



Warewashing Undercounter Dishwasher, atmospheric boiler, Energy Star 3.0, 30 racks/hour - 208V/1N/60Hz

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



502736 (VLA11G8)

Undercounter Dishwasher and
Glasswasher, Atmospheric
boiler, Energy Star 3.0, 30
racks/hour - 208V/1N/60Hz

Short Form Specification

Item No.

Unit to be hot water sanitizing dishwasher or glasswasher with Atmospheric booster. Electrical characteristics to be 208 volts, single or three phase operation. Energy Star 3.0 certified product. Unit to feature atmospheric built-in booster system with built-in rinse booster pump thus guaranteeing rinse pressure during rinse cycle. Maximum water consumption of 0.66 gal (2.5 L) per rack. Washing performance is guaranteed by a powerful 1 HP (0.73 kW) wash pump and upper and lower stainless steel revolving washing spray arms. 304 Stainless steel construction to include double skin counter-balanced door and double skin side panels, wash tank, tank filters plus wash and rinse arms. The unit shall include drain pump, detergent and rinse aid pumps and is equipped with flexible fill hoses. Delivered on height-adjustable feet.

Main Features

- Fully automatic self-cleaning cycle avoids the risk of bacteria proliferation.
- State-of-the-art electronic controls with built-in programming, self-diagnostics for serviceability and automatic interior self-cleaning cycle.
- Built-in atmospheric boiler sized to raise incoming water to 84 °C minimum for sanitizing rinse. No external booster is required.
- 4 second (variable) pause after washing and before rinsing ensures that no drops of unclean water will fall on the clean items at the end of the rinsing cycle.
- Constant temperature of 84 °C throughout the rinsing cycle regardless of the network's water pressure and temperature.
- Built-in rinse aid and detergent dispenser with automatic initial and continuous cycle loading for perfect result while minimizing service and maintenance needs.
- Digital read-out keeps operator informed as to temperatures.
- Double skinned insulated wall ensures a low noise level and a reduction in heat loss from the machine.
- High efficiency air gap (class A) in water inlet circuit to avoid water being siphoned back into the network as a result of a sudden drop in main pressures.
- IPx4 water protection.
- Low noise level.
- Three phase or single phase electrical connection, convertible on-site.
- Unique temperature interlock guarantees required temperatures in both the wash and final rinse in case of emergency cold water feeding.
- Washing capacity of 40 baskets or 720 dishes per hour.
- Washing system endowed with rotating washing arms, high powered wash pump and large capacity boiler for professional washing.
- Simple control panel with digital display allows on-site personalization of washing and rinsing cycle times and temperatures as well as precise rinse aid and detergent quantities to suit customer's needs.
- Simple service from the front.
- Slanted wash arms to avoid detergent-filled wash water dropping on clean dishes after the rinsing phase, thus guaranteeing ideal washing results.
- An effective rinse system uses only 2,5 litres of clean hot water per basket for lower running costs.

Construction

- Unit to feature smooth surfaces to facilitate cleaning.
- Incorporated drain pump to control water level in wash tank draining.
- Large tank filter collects the soil to keep the wash water clean for a longer time and have better washing performance.
- Element protection from dry fire and low water.
- Interchangeable wash/rinse arms screw out for simple clean up.
- Large deep drawn wash tank and internal wash area with round corners and no pipes to avoid dirt built-up.
- Revolving Stainless steel wash/rinse arms above and below the basket.
- The boiler drain facilitates the evacuation of stagnant water after long periods of inactivity to ensure a higher level of

APPROVAL: _____

hygiene.

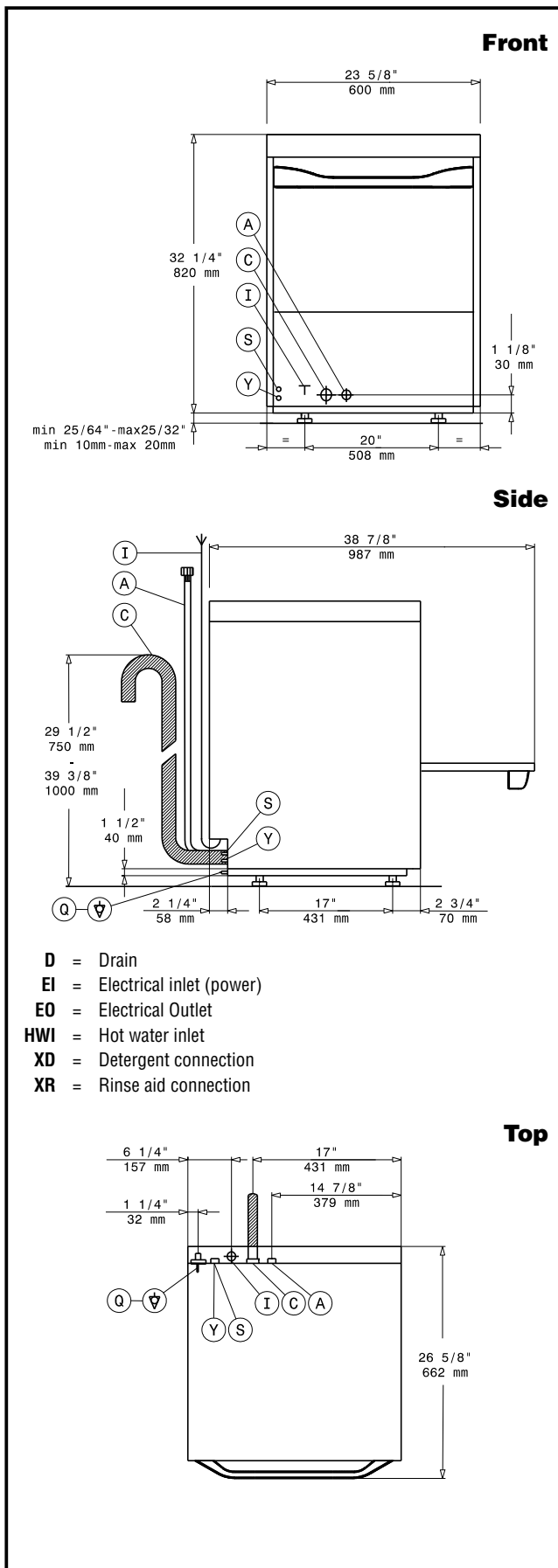
- 304 stainless steel boiler with higher welding protection to increase resistance to corrosion.
- Completely closed on the back by a cover plate.
- Front panel, door, wash tank, tank filters, wash arms and rinse arms made in heavy duty anti-corrosive 304 AISI stainless steel.

Included Accessories

- 2 of Yellow cutlery container PNC 864242
- 1 of Basket for 18 dinner plates 240mm - yellow PNC 867002
- 1 of Basket for 48 small cups/24 cups - blue PNC 867007

Optional Accessories

- Stand for undercounter dishwasher PNC 860418
- Kit 4 castors for double skin undercounter dishwashers PNC 864008



Electric

Supply voltage:	208 V/1 ph/60 Hz
502736 (VLAI1G8)	
Convertible to:	208V 20A 3~ MOP 30A
Default Installed Power:	6.85 kW
Boiler heating elements:	6 kW
Tank heating elements:	2,2 kW
Wash pump size:	0.736 kW

Water:

Pressure, bar min/max:	0.5-7 bar
Drain line size:	18mm
Inlet Water supply pressure:	7 - 102 psi (0.5 - 7 bar)
Washing tank capacity (lt):	23
Boiler Capacity (lt):	12

Key Information:

Baskets per hour*:	30
Dishes per hour:	540
Working cycles time (sec.):	120/240
Wash temperature:	68°C
Cell dimensions - width:	500 mm
Cell dimensions - depth:	500 mm
Cell dimensions - height:	335 mm
Rinse temperature:	84 °C
External dimensions, Width:	600 mm
External dimensions, Depth:	662 mm
External dimensions, Height:	820 mm

Packaging size (WxDxH): 600x612x850 mm

* According to market standard, the productivity is declared at an inlet water supply temperature of 50°C.

Sustainability

Water supply temperature*:	10-50 °C
Water consumption per cycle (lt):	2.5
Noise level:	61 dBA