

**Warewashing  
 Utensil Dishwasher with Wash Safe  
 Control, Drain pump and Continuous  
 Water Softener**

ITEM # \_\_\_\_\_

MODEL # \_\_\_\_\_

NAME # \_\_\_\_\_

SIS # \_\_\_\_\_

AIA # \_\_\_\_\_


**503025 (WTU40ADPWS)**

 Utensil dishwasher WTU40,  
 65b/h, with drain pump,  
 atmospheric boiler and  
 continuous water softner

### Short Form Specification

**Item No.** \_\_\_\_\_

Multi-purpose dish/utensil washer. 304 AISI stainless steel front and side panels, wash tank, tank filter and wash and rinse arms. 42 liter wash tank with rounded corners. Double skinned insulated walls and counterbalanced door with double stop. 450mm door clearance. 3 washing cycles. Self cleaning cycle. Continuous water softener. Digital control panel with display of wash and rinse temperatures. Built-in atmospheric, insulated water boiler (9 kW), 12-liter capacity, combined with rinse booster pump guarantee a constant hot rinse temperature of 84°C. Boiler with 304L welding for protection against corrosion. Wash Safe Control assures the correct water temperature and pressure during the rinse phase to guarantee a perfect rinsing performance independent from the water pressure in the network (min. 0,5 bar). Drain pump. Fault auto-diagnosis system. Rinse aid dispenser. Pre-arranged for external detergent dispenser, HACCP and Energy management device.

Hourly capacity: 1170 dishes/65 baskets 500x530mm.

Supplied with: n.1 basket for plates, n.1 wire basket for pizza plates, trays, and small utensils and n.2 cutlery containers.

### Main Features

- Built-in atmospheric boiler sized to raise incoming 50 °C water to 84 °C minimum for sanitizing rinse. No external booster is required.
- Constant temperature of 84 °C throughout the rinsing cycle regardless of the network's water pressure and temperature.
- 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.
- Green light of "WASH SAFE CONTROL" confirms that items have been rinsed properly.
- Double rack support equipped with either a large 550x535mm rack for pizza plates, trays and utensils or a standard 500x500mm rack for plates, cups and cutlery.
- Equipped with drain pump for easy and quick installation without opening the machine.
- Built-in continuous water softner (automatically activated) with two resin containers which automatically alternate during regeneration to provide non-stop washing.
- Easy to access front loading regeneration salt container
- Alarm to warn operator when regeneration salt container is empty.
- 100% of rinse water is regenerated without loss of pressure during rinse cycle, ensuring full detergent removal and item sanitization.
- Fault auto-diagnosis system.
- Simple service from the front.
- Easy to remove wash/rinse arms and filter.
- Fully automatic self-cleaning cycle avoids the risk of bacteria proliferation.
- Simple control panel, with digital display for wash and rinse temperature.
- Automatic boiler emptying function.
- 55/90/300 seconds cycles.
- Low noise level <65 dBA.

### Construction

- Counter-balanced door to minimize impact when opening and closing.
- Unit to feature rinse aid dispenser pump.
- Unit to feature smooth surfaces to facilitate cleaning.
- Wash/rinse arms and nozzles in stainless steel.
- 304 AISI stainless steel front and side panels, wash tank and filter.
- Double skinned construction.
- Completely closed on the back by a cover plate.
- Double wash tank with rounded corners for easier cleaning operations.
- No pipes inside the washing chamber.

### Sustainability

- Finished in top quality materials to ensure durability.
- Pre-arrangement for HACCP system implementation


**APPROVAL:** \_\_\_\_\_

and Energy Management device.

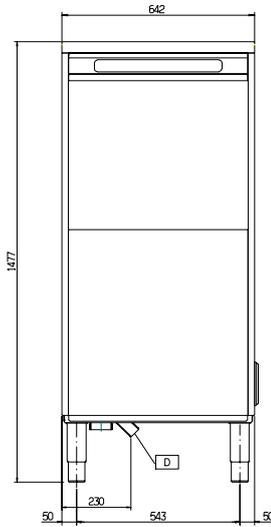
### Included Accessories

- 2 of Yellow cutlery container PNC 864242
- 1 of Basket for 18 dinner plates - yellow PNC 867002
- 1 of Wire basket for pizza plates, up to 320mm diam. trays, utensils PNC 867045

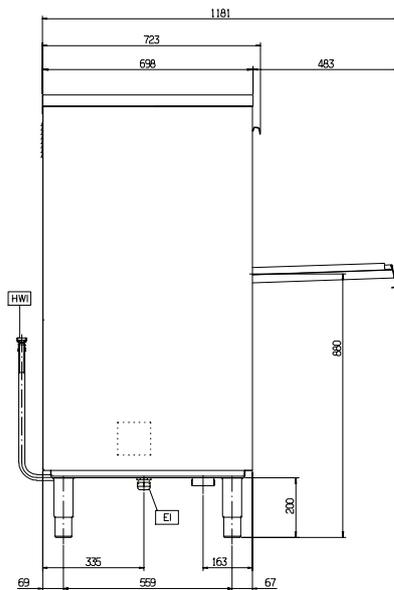
### Optional Accessories

- Kit to measure total and partial water hardness PNC 864050
- Detergent dosing kit PNC 864218
- Yellow cutlery container PNC 864242
- Filter for total demineralization PNC 864367
- Kit 4 plastic boxes for cutlery - yellow PNC 865574
- Basket for 12 soup bowls - green PNC 867000
- Basket for 18 dinner plates - yellow PNC 867002
- Cover rack for small and light items (500x500 baskets) PNC 867016
- Basket for 16 vertical glasses (h 70 mm - diam 100 mm) - blue PNC 867023
- Basket semi-professional 500x500x190mm PNC 867024
- Wire basket for pizza plates, up to 320mm diam. trays, utensils PNC 867045
- Wire basket (550x535mm) for utensils PNC 867046

Front

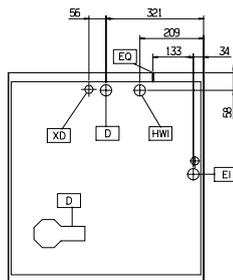


Side



- D = Drain
- EI = Electrical inlet (power)
- EO = Electrical Outlet
- HWI = Hot water inlet
- XR = Rinse aid connection

Top


**Electric**

Supply voltage:	400 V/3N ph/50 Hz
Total Watts:	12.1 kW
Wash pump power:	0.8 kW

**Water:**

Washing cycle electrical elements:	3 kW
Hot rinse cycle duration (sec.):	16
Min hot rinse water consumption (lt/cycle)**:	3.8
Water supply temperature*:	50 °C
Washing tank capacity (lt):	42
Boiler Capacity (lt):	12

**Key Information:**

Washing cycle temperature:	55-65 °C
Hot rinse cycle temperature:	84 °C
Working cycles time (sec.):	55/90/300 / / / /
Cell dimensions - width:	554 mm
Cell dimensions - depth:	570 mm
Cell dimensions - height:	450 mm
External dimensions, Width:	642 mm
External dimensions, Depth:	723 mm
External dimensions, Height:	1477 mm
Net weight:	100 kg
Shipping weight:	115 kg
Shipping height:	1700 mm
Shipping width:	760 mm
Shipping depth:	820 mm
Shipping volume:	1.06 m <sup>3</sup>
Dishes capacity:	1170/hr
Basket capacity:	65/h