



# Evolution | pass through



**EVOLUTION 2021  
& 2035 WS**  
(shown with tabling –  
not included)



**EVOLUTION 2060**  
(shown with tabling –  
not included)

- 2 year warranty
- Full LCD display and user interface giving uncomplicated machine status updates
- Designed for the most demanding environments
- Super glide hood for ease of use
- 2060 operates with large 600 x 500 racks
- 2060 takes 22 plates per rack
- Type AA breaktank
- Double skinned minimising both acoustic output and reduced heat loss
- 2035 WS with internal continuous water softener
- Low water consumption
- Three standard cycle options
- Extensive range of special cycle options
- GLASS cycle automatically changes parameters to suit glass washing
- SANITISING cycle balances wash time and temperatures to achieve a standard rating of AO 30
- LONG cycle for intensive wash or for glass renovation
- GREEN cycle for economy, reduces water consumption and operates with lower temperatures
- ACT extremely intensive cycle for the dirtiest products by running two complete cycles
- Detergent and rinse aid delivery by precise peristaltic pumps
- Priming and dosing of chemicals enabled from fascia controls
- Comprehensive automatic self-cleaning cycle
- Drain pump as standard
- Surface scrap trays as standard
- Hi-level information retrieval to aid both installation and service technicians
- Supplied with one open, one pegged plate rack and cutlery basket

## Technical

- 2021 & 2035 WS standard voltage 240V – single phase can be supplied for 3 phase
- **Evolution 2060 only available in 3 phase and only suitable for in-line tabling arrangement**
- Suitable for hot (max 50°C) or cold\* water supply at 2 to 4 bar dynamic supply pressure
- Wash temperature 60°C (adjustable)
- Rinse temperature 78°C (adjustable)
- Cycle times between 90 & 715 secs, including special cycles

\*Machines fitted to cold water supplies will not be capable of running repeated short cycles, the cycle time will automatically be extended to allow recovery of correct operating temperatures.

Model	Rack size mm	Useable Height mm	Dimensions mm W x D x H	Standard Cycle Options	Power kW	Amps Required	Price
<b>Evolution 2021</b>	500	440	640 x 755 x 1540 <sup>#</sup>	3 Cycles	4.7/6.7	20/30 <sup>##</sup>	
<b>Evolution 2035 WS</b>	500	440	640 x 755 x 1540 <sup>#</sup>	3 Cycles	4.7/6.7	20/30 <sup>##</sup>	
<b>Evolution 2060</b>	600 x 500	440	700 x 755 x 1540 <sup>#</sup>	3 Cycles	11	20 (3 phase only)	

# Height adjustable from 1540 to 1595mm (hood closed), 2055 to 2110mm (hood open).

## Machines will be supplied for 30 amp supply as standard, if 20 amp required specify at time of order.

It is strongly recommended that 500mm machines are installed on hot water fill (max 50°C) for optimum performance.

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