

Evolution

pass through

DISHWASHERS



Evolution 2160

Maidaid Evolution 2160 Features

- **2 year warranty**
- 3 Phase 500 x 600 rack machine, with powerful wash pump & boiler element for heavy duty use
- Polychromatic LCD display and user interface giving uncomplicated machine status updates



- Four button control fascia with special programmes button, operational self-diagnostics & alarms menu
- Quick release triple wash and rinse arm design
- Quick release parallel wash & rinse arm design
- Stainless steel scrap tray filters supplied as standard
- Tripple wash tank filtration system
- Internal continuous water softener as standard
- Drain pump and breaktank as standard
- Three standard cycle time options with a range of extensive special cycles
- Cycle times can be tailored to site requirements
- Comprehensive automatic self cleaning at end of service
- Selectable energy saving mode
- Selectable thermostop ensures optimum rinse temperatures
- Full double skinned body & hood minimising both acoustic output and reduced heat loss
- Easy lift super glide hood system
- Patented dual flow wash pump – reducing power whilst retaining wash efficiency
- Moulded wash tank for easy cleaning
- Accurate detergent & rinse aid dosing pumps as standard



EVOLUTION 2160
(shown with tabling – not included)

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

Additional racks can be purchased



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 | 700 x 755 x 1370 + Feet |
| Feet height | mm | 165-225 |
| Rack size | mm | 500 x 600 |
| Maximum useable height | mm | 440 |
| Door opening | mm | 460 |
| Theoretical productivity | Racks/h | 51 |
| Effective productivity | Racks/h | 36* |

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

| | | |
|-------------------|----|------|
| Wash tank element | kW | 3 |
| Boiler element | kW | 9.5 |
| Wash pump | kW | 1.5 |
| Tank capacity | L | 30 |
| Noise emission | dB | ≤ 65 |

Packaging Specs

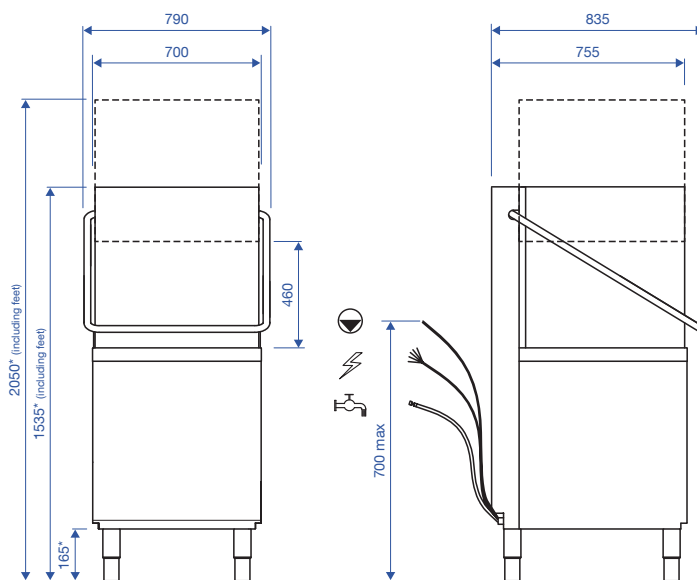
| | | |
|------------------|----------------|------------------|
| Gross weight | Kg | 130 |
| Cubic volume | m ³ | 1.1 |
| Dim. (W x D x H) | mm | 870 x 830 x 1540 |

Power Supply

| | | |
|------------------|-----------------|----|
| Installed power | AMP | kW |
| 415V – 50Hz – 1N | 25 | 11 |
| 3 Phase only | Total load 11kW | |
| Fused | 16 amp | |

Installation Diagram –

All services must be within 1 meter



*Height-adjustable feet + 60mm

Pumped waste into upstand, maximum height 700mm

Power
 Water supply 2 – 4 bar

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 | ¾" |
| Waste connection | Ø | Int 29/ext 34 |

Cycle Information

| | | |
|-----------------------------|--|-----------------|
| Number of standard cycles | 3 | |
| Standard cycles times | Sec | 70/90/180 |
| Special cycle | ProSan, ProEco, ProNew, ProLong, ProGlass, ProActive, ProSteel | |
| Self-cleaning cycle | Full self clean | |
| Water consumption per cycle | L | 2 |
| Wash temperature | °C | 60 – adjustable |
| Rinse temperature | °C | 82 – adjustable |

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