



Catalogue

FOOD SERVICE

Chapter

**DISHWASHING** 

Specific model

CCO-120 R CW 400V 3N 50Hz

19046527 12/06/2024

## **DENOMINATION:**

Compact rack conveyor 120 racks/hour with entrance from the right for cold water

#### **DESCRIPTION:**

- "- All the main parts are manufactured in AlSI-304 anti-corrosion stainless steel: tanks, washing and rinsing arms, rinsing jets, doors, basket conveyance system, boiler and metal tubes.
- Upwards-opening double panel door.
- Tank tray filters made of AISI-304 stainless steel, easy to access and remove for cleaning and access to the tank.
- Safety filter for pump suction.
- Rinsing boiler with heat insulation.
- Easy access for installation. Electrovalve located on one side (no need to remove panels to connect the machine).
- Electrical panel designed for easy connection of dosers for liquid and solid detergents, rinse aid, limit switches, supplementary emergency stop button.
- Washing arms easily removable as a set, for cleaning, with a plug on each branch providing access for cleaning inside.
- Rinse jets easily dismountable and removable.
- System of electronic regulation of speeds by means of frequency shifter.
- Configurable electronic temperature control:
- Wash (50 65 °C)
- Rinse (70 85 °C)
- Guarantor of rinse at 85 °C.
- Pressure regulator for flow control.
- Emergency stop button incorporated.
- Extra anti-entrapment protection system at the entrance, mounted on the AS-260 splash guard supplement (optional).
- Open door blocking system.
- IPX4 protection system.
- System for detection of blockage of conveyor carriage and automatic reverse function.
- Energy-saving system: reduces consumption by halting operation of the pumps, and by passing the heating of the rinse to stand-by mode (70  $^{\circ}$ C).
- Auto-timer which deactivates the conveyor motor after a pre-set period of inactivity (10 minutes)."
- High-power washing system with 4 upper and 4 lower washing branches.
- Double effect rinse.
- 3 programs 80, 100 and 120 baskets/hour.

Entry through the right part of the machine.

CW: Model prepared for connection with cold water from the network (input temperature <(><<)>50 °C.).

## **POSSIBLE OPTIONS:**

- Electric trasformation to 230V three-phase without neutral (230V 3 ~)
- Electric trasformation to marine version (440V 3~ 60 Hz.)
- Drying tunnel
- Anti-splash guard supplement (enter)
- Conveyor recovery system
- Anti-splash guard supplement (exit)

## **POSSIBLE ACCESSORIES:**















#### **ELECTRICITY TECHNICAL SPECIFICATIONS**

Electric power	28,550 kW
Voltage	400V
Phases	3N
Electric frequency	50Hz
Amperage (A)	46,9
Engine power	1,40 kW
Heating power	27,00 kW

## WATER TECHNICAL SPECIFICATIONS

Pressure

Drain 1 diameter

Water max consumption 210,00 L/h
Maximum Temperature Water Inlet Max Temp:60°C

#### **CONNECTIONS TECHNICAL SPECIFICATIONS**

 230 V three-phase wiring
 3X25+T - 100 A

 Three-phase +N 400V wiring
 4X16+T - 63 A

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H2O: 200-400kPa(2-4bar)

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- BASKETS
- BASKETS FOR DISHWASHERS
- BASKETS FOR GLASSES
- MODULAR ELEMENTS
- TABLES FOR RACK TYPE DISHWASH.

## SUPPLIED ACCESSORIES:

- 19000484 Glass basket, 500x500x110 mm. 2
- 19000487 Basket for 16-18 plates, 500x500x110 mm. 2
- 19000488 Baskets for 16 glasses and cups with 110 mm diameter and 100 mm height. 1
- 19036306 Standard basket with dense base 1















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