**Product features** 





Pot and pan washer double skin with drain pump heat recovery system 132x70 - 400 V		
Model	SAP Code	00011977
S 302 REC ABT	A group of articles - web	Undercounter, continuous and black ware dishwasher



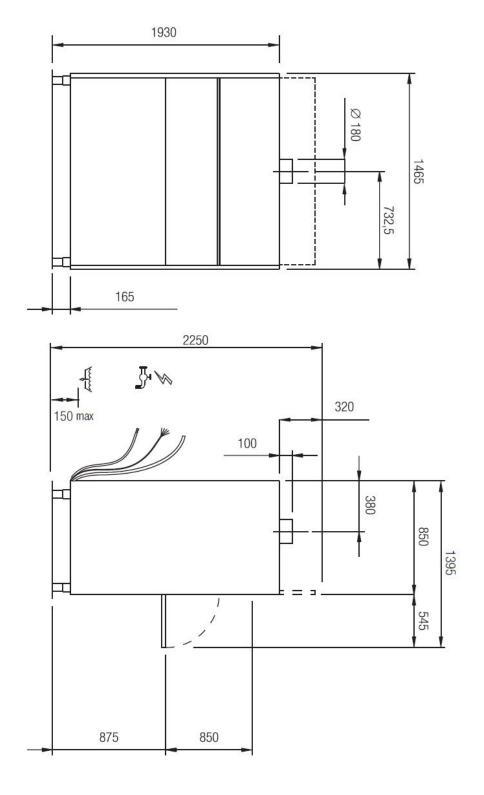
- To the product for free: 1x RM Clean+ 12 kg (00012271) and 1x RM Rinse+ 10 kg (00012273)
- Display type: LCD multifunction display
- Number of programs: 11
- Number of skin: 2
- Door clear height [mm]: 850
- Rack size [mm]: 1310 x 700
- Water consumption of the washing cycle [l/basket]: 6
- Detergent and rinse pump system: ProDose accurate dosing with a peristaltic pump
- Wash pump type: two-way DuoFlow
- Self-cleaning cycle: Yes
- Drain filter: Evolution3 double filtration with electronically controlled partial discharge before the rinsing phase ensures 0% loss of clean water to waste

SAP Code	00011977	Boiler capacity [ l ]	12.00
Net Width [mm]	1465	Boiler power [kW]	10.500
Net Depth [mm]	850	Basin volume [l]	131
Net Height [mm]	2187	Tank power [kW]	10.500
Net Weight [kg]	327.00	Water consumption of the washing cycle [l/basket]	6
Power electric [kW]	15.900	Door clear height [mm]	850
Loading	400 V / 3N - 50 Hz	Rack size [mm]	1310 x 700



Technical drawing

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1

#### Stainless steel outer shell construction

round construction with stainless steel, rounded edges, Deep-drawn bathtub

- easy cleaning, high hygiene standard, long service life
- 2

#### Stainless steel washing arms

upper and lower arms with stainless steel, separated for washing and rinsing, triple upper arm

- easy and safe handling during cleaning; higher user comfort
- 3

#### **LED Display**

smartScreen, a large color graphic display showing the washing progress

- easy control of the dishwasher operation
- continuous information on the status of the wash cycle
- diagnostics in the event of a fault

### 4

#### **Double pump**

unique two-way DuoFlow pump

- distributes the water pressure evenly between the upper and lower arms; no noise; allows the use of a weaker pump
- 5

#### **Detergent dispensers**

two detergent and rinse aid dispensers

- precise chemical dosing by ProDose precise dosing system for detergent and rinse aid by peristaltic pump setting of values via control panel
- 6

#### **Double filter system**

the chamber filter and the waste filter together with the ArchiMedes system provide a discharge system with increased water purification efficiency

- higher washing efficiency; longer life of the washing bath
- 7

#### **Energy saving**

energy saving energy saving system due to lowering the temperature of the boiler

cost saving

8

#### **Protection of fragile dishes**

softstart system for gradual start of washing programs to protect fragile dishes

- protects stemmed glasses and other fragile utensils
- 9

#### **Double shell construction**

stainless steel construction with insulated double jacket

- quiet operation
- energy saving

10

#### Fast heating

performance management allows the current running of the boiler and basins body

- quick first warm-up of the dishwasher
- smooth operation
- 11

#### Air break tank

the open system of the boiler rinse, in cooperation with the rinse pump, ensures a constant pressure and temperature of the rinse

- possibility to use in HACCP systems water temperature suitable for sterilization
- 12

#### **Possibility of recovery**

saving up to 40% of boiler energy improves the comfort environment of the workplace environment without steam

 saving on energy and water costs; environmentally friendly system; safe system; pleasant workplace

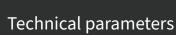


### Technical parameters

Pot and pan washer double s	kin with drain pump hea	t recovery system 132x70 - 400 V			
Model	SAP Code	00011977			
S 302 REC ABT	A group of articles - web	Undercounter, continuous and black ware dishwasher			
<b>1. SAP Code:</b> 00011977		<b>15. Number of programs:</b>			
<ol> <li>Net Width [mm]:         <ul> <li>1465</li> </ul> </li> <li>Net Depth [mm]:             <ul> <li>850</li> </ul> </li> <li>Net Height [mm]:                     <ul> <li>2187</li> </ul> </li> </ol>		<b>16. Opening of device:</b> Tilting down			
		17. Door clear height [mm]: 850			
		<b>18. Inlet pressure [bar]:</b> 1-6			
5. Net Weight [kg]: 327.00		19. Adjustable feet: Yes			
6. Gross Width [mm]: 1630  7. Gross depth [mm]: 980  8. Gross Height [mm]: 2200  9. Gross Weight [kg]: 343.00		20. Number of skin: 2 21. Self-cleaning cycle: Yes  22. Boiler capacity [ l ]: 12.00  23. Boiler power [kW]: 10.500			
			10. Device type: Electric unit		24. Basin volume [l]: 131
			11. Control type: Digital		25. Tank power [kW]: 10.500
			<b>12. Material:</b> AISI 304		26. Number of arms for both rinsing and washing:
13. Power electric [kW]: 15.900		<b>27. Arm connection:</b> Hand loosen/tighten screw			
14. Loading:		28. Washing arm type:			

Rotating trident

400 V / 3N - 50 Hz





Pot and pan washer double skin w	ith drain pump heat 1	recovery system 132x70 - 400 V
Model	SAP Code	00011977
S 302 REC ABT	A group of articles - web	Undercounter, continuous and black ware dishwasher
<b>29. Washing arm material:</b> Stainless steel		<b>39. Detergent and rinse pump system:</b> ProDose - accurate dosing with a peristaltic pump
<b>30. Atmospheric boiler with rinse pump:</b> Yes		<b>40. Energy Saving system:</b> EnergySaving - Energy saving system due to lowering the boiler temperature
31. Rinsing arm type: Rotating trident		<b>41. Rinse system:</b> UltraRinse2 - stainless steel rinsing arms including stainless steel nozzles with a geometry for spraying water in thin jets directly against the dishes, the rinsing pump ensures constant pressure
<b>32. Rinsing arm material:</b> Stainless steel		<b>42. Heating system:</b> HotWash - System of simultaneous operation of the heating element of the bath and the boiler, reducing the time for starting the next cycle
33. Deep drawn tank: Yes		<b>43. Quick heating system:</b> QuickReady - System for rapid heating of water in the tank
34. Rack support: Pressed		44. Heat recovery:  1 copper-aluminum battery - saving up to 40% of the energy needed to heat the water in the boiler, at the same time, by absorbing the released steam, it eliminates the need to use a hood
<b>35. Tank surface strainers:</b> stainless steel		<b>45. Hot water electric valve:</b> Yes
<b>36. Drain filter:</b> Evolution3 - double filtration with electronically controlled partial discharge before the rinsing phase ensures 0% loss of clean water to waste		<b>46. Closing door system:</b> ProSoft - Reduces noise, dampens the door stop, which could cause damage to dishes

### 38. Boiler thermostat adjust:

Yes

Yes

#### 49. USB port:

37. Thermostop:

Yes, for Firmware actualisation

1310 x 700

#### 48. Display type:

LCD multifunction display

#### 60. Program ProFessional 8:

Yes



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<b>50. Drain pump:</b> Yes		<b>61. Program ProFessional 10:</b> Yes
<b>51. Self-diagnostics:</b> Yes		<b>62. Program ProClean:</b> Yes
<b>52. Wash pump type:</b> two-way - DuoFlow		<b>63. Program ProDrain:</b> Yes
<b>53. Detergent dispenser:</b> Yes		64. Program ProEco: Yes
<b>54. Rinse aid dispenser:</b> Yes		65. Program ProLong:  Yes
<b>55.</b> Water consumption of the washing cycle [l/basket]:		66. Program ProActive 5:  Yes
<b>56. Rinse water temperature [°C]:</b> 80-85		67. Program ProActive 7:  Yes
<b>57. Program ProFessional 2:</b> Yes		68. Cross-section of conductors CU [mm²]:  5
<b>58. Program ProFessional 4:</b> Yes		<b>69. Water supply connection:</b> 3/4"
59. Program ProFessional 6:		70. Diameter nominal:

DN 50

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Yes