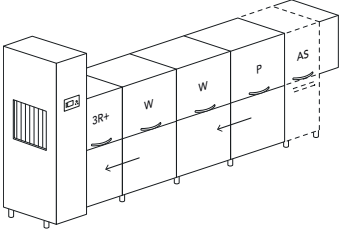



## HEAT RECOVERY

The heat recovery system allows to supply the machine with cold water\*, ensuring at the same time significant savings in terms of energy consumptions. The steam produced by the machine in operation (otherwise dispersed in the working environment) is aspirated and condensed in the heat exchanger (air –water).

The heat produced through this process is transferred to the inlet water, bringing it to a temperature of approximately 45 °C and reducing energy consumptions.

\*inlet water temperature between 8 °C and 15 °C

Model	Voltage	Capacity	Dimensions	Code	
RX 250 10 SPEEDS					
	<div>RACK EQUIPMENT</div> <div>1 x C40 1 x C43 1 x C44 1 x C47</div> 	400 V 3N ~ 50 Hz 21,43 kW	<div> Ø 450</div> <div> 500x500</div> <div>100* - 250 racks / h</div>	<div>2250x920 2100/2120 H 350 kg</div> <div>AS + 450 mm</div> <div> GN 1/1</div> <div>530x325x25H</div>	<div>RX 250</div> <div>RX 250 AS</div>
RX 300 10 SPEEDS					
	<div>RACK EQUIPMENT</div> <div>1 x C40 1 x C43 1 x C44 1 x C47</div> 	400 V 3N ~ 50 Hz 22,33 kW	<div> Ø 450</div> <div> 500x500</div> <div>135* - 300 racks / h</div>	<div>2850x920 2100/2120 H 510 kg</div> <div>AS + 450 mm</div> <div> GN 1/1</div> <div>530x325x25H</div>	<div>RX 300</div> <div>RX 300 AS</div>
RX 300 LC CORNER PREWASH - 10 SPEEDS					
	<div>RACK EQUIPMENT</div> <div>1 x C40 1 x C43/B 1 x C44 1 x C47</div> 	400 V 3N ~ 50 Hz 22,43 kW	<div> Ø 450</div> <div> 500x500</div> <div>135 - 300 racks / h</div>	<div>2575x985 2100/2120 H 510 kg</div> <div> GN 1/1</div> <div>530x325x25H</div>	<div>RX 300 LC</div>
RX 330 10 SPEEDS					
	<div>RACK EQUIPMENT</div> <div>1 x C40 1 x C43 1 x C44 1 x C47</div> 	400 V 3N ~ 50 Hz 26,61 kW	<div> Ø 450</div> <div> 500x500</div> <div>150 - 330 racks / h</div>	<div>3150x920 2100/2120 H 550 kg</div> <div>AS + 450 mm</div> <div> GN 1/1</div> <div>530x325x25H</div>	<div>RX 330</div> <div>RX 330 AS</div>

Model	Voltage	Capacity	Dimensions	Code
<b>RX 360</b> 10 SPEEDS				
 <div> <p><b>RACK EQUIPMENT</b></p> <p>1 x C40 1 x C43 1 x C44 1 x C47</p> </div>	400 V 3N ~ 50 Hz 38,01 kW	 Ø 450  500x500 190* - 360 racks / h	3750x920 2100/2120 H 710 kg  AS + 450 mm  530x325x25H	<b>RX 360</b>  <b>RX 360 AS</b>
<b>RX 360 LC</b> CORNER PREWASH -10 SPEEDS				
 <div> <p><b>RACK EQUIPMENT</b></p> <p>1 x C40 1 x C43/B 1 x C44 1 x C47</p> </div>	400 V 3N ~ 50 Hz 38,01 kW	 Ø 450  500x500 190* - 360 racks / h	3475x985 2100/2120 H 710 kg   530x325x25H	<b>RX 360 LC</b>
<b>RX 400</b> 10 SPEEDS				
 <div> <p><b>RACK EQUIPMENT</b></p> <p>1 x C40 1 x C43 1 x C44 1 x C47</p> </div>	400 V 3N ~ 50 Hz 40,79 kW	 Ø 450  500x500 210* - 400 racks / h	4050x920 2100/2120 H 750 kg  AS + 450 mm  530x325x25H	<b>RX 400</b>  <b>RX 400 AS</b>

- P** Prewash  
**W** Wash  
**3R+** Triple reinforced rinse (double pre-rinse + rinse on module)  
**LC** Corner prewash  
**AS** Automatic shower with filter drawer + 450 mm  
**\*** Productivity according to DIN SPEC 10534 regulation (contact time)

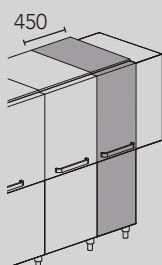
EAC label upon request

Option compatibility to be confirmed by the manufacturer after verification

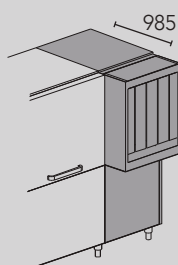
## OPTIONS

				PRE DOS	DDE-GROUP	DOS/S	SAN	PAP-SAN	DWI	DWI / T	XP
Model	220-240 V 3 50 Hz	380-415 V 3N 50 Hz	60 Hz	DIHR disp. connections	Dispensers kit	Dispenser with probe	Sanitization system	Booster pump sanitiz.	Thermoacou- stic insulation	Tank insulation	Extra power
<b>RX 250</b>	€	●	+3%	●	€	€	€	€	●	●	€
<b>RX 250 AS</b>	€	●	+3%	●	€	€	€	€	●	●	€
<b>RX 300</b>	€	●	+3%	●	€	€	€	€	●	●	€
<b>RX 300 AS</b>	€	●	+3%	●	€	€	€	●	●	●	€
<b>RX 300 LC</b>	€	●	+3%	●	€	€	€	€	●	●	€
<b>RX 330</b>	€	●	+3%	●	€	€	€	€	●	●	€
<b>RX 330 AS</b>	€	●	+3%	●	€	€	€	●	●	●	€
<b>RX 360</b>	€	●	+3%	●	€	€	€	●	●	●	€
<b>RX 360 AS</b>	€	●	+3%	●	€	€	€	●	●	●	€
<b>RX 360 LC</b>	€	●	+3%	●	€	€	€	●	●	●	€
<b>RX 400</b>	€	●	+3%	●	€	€	€	●	●	●	€
<b>RX 400 AS</b>	€	●	+3%	●	€	€	€	●	●	●	€

●	Standard
<b>DDE-GROUP</b>	Both detergent (with probe) and rinse-aid dispensers included
<b>DOS/S</b>	For detergent dispenser only
<b>SAN</b>	Including dosing system for sanitizing product
<b>PAP-SAN</b>	Supplied AS standard with sanitization option on models: RX 300 AS, RX 330 AS, RX 360 AS, RX 360 LC, RX 400, RX 400 AS
<b>DIV</b>	Compulsory for machines > 4,5 m
<b>XP</b>	In case of cold water supply for rinse 8 °C 55 °C, and without any heat recovery, the extra power option is mandatory



**AS**  
Automatic Shower  
with filter drawer



**LC**  
Corner prewash

	DIV	CONN.	PI	SA	1-DRAIN	AUTOTIMER	PAP	BT	DVGW	ECO-DET	SMART DRIVE+
Model	Price for division	Connectivity (HACCP)	S/S pumps	Automatized drain	Centralized drain	Autotimer	Booster pump	Break tank	DVGW	Detergent economizer	Smart drive 10 speeds
<b>RX 250</b>	€	€	€	€	●	●	●	●	€	●	●
<b>RX 250 AS</b>	€	€	€	€	●	●	●	●	€	●	●
<b>RX 300</b>	€	€	€	€	●	●	●	●	€	●	●
<b>RX 300 AS</b>	€	€	€	€	●	●	●	●	€	●	●
<b>RX 300 LC</b>	€	€	€	€	●	●	●	●	€	●	●
<b>RX 330</b>	€	€	€	€	●	●	●	●	€	●	●
<b>RX 330 AS</b>	€	€	€	€	●	●	●	●	€	●	●
<b>RX 360</b>	€	€	€	€	●	●	●	●	€	●	●
<b>RX 360 AS</b>	€	€	€	€	●	●	●	●	€	●	●
<b>RX 360 LC</b>	€	€	€	€	●	●	●	●	€	●	●
<b>RX 400</b>	€	€	€	€	●	●	●	●	€	●	●
<b>RX 400 AS</b>	€	€	€	€	●	●	●	●	€	●	●

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

**PI** Available with 50 Hz frequency only. Not available for AS module

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

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

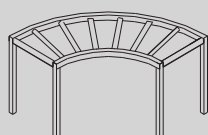
With osmotic water supply and electrical conductivity lower than 200 microsiemens, it is mandatory to install a stainless steel heat exchanger  
Water supply 55 °C

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

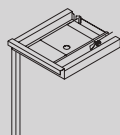
Standard hints for scheduled maintenance and counters (working hours - water - energy)

Option compatibility to be confirmed by the manufacturer after verification

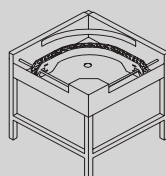
#### AVAILABLE ARCS:



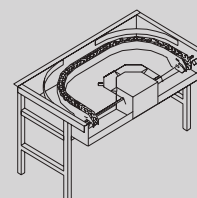
**LC 97** 1300x1300x860 H  
90° roller arc with tank



**LC 98** 700x610x820 H  
Angle loading table complete with basket pull-through system



**LC 97/2** 850x850x885 H  
90° motorized arc ( clockwise/ counter-clockwise )



**LC 97/3** 850x1500x885 H  
180° motorized arc ( clockwise/ counter-clockwise )

## OPTIONS

	LC30	SC10	SC15	HR15	HR20	HRP40
Model	Splash guard + 300 mm	Steam condenser	Steam condenser	Heat recovery	Heat recovery	Heat recovery
<b>RX 250</b>	€	€	€	€	€	€
<b>RX 250 AS</b>	€	€	€	€	€	€
<b>RX 300</b>	€	€	€	€	€	€
<b>RX 300 AS</b>	€	€	€	€	€	€
<b>RX 300 LC</b>	€	€	€	€	€	€ <sup>+</sup>
<b>RX 330</b>	€	€	€	€	€	€
<b>RX 330 AS</b>	€	€	€	€	€	€
<b>RX 360</b>	€	€	€	€	€	€
<b>RX 360 AS</b>	€	€	€	€	€	€
<b>RX 360 LC</b>	€	€	€	€	€	€ <sup>+</sup>
<b>RX 400</b>	€	€	€	€	€	€
<b>RX 400 AS</b>	€	€	€	€	€	€

---- Not available

+ Not available for LC version if the machine is next to the wall

**HDR200** Dryer + heat recovery. Fully insulated device. As an alternative HDRA209M or HDRA218M

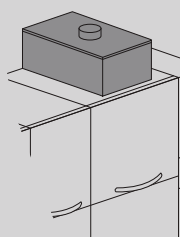
**HDRA209M** Dryer + heat recovery on 90° motorized arc. Fully insulated device.  
As an alternative HDR200 or HDRA218M

**HDRA218M** Dryer + heat recovery on 90° motorized arc. Fully insulated device.  
As an alternative HDR200 or HDRA209M. Mandatory division

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

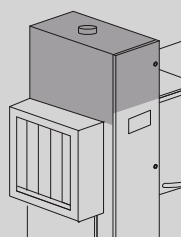
With osmotic water supply and electrical conductivity lower than 200 microsiemens, it is mandatory to install a stainless steel heat exchanger

Water supply 55 °C



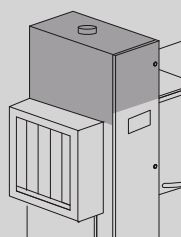
**SC10**

Steam condenser



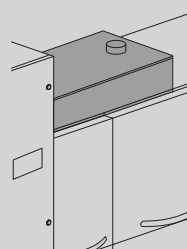
**SC15**

Steam condenser



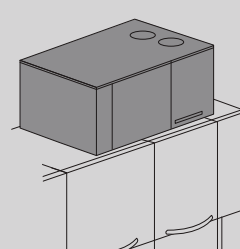
**HR15**

Compact heat  
recovery



**HR20**

Heat recovery



**HRP40**

Heat recovery  
with heat pump



	HDR200	HDRA209M	HDRA218M	DR204	DR209	DRA99MT	DRA189MT
Model	Dryer + heat recovery	Dryer + heat recovery	Dryer + heat recovery	Dryer	Insulated dryer	Motorized dryer 90° arc	Motorized dryer 180° arc
<b>RX 250</b>	€	€	€	€	€	€	€
<b>RX 250 AS</b>	€	€	€	€	€	€	€
<b>RX 300</b>	€	€	€	€	€	€	€
<b>RX 300 AS</b>	€	€	€	€	€	€	€
<b>RX 300 LC</b>	€	€	€	€	€	€	€
<b>RX 330</b>	€	€	€	€	€	€	€
<b>RX 330 AS</b>	€	€	€	€	€	€	€
<b>RX 360</b>	€	€	€	€	€	€	€
<b>RX 360 AS</b>	€	€	€	€	€	€	€
<b>RX 360 LC</b>	€	€	€	€	€	€	€
<b>RX 400</b>	€	€	€	€	€	€	€
<b>RX 400 AS</b>	€	€	€	€	€	€	€

**SC10** Available only with optional dryer

**SC15** Not available with optional dryer

**HR20** As an alternative HR15 or HRP40.

**HRP40** Available with 400 V 3N 50 Hz frequency only

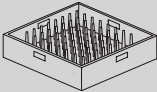
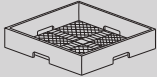
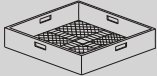
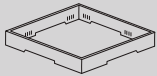
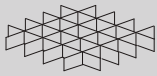
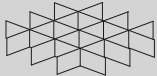
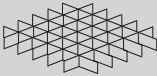
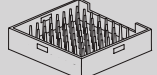
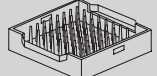
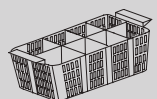

**HR15-HR20-HRP40** In case of cold water supply for rinse (8-15 °C), we recommend to install the heat recovery system optional.

**DR204** Not recommended for models RX 300, RX 330, RX 360, RX 400. Verify with manufacturer

**DRA99MT - DRA189MT** Mandatory division

Option compatibility to be confirmed by the manufacturer after verification

<p><b>HDR200 4,5kW</b> Electric dryer + heat recovery</p>	<p><b>HDRA209M 4,5kW</b> Electric dryer on 90° motorized arc + heat recovery</p>	<p><b>HDRA218M 4,5kW</b> Electric Dryer on 180° motorized arc + Heat Recovery</p>	<p><b>DR204 4,5kW</b> <b>DR209 9 kW</b> Insulated dryer</p>	<p><b>DRA99MT 9 kW</b> Dryer with motorized arc 90°</p>	<p><b>DRA189MT 9 kW</b> Dryer with motorized arc 180°</p>
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	Description	Capacity	Dimensions	Code	
	PLATE BASKET	18 plates	500x500x105 H	<b>C 40</b>	
	NARROW MESH CUTLERY BASKET		500x500x106 H	<b>C 41</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>C 111</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>	
	TRAYS BASKET	8 pcs, max. depth 25 mm	500x500x105 H	<b>C 43</b>	
	GASTRONORM TRAYS BASKET GN 1/1	6 pcs, max. depth 25 mm	500x500x105 H	<b>C 43/B</b>	
	CUTLERY BASKET		490x180x140 H	<b>C 47</b>	
	FLEXIBLE SHOWER complete with mixing group and lever tap, to be fixed to the wall		1000 H	<b>D 01</b>	
	FLEXIBLE SHOWER complete with mixing group and lever tap, to be fixed to the wall and intermediate tap		1000 H	<b>D 02</b>	

	Description	Capacity	Dimensions	Code	
	SHELF		1515x620x660 H	<b>M 16 * ▯</b>	
			2315x620x660 H	<b>M 24 * ▯</b>	
	GRADING TABLE WITH RUBBER RING AND HOLE	Special dimensions upon request	1600x1000x850 H	<b>TC 16 * ▯</b>	
			2400x1000x850 H	<b>TC 24 * ▯</b>	
	MECHANIZED GRADING TABLE With mechanized basket advancement system	1 waste hole	1800x1240x1525 H	<b>RTC 18 * ▯</b>	
		2 waste holes	2400x1240x1525 H	<b>RTC 24 * ▯</b>	
	T 35      T 55      T 80 - T 90				
			1200x590x860 H	<b>T 35 ▯</b>	
			1200x730x860 H	<b>T 55 ▯</b>	
			1500x730x860 H	<b>T 80 ▯</b>	
			1800x730x860 H	<b>T 90 ▯</b>	
	ROLLER TABLE + sink, right or left version  Sink 500x400x270 H				
			1600x730x860 H	<b>T 195 ▯</b>	
	LINEAR ROLLER TABLE WITH TANK				
			1100x650x860 H	<b>LC 96/A * ▯</b>	
			1600x650x860 H	<b>LC 96/B * ▯</b>	
			2100x650x860 H	<b>LC 96/C * ▯</b>	
		Option end microswitch		<b>LC 95</b>	
	LC 96/1 - LC 96/1A    LC 96/2 - LC 96/2A  LINEAR ROLLER TABLE WITH TANK complete with end microswitch	Not compatible with same references Not on 180° arcs  To be connected to LC 77/3 only and to dryer on 180°			
			1100x650x860 H	<b>LC 96/1 ▯</b>	
			1600x650x860 H	<b>LC 96/1A ▯</b>	
			1150x650x860 H	<b>LC 96/2 ▯</b>	
			1650x650x860 H	<b>LC 96/2A ▯</b>	
	90° roller arc with tank (exit only with roller table)  Angle loading table complete with basket pull-through system				
			1300x1300x860 H	<b>LC 97 *</b>	
		Optional connection to prewash tables	700x610x820 H	<b>LC 98</b>	
	90° MOTORIZED ARC (clockwise/counter-clockwise)  180° MOTORIZED ARC (clockwise/counter-clockwise)				
			850x850x885 H	<b>LC 97/2 *</b>	
			850x1500x885 H	<b>LC 97/3 *</b>	

\* Wooden cage +2% minimum + € / ▯ Special dimensions for tables upon request / Tables shown in right-to-left version  
We strongly recommend the presence of a roller table with end microswitch at the exit of our rack type machines for a correct operation



Big news at DIHR! We are happy to introduce the "Green" QX PRO! This range has been enhanced and rewarded with the SMART LABEL HOST 2023 award for its functional efficiency. Thanks to innovative pre-rinse and rinse arms, we have achieved exceptional results while maintaining the same performance: 35% water savings compared to previous versions! Added to this innovation is the introduction of new options, including a renewed triple rinse, with osmotic water supply on request, and an improved drying system, which make them flexible, complete and first-class flight-type conveyor dishwashers. As you know, our goal is to minimize the use of environmental resources but also your operating

costs. Features such as the detergent economizer, the concept of thermal insulation, the CPF system and the double reinforced rinse show DIHR's wish to progress in the search for innovative solutions, ever more profitable and environmental friendly. As always, the DIHR flight-type conveyor dishwashers are available in multiple versions that can be combined with our other ranges (tray washers, rack conveyor dishwashers, transportation systems, etc). Our washing solutions, increasingly efficient over the years, adjust to different requirements while guaranteeing high hygiene standards to ensure optimal sanitation.



## FEATURES

### STANDARD

- SMART DRIVE 5 speeds 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



## OPTIONS

- Five different conveyor belts available, also with cutlery lane
- Different types of dryers: double skin dryer on module (with or without turboblowers) or on shelf (double skin on request)
- Possible working modes for dryer unit: all off, only fan, half power 4,5 kW + fan, total power 9 kW + fan
- **NEW:** Double skin lateral dryer on shelf: innovative system with upper fan for improved drying results
- Steam condenser
- Three models of heat recovery to be chosen
- **NEW:** Triple reinforced rinse 3R+ for drastically reduced water consumption (with reverse osmosis water on separate module on request)
- AS6 Automatic shower with EASY+ with filter system
- Dispensers kit with peristaltic pump, for detergent as well as rinse-aid
- CONNECTIVITY remote control compliant with the HACCP norms (on request)
- Delivery in two or more parts, to ease installation operations
- Automatic self-cleaning of the machine available, with dedicated booster pump on request
- Tank insulation
- Break tank and booster pump
- Dedicated space for detergent and rinse-aid jugs
- S/S pumps
- Extra power in the boiler

## STANDARD BELTS



Standard belt  
for plates and  
optional cutlery lane



Standard belt  
for glasses



Standard belt  
for trays and utensils

## OPTIONAL BELTS



Special belt  
for hospitals



Special belt  
for thermal trays



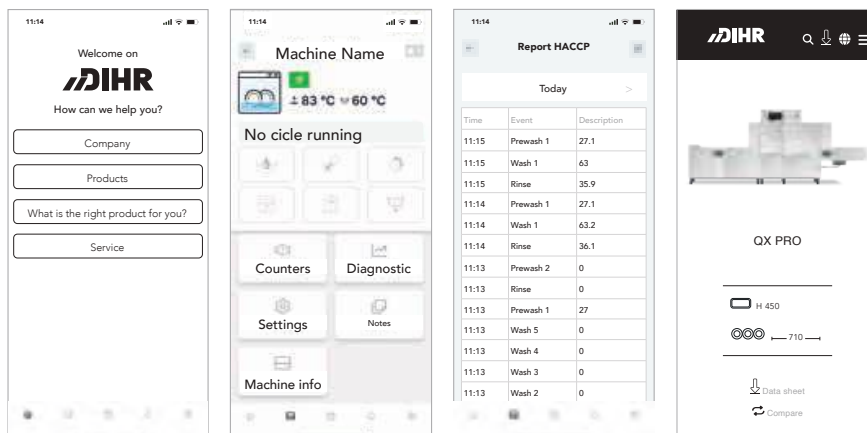
Special belt  
for in-flight catering



## CONNECTIVITY 4.0 & APP

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. Thanks to our brand new App, you will have access to connected machines and all commercial and technical documentation.



## SMART LABEL HOST 2023 FOR FUNCTIONAL EFFICIENCY

According to the DIHR's sustainability vision and attention to customer operating costs, the QX range of flight conveyor dishwashers has been renewed. The result is a great reduction in water consumption: more than 35% when compared to the previous version, an important figure in today's environmental and economic needs. To do so, new rinse and pre-rinse arms and ramps have been designed to achieve one of the lowest consumption levels in our sector. With lower water, DIHR continues to ensure high quality rinsing results. Indeed, a higher washing pressure guarantees optimal results with the removal of all the chemicals present on the dishes. Such reduction of water also means significant savings in terms of detergent and energy, that have become very high expenditure items.



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



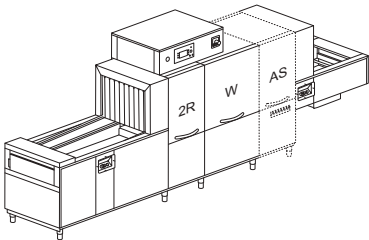


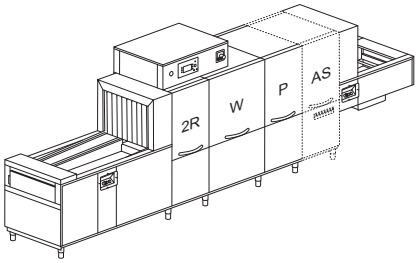


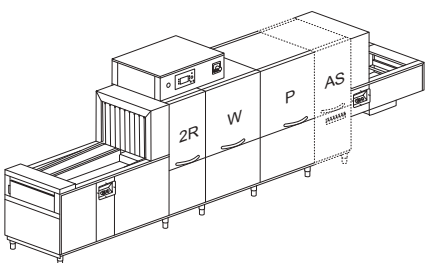


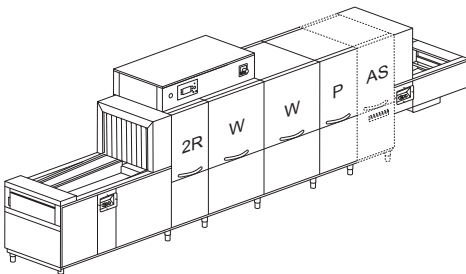


In case of problem, the machine promptly alerts you. The technician can intervene remotely to solve the problem or anticipate the needed parts for an on-site intervention.



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 5 SPEEDS</b>				
	<b>IMPROVED</b>			
	400 V 3N ~ 50 Hz 24 kW	 450 H		<b>QX 246</b>
		 710	4500x985 1860/2200H 595 kg	<b>QX 246 AS6</b>
	400 V 3N ~ 50 Hz 2,5 kW 35 kg/h	1950 / 3690 dishes / h  2400* dishes / h	AS6 +600 mm	<b>QX 246 V</b>  <b>QX 246 V AS6</b>
<b>QX 376 5 SPEEDS</b>				
	<b>IMPROVED</b>			
	400 V 3N ~ 50 Hz 26,45 kW	 450 H		<b>QX 376</b>
		 710	5100x985 1860/2200H 730 kg	<b>QX 376 AS6</b>
	400 V 3N ~ 50 Hz 3,45 kW 38 kg/h	2400 / 4050 dishes / h  3300* dishes / h	AS6 +600 mm	<b>QX 376 V</b>  <b>QX 376 V AS6</b>
<b>QX 416 5 SPEEDS</b>				
	<b>IMPROVED</b>			
	400 V 3N ~ 50 Hz 27,5 kW	 450 H		<b>QX 416</b>
		 710	5400x985 1860/2200H 745 kg	<b>QX 416 AS6</b>
	400 V3N ~ 50 Hz 4,5 kW 38 kg/h	3000 / 4800 dishes / h  3750* dishes / h	AS6 +600 mm	<b>QX 416 V</b>  <b>QX 416 V AS6</b>
<b>QX 536 5 SPEEDS</b>				
	<b>IMPROVED</b>			
	400 V3N ~ 50 Hz 41,95 kW	 450 H		<b>QX 536</b>
		 710	6000x985x 860/2200H 880 kg	<b>QX 536 AS6</b>
	400 V 3N ~ 50 Hz 5,45 kW 60 kg/h	4200 / 6450 dishes / h  4650* dishes / h	AS6 +600 mm	<b>QX 536 V</b>  <b>QX 536 V AS6</b>



Model	Voltage	Capacity	Dimensions	Code
QX 596 5 SPEEDS				
	400 V 3N ~ 50 Hz 44,5 kW			QX 596
		450 H		
	400 V 3N ~ 50 Hz 6,5 kW 63 kg/h		6300x985 1860/2200H 895 kg	QX 596 AS6
		710		
4350 / 6750 dishes / h		AS6 +600 mm	QX 596 V	
		5100* dishes / h		QX 596 V AS6
QX 676 5 SPEEDS				
	400 V 3N ~ 50 Hz 57,45 kW			QX 676
		450 H		
	400 V 3N ~ 50 Hz 7,45 kW 82 kg/h		7300x985 1860/2200H 1030 kg	QX 676 AS6
		710		
5250 / 8100 dishes / h		AS6 +600 mm	QX 676 V	
		6000* dishes / h		QX 676 V AS6
QX 776 5 SPEEDS				
	400 V 3N ~ 50 Hz 61,5 kW			QX 776
		450 H		
	400 V 3N ~ 50 Hz 8,5 kW 87 kg/h		7600x985 1860/2200H 1045 kg	QX 776 AS6
		710		
5850 / 9000 dishes / h		AS6 +600 mm	QX 776 V	
		6450* dishes / h		QX 776 V AS6

- P** Prewash  
**W** Wash  
**2R** Double reinforced rinse (pre-rinse + rinse on module)  
**3R+** Reinforced triple rinse with low water consumption: double pre-rinse + rinse on module (reverse osmosis on request)  
**AS6** Automatic shower with filter drawer +600 mm  
**V** Steam-heated  
**\*** Productivity according to DIN SPEC 10534 regulation (contact time)

EAC label upon request

Option compatibility to be confirmed by the manufacturer after verification

## OPTIONS

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

	PAP-SAN	DWI	DWI / T	CONNECTIVITY	XP	PAP	SMART DRIVE
Model	Booster pump sanitiz.	Thermoacoustic insulation	Tank insulation	Connectivity (HACCP)	Extra power	Booster pump	Smart drive 5 speeds
<b>QX 246</b>	€	€	€	€	€	€	●
<b>QX 246 AS6</b>	€	€	€	€	€	€	●
<b>QX 246 V</b>	€	€	€	€	□	€	●
<b>QX 246 V AS6</b>	€	€	€	€	□	€	●
<b>QX 376</b>	€	€	€	€	€	€	●
<b>QX 376 AS6</b>	●	€	€	€	€	€	●
<b>QX 376 V</b>	€	€	€	€	□	€	●
<b>QX 376 V AS6</b>	●	€	€	€	□	€	●
<b>QX 416</b>	€	€	€	€	€	€	●
<b>QX 416 AS6</b>	●	€	€	€	€	€	●
<b>QX 416 V</b>	€	€	€	€	□	€	●
<b>QX 416 V AS6</b>	●	€	€	€	□	€	●
<b>QX 536</b>	●	€	€	€	€	€	●
<b>QX 536 AS6</b>	●	€	€	€	€	€	●
<b>QX 536 V</b>	●	€	€	€	€	€	●
<b>QX 536 V AS6</b>	●	€	€	€	€	€	●
<b>QX 596</b>	●	€	€	€	€	€	●
<b>QX 596 AS6</b>	●	€	€	€	€	€	●
<b>QX 596 V</b>	●	€	€	€	€	€	●
<b>QX 596 V AS6</b>	●	€	€	€	€	€	●
<b>QX 676</b>	●	€	€	€	€	€	●
<b>QX 676 AS6</b>	●	€	€	€	€	€	●
<b>QX 676 V</b>	●	€	€	€	€	€	●
<b>QX 676 V AS6</b>	●	€	€	€	€	€	●
<b>QX 776</b>	●	€	€	€	€	€	●
<b>QX 776 AS6</b>	●	€	€	€	€	€	●
<b>QX 776 V</b>	●	€	€	€	□	€	●
<b>QX 776 V AS6</b>	●	€	€	€	□	€	●

**DWI - DWI/T** Recommended with HR10 – HR20 – HRP40

**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 °C 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 to install the heat recovery system as optional.

Option compatibility to be confirmed by the manufacturer after verification

## OPTIONS

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

● Standard

---- Not available

**LANE** Only with DRF69 - DRF6V

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

**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	Detergent economizer	Special belt	Cutlery lane	Price for division	Break tank	DVGW
<b>QX 246</b>	●	●	+ 7 %	----	€	€	€
<b>QX 246 AS6</b>	●	●	+ 7 %	----	€	€	€
<b>QX 246 V</b>	●	●	+ 7 %	----	€	€	€
<b>QX 246 V AS6</b>	●	●	+ 7 %	----	€	€	€
<b>QX 376</b>	●	●	+ 7 %	----	€	€	€
<b>QX 376 AS6</b>	●	●	+ 7 %	----	€	€	€
<b>QX 376 V</b>	●	●	+ 7 %	----	€	€	€
<b>QX 376 V AS6</b>	●	●	+ 7 %	----	€	€	€
<b>QX 416</b>	●	●	+ 7 %	+ 5 %	€	€	€
<b>QX 416 AS6</b>	●	●	+ 7 %	----	€	€	€
<b>QX 416 V</b>	●	●	+ 7 %	+ 5 %	€	€	€
<b>QX 416 V AS6</b>	●	●	+ 7 %	----	€	€	€
<b>QX 536</b>	●	●	+ 7 %	----	€	€	€
<b>QX 536 AS6</b>	●	●	+ 7 %	----	€	€	€
<b>QX 536 V</b>	●	●	+ 7 %	----	€	€	€
<b>QX 536 V AS6</b>	●	●	+ 7 %	----	€	€	€
<b>QX 596</b>	●	●	+ 7 %	+ 5 %	€	€	€
<b>QX 596 AS6</b>	●	●	+ 7 %	----	€	€	€
<b>QX 596 V</b>	●	●	+ 7 %	+ 5 %	€	€	€
<b>QX 596 V AS6</b>	●	●	+ 7 %	----	€	€	€
<b>QX 676</b>	●	●	+ 7 %	----	€	€	€
<b>QX 676 AS6</b>	●	●	+ 7 %	----	€	€	€
<b>QX 676 V</b>	●	●	+ 7 %	----	€	€	€
<b>QX 676 V AS6</b>	●	●	+ 7 %	----	€	€	€
<b>QX 776</b>	●	●	+ 7 %	+ 5 %	€	€	€
<b>QX 776 AS6</b>	●	●	+ 7 %	----	€	€	€
<b>QX 776 V</b>	●	●	+ 7 %	+ 5 %	€	€	€
<b>QX 776 V AS6</b>	●	●	+ 7 %	----	€	€	€

Option compatibility to be confirmed by the manufacturer after verification

## OPTIONS

	NZ3	NZ6	NZH6	DRF69	DRF6V	ID	DRF70	DRF7V	DRF99M	DRF9VM
Model	Neutral zone 300	Neutral zone 600	Neutral zone for dryer 600	Shelf dryer	Steam-heated shelf dryer	Double skin for dryer	Shelf dryer	Steam-heated shelf dryer	Stage dryer	Steam heated stage dryer
<b>QX 246 - QX 246 AS6</b>	€	€	€	€	----	€	€	----	€	----
<b>QX 246 V - QX 246 V AS6</b>	€	€	€	€	€	€	€	€	€	€
<b>QX 376 - QX 376 AS6</b>	€	€	€	€	----	€	€	----	€	----
<b>QX 376 V - QX 376 V AS6</b>	€	€	€	€	€	€	€	€	€	€
<b>QX 416 - QX 416 AS6</b>	€	€	€	€	----	€	€	----	€	----
<b>QX 416 V - QX 416 V AS6</b>	€	€	€	€	€	€	€	€	€	€
<b>QX 536 - QX 536 AS6</b>	€	€	€	€	----	€	€	----	€	----
<b>QX 536 V - QX 536 V AS6</b>	€	€	€	€	€	€	€	€	€	€
<b>QX 596 - QX 596 AS6</b>	€	€	€	€	----	€	€	----	€	----
<b>QX 596 V - QX 596 V AS6</b>	€	€	€	€	€	€	€	€	€	€
<b>QX 676 - QX 676 AS6</b>	€	€	€	€	----	€	€	----	€	----
<b>QX 676 V - QX 676 V AS6</b>	€	€	€	€	€	€	€	€	€	€
<b>QX 776 - QX 776 AS6</b>	€	€	€	€	----	€	€	----	€	----
<b>QX 776 V - QX 776 V AS6</b>	€	€	€	€	€	€	€	€	€	€

---- Not available

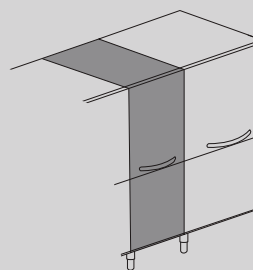
\* Available only with AS6

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

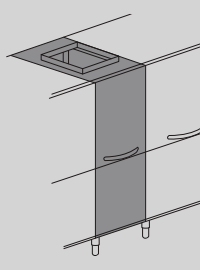
**NZ6** Recommended for big quantities of trays to wash. Module equipped with a front door

**NZH6** Recommended with dryers with blowers

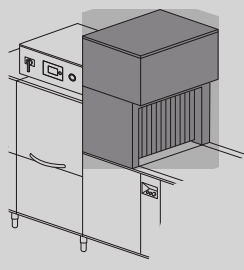
**ID** Recommended for DRF69 - DRF6V. Only for shelf dryer



**NZ3** + 300 mm  
Neutral zone



**NZH6** + 600 mm  
Neutral zone with door  
for dryer

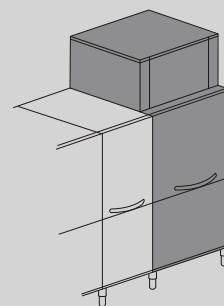


**DRF69** 9 kW  
Shelf dryer

**DRF6V**  
Steam heated shelf dryer

**DRF70**  
Double skin lateral shelf dryer with  
upper fan

**DRF7V**  
Steam-heated double skin shelf lateral  
dryer with upper fan



**DRF99M** + 900 mm - 9 kW  
Dryer module

**DRF9VM** + 900 mm  
Steam heated dryer module

	DRF99MB	DRF9VMB	SCF10	HRF10	HRF20	HRPF40	3R+	3R+ RO	STOCK
Model	Stage dryer with blowers	Steam heated stage dryer with blowers	Steam condenser	Heat recovery	Heat recovery	Heat recovery	Triple reinforced rinse	Triple reinforced rinse with RO	Chemicals compartment
<b>QX 246 - QX 246 AS6</b>	€	----	€	€	€ *	€ *	€	€	€
<b>QX 246 V - QX 246 V AS6</b>	€	€	€	€	€ *	€ *	€	€	€
<b>QX 376 - QX 376 AS6</b>	€	----	€	€	€	€	€	€	€
<b>QX 376 V - QX 376 V AS6</b>	€	€	€	€	€	€	€	€	€
<b>QX 416 - QX 416 AS6</b>	€	----	€	€	€	€	€	€	€
<b>QX 416 V - QX 416 V AS6</b>	€	€	€	€	€	€	€	€	€
<b>QX 536 - QX 536 AS6</b>	€	----	€	€	€	€	€	€	€
<b>QX 536 V - QX 536 V AS6</b>	€	€	€	€	€	€	€	€	€
<b>QX 596 - QX 596 AS6</b>	€	----	€	€	€	€	€	€	€
<b>QX 596 V - QX 596 V AS6</b>	€	€	€	€	€	€	€	€	€
<b>QX 676 - QX 676 AS6</b>	€	----	€	€	€	€	€	€	€
<b>QX 676 V - QX 676 V AS6</b>	€	€	€	€	€	€	€	€	€
<b>QX 776 - QX 776 AS6</b>	€	----	€	€	€	€	€	€	€
<b>QX 776 V - QX 776 V AS6</b>	€	€	€	€	€	€	€	€	€

**DRF99M - DRF9VM**

Module with front door

**3R+**

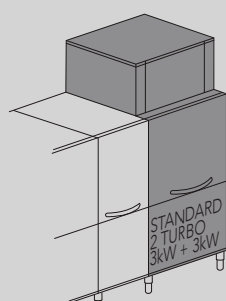
Reinforced triple rinse: Improved consumptions (with reverse osmosis water on request).

**HRF10 - HRF20 - HRPF40**

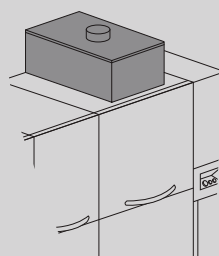
In case of cold water supply for rinse (8-15 °C), we recommend to install the heat recovery system optional.

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

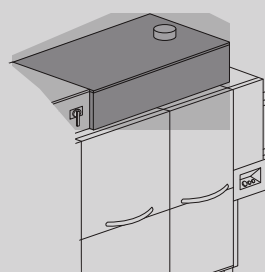
Option compatibility to be confirmed by the manufacturer after verification


**DRF99MB** + 900 mm - 15 kW

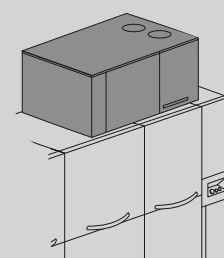
Dryer module


**HRF10**

Compact heat recovery


**HRF20**

Heat recovery


**HRPF40**

Heat recovery with heat pump

**DRF9VMB** + 900 mm

Steam heated dryer module

**SCF10**

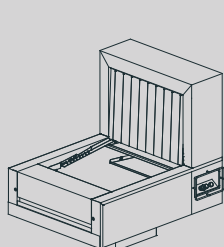
Steam condenser

## OPTIONS

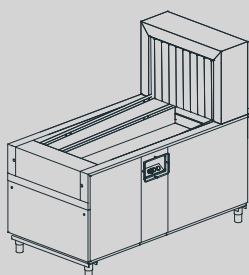
	MI900	MI1200	MIS1200	MI1500	MI1800	MI2200	MIR2200
Model	Entry mod. 900	Entry mod. 1200	Over. entry mod. 1200	Entry mod. 1500	Entry mod. 1800	Entry mod. 2200	Lowered belt entry mod. 2200
<b>QX 246 - QX 246 AS6</b>	€	€	●	€	€	€	€
<b>QX 246 V - QX 246 V AS6</b>	€	€	●	€	€	€	€
<b>QX 376 - QX 376 AS6</b>	€	€	●	€	€	€	€
<b>QX 376 V - QX 376 V AS6</b>	€	€	●	€	€	€	€
<b>QX 416 - QX 416 AS6</b>	€	€	●	€	€	€	€
<b>QX 416 V - QX 416 V AS6</b>	€	€	●	€	€	€	€
<b>QX 536 - QX 536 AS6</b>	€	€	●	€	€	€	€
<b>QX 536 V - QX 536 V AS6</b>	€	€	●	€	€	€	€
<b>QX 596 - QX 596 AS6</b>	€	€	●	€	€	€	€
<b>QX 596 V - QX 596 V AS6</b>	€	€	●	€	€	€	€
<b>QX 676 - QX 676 AS6</b>	€	€	●	€	€	€	€
<b>QX 676 V - QX 676 V AS6</b>	€	€	●	€	€	€	€
<b>QX 776 - QX 776 AS6</b>	€	€	●	€	€	€	€
<b>QX 776 V - QX 776 V AS6</b>	€	€	●	€	€	€	€

- Standard
- Upon request
- Not available

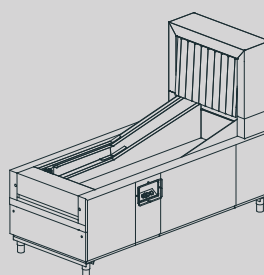
Option compatibility to be confirmed by the manufacturer after verification



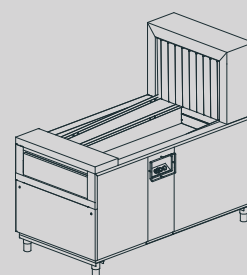
Overhanging entry module



Entry module



Lowered belt entry module



Exit module



	MI2700	MIR2700	EM900	EM1200	EM1500	EM1800	EM2200	EM2700
Model	Entry mod. 2700	Lowered belt entry mod. 2700	Exit mod. 900	Exit mod. 1200	Exit mod. 1500	Exit mod. 1800	Exit mod. 2200	Exit mod. 2700
<b>QX 246 - QX 246 AS6</b>	€	€	□	□	□	●	€	€
<b>QX 246 V - QX 246 V AS6</b>	€	€	□	□	□	●	€	€
<b>QX 376 - QX 376 AS6</b>	€	€	□	□	□	●	€	€
<b>QX 376 V - QX 376 V AS6</b>	€	€	□	□	□	●	€	€
<b>QX 416 - QX 416 AS6</b>	€	€	□	□	□	●	€	€
<b>QX 416 V - QX 416 V AS6</b>	€	€	□	□	□	●	€	€
<b>QX 536 - QX 536 AS6</b>	€	€	□	□	□	●	€	€
<b>QX 536 V - QX 536 V AS6</b>	€	€	□	□	□	●	€	€
<b>QX 596 - QX 596 AS6</b>	€	€	□	□	□	●	€	€
<b>QX 596 V - QX 596 V AS6</b>	€	€	□	□	□	●	€	€
<b>QX 676 - QX 676 AS6</b>	€	€	□	□	□	□	●	€
<b>QX 676 V - QX 676 V AS6</b>	€	€	□	□	□	□	●	€
<b>QX 776 - QX 776 AS6</b>	€	€	□	□	□	□	●	€
<b>QX 776 V - QX 776 V AS6</b>	€	€	□	□	□	□	●	€

	Description	Capacity	Dimensions	Code	
	REUSABLE CUP BASKET	5x5 Glass 30 < Ø < 90 mm H max 185 mm	500x500x235 H	<b>C 135</b> 	
	NARROW MESH CUTLERY BASKET		500x500x106 H	<b>C 41</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>C 111</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>	





You deserve the best. With the new QX OPTIMA "Green", you will have it! This range has been enhanced and rewarded with the SMART LABEL HOST 2023 award for its functional efficiency. Thanks to innovative pre-rinse and rinse arms, we have achieved exceptional results while maintaining the same performance: 35% water savings compared to previous versions! Added to this innovation is the introduction of new options, including a renewed triple rinse with osmotic water and an improved drying system, which make them flexible, complete and first-class flight-type conveyor dishwashers. Let us not forget that DIHR's vision is to minimize the use of environmental resources but also your operating

costs. Features such as the detergent economizer, the concept of thermal insulation, the CPF system and the double reinforced rinse show DIHR's wish to progress in the search for innovative solutions, ever more profitable and environmental friendly. Unique systems like HDRF make the machine energy self-sufficient and cost effective. Finally, the communication experience with the machine has been revolutionized thanks to the brand new Connectivity remote interaction system, available on all electronic devices and on the brand new DIHR App. Everything is under control in the blink of an eye!



## FEATURES

### STANDARD

- SMART DRIVE+ 10 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
- Break Tank system
- 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
- Thermal and acoustic insulation of both the machine and tanks
- 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
- ACID PROOF stainless steel boilers in AISI 316, fully insulated to reduce thermal loss.
- Vertical self-cleaning pumps
- Booster pump
- Reinforced triple rinse 3R+ : improved consumptions (reverse osmosis on request)
- CPF System: Controlled Pressure Flow
- Water, energy consumptions and working time control system



## FEATURES

### OPTIONS

- Five different conveyor belts available, also with cutlery lane
- Different types of dryers: double skin dryer on module (with or without turboblowers) or on shelf
- Possible working modes for dryer unit: all off, only fan, half power 4,5 kW + fan, total power 9 kW + fan
- **NEW:** double skin lateral dryer on shelf: innovative system with upper fan for improved drying results
- Two types of steam condensers available
- Three models of heat recovery to be chosen
- HDRF: patented insulated linear system of dryer and heat recovery Steam-heated system available. Self-cleaning of the heat exchanger included"
- **NEW:** fourth reinforced rinse 4R+ con reverse osmotic water on a separate module
- AS6 Automatic shower with EASY+ with filter system
- Dispensers kit with peristaltic pump, for detergent as well as rinse-aid
- CONNECTIVITY remote control compliant with the HACCP norms (on request)
- Delivery in two or more parts, to ease installation operations
- Automatic self-cleaning of the machine available, with dedicated booster pump on request
- STOCK: Dedicated space for detergent and rinse-aid jugs
- S/S pumps
- Extra power in the boiler

## STANDARD BELTS



Belt for plates and optional cutlery lane



Belt for glasses



Belt for trays and utensils

## OPTIONAL BELTS



Belt for hospitals



Belt for thermal trays

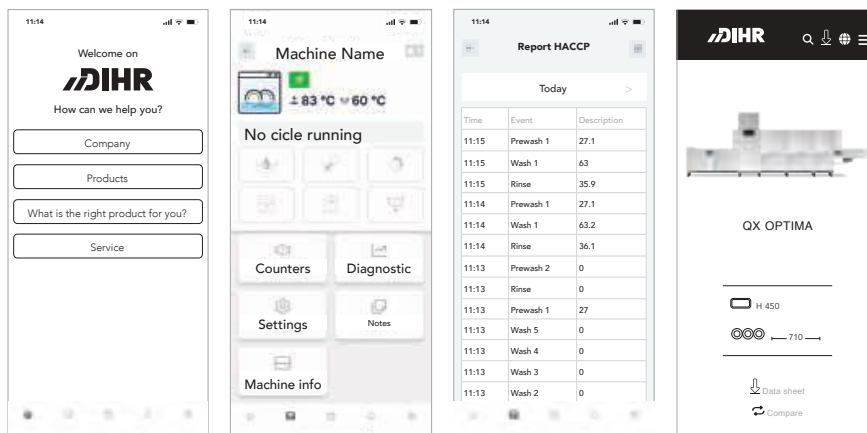


Belt for in-flight catering

## CONNECTIVITY 4.0 & APP

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. Thanks to our brand new App, you will have access to connected machines and all commercial and technical documentation.



## SMART LABEL HOST 2023 FOR FUNCTIONAL EFFICIENCY

According to the DIHR's sustainability vision and attention to customer operating costs, the QX range of flight conveyor dishwashers has been renewed. The result is a great reduction in water consumption: more than 35% when compared to the previous version, an important figure in today's environmental and economic needs. To do so, new rinse and pre-rinse arms and ramps have been designed to achieve one of the lowest consumption levels in our sector. With lower water, DIHR continues to ensure high quality rinsing results. Indeed, a higher washing pressure guarantees optimal results with the removal of all the chemicals present on the dishes. Such reduction of water also means significant savings in terms of detergent and energy, that have become very high expenditure items.



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



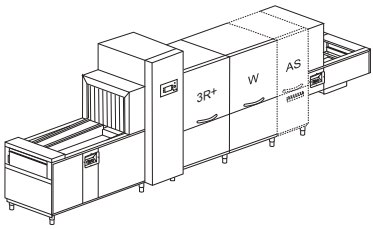


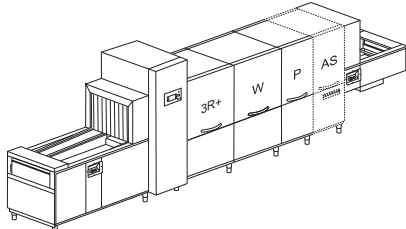

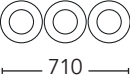
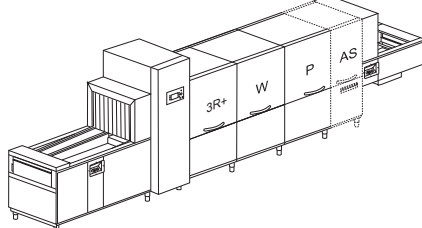

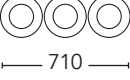
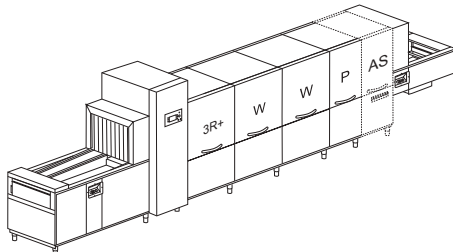

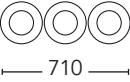
In case of problem, the machine promptly alerts you. The technician can intervene remotely to solve the problem or anticipate the needed parts for an on-site intervention.



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 250 10 SPEEDS</b>				
				<b>QX 250</b>
	400 V 3N ~ 50 Hz 24,6 kW	 450 H		
		 710	5500x1110 2070/2200H 715 kg	<b>QX 250 AS6</b>
	400 V 3N ~ 50 Hz 3,1 kW 35 kg/h	1950 / 3690 dishes / h  2850* dishes / h	AS6 +600 mm	<b>QX 250 V</b>  <b>QX 250 V AS6</b>
<b>QX 380 10 SPEEDS</b>				
				<b>QX 380</b>
	400 V 3N ~ 50 Hz 25,55 kW	 450 H		
		 710	6100x1110 2070/2200H 850 kg	<b>QX 380 AS6</b>
	400 V 3N ~ 50 Hz 4,05 kW 35 kg/h	2400 / 4050 dishes / h  3660* dishes / h	AS6 +600 mm	<b>QX 380 V</b>  <b>QX 380 V AS6</b>
<b>QX 420 10 SPEEDS</b>				
				<b>QX 420</b>
	400 V 3N ~ 50 Hz 26,6 kW	 450 H		
		 710	6400x1110 2070/2200H 865 kg	<b>QX 420 AS6</b>
	400 V 3N ~ 50 Hz 5,1 kW 35 kg/h	3000 / 4800 dishes / h  4200* dishes / h	AS6 +600 mm	<b>QX 420 V</b>  <b>QX 420 V AS6</b>
<b>QX 540 10 SPEEDS</b>				
				<b>QX 540</b>
	400 V 3N ~ 50 Hz 41,05 kW	 450 H		
		 710	7000x1110 2070/2200H 1000 kg	<b>QX 540 AS6</b>
	400 V 3N ~ 50 Hz 6,05 kW 58 kg/h	4200 / 6450 dishes / h  5100* dishes / h	AS6 +600 mm	<b>QX 540 V</b>  <b>QX 540 V AS6</b>



Model	Voltage	Capacity	Dimensions	Code
QX 600 10 SPEEDS				
	400 V 3N ~ 50 Hz 43,6 kW		7300x1110x2070/2200H 1015 kg	QX 600
				QX 600 AS6
	400 V 3N ~ 50 Hz 7,1 kW 60 kg/h	4350 / 6750 dishes / h	AS6 +600 mm	QX 600 V
		5550* dishes / h		QX 600 V AS6
QX 680 10 SPEEDS				
	400 V 3N ~ 50 Hz 58,05 kW		8300x1110x2070/2200H 1150 kg	QX 680
				QX 680 AS6
	400 V 3N ~ 50 Hz 8,05 82 kg/h	5250 / 8100 dishes / h	AS6 +600 mm	QX 680V
		5550* dishes / h		QX 680V AS6
QX 780 10 SPEEDS				
	400 V 3N ~ 50 Hz 59,1 kW		8600x1110x2070/2200H 1165 kg	QX 780
				QX 780 AS6
	400 V 3N ~ 50 Hz 9,1 kW 82 kg/h	5850 / 9000 dishes / h	AS6 +600 mm	QX 780 V
		6900* dishes / h		QX 780 V AS6

- P** Prewash  
**W** Wash  
**3R+** Reinforced triple rinse with low water consumption: double pre-rinse + rinse on module  
**AS6** Automatic shower with filter drawer +600 mm  
**V** Steam-heated  
**\*** Productivity according to DIN SPEC 10534 regulation ( contact time )

EAC label upon request

Option compatibility to be confirmed by the manufacturer after verification

## OPTIONS

				AUTOTIMER	PRE DOS	DDE-GROUP	DOS/S	SAN
Model	220-240 V 3 50 Hz	380-415 V 3N 50 Hz	60 Hz	Autotimer	DIHR disp. connections	Dispensers kit	Dispenser with probe	Sanitization system
<b>QX 250</b>	+ 2%	●	+ 3%	●	●	€	€	€
<b>QX 250 AS6</b>	+ 2%	●	+ 3%	●	●	€	€	€
<b>QX 250 V</b>	+ 1%	●	+ 3%	●	●	€	€	€
<b>QX 250 V AS6</b>	+ 1%	●	+ 3%	●	●	€	€	€
<b>QX 380</b>	+ 2%	●	+ 3%	●	●	€	€	€
<b>QX 380 AS6</b>	+ 2%	●	+ 3%	●	●	€	€	€
<b>QX 380 V</b>	+ 1%	●	+ 3%	●	●	€	€	€
<b>QX 380 V AS6</b>	+ 1%	●	+ 3%	●	●	€	€	€
<b>QX 420</b>	+ 2%	●	+ 3%	●	●	€	€	€
<b>QX 420 AS6</b>	+ 2%	●	+ 3%	●	●	€	€	€
<b>QX 420 V</b>	+ 1%	●	+ 3%	●	●	€	€	€
<b>QX 420 V AS6</b>	+ 1%	●	+ 3%	●	●	€	€	€
<b>QX 540</b>	+ 2%	●	+ 3%	●	●	€	€	€
<b>QX 540 AS6</b>	+ 2%	●	+ 3%	●	●	€	€	€
<b>QX 540 V</b>	+ 1%	●	+ 3%	●	●	€	€	€
<b>QX 540 V AS6</b>	+ 1%	●	+ 3%	●	●	€	€	€
<b>QX 600</b>	+ 2%	●	+ 3%	●	●	€	€	€
<b>QX 600 AS6</b>	+ 2%	●	+ 3%	●	●	€	€	€
<b>QX 600 V</b>	+ 1%	●	+ 3%	●	●	€	€	€
<b>QX 600 V AS6</b>	+ 1%	●	+ 3%	●	●	€	€	€
<b>QX 680</b>	+ 2%	●	+ 3%	●	●	€	€	€
<b>QX 680AS6</b>	+ 2%	●	+ 3%	●	●	€	€	€
<b>QX 680V</b>	+ 1%	●	+ 3%	●	●	€	€	€
<b>QX 680V AS6</b>	+ 1%	●	+ 3%	●	●	€	€	€
<b>QX 780</b>	+ 2%	●	+ 3%	●	●	€	€	€
<b>QX 780 AS6</b>	+ 2%	●	+ 3%	●	●	€	€	€
<b>QX 780 V</b>	+ 1%	●	+ 3%	●	●	€	€	€
<b>QX 780 V AS6</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

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	SMART DRIVE+
Model	Booster pump sanitiz.	Thermoacoustic insulation	Tank insulation	Connectivity (HACCP)	Extra power	Booster pump	Smart drive 10 speeds
<b>QX 250</b>	€	●	●	€	€	●	●
<b>QX 250 AS6</b>	€	●	●	€	€	●	●
<b>QX 250 V</b>	€	●	●	€	□	●	●
<b>QX 250 V AS6</b>	€	●	●	€	□	●	●
<b>QX 380</b>	€	●	●	€	€	●	●
<b>QX 380 AS6</b>	●	●	●	€	€	●	●
<b>QX 380 V</b>	€	●	●	€	□	●	●
<b>QX 380 V AS6</b>	●	●	●	€	□	●	●
<b>QX 420</b>	€	●	●	€	€	●	●
<b>QX 420 AS6</b>	●	●	●	€	€	●	●
<b>QX 420 V</b>	€	●	●	€	□	●	●
<b>QX 420 V AS6</b>	●	●	●	€	□	●	●
<b>QX 540</b>	●	●	●	€	€	●	●
<b>QX 540 AS6</b>	●	●	●	€	€	●	●
<b>QX 540 V</b>	●	●	●	€	€	●	●
<b>QX 540 V AS6</b>	●	●	●	€	€	●	●
<b>QX 600</b>	●	●	●	€	€	●	●
<b>QX 600 AS6</b>	●	●	●	€	€	●	●
<b>QX 600 V</b>	●	●	●	€	€	●	●
<b>QX 600 V AS6</b>	●	●	●	€	€	●	●
<b>QX 680</b>	●	●	●	€	€	●	●
<b>QX 680AS6</b>	●	●	●	€	€	●	●
<b>QX 680V</b>	●	●	●	€	€	●	●
<b>QX 680V AS6</b>	●	●	●	€	€	●	●
<b>QX 780</b>	●	●	●	€	€	●	●
<b>QX 780 AS6</b>	●	●	●	€	€	●	●
<b>QX 780 V</b>	●	●	●	€	□	●	●
<b>QX 780 V AS6</b>	●	●	●	€	□	●	●

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

**XP** In case of cold water supply for rinse 8 °C 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 to install the heat recovery system.

Option compatibility to be confirmed by the manufacturer after verification

## OPTIONS

Model	Master switch	Surface filters	Peak-cut for DIHR dosing	Estimated consumption readout	PI	1-DRAIN
					S/S pumps	Centralized drain
<b>QX 250</b>	●	●	●	●	€	●
<b>QX 250 AS6</b>	●	●	●	●	€	●
<b>QX 250 V</b>	●	●	●	●	€	●
<b>QX 250 V AS6</b>	●	●	●	●	€	●
<b>QX 380</b>	●	●	●	●	€	●
<b>QX 380 AS6</b>	●	●	●	●	€	●
<b>QX 380 V</b>	●	●	●	●	€	●
<b>QX 380 V AS6</b>	●	●	●	●	€	●
<b>QX 420</b>	●	●	●	●	€	●
<b>QX 420 AS6</b>	●	●	●	●	€	●
<b>QX 420 V</b>	●	●	●	●	€	●
<b>QX 420 V AS6</b>	●	●	●	●	€	●
<b>QX 540</b>	●	●	●	●	€	●
<b>QX 540 AS6</b>	●	●	●	●	€	●
<b>QX 540 V</b>	●	●	●	●	€	●
<b>QX 540 V AS6</b>	●	●	●	●	€	●
<b>QX 600</b>	●	●	●	●	€	●
<b>QX 600 AS6</b>	●	●	●	●	€	●
<b>QX 600 V</b>	●	●	●	●	€	●
<b>QX 600 V AS6</b>	●	●	●	●	€	●
<b>QX 680</b>	●	●	●	●	€	●
<b>QX 680AS6</b>	●	●	●	●	€	●
<b>QX 680V</b>	●	●	●	●	€	●
<b>QX 680V AS6</b>	●	●	●	●	€	●
<b>QX 780</b>	●	●	●	●	€	●
<b>QX 780 AS6</b>	●	●	●	●	€	●
<b>QX 780 V</b>	●	●	●	●	€	●
<b>QX 780 V AS6</b>	●	●	●	●	€	●

● Standard

---- Not available

**LANE** Only with DRF69 - DRF6V

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

**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	Detergent economizer	Special belt	Cutlery lane	Price for division	Break tank	DVGW
<b>QX 250</b>	●	●	+ 7 %	----	€	●	€
<b>QX 250 AS6</b>	●	●	+ 7 %	----	€	●	€
<b>QX 250 V</b>	●	●	+ 7 %	----	€	●	€
<b>QX 250 V AS6</b>	●	●	+ 7 %	----	€	●	€
<b>QX 380</b>	●	●	+ 7 %	----	€	●	€
<b>QX 380 AS6</b>	●	●	+ 7 %	----	€	●	€
<b>QX 380 V</b>	●	●	+ 7 %	----	€	●	€
<b>QX 380 V AS6</b>	●	●	+ 7 %	----	€	●	€
<b>QX 420</b>	●	●	+ 7 %	+ 5 %	€	●	€
<b>QX 420 AS6</b>	●	●	+ 7 %	----	€	●	€
<b>QX 420 V</b>	●	●	+ 7 %	+ 5 %	€	●	€
<b>QX 420 V AS6</b>	●	●	+ 7 %	----	€	●	€
<b>QX 540</b>	●	●	+ 7 %	----	€	●	€
<b>QX 540 AS6</b>	●	●	+ 7 %	----	€	●	€
<b>QX 540 V</b>	●	●	+ 7 %	----	€	●	€
<b>QX 540 V AS6</b>	●	●	+ 7 %	----	€	●	€
<b>QX 600</b>	●	●	+ 7 %	+ 5 %	€	●	€
<b>QX 600 AS6</b>	●	●	+ 7 %	----	€	●	€
<b>QX 600 V</b>	●	●	+ 7 %	+ 5 %	€	●	€
<b>QX 600 V AS6</b>	●	●	+ 7 %	----	€	●	€
<b>QX 680</b>	●	●	+ 7 %	----	€	●	€
<b>QX 680AS6</b>	●	●	+ 7 %	----	€	●	€
<b>QX 680V</b>	●	●	+ 7 %	----	€	●	€
<b>QX 680V AS6</b>	●	●	+ 7 %	----	€	●	€
<b>QX 780</b>	●	●	+ 7 %	+ 5 %	€	●	€
<b>QX 780 AS6</b>	●	●	+ 7 %	----	€	●	€
<b>QX 780 V</b>	●	●	+ 7 %	+ 5 %	€	●	€
<b>QX 780 V AS6</b>	●	●	+ 7 %	----	€	●	€

Option compatibility to be confirmed by the manufacturer after verification

## OPTIONS

	NZ3	NZ6	NZH6	DRF68	DRF69	DRF6V	DRF70	DRF7V	DRF99M	DRF9VM	DRF99MB	DRF9VMB
Model	Neutral zone 300	Neutral zone 600	Neutral zone for dryer 600	Shelf dryer	Shelf dryer	Steam-heated shelf dryer	Shelf dryer	Steam-heated shelf dryer	Stage Dryer	Steam heated stage dryer	Stage dryer with blowers	Steam heated stage dryer with blowers
<b>QX 250 - QX 250 AS6</b>	€	€	€	€	€	----	€	----	€	----	€	----
<b>QX 250 V - QX 250 V AS6</b>	€	€	€	€	€	€	€	€	€	€	€	€
<b>QX 380 - QX 380 AS6</b>	€	€	€	€	€	----	€	----	€	----	€	----
<b>QX 380 V - QX 380 V AS6</b>	€	€	€	€	€	€	€	€	€	€	€	€
<b>QX 420 - QX 420 AS6</b>	€	€	€	€	€	----	€	----	€	----	€	----
<b>QX 420 V - QX 420 V AS6</b>	€	€	€	€	€	€	€	€	€	€	€	€
<b>QX 540 - QX 540 AS6</b>	€	€	€	€	€	----	€	----	€	----	€	----
<b>QX 540 V - QX 540 V AS6</b>	€	€	€	€	€	€	€	€	€	€	€	€
<b>QX 600 - QX 600 AS6</b>	€	€	€	€	€	----	€	----	€	----	€	----
<b>QX 600 V - QX 600 V AS6</b>	€	€	€	€	€	€	€	€	€	€	€	€
<b>QX 680 - QX 680AS6</b>	€	€	€	€	€	----	€	----	€	----	€	----
<b>QX 680V - QX 680V AS6</b>	€	€	€	€	€	€	€	€	€	€	€	€
<b>QX 780 - QX 780 AS6</b>	€	€	€	€	€	----	€	----	€	----	€	----
<b>QX 780 V - QX 780 V AS6</b>	€	€	€	€	€	€	€	€	€	€	€	€

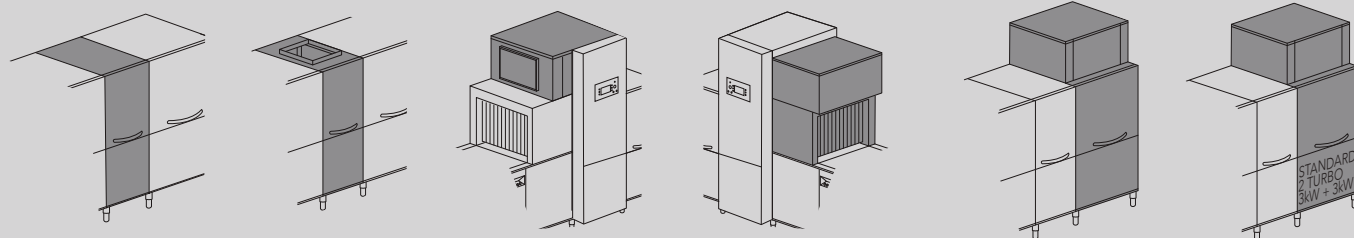
---- Not available

**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

**All dryers are double skin**



**NZ3** + 300 mm  
Neutral zone

**NZH6** + 600 mm  
Neutral zone with door for  
dryer

**DRF68** 9 kW  
Shelf drying compact

**DRF69** 9 kW  
Shelf dryer

**DRF6V**  
Steam-heated shelf dryer

**DRF70**  
Double skin lateral shelf dryer with  
upper fan

**DRF7V**  
Steam-heated double skin shelf  
lateral dryer with upper fan

**DRF99M**  
+ 900 mm - 9 kW  
Dryer module

**DRF9VM** + 900 mm  
Steam-heated dryer  
module

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

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

	SCF10	SCF15	HRF15	HRF20	HRPF40	3R+	4R+ RO	STOCK	HDRF	HDRFV
Model	Steam condenser	Steam condenser	Heat recovery	Heat recovery	Heat recovery	Triple reinfor- ced rinse	Quadruple reinforced rinse with RO	Chemicals compartment	Heat recovery with dryer	Heat recovery with dryer
<b>QX 250 - QX 250 AS6</b>	€	€	€	€	€	●	€	€	€	----
<b>QX 250 V - QX 250 V AS6</b>	€	€	€	€	€	●	€	€	----	€
<b>QX 380 - QX 380 AS6</b>	€	€	€	€	€	●	€	€	€	----
<b>QX 380 V - QX 380 V AS6</b>	€	€	€	€	€	●	€	€	----	€
<b>QX 420 - QX 420 AS6</b>	€	€	€	€	€	●	€	€	€	----
<b>QX 420 V - QX 420 V AS6</b>	€	€	€	€	€	●	€	€	----	€
<b>QX 540 - QX 540 AS6</b>	€	€	€	€	€	●	€	€	€	----
<b>QX 540 V - QX 540 V AS6</b>	€	€	€	€	€	●	€	€	----	€
<b>QX 600 - QX 600 AS6</b>	€	€	€	€	€	●	€	€	€	----
<b>QX 600 V - QX 600 V AS6</b>	€	€	€	€	€	●	€	€	----	€
<b>QX 680 - QX 680AS6</b>	€	€	€	€	€	●	€	€	€	----
<b>QX 680V - QX 680V AS6</b>	€	€	€	€	€	●	€	€	----	€
<b>QX 780 - QX 780 AS6</b>	€	€	€	€	€	●	€	€	€	----
<b>QX 780 V - QX 780 V AS6</b>	€	€	€	€	€	●	€	€	----	€

**DRF99M - DRF99VM - DRF99MB**

Module with front door

**SCF15**

Not available with optional dryer

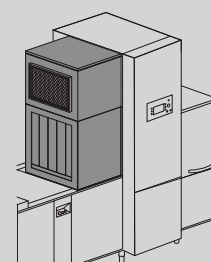
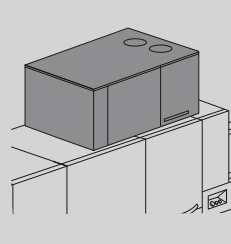
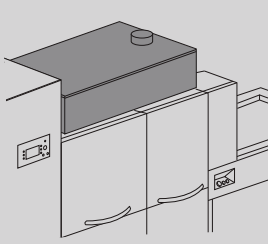
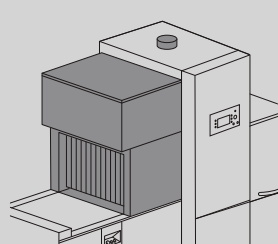
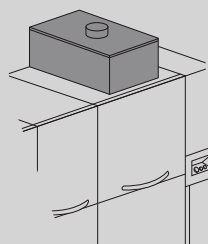
**3R+**

Reinforced triple rinse: Improved consumptions (with reverse osmosis water on request). With separate module: 4R + RO. With osmotic water supply and electrical conductivity lower than 200 microsiemens, it is mandatory to install a stainless steel heat exchanger

**HRF15 - HRF20 - HRPF40 - HDRF - HDRFV**

In case of cold water supply for rinse (8-15 °C), we recommend to install the heat recovery system as optional.

Option compatibility to be confirmed by the manufacturer after verification


**SCF10**

Steam condenser

**HRF15**

Reinforced compact  
heat recovery

**SCF15**

Reinforced steam condenser

**HRF20**

Heat recovery

**HRPF40**

Heat recovery  
with heat pump

**HDRF**

Electric dryer 9 kW  
+ heat recovery

**HDRFV**

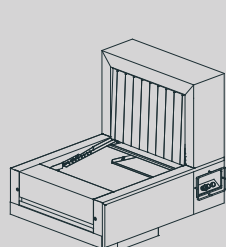
Steam heated dryer +  
heat recovery

## OPTIONS

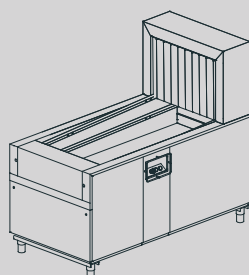
	MI900	MI1200	MIS1200	MI1500	MI1800	MI2200	MIR2200
Model	Entry mod. 900	Entry mod. 1200	Over. entry mod. 1200	Entry mod. 1500	Entry mod. 1800	Entry mod. 2200	Lowered belt entry mod. 2200
<b>QX 250 - QX 250 AS6</b>	€	€	●	€	€	€	€
<b>QX 250 V - QX 250 V AS6</b>	€	€	●	€	€	€	€
<b>QX 380 - QX 380 AS6</b>	€	€	●	€	€	€	€
<b>QX 380 V - QX 380 V AS6</b>	€	€	●	€	€	€	€
<b>QX 420 - QX 420 AS6</b>	€	€	●	€	€	€	€
<b>QX 420 V - QX 420 V AS6</b>	€	€	●	€	€	€	€
<b>QX 540 - QX 540 AS6</b>	€	€	●	€	€	€	€
<b>QX 540 V - QX 540 V AS6</b>	€	€	●	€	€	€	€
<b>QX 600 - QX 600 AS6</b>	€	€	●	€	€	€	€
<b>QX 600 V - QX 600 V AS6</b>	€	€	●	€	€	€	€
<b>QX 680 - QX 680AS6</b>	€	€	●	€	€	€	€
<b>QX 680V - QX 680V AS6</b>	€	€	●	€	€	€	€
<b>QX 780 - QX 780 AS6</b>	€	€	●	€	€	€	€
<b>QX 780 V - QX 780 V AS6</b>	€	€	●	€	€	€	€

- Standard
- Upon request
- Not available

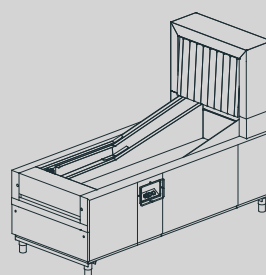
Option compatibility to be confirmed by the manufacturer after verification



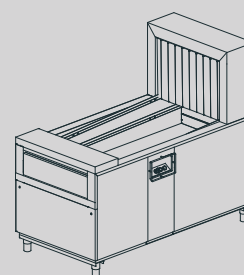
Overhanging entry module



Entry module



Lowered belt entry module



Exit module



	MI2700	MIR2700	EM900	EM1200	EM1500	EM1800	EM2200	EM2700
Model	Entry mod. 2700	Lowered belt entry mod. 2700	Exit mod. 900	Exit mod. 1200	Exit mod. 1500	Exit mod. 1800	Exit mod. 2200	Exit mod. 2700
<b>QX 250 - QX 250 AS6</b>	€	€	□	□	□	●	€	€
<b>QX 250 V - QX 250 V AS6</b>	€	€	□	□	□	●	€	€
<b>QX 380 - QX 380 AS6</b>	€	€	□	□	□	●	€	€
<b>QX 380 V - QX 380 V AS6</b>	€	€	□	□	□	●	€	€
<b>QX 420 - QX 420 AS6</b>	€	€	□	□	□	●	€	€
<b>QX 420 V - QX 420 V AS6</b>	€	€	□	□	□	●	€	€
<b>QX 540 - QX 540 AS6</b>	€	€	□	□	□	●	€	€
<b>QX 540 V - QX 540 V AS6</b>	€	€	□	□	□	●	€	€
<b>QX 600 - QX 600 AS6</b>	€	€	□	□	□	●	€	€
<b>QX 600 V - QX 600 V AS6</b>	€	€	□	□	□	●	€	€
<b>QX 680 - QX 680AS6</b>	€	€	□	□	□	□	●	€
<b>QX 680V - QX 680V AS6</b>	€	€	□	□	□	□	●	€
<b>QX 780 - QX 780 AS6</b>	€	€	□	□	□	□	●	€
<b>QX 780 V - QX 780 V AS6</b>	€	€	□	□	□	□	●	€

	Description	Capacity	Dimensions	Code	
	REUSABLE CUP BASKET *Only with flat belt	5x5 Glass 30 < Ø < 90 mm H max 185 mm	500x500x235 H	<b>C 135</b> 	
	NARROW MESH CUTLERY BASKET		500x500x106 H	<b>C 41</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>C 111</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>	





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

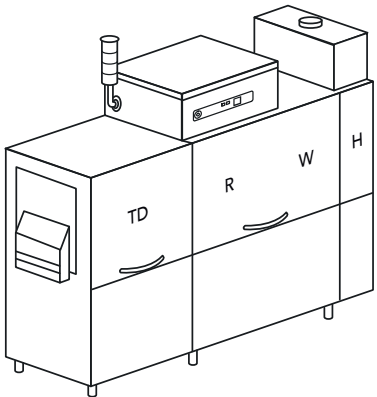



## SELF-CLEANING

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

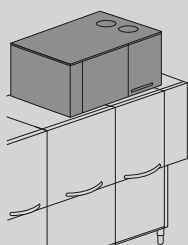
Model	Voltage	Capacity	Dimensions	Code
<b>TX 1600</b>				
	400 V 3N ~ 50 Hz 40,07 kW 8,4 - 13,1 m/min Cold water supply	 Length max: 587 Width max: 370 Depth max: 35	2575x805 2040/2120 H 485 kg	<b>TX 1600</b>

<b>W</b>	Wash
<b>R</b>	Single rinse
<b>TD</b>	Cold dryer with turbo blowers
<b>H</b>	Heat recovery

## OPTIONS

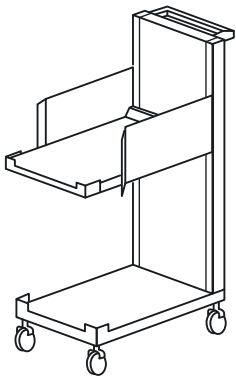

					DDE-GROUP	DOS/S	PAP	DRIVE
Model	220-240 V 3 50 Hz	380-415 V 3N 50 Hz	60 Hz	Trays accumulator	Dispensers kit	Dispenser with probe	Booster pump	Smart drive
<b>TX 1600</b>	€	●	+3%	●	€	€	€	€

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



### HRP40

Heat recovery  
with heat pump

Model	Capacity	Dimensions	Code
<b>PF TROLLEY FOR TRAYS</b>			
	 Length max: 587 Width max: 370 Depth max: 35	800x500x900 H 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 system	Booster pump sanitiz.	Break tank
<b>TX 1600</b>	€	€	€	●	●	€	€	€	€

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

**DWI** Insulation option for the tunnel only, dryer excluded.

**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

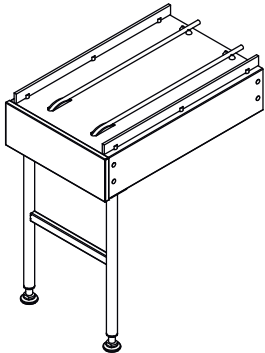

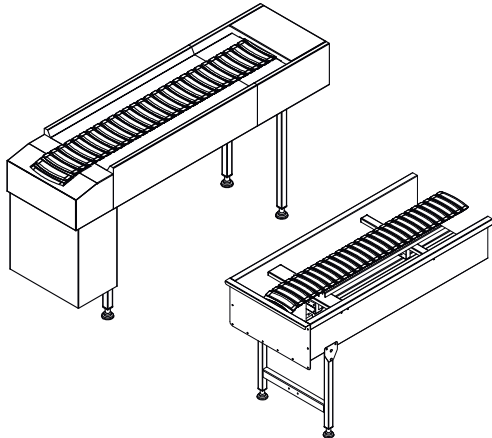


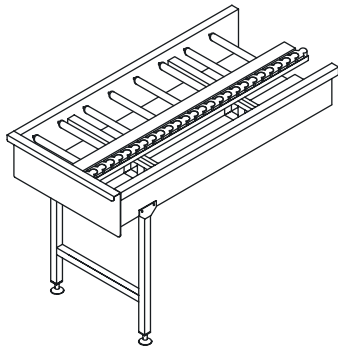

EAC label upon request



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	 530x325x35 H	<b>BCC</b>	upon request
	230 V 50 Hz			
	230 V 3 50 Hz			
	Special voltages on request			
<b>SLAT CONVEYOR FOR TRAYS OR RACKS</b>				
	400 V 3N 50 Hz	 530x325x35 H	<b>SCT</b> trays	upon request
	230 V 50 Hz			
	230 V 3 50 Hz			
	Special voltages on request	 500x500	<b>SCR</b> racks	upon request
<b>CARDAN CHAIN CONVEYOR</b>				
	400 V 3N 50 Hz	 500x500	<b>CCC</b>	upon request
	230 V 50 Hz			
	230 V 3 50 Hz			
	Special voltages on request			



The technology of the LP line will lead you in an easy and intuitive way, through the functions of your LP washer, directly from the control panel. The TFT color display (LP1 S8 PLUS / LP2 S PLUS / LP3 S PLUS / LP4 S8 PLUS / LP1 MAXXI PLUS) eases the visualization of the working temperatures and the set wash cycles, both easily modifiable. With the new motorized valve implemented on the LP2 S PLUS, LP3 S PLUS and LP4 S8 PLUS, together with the possibility of scheduling the start of the cycle, we greatly facili-

tated the use and maintenance of these models. The two-level self-diagnosis system, also present on the LP1 S8 PLUS / LP1 MAXXI PLUS, allows you to report any anomaly very accurately. Besides, the optimized Optimal Rinse rinsing system, the additional Energy Saving function, the high-level performance and high quality of our materials, the competitiveness and versatility of our LP range reach levels that are hard to find on the market.



## FEATURES LP1 S4 - LP1 S5 PLUS

- Four wash cycles (customizable for LP1 S4)
- Soft Start wash pump (LP1 S4)
- New intuitive electronic control panel (LP1 S4)
- High capacity in small dimensions
- Versatility of use
- Double skin
- Deep-formed tank
- Triple pump filter (LP1 S4)
- Trays (600x400 mm with 90° angle) and EURONORM crates 600x400x400H (with specific griddle 575010)
- Automatic self-cleaning cycle
- PLUS system for a constant rinse (LP1 S5 PLUS)
- Built-in water softener available with automatic regeneration cycle (LP1 S4) (on request)
- CONNECTIVITY remote control compliant with the HACCP norms (on request for LP1 S4)

## FEATURES LP1 MAXXI PLUS H+

### STANDARD

- Basket 600 x 500 mm
- Useful height 450 mm
- 6 wash cycles: 4 customizable cycles
- Easy and intuitive electronic control panel
- Double skin insulated hood
- Deep tank
- Double tank filters, with dirt collection system and pump filter (improved system for a better filtration of the wash water)
- Self-cleaning vertical pump
- Water consumption and working time control system
- Easy to access for maintenance
- Anti-drop roof panel
- Easily removable basket support
- Linear or corner layouts
- Self-cleaning cycle
- The PLUS system grants a constant rinse temperature and pressure
- Peristaltic rinse aid dispenser included with dosage adjustable from the control panel

### OPTIONS

- ENERGY SAVING HR system: heat recovery and steam condenser
- DA: built-in water softener with automatic regeneration
- CONNECTIVITY remote control compliant with the HACCP norms
- Remote control panel available on request instead of the standard control panel (PLUS versions)
- Predisposition for connection to an external device of reverse osmosis





## FEATURES LP1 800

- LED control panel with four programmable cycles
- Max loading 805 mm
- Double skin door
- Deep-formed tank
- Double tank filter + pump filter
- Standard booster pump
- Anti-drop roof panel
- Automatic Self-cleaning cycle
- Basket 550x665 mm
- Stainless steel wash and rinse arms



## NEW ELECTRONIC CONTROL PANEL

- LED electronic control panel
- Intuitive START button with multi-color backlight for quick viewing of machine status
- Display of wash and rinse temperatures, cycle progress, selected cycle, machine status (stand-by, end of cycle, etc.) and main warnings description (door opening, drainage, etc.)
- Language selection not available
- 4 programmable cycles (2 - 4 - 6 - 8 minutes)
- CONNECTIVITY remote control compliant with the HACCP norms (on request)



## FEATURES LP1 S8 PLUS - LP2 S PLUS - LP3 S PLUS - LP4 S8 PLUS

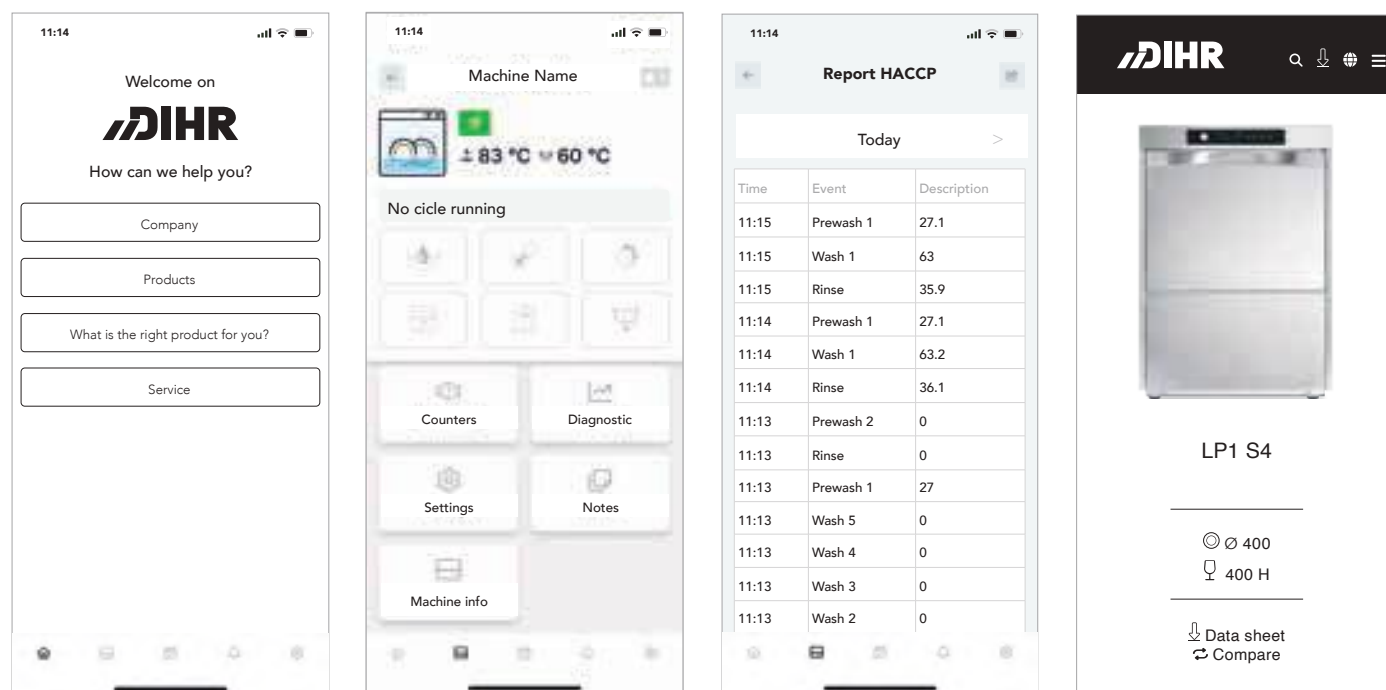
- Electronic with energy saving system
- Double skin
- Standard rinse pump
- Self-cleaning vertical pump
- Deep-formed chair tank
- Stainless steel independent wash/rinse arms
- Double tank filter with dirt collection system
- Thermostop to grant the rinse temperature according to HACCP regulations
- Multichromatic START key
- Automatic self-cleaning cycle
- Standard peristaltic rinse-aid dispenser
- Four customizable wash cycles
- The wash pump activate one after the other to reduce the electric peak (LP2 S PLUS / LP3 S PLUS / LP4 S8 PLUS)
- Double skin door that can be used as a countertop
- Innovative drain valve system (LP2 S PLUS / LP3 S PLUS / LP4 S8 PLUS) for automatized drain
- 5" TFT touch display with soft touch membrane keys
- Optional heat recovery (HR)
- CONNECTIVITY remote control compliant with the HACCP norms (on request)

## CONNECTIVITY 4.0 & APP

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. Thanks to our brand new App, you will have access to connected machines and all commercial and technical documentation.



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.



STEAM  
RECOVERY



ENERGY  
SAVINGS



SUSTAINABILITY



## HR:

### HEAT RECOVERY SYSTEM

With the DIHR warewashing models LP1 S8 HR PLUS / LP2 S HR PLUS / LP3 S HR PLUS / LP4 S8 HR PLUS / LP1 MAXXI HR PLUS / LP1 MAXXI PLUS, up to 50% of energy costs can be saved!

The HR system is an heat exchanger: the moist warm water vapour is drawn directly out of the machine when the door is closed, and used for pre-heating the cold water supplied up to around 50°C. As a result, the energy required to reach the final rinse temperature (approx. 85°C) is dramatically reduced.

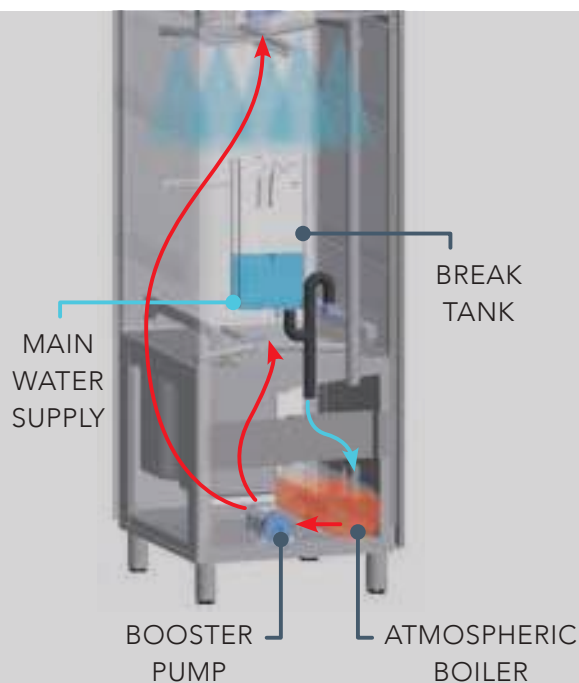
Depending on the model you can save between 3,5k Wh and 5,5k Wh.

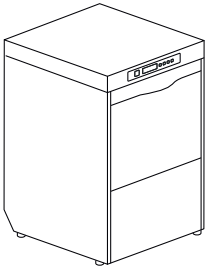





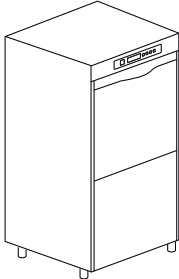




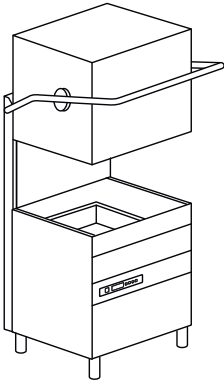






DIHR HR technology improves the room's air quality and climate as well. The heat exchanger reduces the exhaust air temperature by more than an half.

The entire humidity volume is cut down by approx.-20% of the equivalent machine without a heat recovery unit. This permanently improves the operators' comfort.

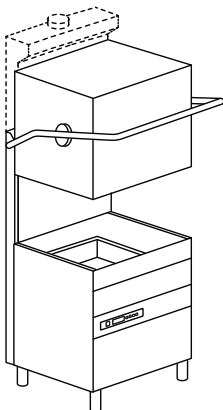








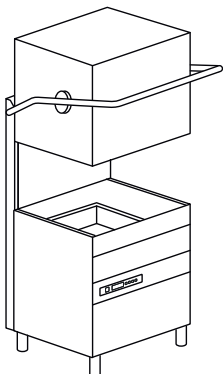








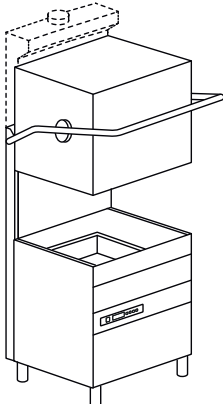








## PLUS SYSTEM

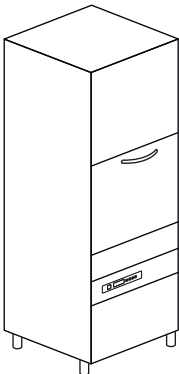



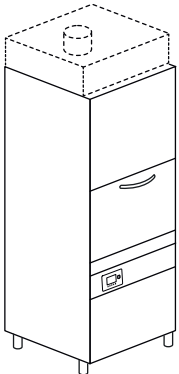



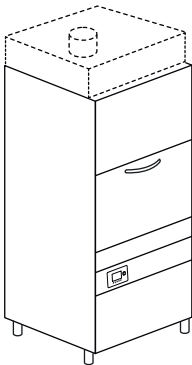



The rinse cycle is stabilized at 85°C temperature and flows at a constant pressure, thanks to the atmospheric boiler which avoids to add fresh water from the mains, when rinsing. Moreover the PLUS System grants a better control and a correct dosage of rinse-aid at every cycle.

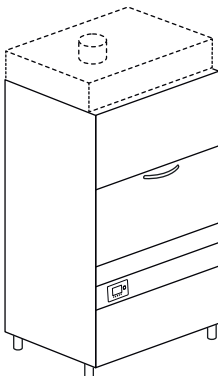



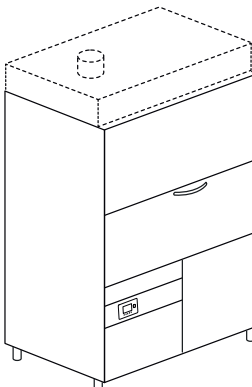






Model		Voltage	Capacity	Dimensions	Code
<b>LP1 S4</b> 4 PROGRAMS					
	 <p>RACK EQUIPMENT 1 X 575005 1 X C44 1 X C86/A 1 X 575010</p>	Multivoltage		600 x 680 x 850 H	<b>LP1 S4</b>
		Standard 400 V 3N 50 Hz 6,7 kW	400 H	68 kg	
		or 230 V 3 50 Hz 6,7 kW		600 x 400 x 25 H	<b>LP1 S4 DA</b>
		or 230 V 50 Hz 6,7 kW	Ø 400		
				600 x 400 x 400 H	Surface filters
			500x500		
<b>LP1 S5 PLUS</b> 4 PROGRAMS					
	 <p>RACK EQUIPMENT 1 X 575005 1 X 575010 1 X C132 1 X C86/A</p>	400 V 3N ~ 50 Hz 10,2 kW		600 x 700 x 1380 H	<b>LP1 S5 PLUS</b>
			440 H	100 kg	
				600x400x25 H	
			500x500		
					
			500x610		
<b>LP1 MAXXI PLUS</b> ELECTRONIC 4 PROGRAMS					
	 <p>RACK EQUIPMENT 1 X C136 1 X C137 1 X C86/A 1 X C139</p>	400 V 3N ~ 50 Hz 10,5 kW		800x735x	<b>LP1 MAXXI PLUS</b>
			450 H	1490/1961 H	
				120 kg	<b>LP1 MAXXI PLUS DA</b>
			Ø 310	600x400x25 H	
					
			500x600		
					
			500x600		
					
			500x600		



Model	Voltage	Capacity	Dimensions	Code	
LP1 MAXXI HR PLUS ELECTRONIC 4 PROGRAMS - HR: HEAT RECOVERY					
	<div>RACK EQUIPMENT 1 X C136 1 X C137 1 X C86/A 1 X C139</div> 	400 V 3N ~ 50 Hz 10,5 kW	 450 H	800x735x2162 H 150 kg   600x400x25 H	LP1 MAXXI HR PLUS  LP1 MAXXI HR PLUS DA
			 Ø 310		
			 500x600		
			 500x600		
			 500x600		
			 500x600		
LP1 MAXXI PLUS LIFT ELECTRONIC 4 PROGRAMS					
	<div>RACK EQUIPMENT 1 X C136 1 X C137 1 X C86/A 1 X C139</div> 	400 V 3N ~ 50 Hz 10,5 kW	 450 H	800x735x 1490/1961 H 120 kg   600x400x25 H	LP1 MAXXI PLUS LIFT  LP1 MAXXI PLUS LIFT DA
			 Ø 310		
			 500x600		
			 500x600		
			 500x600		
			 500x600		
LP1 MAXXI HR PLUS LIFT ELECTRONIC 4 PROGRAMS - HR: HEAT RECOVERY					
	<div>RACK EQUIPMENT 1 X C136 1 X C137 1 X C86/A 1 X C139</div> 	400 V 3N ~ 50 Hz 10,5 kW	 450 H	800x735x2162 H 150 kg   600x400x25 H	LP1 MAXXI HR PLUS LIFT  LP1 MAXXI HR PLUS LIFT DA
			 Ø 310		
			 500x600		
			 500x600		
			 500x600		
			 500x600		

Model		Voltage	Capacity	Dimensions	Code
<b>LP1 800</b> 4 PROGRAMS					
	<p>RACK EQUIPMENT</p> <ul style="list-style-type: none"> <li>1 X C86/A</li> <li>1 X C87/B</li> <li>1 X C97/A</li> <li>1 X C100</li> </ul> 	400 V 3N ~ 50 Hz 8,2 kW	 805 H   550x665	650x750x1690/2070H 110 kg	<b>LP1 800</b>
<b>LP1 S8 PLUS</b> 4 PROGRAMS - HR: HEAT RECOVERY					
	<p>RACK EQUIPMENT</p> <ul style="list-style-type: none"> <li>1 X C86/A</li> <li>1 X C87/B</li> <li>1 X C97/A</li> <li>1 X C100</li> </ul> 	400 V 3N ~ 50 Hz 8,2 kW	 805 H   550x665	690x800x1890/2275 H 155 kg  690x800x2165/2275 H 165 kg	<b>LP1 S8 PLUS</b>  <b>LP1 S8 HR PLUS</b>
<b>LP2 S PLUS</b> 4 PROGRAMS - HR: HEAT RECOVERY					
<b>IMPROVED</b>					
	<p>RACK EQUIPMENT</p> <ul style="list-style-type: none"> <li>1 X 91100</li> <li>1 X C86/A</li> <li>1 X C97/A</li> </ul> 	400 V 3N ~ 50 Hz 12,5 kW	 645 H   700x700	840x885x1790/2050 H 199 kg  840x885x2140 H 215 kg	<b>LP2 S PLUS</b>  <b>LP2 S HR PLUS</b>

Model	Voltage		Capacity	Dimensions	Code
LP3 S PLUS 4 PROGRAMS - HR: HEAT RECOVERY					
IMPROVED					
	<div>RACK EQUIPMENT 1 X 92100 1 X C86/A 1 X C97/A</div> 	400 V 3N ~ 50 Hz 13,4 kW	 645 H	990x885x1790/2050 H 221 kg	LP3 S PLUS
			 850x725	990x885x2140 H 237 kg	LP3 S HR PLUS
LP4 S8 PLUS 4 PROGRAMS - HR: HEAT RECOVERY					
IMPROVED					
	<div>RACK EQUIPMENT 1 X 93600 1 X C86/A 1 X C97/A</div> 	400 V 3N ~ 50 Hz 14,8 kW	 820 H	1490x885x1970/2295 H 340 kg	LP4 S8 PLUS
			 1350x725	1490x885x2310 H 362 kg	LP4 S8 HR PLUS
		400 V 3N ~ 50 Hz 5,8 kW 25 kg/h		 1350x725	1490x885x1970/2295 H 340 kg
			1490x885x2310 H 362 kg		LP4 S8 V HR

## OPTIONS

							XP	PS	TS	SA	CONTROL
Model	220-240V 50 Hz	380-415V 3N50 Hz	220-240V 350 Hz	380-415V 350 Hz	60 Hz	440V 3 60 Hz	Extra power	Drain pump	Thermostop system	Automa- tized drain	Substitute remote control panel
<b>LP1 S4</b>	M	●	M	----	€	----	----	€	●	----	----
<b>LP1 S4 DA</b>	M	●	M	----	€	----	----	€	●	----	----
<b>LP1 S5 PLUS</b>	€	●	□	----	€	----	€	€	●	----	----
<b>LP1 MAXXI PLUS</b>	----	●	□	€	€	€	€	€	●	----	€
<b>LP1 MAXXI PLUS DA</b>	----	●	□	€	€	€	€	€	●	----	€
<b>LP1 MAXXI PLUS LIFT</b>	----	●	□	€	€	€	€	€	●	----	€
<b>LP1 MAXXI PLUS LIFT DA</b>	----	●	□	€	€	€	€	€	●	----	€
<b>LP1 MAXXI HR PLUS</b>	----	●	□	€	€	€	€	€	●	----	€
<b>LP1 MAXXI HR PLUS DA</b>	----	●	□	€	€	€	€	€	●	----	€
<b>LP1 MAXXI HR PLUS LIFT</b>	----	●	□	€	€	€	€	€	●	----	€
<b>LP1 MAXXI HR PLUS LIFT DA</b>	----	●	□	€	€	€	€	€	●	----	€
<b>LP1 800 *</b>	----	●	□	€	€	----	€	€	●	----	----
<b>LP1 S8 PLUS</b>	----	●	□	€	€	----	€	€	●	----	----
<b>LP1 S8 HR PLUS</b>	----	●	□	€	€	----	€	€	●	----	----
<b>LP2 S PLUS</b>	----	●	□	€	€	----	€	€	●	●	----
<b>LP2 S HR PLUS</b>	----	●	□	€	€	----	€	€	●	●	----
<b>LP3 S PLUS</b>	----	●	□	€	€	----	€	€	●	●	----
<b>LP3 S HR PLUS</b>	----	●	□	€	€	----	€	€	●	●	----
<b>LP4 S8 PLUS</b>	----	●	□	€	€	----	€	€	●	●	----
<b>LP4 S8 HR PLUS</b>	----	●	□	€	€	----	€	€	●	●	----
<b>LP4 S8 V</b>	----	●	□	€	€	----	----	€	●	●	----
<b>LP4 S8 V HR</b>	----	●	□	€	€	----	----	€	●	●	----

● Standard

□ Upon request

---- Not available

**M** Multivoltage**DA** Built-in automatic water softener**V** Steam heated**\*** All models are equipped with double skin, except LP1 800**PLUS** Rinse with constant temperature and stabilized consumption

Water supply 55 °C (not on HR version for LP1 S8 HR PLUS, LP2 S HR PLUS, LP3 S HR PLUS, LP4 S8 HR PLUS, LP4 S8 V HR, LP1 MAXXI PLUS)

EAC label upon request

Option compatibility to be confirmed by the manufacturer after verification

**HACCP** Software and cables included**220-240 V 50 HZ** For LP1 S5 PLUS max boiler heating element 6000 W

	DDE	DB	DBE	HACCP	CONN.	BT	WRAS	DVGW	PAP	PI	FLOAT	DF
Model	Detergent dispenser	Rinse-aid dispenser	Peristaltic rinse-aid disp.	HACCP supervisor	Connectivity (HACCP)	Break tank	Wras	DVGW	Booster pump	S/S pumps	Probes lack det. and rinse aid	Surface filters Kit
<b>LP1 S4</b>	€	●	€	----	€	€	€	----	€	----	€	€
<b>LP1 S4 DA</b>	€	●	€	----	€	----	€	----	€	----	€	€
<b>LP1 S5 PLUS</b>	€	----	●	€	----	●	€	€	●	----	€	----
<b>LP1 MAXXI PLUS</b>	€	----	●	----	€	●			●	----	€	----
<b>LP1 MAXXI PLUS DA</b>	€	----	●	----	€	----	----	----	●	----	€	----
<b>LP1 MAXXI PLUS LIFT</b>	€	----	●	----	€	●	€	€	●	----	€	----
<b>LP1 MAXXI PLUS LIFT DA</b>	€	----	●	----	€	----	----	----	●	----	€	----
<b>LP1 MAXXI HR PLUS</b>	€	----	●	----	€	●	----	----	●	----	€	----
<b>LP1 MAXXI HR PLUS DA</b>	€	----	●	----	€	----	----	----	●	----	€	----
<b>LP1 MAXXI HR PLUS LIFT</b>	€	----	●	----	€	●	----	----	●	----	€	----
<b>LP1 MAXXI HR PLUS LIFT DA</b>	€	----	●	----	€	----	----	----	●	----	€	----
<b>LP1 800 *</b>	€	●	€	----	€	----	----	----	●	----	€	----
<b>LP1 S8 PLUS</b>	€	----	●	----	€	●	€	€	●	----	€	----
<b>LP1 S8 HR PLUS</b>	€	----	●	----	€	●	----	----	●	----	€	----
<b>LP2 S PLUS</b>	€	----	●	----	€	●	€	€	●	€	€	----
<b>LP2 S HR PLUS</b>	€	----	●	----	€	●	----	----	●	€	€	----
<b>LP3 S PLUS</b>	€	----	●	----	€	●	€	€	●	€	€	----
<b>LP3 S HR PLUS</b>	€	----	●	----	€	●	----	----	●	€	€	----
<b>LP4 S8 PLUS</b>	€	----	●	----	€	●	€	€	●	----	€	----
<b>LP4 S8 HR PLUS</b>	€	----	●	----	€	●	----	----	●	----	€	----
<b>LP4 S8 V</b>	€	----	●	----	€	----	----	----	●	----	€	----
<b>LP4 S8 V HR</b>	€	----	●	----	€	----	----	----	●	----	€	----

**PS** Not available with 380-415 V 3 50 Hz and 440 V 3 60 Hz

**PI** Available with 50 Hz frequency only

**BT** Booster pump included

**XP** In case of cold water supply for rinse 8 °C 55 °C, and without any heat recovery, the extra power option is mandatory. + 3000 W with standard voltage only, for other voltages please contact us. In case of cold water supply for rinse 8-15 °C, We recommend the heat recovery as option.

**WRAS - DVGW** Booster pump included. LP1 S4 machine depth +20 mm

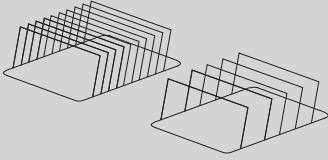
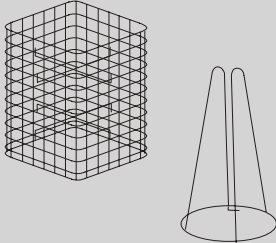
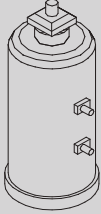
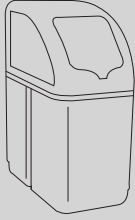
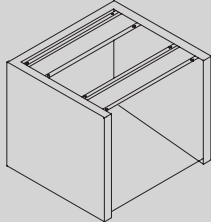
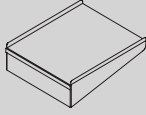
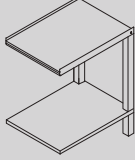
**DVGW** Components prescribed by DVGW on request (check option compatibility with the manufacturer)

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

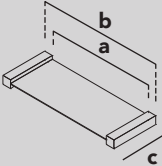
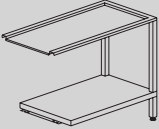
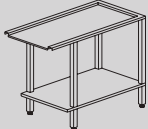
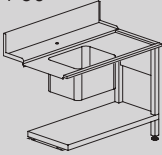
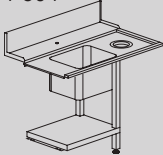
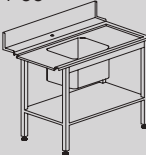
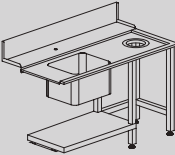
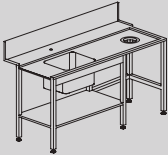
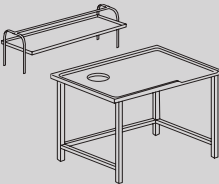
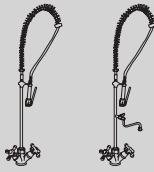
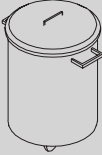
**HR** Heat recovery (in case of cold water supply 8-15 °C)  
The ENERGY RECOVERY system uses the heat produced by the machine to preheat the infed of cold rinse water supply (8-15 °C)  
Optimal air temperature in the dishwashing area thanks to the reduction of the steam and the humidity produced by the machine  
HR possible in case of osmotic water supply, if the electrical conductivity is higher than 200 microsiemens

	Description	Capacity	Dimensions	Code	
	PLATE BASKET	Standard 22 plates Ø < 310 mm	600x500x115 H	<b>C 136</b>	
	LARGE MESH BASKET	Standard	600x500x115 H	<b>C 137</b>	
	TRAYS OR PLATES BASKET	12 trays up to 47 cm wide or for 10 GN1/1 (max depth 2,5 cm) or 11 plates 310 < Ø < 410 mm (max depth 2,5 cm)	600x500x115 H	<b>C 138</b>	
	NARROW MESH CUTLERY BASKET		500x500x106 H	<b>C 41</b>	
	LARGE MESH BASKET	For glasses	500x500x105 H	<b>C 44</b>	
	REUSABLE CUP BASKET	LP1 S4 LP1 S5 PLUS	500x500x235 H	<b>C 135</b>	

	Description	Capacity	Dimensions	Code	
	GRIDDLES Basket holder 2 pcs max depth 80 mm	LP1 S4 LP1 S5 PLUS	500x500x380 H	<b>575005/P</b>	
	GRIDDLES	LP1 S4 LP1 S5 PLUS	500x500	<b>575010</b>	
		LP1 800 LP1 S8 PLUS	550x550	<b>C 100</b>	
	STAINLESS STEEL BASKETS	LP1 S5 PLUS	500x610x75 H	<b>C 132</b>	
		LP1 800 - LP1 S8 PLUS	550x665x75 H	<b>C 87/B</b>	
		LP2 S PLUS	700x700x130 H	<b>91100</b>	
		LP3 S PLUS	850x725x130 H	<b>92100</b>	
		LP4 S8 PLUS	1350x725x130 H	<b>93600</b>	
	TRAY SUPPORTS 6 pcs max depth 25 mm	LP1 S4 LP1 S5 PLUS	500x500x160 H	<b>575005</b>	
	TRAYS BASKET	Standard 6 pcs max depth 2,5 cm	620x500x160 H	<b>C 139</b>	
	SAUCER HOLDER	12 saucers	300x100x90 H	<b>10728</b>	
	CUTLERY BASKET		110x110x120 H	<b>15060</b>	

	Description	Capacity	Dimensions	Code	
	TRAY SUPPORTS 8 pcs max depth 25 mm	LP1 800 LP1 S8 PLUS LP2 S PLUS LP3 S PLUS LP4 S8 PLUS	300x465x210 H	<b>C 97/A</b>	
	TRAY SUPPORTS 4 pcs max depth 65 mm or GN1/1 600x400 max depth 65 mm			<b>C 97/B</b>	
	SPATULA BASKET		150x150x250 H	<b>C 86/A</b>	
			220x220x420 H	<b>C 85/A</b>	
	WATER SOFTENER	12 l	Ø 200x500 H	<b>D 1</b>	
	AUTOMATIC WATER SOFTENER	12 l (max 800 l)	315x510x685 H	<b>D 2</b>	
	STAINLESS STEEL STAND	LP1 S4  Stainless steel stand for undercounter 500 x 500	592x535x500 H	<b>999900517</b>	
	SHELF	Only for exit (line implementation for LP1 MAXXI PLUS)	600x510	<b>T 10 *</b>	
	TABLE	(line implementation for LP1 MAXXI PLUS)	650x510x860 H	<b>T 28 *</b>	



	Description	Capacity	Dimensions	Code	
	HOOD CONNECTION SHELF		a: 510 b: 590 c: 239	<b>KIT DUO</b>	
T 34 A - T 34 B 	T 35 	TABLE (line implementation for LP1 MAXXI PLUS)	700x590x860 H 1200x590x860 H 1200x590x860 H	<b>T 34 A *</b> <b>T 34 B *</b> <b>T 35 **</b>	
T 50 	T 50 F 	T 55 	Sink 500x400x270 H (line implementation for LP1 MAXXI PLUS)	1200x730x860 H 1200x730x860 H 1200x730x860 H	<b>T 50 *</b> <b>T 50 F *</b> <b>T 55 **</b>
T 80 E 	T 80 - T 90 	Sink 500x400x270 H (line implementation for LP1 MAXXI PLUS)	1500x730x860 H 1500x730x860 H 1800x730x860 H	<b>T 80 **</b> <b>T 80 E *</b> <b>T 90 **</b>	
	SHELF		1515x620x660 H 2315x620x660 H	<b>M 16**</b> <b>M 24**</b>	
	GRADING TABLE WITH RUBBER RING	Waste hole and special dimensions upon request	1600x1000x850 H 2400x1000x850 H	<b>TC 16**</b> <b>TC 24**</b>	
	FLEXIBLE SHOWER complete with mixing group and lever tap, to be fixed to the wall		1000 H	<b>D 01</b>	
	FLEXIBLE SHOWER complete with mixing group and lever tap, to be fixed to the wall and intermediate tap		1000 H	<b>D 02</b>	
	STAINLESS STEEL WASTE BIN	Basic model	Ø 400x570 H	<b>P 01</b>	
		With wheels	Ø 400x570 H	<b>P 02</b>	
		With wheels and pedal board	Ø 400x570 H	<b>P 03</b>	

\*\* Wooden cage +2% minimum + € / ■ Special dimensions for tables upon request / Tables shown in right-to-left version

\* Standard tables for linear installations. For tables positioned in front of the machine, a special table must be designed. Do not hesitate to contact us for more information.

# GRANULES

GRANULES  
WAREWASHER



Why waste your time with soak and prewash when there are plenty of more useful things to be done in the kitchen? Consider giving a value to wasted hours and the amount of water and detergent used to moisten encrusted pans. Plus the time and effort to scrub, wash and dry them! The conclusion is easily deduced; it's a waste of time, energy and resources. A waste of money. This is when the DIHR GRANULES Utensil Washers enter the scene. The

abrasive power of the projected GRANULES, mixed together with water and detergent, guarantee an excellent result in a few minutes wash. Even with the most tenaciously encrusted pans. A precious and necessary equipment designed to fulfil the needs of canteens, caterers, airports and restaurants' modern kitchens, giving the right value to time and money.



❄ Encrusted pots and pans are often a problem. They require soaking and manual cleaning therefore a waste of time and resources only for this particular task.



❄ The combined action of water, detergent and granules blasted at high pressure ensures considerable time and energy savings, as well as chemicals, water and electricity. All in favour of our environment.



❄ Excellent results against the most stubborn dirt. Moreover, the speedy cycles allow a quick re-use of the kitchenware. The Staff that was previously employed to soak and hand wash, will now be free to perform other tasks.

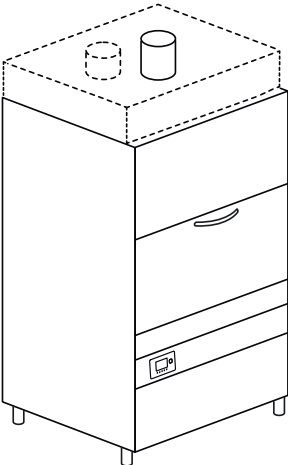


## FEATURES

- The washing system is covered by an International Dual Patent
- Twelve wash cycles, six of which combine water detergent and granules
- Control panel with soft touch membrane keys
- Functional LCD Display for a constant control of all operations
- Multi language control panel
- Double-wall body, fully insulated with high performance thermo-acoustic material
- AISI 316 body and impeller, high performance wash-pump
- Wash-tank in AISI 304 S/S with guaranteed homogeneous thickness
- Double, vertical easy-fit wash-arms, with concave nozzles to prevent clogs and to optimize the combined flow of water and granules
- Electric and electronic components sheltered
- The round basket is placed on a rotating support stand, to optimise the mechanical action of the granules on the surfaces to wash
- Granules collection strainer, with right-level mark for granules
- The sturdy lower part of the door becomes a perfect working surface, simplifying the load/unload operations
- The optional service trolley facilitates the loading/unloading of the machine, increasing the operation speed and, consequently, the machine's productivity
- Heat recovery unit, to save energy resources and cut down the steam

# GRANULES

GRANULES  
WAREWASHER

Model	Voltage	Capacity	Dimensions	Code
GRANULES 900 PLUS 12 PROGRAMS				
	400 V 3N ~ 50 Hz 13 kW	6xGN 1/1 ( cycle with GRANULE )  10xGN 1/1 ( cycle without GRANULE )  <div>GN 1/1</div> 530x325x65 H max or 3xGN 1/1 ( cycle without GRANULE )  <div>GN 1/1</div> 530x325x230 H max ----- <div>GN 2/1</div> x2: 650x530x140 H max or x1: 650x530x300 H max ----- 4XEN <div></div> 600x400x20 H 600x400x50 H ----- <div></div> Ø30 max 50 H Ø40 max 45 H Ø50 max 35 H	1095x910 1910/2020 H 303 kg	GRANULES 900 PLUS
		600x400x20 H 600x400x50 H ----- <div></div> Ø30 max 50 H Ø40 max 45 H Ø50 max 35 H	1095x910x2100 H 320 kg	GRANULES 900 HR PLUS

## OPTIONS

						XP	PS	DBE
Model	220-240 V 50 Hz	380-415 V 3N 50 Hz	220-240 V 3 50 Hz	380-415 V 3 50 Hz	60 Hz	Extra power	Drain pump	Peristaltic rinse-aid disp.
<b>GRANULES 900 PLUS</b>	----	●	□	€	€	€	----	●
<b>GRANULES 900 HR PLUS</b>	----	●	□	€	€	€	----	●
<b>GRANULES 1000 HR PLUS</b>	----	●	□	€	€	€	----	●

● Standard

---- Not available

□ Upon request

**XP** In case of cold water supply for rinse 8 °C 55 °C, and without any heat recovery, the extra power option is mandatory.+ 3000 W with standard voltage only, for further voltage information, please contact us. In case of cold water supply for rinse 8-15 °C, is recommend the heat recovery option.

Water supply 55 °C (not on HR version)

EAC label upon request

Option compatibility to be confirmed by the manufacturer after verification

Model	Voltage	Capacity	Dimensions	Code
<b>GRANULES 1000 HR PLUS</b> 12 PROGRAMS				
	400 V 3N ~ 50 Hz 13 kW	<div>GN 1/1</div> x8: 530x325xmax65 H or x4: 530x325xmax300 H -----	1200x1010 2260/2305 H 350 kg	<b>GRANULES 1000 HR PLUS</b>
		<div>GN 2/1</div> x4: 650x530xmax65 H or x2: 650x530xmax250 H -----		
		3XEN 800x600x20 H 800x600x50 H -----		
		Ø30 max 60 H Ø40 max 60 H Ø50 max 50 H		

	DDE	PAP	BT	WRAS	DVGW	FLOAT	DWI	PI
Model	Detergent dispenser	Booster pump	Break tank	WRAS	DVGW	Probes lack det. and rinse aid	Thermoacoustic insulation	S/S pumps
<b>GRANULES 900 PLUS</b>	€	●	●	€	€	€	●	●
<b>GRANULES 900 HR PLUS</b>	€	●	●	----	----	€	●	●
<b>GRANULES 1000 HR PLUS</b>	€	●	●	----	----	€	●	●

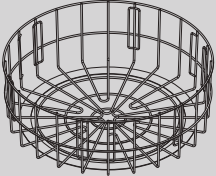
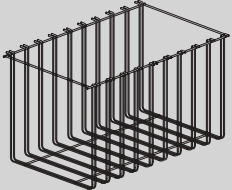
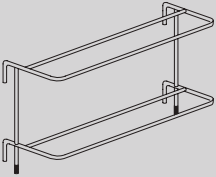
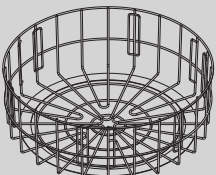
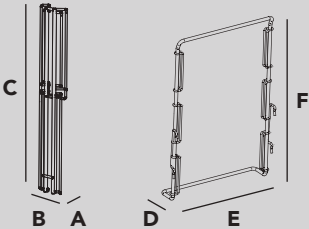
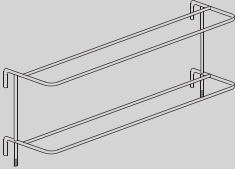
**BT - WRAS - DVGW** Booster pump included

**DVGW** Components prescribed by DVGW on request (check option compatibility with the manufacturer)

**HR** Heat recovery (in case of cold water supply 8-15 °C)  
 The ENERGY RECOVERY system uses the heat produced by the machine to preheat the infeed of cold rinse water supply (8-15 °C)  
 Optimal air temperature in the dishwashing area thanks to the reduction of the steam and the humidity produced by the machine  
 Available in case of osmotic water supply, if the electrical conductivity is higher than 200 microsiemens

# GRANULES

## ACCESSORIES

	Description	Capacity	Dimensions	Code	
	ROUND BASKET	Standard equipment for GRANULES 900 PLUS  6 pz GN 1/1 o 2 pz GN 2/1	Ø735x240H	<b>96101</b>	
	STAND FOR TRAYS	Standard equipment for GRANULES 900 PLUS  10 pz GN 1/1 GASTRONORM max 40 mm	655x345x285H	<b>96135</b>	
	STAND FOR TINS	Standard equipment for GRANULES 900 PLUS  4 pz 600x400x20 H 4 pz 600x400x50 H EURONORM	430x100x195H	<b>96136</b>	
	ROUND BASKET	Standard equipment for GRANULES 1000 HR PLUS  8 pz GN 1/1 or 4 pz GN 2/1	Ø850x350 H	<b>96601</b>	
	SUPPORT	Standard equipment for GRANULES 1000 HR PLUS 4 pcs (96602) GN 1/1, 2/1 1 pcs (96604) GN 1/1, 2/3, 1/2, 1/3	A: 60 B: 120 C: 580  D: 80 E: 400 F: 550	<b>96602</b>  <b>96604</b>	
	STAND FOR TINS	Standard equipment for GRANULES 1000 HR PLUS  3 pz 800x600x20 H 3 pz 800x600x50 H EURONORM	500x80x365H 15 kg	<b>96603</b>	

	Description	Capacity	Dimensions	Code	
	SUPPORT	Standard equipment for GRANULES 900 PLUS GRANULES 1000 HR PLUS  Stand for 96103 and pots stand	A: 180 / 180 B: 350 C: 320 D: 260 H	<b>96102</b>	
	BASKET	Standard equipment for GRANULES 900 PLUS GRANULES 1000 HR PLUS  Spatulas basket	A: 190 / 190 B: 210 / 210 C: 410 H	<b>96103</b>	
	SUPPORT	Standard equipment for GRANULES 900 PLUS GRANULES 1000 HR PLUS  Stand for small pots and frying pans	260x180x570H	<b>96104</b>	
	SUPPORT	Standard equipment for GRANULES 900 PLUS GRANULES 1000 HR PLUS  Stand for big pots	260x160x535H	<b>96105</b>	
	BASKET LIFTER	Standard equipment for GRANULES 900 PLUS GRANULES 1000 HR PLUS  Trolley to easily lift the basket	A: 205 H B: 445 C: 550	<b>96605</b>	
	SERVICE TROLLEY	Option equipment for GRANULES 900 PLUS GRANULES 1000 HR PLUS	600x600x900H 15 kg	<b>TROLLEY</b>	
	GRANULE	Standard equipment for GRANULES 900 PLUS GRANULES 1000 HR PLUS  Bucket 12 L	280x280x290H (9 kg)	<b>96100</b>	



VX models are conceived to wash a large quantity of crates and containers of any kind. They represent the ideal solution for bakeries, pastries and for the general food industry, which require a seamless flow of clean containers. Thanks to all available versions and to the possibility to get personalized configurations, any kind of dirt can be removed. Several options are available, to provide the best fit into the wash area and minimize the need of efforts and labor. The VX line is designed to provide, mainly in the bakery sec-

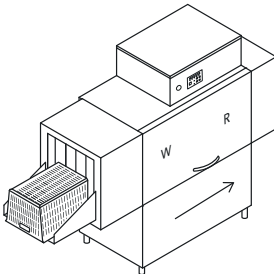

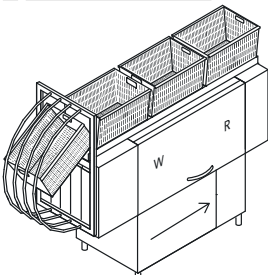

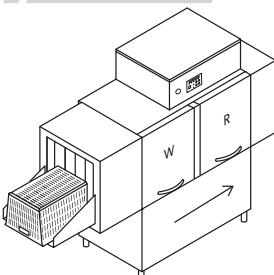

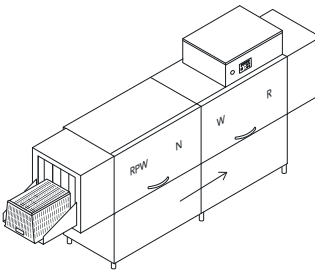

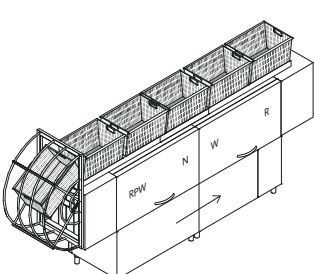

tor, stunning results at low running costs, allowing remarkable savings under each aspect of its usage. The range is composed of 9 models, all suitable for the general food-industry, to wash and sanitize a large number of crates every day. Versatility is one of the most prominent advantages of this line, combined with easy operations and absolute cleanness, according to the strictest hygiene prescriptions.





## FEATURES

- Electrical or steam-heated VX 231, VX 301 and VX 401
- Middle-rail system, perfect to wash crates of any width. In addition, our VX 231 SPECIAL, VX 301 SPECIAL and VX 401 SPECIAL models are equipped with an innovative top-down loading system allowing a "one-person-only" operation
- **NEW:** five operating speeds
- Double-wall body in stainless steel AISI 304
- ACID PROOF radial wash tanks and boilers in s/s AISI 316; fully insulated boilers to minimize thermal loss
- Self-cleaning vertical wash pumps, protected from electrical overloads
- Double-skin doors with THERMO BARRIER device, insulated and counterbalanced, equipped with anti-fall safety device.
- CLEAN+ surface filters in stainless steel
- Easily removable wash and rinse arms in stainless steel
- S/S adjustable feet
- Inlet chute and splash-guard modules at both ends
- Anti-contamination curtains
- Consumptions economizers
- Electronic panel with IPX5 membrane keyboard, ensuring a constant monitoring of operating parameters
- Autotimer, switching off the rack conveyor motor and all electrical devices after a pre-set lapse of inactivity
- Centralized drain 1-DRAIN for VX 231, VX 251 and VX 281 models

Model	Voltage	Capacity	Dimensions	Code
VX 231 5 SPEEDS				
IMPROVED				
	400 V 3N ~ 50 Hz 30 kW 29,4 kg/h	 510x500 H	2600x805x1830/2120 H 270 kg	VX 231
	400 V 3N ~ 50 Hz 2,4 kW 45 kg/h	1,55 - 2,0 m/min		VX 231 V
VX 231 SPECIAL 5 SPEEDS - Upper loading system				
IMPROVED				
	400 V 3N ~ 50 Hz 30 kW 29,4 kg/h	 510x500 H 1,55 - 2,0 m/min	2710x805x2075/2120 H 280 kg	VX 231 SPECIAL
VX 281 5 SPEEDS				
IMPROVED				
	400 V 3N ~ 50 Hz 33 kW 32,4 kg/h	 510x800 H 1,55 - 2,0 m/min	2800x805x2130/2720 H 310 kg	VX 281
VX 301 - VX 401 5 SPEEDS				
IMPROVED				
	400 V 3N ~ 50 Hz 37 kW 3,65 kW 36,65 kg/h	 510x500 H	4100x805x1830/2120 H 455 kg	VX 301
				VX 301 V
	400 V 3N ~ 50 Hz 41 kW 4,58 kW 40,58 kg/h	1,75 - 2,65 m/min (VX 301) 2,65 - 4,0 m/min (VX 401)		VX 401
				VX 401 V
VX 301 SPECIAL - VX 401 SPECIAL 5 SPEEDS - Upper loading system				
IMPROVED				
	400 V 3N ~ 50 Hz 37 kW 36,65 kg/h	 510x500 H	4210x805x2075/2120 H 505 kg	VX 301 SPECIAL
	400 V 3N ~ 50 Hz 41 kW 40,58 kg/h	1,75 - 2,65 m/min (VX 301 SPECIAL) 2,65 - 4,0 m/min (VX 401 SPECIAL)		VX 401 SPECIAL

Model	Voltage	Capacity	Dimensions	Code
<b>VX 251</b> 5 SPEEDS - For non-perforated crates				
<b>IMPROVED</b>				
	400 V 3N ~ 50 Hz 29,4 kW	 510x500 H  1,55 - 2,0 m/min	3200x805x1830/2120 H 370 kg	<b>VX 251</b>
<b>VX 351</b> 5 SPEEDS - For non-perforated crates				
<b>IMPROVED</b>				
	400 V 3N ~ 50 Hz 36,65 kW	 510x500 H  1,75 - 2,65 m/min (VX 351)	4700x805x1830/2120 H 555 kg	<b>VX 351</b>

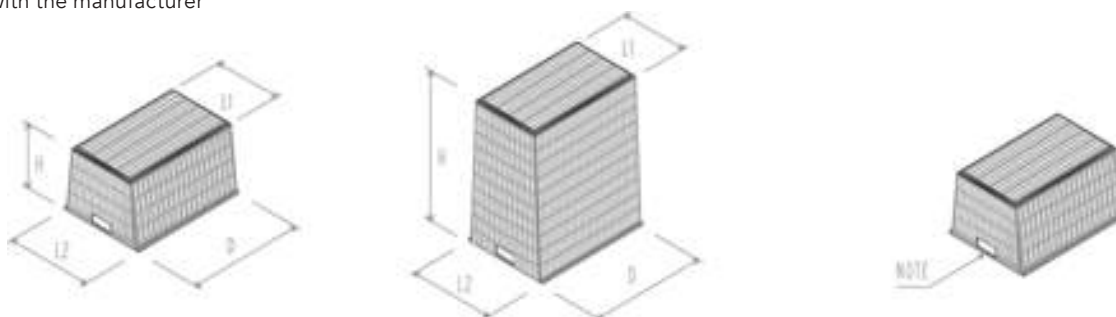
- W** Wash  
**R** Single rinse  
**N** Neutral zone  
**RPW** Reinforced prewash  
**V** Steam-heated

EAC label upon request

Option compatibility to be confirmed by the manufacturer after verification

	H max	min < L1 < max	min < L2 < max	Depth max
<b>VX 231 - VX 301 - VX 401</b>	500	400< L1 <510	400*< L2 <510	600
<b>VX 301 - VX 401 + DRYER</b>	500	400< L1 <510	400*< L2 <510	600
<b>VX 281</b>	800	400< L1 <510	400*< L2 <510	600
<b>VX 231 SPECIAL - VX 301 SPECIAL - VX 401 SPECIAL</b>	500	400< L1 <470	400*< L2 <510	600
<b>VX 251 - VX 351</b>	500	400< L1 <510	400*< L2 <510	600

\* Verify with the manufacturer



**NOTE:** Should you need to wash baskets with non-standard handles or dimensions, please contact our technical department

## OPTIONS

			XP	DDE-GROUP	PI	DRIVE	AUTOTIMER
Model	220-240 V 3 50 Hz	60 Hz	Extra power	Dispensers kit	S/S pumps	Smart drive	Autotimer
<b>VX 231</b>	€	+ 3%	€	€	€	●	●
<b>VX 231 V</b>	€	+ 3%	----	€	€	●	●
<b>VX 231 SPECIAL</b>	€	+ 3%	€	€	€	●	●
<b>VX 281</b>	€	+ 3%	€	€	€	●	●
<b>VX 301</b>	€	+ 3%	€	€	€	●	●
<b>VX 301 V</b>	€	+ 3%	----	€	€	●	●
<b>VX 301 SPECIAL</b>	€	+ 3%	€	€	€	●	●
<b>VX 401</b>	€	+ 3%	€	€	€	●	●
<b>VX 401 V</b>	€	+ 3%	----	€	€	●	●
<b>VX 401 SPECIAL</b>	€	+ 3%	€	€	€	●	●
<b>VX 251</b>	€	+ 3%	€	€	€	●	●
<b>VX 351</b>	€	+ 3%	€	€	€	●	●

● Standard

---- Not available

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

**PI** Available with 50 Hz frequency only

**DRIVE** Check voltage compatibility

Water supply 55 °C

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

Option compatibility to be confirmed by the manufacturer after verification

	DOS/S	PAP	DIV	1-DRAIN	DWI	BT	DVGW
Model	Dispenser with probe	Booster pump	Price for division	Centralized drain	Thermoacoustic insulation	Break tank	DVGW
<b>VX 231</b>	€	€	€	●	€	€	€
<b>VX 231 V</b>	€	€	€	●	€	€	€
<b>VX 231 SPECIAL</b>	€	€	€	●	€	€	€
<b>VX 281</b>	€	€	€	●	€	€	€
<b>VX 301</b>	€	€	€	€	€	€	€
<b>VX 301 V</b>	€	€	€	€	€	€	€
<b>VX 301 SPECIAL</b>	€	€	€	€	€	€	€
<b>VX 401</b>	€	€	€	€	€	€	€
<b>VX 401 V</b>	€	€	€	€	€	€	€
<b>VX 401 SPECIAL</b>	€	€	€	€	€	€	€
<b>VX 251</b>	€	€	€	●	€	€	€
<b>VX 351</b>	€	€	€	€	€	€	€

<b>DOS/S</b>	Only for detergent dispenser
<b>DWI</b>	Insulation option for the tunnel only, dryer excluded. Recommended with HR10 – HR20 – HRP40
<b>BT</b>	Booster pump included
<b>DVGW</b>	Not available with heat recovery and steam condenser Components prescribed by DVGW on request (check option compatibility with the manufacturer)
<b>SPECIAL</b>	Upper sliding support for crates with maximum width 475 mm

## OPTIONS

	DR94	DR99	DR9V	TB94	TB99	TB9V
Model	Dryer + 700 mm / 4,5 kW	Dryer + 700 mm / 9 kW	Steam dryer + 700 mm	Dryer on module with blowers	Dryer on module with blowers	Steam dryer on module with blowers
<b>VX 231</b>	€	€	----	€	€	----
<b>VX 231 V</b>	----	----	€	----	----	€
<b>VX 231 SPECIAL</b>	----	----	----	----	----	----
<b>VX 281</b>	----	----	----	----	----	----
<b>VX 301</b>	€	€	----	€	€	----
<b>VX 301 V</b>	----	----	€	----	----	€
<b>VX 301 SPECIAL</b>	----	----	----	----	----	----
<b>VX 401</b>	€	€	----	€	€	----
<b>VX 401 V</b>	----	----	€	----	----	€
<b>VX 401 SPECIAL</b>	----	----	----	----	----	----
<b>VX 251</b>	€	€	----	€	€	----
<b>VX 351</b>	€	€	----	€	€	----

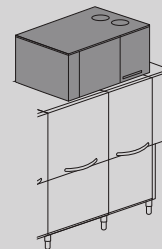
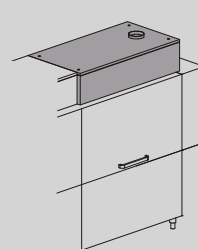
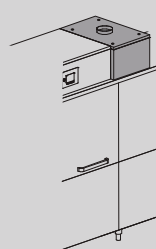
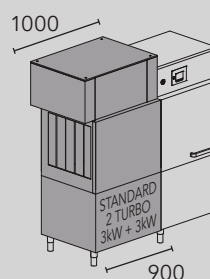
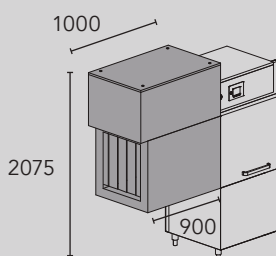
- Standard
- Not available

**ALL DRYERS** Ask the producer for effectiveness on drying results according to the basket to wash. The insulation of the dryers is not available

**DR94** With VX 301, VX 401, VX 351, optional not ideal, verify with manufacturer

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



**DR94** 4,5 kW

**DR99** 9 kW

Dryer

**DR9V**

Steam heated dryer

**TB94** 11,6 kW

**TB99** 16,1 kW

Dryer on module with  
blowers

**TB9V** 7,1 Kw

Steam heated dryer on  
module with blowers

**SC10**

Steam condenser

**HR10**

Compact heat  
recovery

**HR20**

heat recovery

**HRP40**

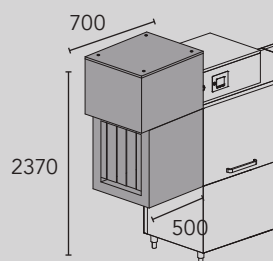
Heat recovery  
with heat pump

	DR54	DR59	SC10	HR10	HR20	HRP40
Model	Dryer 4,5 kW	Dryer 9 kW	Steam condenser	Heat recovery	Heat recovery	Heat recovery
<b>VX 231</b>	----	----	€	€	----	----
<b>VX 231 V</b>	----	----	€	€	----	----
<b>VX 231 SPECIAL</b>	----	----	----	----	----	----
<b>VX 281</b>	€	€	€	€	----	----
<b>VX 301</b>	----	----	€	€	€	€
<b>VX 301 V</b>	----	----	€	€	€	€
<b>VX 301 SPECIAL</b>	----	----	----	----	----	----
<b>VX 401</b>	----	----	€	€	€	€
<b>VX 401 V</b>	----	----	€	€	€	€
<b>VX 401 SPECIAL</b>	----	----	----	----	----	----
<b>VX 251</b>	----	----	€	€	----	----
<b>VX 351</b>	----	----	€	€	€	€

**HR10 - HR20 - HRP40** In case of cold water supply for rinse (8-15 °C), we recommend to install the heat recovery system optional.

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

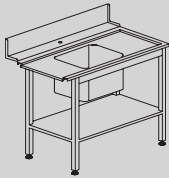
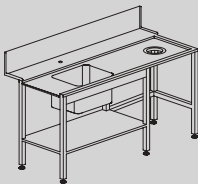
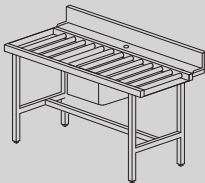
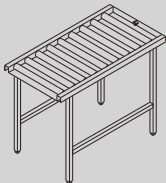
We strongly recommend the presence of a roller table with end microswitch at the exit of our rack conveyor machines for a correct operation.



**DR54** 4,5 kW

**DR59** 9 kW

Dryer

	Description	Capacity	Dimensions	Code	
	TABLE + SINK	Sink 500x400x270 H	1200x730x860 H	<b>T 55</b>	
	TABLE + SINK	Sink 500x400x270 H	1500x730x860 H	<b>T 80</b>	
		Standard rubber ring	1800x730x860 H	<b>T 90</b>	
	ROLLER TABLE + sink, right or left version	Sink 500x400x270 H	1600x730x860 H	<b>T 195</b>	
	LINEAR ROLLER TABLE WITH TANK	Option end microswitch	1100x650x860 H 1600x650x860 H 2100x650x860 H	<b>LC 96/A *</b> <b>LC 96/B *</b> <b>LC 96/C *</b> <b>LC 95</b>	

\* Wooden cage +2% minimum + €

Special dimensions for tables upon request

Tables shown in right-to-left version

We strongly recommend the presence of a roller table with end microswitch at the exit of our pull-through create washers for a correct operation







DIHR conveyor crate-washers are the perfect answer for all those sectors in the food industry dealing with heavy workloads on a daily basis: large bakeries and pastry shops, meat or fish industry, catering services, commercial kitchens, airport facilities. Our LX and LX HD lines have been designed to offer our clients a comprehensive solution, tailored to their needs and work habits. Our conveyor crate-washers line offers the possibility to choose among six highly customizable models, which however maintain some of the distinctive features of the DIHR brand, such

as the usable belt width of 640 mm, usable height of 450 mm and a constant monitoring of operation temperatures and wash results. All this while preserving limited dimensions, lower than the market average at an equal production capacity: with LX and LX HD machines it is possible to wash even big or non-standard baskets, thanks to the addition of dedicated neutral zones between modules. Optimal wash results are always DIHR's main goal. What else to say, other than just try our LX and LX HD models?



## FEATURES

### STANDARD

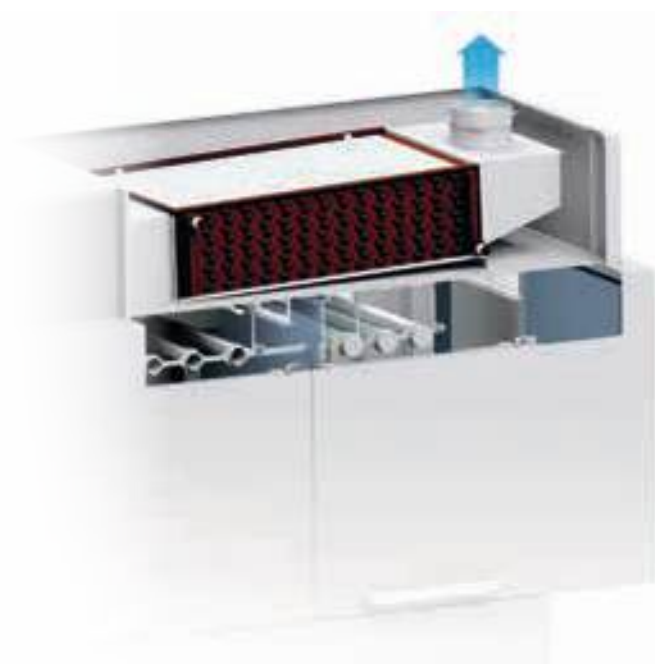
- SMART DRIVE 5 speeds advancement system
- 710 mm wide conveyor with usable width of 640 mm
- Standard crates belt
- TFT 5.7" display and soft touch keyboard
- Frequently used keys shortcut and menu language setting
- Constant monitoring of key operations
- IPX5 electronic board
- Alarms and events report
- Autotimer
- Centralized 1-DRAIN and automatic AD drain, with total or partial emptying of the tanks
- Independent and adjustable wash arms
- Use economizers
- ECO-DET Detergent economizer
- ACID PROOF Radial wash tanks in AISI 316 stainless steel inclined to provide complete drainage of the wash water
- ACID PROOF stainless steel boilers in AISI 316, fully insulated to reduce thermal loss
- 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
- 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
- Peak-cut for dosing included
- Estimated consumption readout

### THERMO BARRIER

Our state of the art doors offer three main advantages: improved insulation of the washing chamber to maintain a constant temperature, reduction of power consumptions for boiler heating elements, and a decrease of humid vapour dispersed in the environment.

### ACID PROOF

Our machines benefit from maximum protection against aggressive cleaning agents and salty water, thanks to the special composition and quality of the steel used for construction, both outdoing market standards. AISI 316 steel is indeed mainly employed in specific conditions of temperature and chemicals concentrations.



### CLEAN+

The tank filtration system by DIHR ensures three protection modules: the first removing persistent dirt, the second on the overall tank to prevent water contamination and a third filter system to protect components.

### CPF

This simple device allows for easy adjustment of water pressure in the prewash or wash phase according to one's needs. By pulling the dedicated lever, it is possible to decrease the water flow through the nozzles of upper/lower wash arms.

### OPTIONS

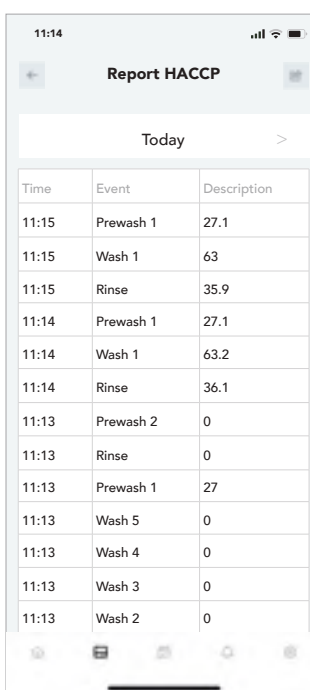
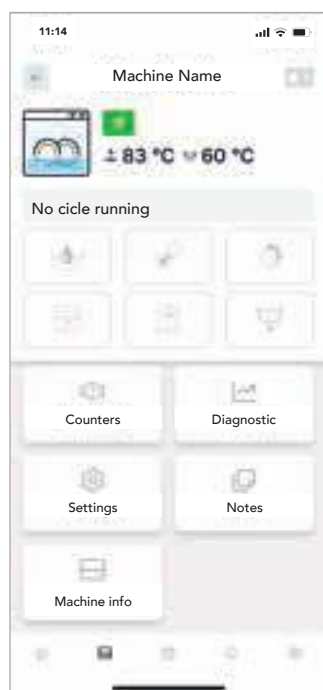
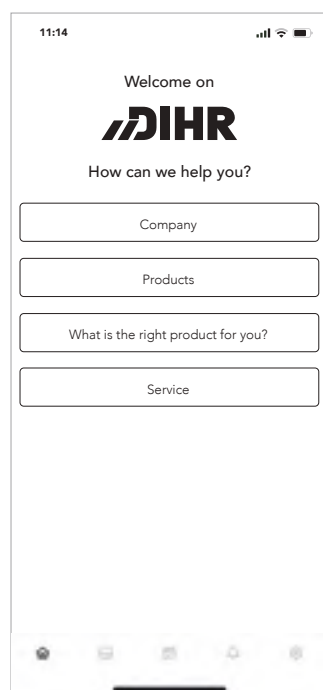
- Double belt or lower belt conveyor available
- Double skin shelf or dryer module
- Steam condenser
- 3 models of heat recovery to be chosen
- Dispensers kit with peristaltic pump, for detergent as well as rinse-aid
- Delivery in 2 or more parts, to ease installation operations
- Automatic self-cleaning of the machine available, with dedicated booster pump on request
- Thermal and acoustic insulation
- Tank insulation
- Heavy duty belt
- Break tank and booster pump
- Dedicated space for detergent and rinse-aid jugs
- S/S pumps
- Extra power in the boiler
- CONNECTIVITY remote control compliant with the HACCP norms

## CONNECTIVITY 4.0 & APP

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. Thanks to our brand new App, you will have access to connected machines and all commercial and technical documentation.



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



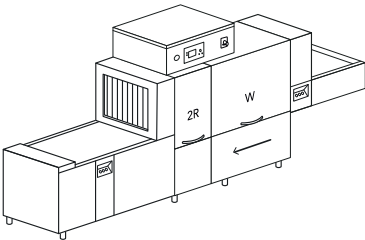

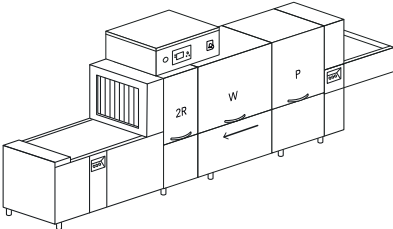

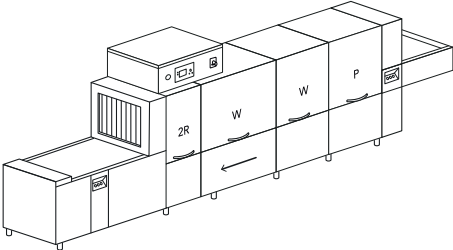

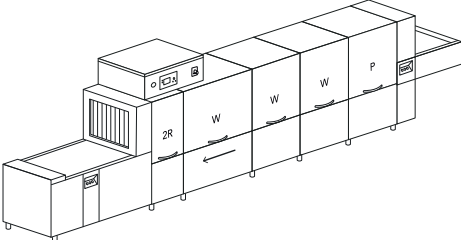

In case of problem, the machine promptly alerts you. The technician can intervene remotely to solve the problem or anticipate the needed parts for an on-site intervention.

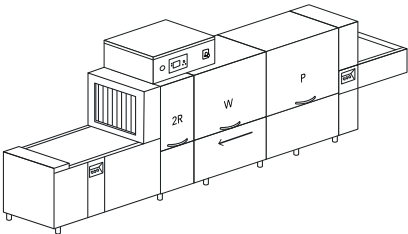

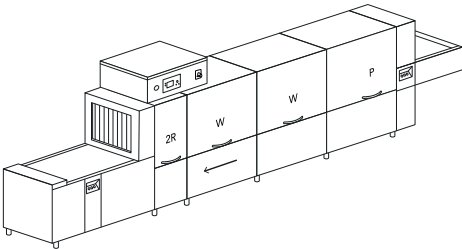



A daily activity report is available with all the events related to the dishwasher in a detailed spreadsheet with HACCP data.



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
LX 501 5 SPEEDS				
	400 V 3N ~ 50 Hz 31,5 kW	 640x450 H  belt width 710	4900x985x1860/2200 H 625 kg	LX 501
	400 V 3N ~ 50 Hz 2,5 kW 48 kg/h	usable width 640  2,20-3,45 m/min		LX 501 V
LX 751 5 SPEEDS				
	400 V 3N ~ 50 Hz 36,5 kW	 640x450 H  belt width 710	5800x985x1860/2200 H 775 kg	LX 751
	400 V 3N ~ 50 Hz 4,5 kW 52 kg/h	usable width 640  3,25-5,10 m/min		LX 751 V
LX 1001 5 SPEEDS				
	400 V 3N ~ 50 Hz 56,5 kW	 640x450 H  belt width 710	6700x985x1860/2200 H 925 kg	LX 1001
	400 V 3N ~ 50 Hz 6,5 kW 82 kg/h	usable width 640  4,45-6,95 m/min		LX 1001 V
LX 1251 5 SPEEDS				
	400 V 3N ~ 50 Hz 74,5 kW	 640x450 H  belt width 710	7600x985x1860/2200 H 1075 kg	LX 1251
	400 V 3N ~ 50 Hz 8,5 kW 108 kg/h	usable width 640  5,27-8,23 m/min		LX 1251 V

Model	Voltage	Capacity	Dimensions	Code
LX 851 HD 5 SPEEDS				
	400 V 3N ~ 50 Hz 34,92 kW	 640x450 H	6200x985x1860/2200 H 790 kg	LX 851 HD
		belt width 710		LX 851 HD V
	400 V 3N ~ 50 Hz 4,42 kW 50 kg/h	usable width 640		
		1,4-2,15 m/min		
LX 1101 HD 5 SPEEDS				
	400 V 3N ~ 50 Hz 52,42 kW	 640x450 H	7500x985x1860/2200 H 1050 kg	LX 1101 HD
		belt width 710		LX 1101 HD V
	400 V 3N ~ 50 Hz 6,42 kW 76 kg/h	usable width 640		
		1,95-3 m/min		

- P** Prewash  
**W** Power wash  
**2R** Pre-rinse + rinse on module  
**V** Steam supply

Option compatibility to be confirmed by the manufacturer after verification

## OPTIONS

				PRE DOS	DDE-GROUP	DOS/S	SAN	PAP-SAN	DWI
Model	220-240 V 3 50 Hz	380-415 V 3N 50 Hz	60 Hz	DIHR disp. connections	Dispensers kit	Dispenser with probe	Sanitization system	Booster pump sanitiz.	Thermoacoustic insulation
<b>LX 501</b>	+ 2%	●	+ 3%	●	€	€	€	€	€
<b>LX 501 V</b>	+ 1%	●	+ 3%	●	€	€	€	€	€
<b>LX 751</b>	+ 2%	●	+ 3%	●	€	€	€	€	€
<b>LX 751 V</b>	+ 1%	●	+ 3%	●	€	€	€	€	€
<b>LX 1001</b>	+ 2%	●	+ 3%	●	€	€	€	●	€
<b>LX 1001 V</b>	+ 1%	●	+ 3%	●	€	€	€	●	€
<b>LX 1251</b>	+ 2%	●	+ 3%	●	€	€	€	●	€
<b>LX 1251 V</b>	+ 1%	●	+ 3%	●	€	€	€	●	€
<b>LX 851 HD</b>	+ 2%	●	+ 3%	●	€	€	€	€	€
<b>LX 851 HD V</b>	+ 1%	●	+ 3%	●	€	€	€	€	€
<b>LX 1101 HD</b>	+ 2%	●	+ 3%	●	€	€	€	●	€
<b>LX 1101 HD V</b>	+ 1%	●	+ 3%	●	€	€	€	●	€

- Standard
  - Upon request
  - DDE-GROUP** Both detergent (with probe) and rinse-aid dispensers included
  - PAP-SAN** Standard pump for models LX 1001, LX 1251, LX 1101 HD
  - DIV** Compulsory for machines > 4,5 m
  - BT** Booster pump included
  - CONNECTIVITY** Includes HACCP option. 10 year plan
  - DWI** Insulation option for the tunnel only, dryer excluded. Shelf dryer can be double skin upon request
  - DWI-DWI/T** Recommended for HRF10 - HRF20 - HRP40
  - XP** In case of cold water supply for rinse 8 °C 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 to install the heat recovery system as optional.
- EAC label upon request
- Option compatibility to be confirmed by the manufacturer after verification



	DWI / T	CONNECTIVITY	XP	PAP	DRIVE	PI	1-DRAIN	ECO-DET	X-BELT	DIV	BT
Model	Tank insulation	Connectivity (HACCP)	Extra power	Booster pump	Smart drive	S/S pumps	Centralized drain	Detergent economizer	Special belt	Price for division	Break tank
<b>LX 501</b>	€	€	€	€	●	€	●	●	+ 7%	€	€
<b>LX 501 V</b>	€	€	□	€	●	€	●	●	+ 7%	€	€
<b>LX 751</b>	€	€	€	€	●	€	●	●	+ 7%	€	€
<b>LX 751 V</b>	€	€	€	€	●	€	●	●	+ 7%	€	€
<b>LX 1001</b>	€	€	€	€	●	€	●	●	+ 7%	€	€
<b>LX 1001 V</b>	€	€	€	€	●	€	●	●	+ 7%	€	€
<b>LX 1251</b>	€	€	€	€	●	€	●	●	+ 7%	€	€
<b>LX 1251 V</b>	€	€	□	€	●	€	●	●	+ 7%	€	€
<b>LX 851 HD</b>	€	€	€	€	●	€	●	●	+ 7%	€	€
<b>LX 851 HD V</b>	€	€	€	€	●	€	●	●	+ 7%	€	€
<b>LX 1101 HD</b>	€	€	€	€	●	€	●	●	+ 7%	€	€
<b>LX 1101 HD V</b>	€	€	€	€	●	€	●	●	+ 7%	€	€

## OPTIONS

	NZ3	NZ6	NZH6	DRF69	DRF6V	ID	DRF70	DRF7V	DRF99M	DRF9VM	DRF99MB	DRF99MB1
Model	Neutral zone 300	Neutral zone 600	Neutral zone for dryer 600	Shelf dryer	Steam-heated shelf dryer	Double skin for shelf dryer	Shelf dryer	Steam-heated shelf dryer	Module dryer	Steam heated dryer module	Dryer on module with blowers	Dryer on module with blowers
<b>LX 501</b>	€	€	€	€	----	€	€	----	€	----	€	€
<b>LX 501 V</b>	€	€	€	€	€	€	€	€	€	€	€	€
<b>LX 751</b>	€	€	€	€	----	€	€	----	€	----	€	€
<b>LX 751 V</b>	€	€	€	€	€	€	€	€	€	€	€	€
<b>LX 1001</b>	€	€	€	€	----	€	€	----	€	----	€	€
<b>LX 1001 V</b>	€	€	€	€	€	€	€	€	€	€	€	€
<b>LX 1251</b>	€	€	€	€	----	€	€	----	€	----	€	€
<b>LX 1251 V</b>	€	€	€	€	€	€	€	€	€	€	€	€

<b>LX 851 HD</b>	€	€	€	€	----	€	€	----	€	----	€	€
<b>LX 851 HD V</b>	€	€	€	€	€	€	€	€	€	€	€	€
<b>LX 1101 HD</b>	€	€	€	€	----	€	€	----	€	----	€	€
<b>LX 1101 HD V</b>	€	€	€	€	€	€	€	€	€	€	€	€

---- Not available

**NZ3** Recommended to wash long baskets

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

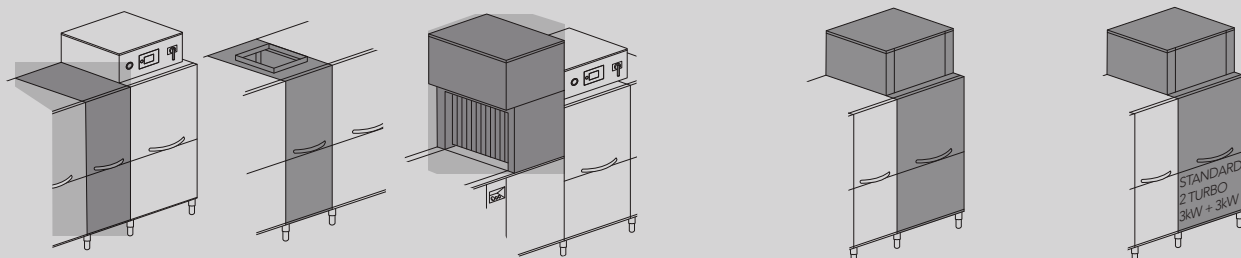
**NZH6** Recommended with dryers with blowers

**U-AIR** Proximity air nozzles available on every dryer module

**ID** Recommended option for DRF69 - DRF6V. Only for dryer on shelf

**HD+BELT** For each dryer module and neutral zone, the extra price is + €

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



**NZ3** + 300 mm  
Neutral zone

**NZH6** + 600 mm  
Neutral zone with  
door for dryer

**DRF69** 9 kW  
Shelf dryer

**DRF6V**  
Steam heated shelf dryer

**DRF70**  
Double skin lateral shelf dryer  
with upper fan

**DRF7V**  
Steam-heated double skin shelf  
lateral dryer with upper fan

**DRF99M** + 900 mm - 9 kW  
Dryer module

**DRF9VM** + 900 mm  
Steam heated dryer module

**DRF99MB** + 900 mm 16,1 kW  
Dryer module

**DRF9VMB** + 900 mm 7,1 kW  
Steam heated dryer module

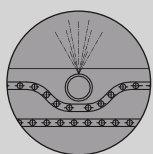
	DRF99MB2	DRF9VMB	DRF9VMB1	DRF9VMB2	U-AIR	SCF10	HRF10	HRF20	HRPF40	3R	STOCK	HD+BELT
Model	Dryer on module with blowers	Steam dryer on module with blowers	Steam dryer on module with blowers	Steam dryer on module with blowers	Proximity air nozzle	Steam condenser	Heat recovery	Heat recovery	Heat recovery	Triple rinse	Chemicals compartment	Heavy-duty belt
<b>LX 501</b>	€	----	----	----	€	€	€	----	€	€	€	€
<b>LX 501 V</b>	€	€	€	€	€	€	€	----	€	€	€	€
<b>LX 751</b>	€	----	----	----	€	€	€	€	€	€	€	€
<b>LX 751 V</b>	€	€	€	€	€	€	€	€	€	€	€	€
<b>LX 1001</b>	€	----	----	----	€	€	€	€	€	€	€	€
<b>LX 1001 V</b>	€	€	€	€	€	€	€	€	€	€	€	€
<b>LX 1251</b>	€	----	----	----	€	€	€	€	€	€	€	€
<b>LX 1251 V</b>	€	€	€	€	€	€	€	€	€	€	€	€
<b>LX 851 HD</b>	€	----	----	----	€	€	€	€	€	€	€	€
<b>LX 851 HD V</b>	€	€	€	€	€	€	€	€	€	€	€	€
<b>LX 1101 HD</b>	€	----	----	----	€	€	€	€	€	€	€	€
<b>LX 1101 HD V</b>	€	€	€	€	€	€	€	€	€	€	€	€

**DRF99MB1 - DRF9VMB1** Lower by-pass belt with blowers. Maximum 1 per machine as an alternative to the double belt

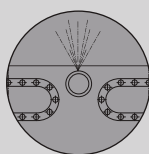
**DRF99MB2 - DRF9VMB2** Double belt with blowers. Maximum 1 per machine as an alternative to the lowered by-pass belt

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

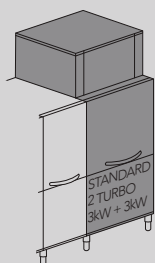
Option compatibility to be confirmed by the manufacturer after verification



with blowers and lowered belt

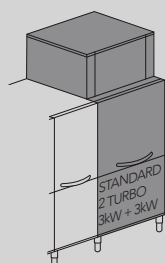


with blowers and double belt



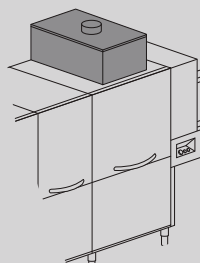
**DRF99MB1** + 900 mm 16,1 kW

Dryer module



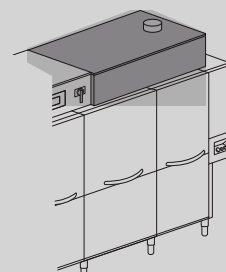
**DRF99MB2** + 900 mm 16,1 kW

Dryer module



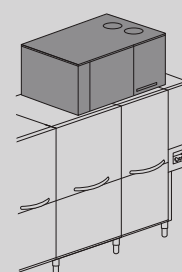
**HRF10**

Compact heat recovery



**HRF20**

heat recovery



**HRPF40**

Heat recovery with heat pump

**DRF9VMB1** + 900 mm 7,1 kW

Steam heated dryer module

**DRF9VMB2** + 900 mm 7,1 kW

Steam heated dryer module

**SCF10**

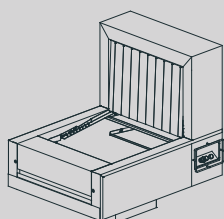
Steam condenser

## OPTIONS

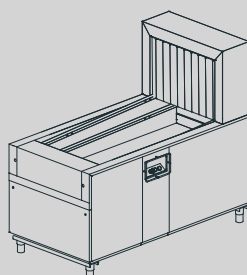
	MI900	MI1200	MI1200	MI1500	MI1800	MI2200	MI2700
Model	Entry mod. 900	Entry mod. 1200	Over. entry mod. 1200	Entry mod. 1500	Entry mod. 1800	Entry mod. 2200	Entry mod. 2700
<b>LX 501</b>	€	€	●	€	€	€	€
<b>LX 501 V</b>	€	€	●	€	€	€	€
<b>LX 751</b>	€	€	●	€	€	€	€
<b>LX 751 V</b>	€	€	●	€	€	€	€
<b>LX 1001</b>	€	€	●	€	€	€	€
<b>LX 1001 V</b>	€	€	●	€	€	€	€
<b>LX 1251</b>	€	€	●	€	€	€	€
<b>LX 1251 V</b>	€	€	●	€	€	€	€
<b>LX 851 HD</b>	€	€	●	€	€	€	€
<b>LX 851 HD V</b>	€	€	●	€	€	€	€
<b>LX 1101 HD</b>	€	€	●	€	€	€	€
<b>LX 1101 HD V</b>	€	€	●	€	€	€	€

- Standard
- Upon request
- Not available

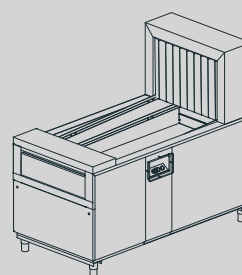
Option compatibility to be confirmed by the manufacturer after verification



Overhanging entry module

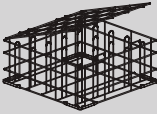



Entry module



Exit module

	MIR2200	MIR2700	EM900	EM1200	EM1500	EM1800	EM2200	EM2700
Model	Lowered belt entry mod. 2200	Lowered belt entry mod. 2700	Exit mod. 900	Exit mod. 1200	Exit mod. 1500	Exit mod. 1800	Exit mod. 2200	Exit mod. 2700
<b>LX 501</b>	€	€	□	□	□	●	€	€
<b>LX 501 V</b>	€	€	□	□	□	●	€	€
<b>LX 751</b>	€	€	□	□	□	●	€	€
<b>LX 751 V</b>	€	€	□	□	□	●	€	€
<b>LX 1001</b>	€	€	□	□	□	●	€	€
<b>LX 1001 V</b>	€	€	□	□	□	●	€	€
<b>LX 1251</b>	€	€	□	□	□	●	€	€
<b>LX 1251 V</b>	€	€	□	□	□	●	€	€
<b>LX 851 HD</b>	€	€	□	□	□	●	€	€
<b>LX 851 HD V</b>	€	€	□	□	□	●	€	€
<b>LX 1101 HD</b>	€	€	□	□	□	●	€	€
<b>LX 1101 HD V</b>	€	€	□	□	□	●	€	€

	Description	Capacity	Dimensions	Code	
	REUSABLE CUP BASKET  *Only with flat belt	5x5 Glass 30 < Ø < 90 mm H max 185 mm	500x500x235 H	<b>C 135</b> 	



# BASKETS INCLUDED

<b>GLASSWASHERS</b>	2 x glass baskets, 1 x saucer holder, 1 x cutlery holders
<b>DISHWASHERS</b>	1 x dish basket, 1 x glass basket, 1 x cutlery holder ( <b>ELECTRON 1000PLUS</b> + 1 C43)
<b>HOOD-TYPE DISHWASHERS</b>	2 x dish baskets, 1 x glass basket, 2 x cutlery holders
<b>MAXXI HOOD-TYPE DISHWASHERS</b>	1 x dish basket, 1 large mesh basket, 1 trays basket, 2 x cutlery holders
<b>RACK-TYPE DISHWASHERS</b>	1 x dish basket, 1 x glass basket, 1 x cutlery basket (8 places), 1 x tray basket
<b>WAREWASHERS</b>	<p><b>LP1 S4:</b> 1 x S/S trays support, 1 x large mesh plastic basket, 1 x spatula holder (<b>LP1 S4</b> + 1 S/S griddle)</p> <p><b>LP1 S5 PLUS:</b> 1 x S/S griddles basket holder, 1 x S/S basket, 1 x trays support, 1 x S/S spatula holder</p> <p><b>LP1 MAXXI PLUS:</b> 1 x dish basket, 1 large mesh basket, 1 trays basket, 1 x S/S spatula holder</p> <p><b>LP1 800 - LP1 S8 PLUS:</b> 1 x S/S basket, 1 x S/S griddle, 1 x trays support, 1 x S/S spatula holder</p> <p><b>LP2 S PLUS - LP3 S PLUS - LP4 S8 PLUS:</b> 1 x S/S basket, 1 x S/S trays support, 1 x S/S spatula holder</p>



<b>DELIVERY</b>	20 days for semi-automatic machines - 50 days for automatic machine
<b>PACKING</b>	<p>Cardboard box (included in the price).</p> <p>The wooden cage's price is the equivalent of the 2% of the machine's net price -minimum amount charged is €(on the following models: RX, QX, TX, TS, VX,LX, LX-HD, TC, RTC,LC 77/2, LC 77/3, LC 96, LC 97, LC 97/2, LC 97/3, A 20, A 10).</p>
<b>SPARE PARTS</b>	For orders lower than € net, a € , fee will be applied as management costs.
<b>TERMS</b>	Ex-works (Castelfranco Veneto).
<b>WARRANTY ON OUR PARTS</b>	24 months from invoice date, subject to our Service verification of the problem causes.
<b>TRANSPORT</b>	The supply is carried out Ex works DIHR. The goods travel at the purchaser's sole risk even when the carrier has been chosen and instructed by DIHR on behalf of the purchasing party.
<b>OWNERSHIP RESERVATION</b>	The goods are the exclusive property of DIHR ALI GROUP Srl until the invoice is paid in full.
<b>COURT OF JURISDICTION</b>	Contracts stipulated with DIHR ALI GROUP Srl are subject to Italian law. For any dispute that may arise from contracts with DIHR ALI GROUP Srl- including abroad contracts - the court of jurisdiction shall be that of Treviso.
<b>USER MANUALS</b>	User manuals are originally issued in a main EU language. When a machine is put into service, it must be provided with an appropriate translation of the original manual in the language(s) used in the country where the appliance is installed, along with its original instructions. This translation is full care and responsibility of the importer of the machinery in the end-user's region. In case of tunnel machines, the possibility to have our technician/s on site to assist in the assembly and start-up will be quoted separately.

Ensure adequate ventilation of the room according to the legislation in force in the country of installation and the relevant technical standards. For example, for European countries, please refer to the EN 16282-1 standard.

Continual improvements may supersede specifications.

# SERVICE PORTAL

Dear Customer,

we are pleased to inform you that our web portal is available online for spare part orders as well as to surf online documents related to your DIHR dishwashers.

- Contact our After Sales office to request login and password.
- Go to: <https://spares.dihr.com>
- Login with your login and password data.

**In this portal you can:**

- Search for spare parts according to the serial number of the machines (possible consultation for machines produced since 2010)
- Search for parts (if you know the spare part code)
- Send information requests to our After Sales office

You can also upload an Excel file with the list of parts you wish to order.

In addition, on the portal you can find the documentation relating to your dishwashers by typing in the serial number: installation and user manuals, exploded view, CE certificate...There is a part dedicated to FAQs, the most common alarms and video tutorials for the maintenance and assistance of your dishwashers. This part will be implemented more and more.

**ATTENTION: for all warranty claims please contact directly our service dept.**

By clicking on help video you will see a video tutorial on how to use the portal.



The screenshot shows the 'Catalogue Login' page of the DIHR service portal. At the top, there is a blue header bar with 'Back to catalogue' and 'Catalogue Login' links. Below the header, the text 'Access to the catalogue with username and password:' is displayed. There are two input fields: 'Username:' and 'Password:'. Below these fields is a blue 'Login' button. Further down, there is a link that says 'Forgotten your password? Click here.' At the bottom left, there is a blue button labeled 'HELP/VIDEO' with a hand cursor icon pointing at it. At the bottom right, there is a logo for 'Components Engine 6'.

We hope you appreciate this new service which will allow our customers an easier access to documentation and spare parts supply.

We remain available for any further info you may need.





**EN 17735:2022**

\* The WRAS Approved Product logo is a certification marks which is owned by WRAS Ltd. - WRAS Approved Type AA - air gap

The certification brands do not refer to all products. Our documentation includes certified and non-certified products.

The information required by the Article 33 (1) of Regulation (EC) 1907/2006 (REACH) and the related SCIP notifications are available on our website.

For more information, please contact the manufacturer.

[illegible]







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Edition 01.2025

an Ali Group Company



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