

C1035WS HR – Pass through

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



- 2 Year warranty
- Heat recovery
- Up to 25% less power required to heat rinse water
- Breaktank as standard
- Internal automatic water softener
- Bright LED display with soft touch controls
- Accurate detergent and rinse aid peristaltic dosing as standard
- Drain pump as standard
- DUAL flow wash pump, reduced power while retaining wash efficiency
- Three selectable cycle options plus special application cycle options
- Cycle times can be tailored to sites requirements
- Selectable energy saving mode
- Selectable thermostop ensures optimum rinse temperatures
- Automatic self-cleaning cycle at end of service
- Surface scrap trays as standard
- Operational self-diagnostics
- Twin traffic light display indicates machine status
- Supplied with one pegged plate, one open and one cutlery basket

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	C1035WS HR
Width - Body only	635mm
Width - Body and handle	700mm
Width - Body, handle & brackets	725mm
Depth - Body only	745mm
Depth - Body with handle closed	810mm
Depth - Body with handle extended maximum	925mm
Height - Hood closed(without feet)	1290mm
Height - Hood open(without feet)	1720mm
Height – machine and heat recovery unit (without feet)	1985mm
Feet height	165mm to 220mm
Basket size	500 x 500mm
Maximum useable height	380mm
Door Opening	405mm
Number of standard cycles	3
Standard cycle times	70/110/150 Seconds - adjustable
Special cycle	Long cycle = 12 minutes
Self-cleaning program	Yes
Water consumption per cycle	2.5 Litres
Wash tank capacity	15 Litres
Power – Single phase options	4.5kW(20Amps) / 6.5kW(30Amps)
Power – Three phase	6.5kW(16Amps)
Boiler element	6kW(2/4/6)
Washtank element	2100W
Detergent pump	Peristaltic – precise delivery
Rinse aid pump	Peristaltic – precise delivery
Drain pump	Yes
Drain technology	Partial drain
Breaktank	Yes
Internal automatic water softener	Yes
Water supply pressure	2 to 4 Bar
Water supply temperature	Cold supply only
Body construction	Single Skin
Door/hood construction	Single Skin
Tank construction	Deep Drawn
Hood lift system	Assisted manual operation
Scrap trays	Yes
Wash pump type	Dual flow
Wash pump power	470W
Wash arm - upper	Composite parallel arms
Wash arm - lower	Composite parallel arms
Rinse arm - upper	Combined with wash arms
Rinse arm - lower	Combined with wash arms
Internal rinse booster pump	Yes
Open basket	One
Plate basket	One
User interface (Controls)	Electronic
Hood machine - interface position (Controls)	Lower Panel

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In the event of further technical development we reserve the right to alter our design and specification without prior notice