

SALUX 400-1

TIME & TEMP
FOR DISINFECTION

GENERAL FEATURES



SALUX TECH

- Ensures a 90% Disinfection of total bacterial count: reference norm EN15883 (WASHER DISINFECTOR).

- Washing System compliant with German DIN10512.

- 120sec cycle (the shortest in this product category, up to 1/6 of other equivalent products) • 65°C washing.

- 85°C rinse up to 30sec.

- Four washing programmes configured for washing and disinfection plus an intensive one.

- HACCP compliant: it has a data log of daily and life-long cycles made.

- It can be used for washing and disinfection in bars, restaurants, elderly homes, hospitals, schools.

- It can be used for washing and disinfection of non-critical tools in hospitals and communities.

HYGIENE

- Washing and rinsing circuits completely separated, avoiding cross-contamination of wash and rinse water.

- Removable double filters in wash tank.

- One-piece deep pressed wash tank with rounded edges and fast draining bottom through filters.

- Deep pressed basket runners with rounded surface.

- Double-skin body and door in AISI 304 Stainless Steel.

PROFESSIONALLY BUILT

- Main construction and components are conceived for a heavy-duty usage, differing from other similar available products.

- Electronic board with a TFT 45x60 mm high-resolution screen, showing temperatures, operating phases, and anomalies.

- User menu and code-protected service menu.

- Peristaltic rinse-aid dispenser adjustable from the control screen.

- Energy saving STAND-BY automatically activated.

- Wash pump is activated with a SOFT START system, progressively increasing its power.

- HY-NRG rinse system using a break tank, pressure booster pump and an insulated boiler keeps a consistent temperature and water pressure during rinse.

- Ergonomic counter-balanced door.

- Two wash and rinse arms, rotating, independent, in stainless steel.

SALUX TECH

DISINFECTION ref. DIN10512

Cycle 90sec: 55°C, 85°C x 13sec

Cycle 120sec: 55°C, 85°C x 13sec

THERMAL DISINFECTION ref. EN15883

Cycle 120sec: 65°C, 85°C x 30sec

Cycle 180sec: 65°C, 85°C x 30sec

H INTENSIVE CYCLE

Sequential cycle consisting of:

Pre-rinse - Soak - Pre-rinse - Wash 65°C - Drain

Rinse 85°C x 30sec - Self cleaning - Final drain

STANDARD FEATURES

Control panel

ELECTRONIC EVO2

Washing arm

2 - Stainless steel

Rinse arm

2 - Stainless steel

Detergent injector

Standard

Peristaltic rinse aid injector

Standard

Break tank

Standard

Drain pump

Standard

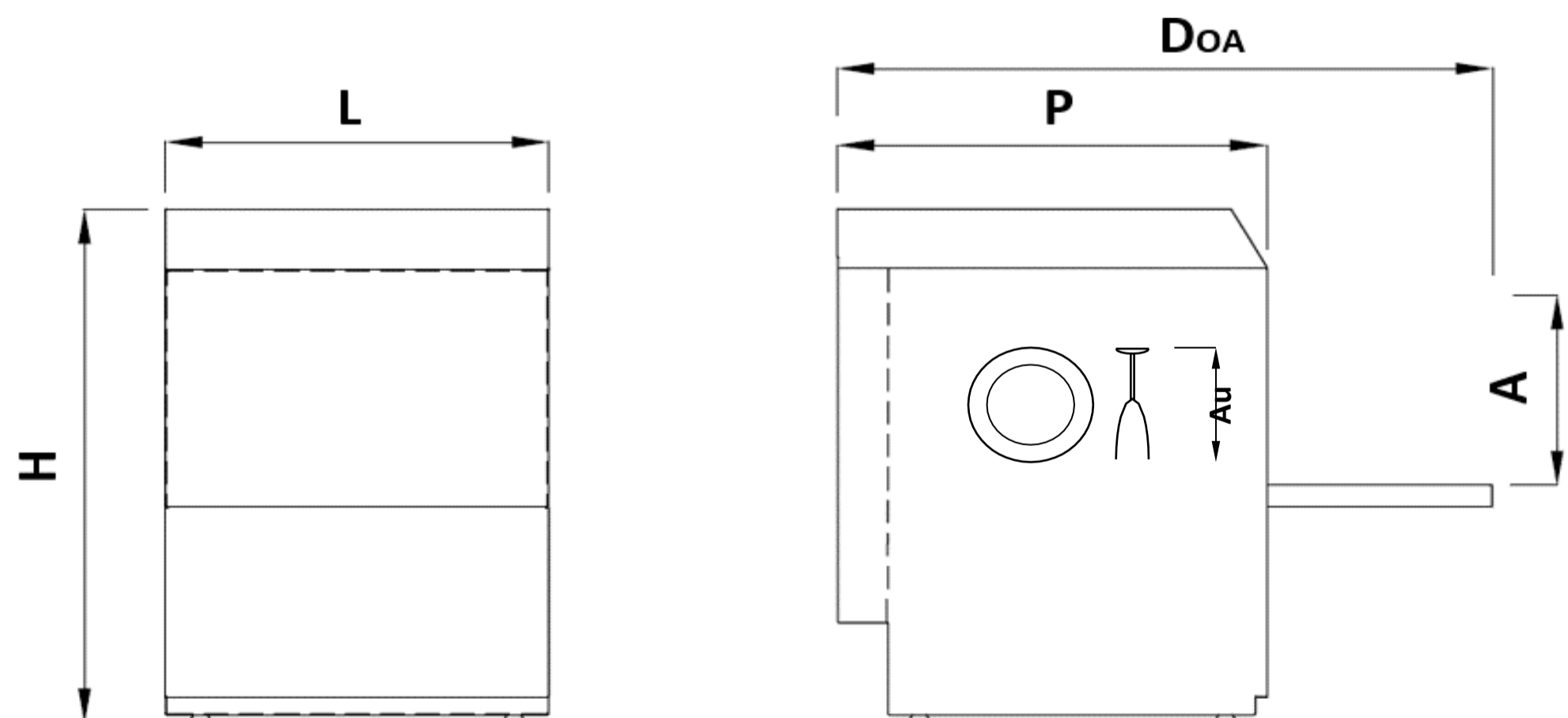




External size	604x633x838	[mm]
Overall size	1.072	[mm]
Clearance	400	[mm]
Maximum height for crockery	375	[mm]
Rack size	500x500	[mm]
Tank volume	11	[lt]
Boiler volume	7,0	[lt]
Rinse water consumption	5,5	[lt]
Wash pump	0,55	[kW]
Tank heater element	2,00	[kW]
Booster heater element	6,00	[kW]
Total load	6,55	[kW]
Cycles	90 / 120 / 120 / 180 / 840	[sec]
Output cycles per hour	40 / 30 / 30 / 20 / 4	[cyc/h]
Electrical supply	400V/3N/50Hz	
Rated current	12,07	[A]
Noise	68	[dBa]
Weight	54	[kg]

STANDARD EQUIPMENT

- 1 inlet hose
- 1 drain hose
- 1 transparent rinse aid hose
- 1 detergent hose
- 1 wire glass rack inclined
- 1 wire dish rack
- 1 cutlery rack



Theoretical data with water supply at 55°C
Where water hardness exceeds 8,43°e, a water softener is required. Not suitable for hot water over 30°C

EN

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