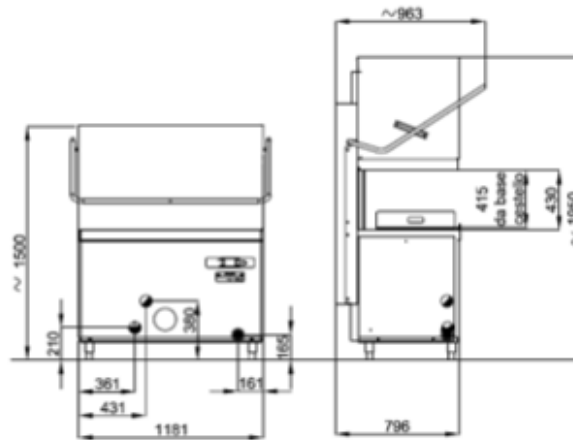


PASSTHROUGHS N1300 DOUBLE EVO 2 HY-NRG



- Electrical connection
- Cold water inlet
- Hot water inlet
- Water drain



STANDARD FEATURES



- N1300 Double washes two baskets at the same time or a basket in case of lower workload. INTELLIWASH system reduces running costs.
- One washing cycle for plates and trays at the same time, to optimise workload and to save time.
- Auto-start hood. On request, it is possible to set the start of the cycle from the control panel.
- Rotary and independent washing system: 4 press-moulded stainless-steel wash arms, guaranteeing high-performance wash pressure thanks to mixed tilt jets and the powerful wash pump (503 litre/h) and 4 stainless-steel rinse arms designed to ensure high performance with a consumption of only 5,7 litres of water for cycle. Water is distributed with force and efficiency, to all washing zones, guaranteeing high quality results and productivity (120 baskets/h)*.
- Thermostop for guaranteed rinse temperature.
- Drain system with closing and manual opening to prevent the operator's hands from coming into contact with hot water in the tanks.
- Double filter system to protect tank and wash pump.
- Micro security hood.
- Inclined hood ceiling to avoid water on cleaned and rinsed crockery.
- Customizable with straight-through or corner tabling and shelves
- Counter-balanced, double-skinned and insulated hood.
- Press-moulded wash tank with radial corners, inclined to filters.
- Stand-by system for energy saving
- Double peristaltic rinse and detergent dosing unit, adjusted on control panel.
- HY-NRG rinse function with pressure booster pump keeping set temperature and quantity of water used in rinsing at constant levels.
- Insulated atmospheric boiler and break tank.
- Auto self-cleaning cycle of the wash tank at the end of the service (with rinse pump).
- Innovative electronic control panel with high-resolution colour TFT 45x60mm screen for easy use of the machine.
- Direct control on temperatures, work stage, time and possible anomalies.
- Storing of daily cycle quantity and throughout the life of the machine.
- Four purpose-designed washing cycles for various types of crockery to be washed.
- Two menu levels, protected by a pin code: an operator and a technical menu (after-sales service).

PASSTHROUGHS N1300 DOUBLE EVO 2 HY-NRG



TECHNICAL FEATURES

	(sec.)	Baskets/h
Electronic control panel		
Cycle P1* (62" wash - 5" pause - 13" rinse)	60	120
Cycle P2* (102" wash - 5" pause - 13" rinse)	120	60
Cycle P3* (162" wash - 5" pause - 13" rinse)	180	40
Cycle P4* (437" wash - 5" pause - 13" rinse)	480	14
Basket size	500 x 500 mm	
Wash pump power/capacity	2x1,1 kW / 503 l / min	
Rinse boost pump: power/capacity	2x0,20 kW / 130 l / min	
Element power: tank/boiler	6 kW / 20 kW	
Water supply temperature/pressure/hardness	< 50°C / 200 - 400 kPa / min. 7 max. 12°F **	
Washing/Rinsing temperature	55°C / 82°C	
Capacity: tank/boiler/water consumption per cycle	60 l / 24 l / 5.4 l (2.7 a basket / 5.4 two baskets)	
Total power/Voltage	22,2 kW / 400 Volt 3 / N / 50 Hz	

*Theoretical data with water supply at 50°, P1 cycle for light-dirty dishes

**Where water hardness exceeds 12°F or 100ppm a water softener is required. Water softener is not suitable for hot water above 30°.

ACCESSORIES

Baskets	2 universal baskets, 2x18 plates, 2 cutlery racks
Hoses (1 for each)	Water connection, drain, transparent rinsing product

OPTIONAL ADD-ONS

- Peristaltic detergent dosing unit (PD), identified by a red hose.
- Integral drain pump (PS).
- Integral water softener with auto-regeneration cycle, adjustable according to water hardness. (A). Salt level indicator.
- Integral osmosis system (RO), 300 lt/h.
- By-pass solenoid draining regeneration water directly into the drains.
- Wi-Fi connection to send text message for feasible anomalies or informative message on the machine status.
- Steam condenser and heat recovery system (CRV).

All data, photos or indications on this technical sheet are given for information and have no contractual value. They are subject to change without notice.

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