Halcyon AMH51 D

halcyon

undercounter

Halcyon **AMH51 D** Features

- 1 year warranty
- Drain pump as standard
- Three button bright LED display with soft touch controls and alarms menu
- Accurate detergent and rinse aid peristaltic dosing pump
- Dosing set up by fascia controls
- Easy clean parallel wash and rinse arm assembly
- Breaktank as standard
- Optional surface scrap tray filters



Supplied with one pegged (capable of holding 18 10" plates) one open cup/glass rack (capable of holding 25 pint glasses) and cutlery insert

Additional racks can be purchased



Gravity drain version available: **AMH51**

Distributor:

KiD Catering Equipment, Oaktree Court Business Centre, Mill Lane, Ness, Cheshire, CH64 8TP Tel: 0333 123 2450 sales@kidcateringequipment.com

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Technical Data

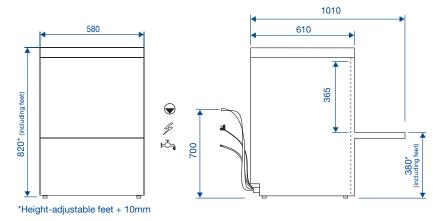
Dimensions (W x D x H)	mm	580 x 610 x 810 + Feet
Feet height	mm	10-20
Rack size	mm	500 x 500
Maximum useable height	mm	340
Door opening	mm	365
Theoretical productivity	Racks/h	40
Effective productivity	Racks/h	30*

Wash tank element	kW	2.1
Boiler element	kW	6.0
Wash pump	kW	0.47
Tank capacity	L	20
Noise emission	dB(A)	≤ 55

Packaging Specs

Gross weight	Kg	67
Cubic volume	m³	0.45
Dim. $(W \times D \times H)$	mm	670 x 690 x 980

Installation Diagram – All services must be within 1 meter



Power Supply

AMP	kW
13	2.6
20	4.5
30*	6.5
Total load 6.5kW	
16 amp	
	13 20 30* Total load

*Standard configuration

Pumped waste into upstand, maximum height 700mm



Water Connection

Inlet water pressure	Bar	2 to 4
Flow rate L/Min	L/Min	6
Water inlet temp	°C	10 to 50
Water connection	BSP	3/4"
Waste connection	Ø	Int 19/ext 24

Cycle Information

Number of standard cycles		2
Standard cycles times	Sec	90/180
Special cycle		Long
Self-cleaning cycle		Full self clean
Water consumption per cycle	L	2.5
Wash temperature	°C	60 – adjustable
Rinse temperature	°C	65 – adjustable

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^{*}Allowing 30 seconds for reloading Cycle times may vary depending on local conditions/services