D Range | pass through

Supplier:
KiD Catering Equipment
Oaktree Court Business Centre
Mill Lane, Ness, Cheshire, CH64 8TP
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- 2 year warranty
- Type AA breaktank
- Accurate detergent and rinse aid peristaltic dosing as standard
- Drain pump fitted as standard
- Moulded wash tank designed for easy cleaning and reduced water usage
- Low running costs due to improved rinse efficiency
- Surface scrap trays as standard
- Soft touch controls with bright LED display
- Twin traffic light display indicates machine status
- Three selectable cycle options plus special application cycles options
- Selectable GLASS cycle for glass washing
- Selectable GREEN cycle for minimum energy usage
- Automatic self-cleaning cycle
- One open/cup, one pegged rack and cutlery insert as standard



Technical

- Standard voltage 240V single phase
- D2021 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 60 & 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	Useable Height	Dimensions mm	Cycle	Power	Amps
	mm	mm	W x D x H	Options	kW	Required
D2021	500	440	640 x 750 x 1540#	3 Cycles	6.7/4.7	20/30##

[#] 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 pass through models are installed on hot water fill (max 50°C) for optimum performance.