

C Range | pass through

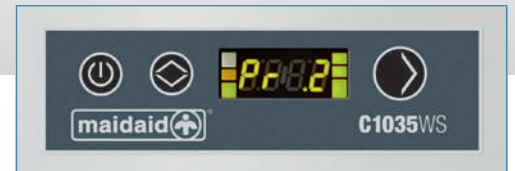
Supplier
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C1011
 (shown with tabling –
 not included)

C1035 WS
 (shown with tabling –
 not included)

- 2 year warranty
- Breaktank on both C1011 & C1035 WS
- C1035 WS with internal automatic water softener
- Bright LED display with soft touch controls
- Accurate detergent and rinse aid peristaltic dosing as standard
- Drain pump fitted as standard on C1035 WS
- Drain pump optional on C1011
- Patented DUAL flow wash pump, reduced power while retaining wash efficiency
- Three selectable cycle options plus special application cycles options
- Cycle times can be tailored to site requirements
- Selectable energy saving mode
- Selectable thermostat ensures optimum rinse temperatures
- Automatic self-cleaning cycle at end of service
- Surface scrap tray filters on 500mm rack models
- Operational self-diagnostics
- Twin traffic light display indicates machine status
- Supplied with one pegged plate, one open rack and cutlery basket



Technical

- Standard voltage 240V – single phase
- Both models can be supplied for 3 phase
- 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 70 & 240 secs

Drain pump versions require a waste up-stand for correct operation.

Restrictive waste connections should be avoided for all installations.

*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	Cycle Options	Power kW	Amps Required
C1011	500	380	640 x 740 x 1450 [#]	3 Cycles	6.5/4.5	20/30 ^{##}
C1011D	As C1011 above with fitted drain pump					
C1035 WS	500	380	640 x 740 x 1450 [#]	3 Cycles	6.5/4.5	20/30 ^{##}

[#] Height adjustable from 1450 to 1510mm (hood closed), 1885 to 1940mm (hood open). Heights include adjustable legs.

^{##} 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.