Ideal for: Bars and small restaurants.
Fast, Reliable and Easy to operate. Peace-of-mind technical design

Characteristics and Advantages:
• 30 racks per hour
• 0.8gal (3L) of water per rack
• Hot water sanitation
• Included atmospheric booster to raise incoming cold water to a constant temperature of min 183°F (84°C) and pressure throughout the rinsing cycle. No external booster is needed.
• Energy Star 2.0 certified
• Full stainless steel AISI304 construction with double skin cabinet and counter-balanced door
• Electronic control with temperature display, self-diagnostics for serviceability
• Deep drawn stainless steel tank with round corners for easy to clean
• Included detergent and rinse aid pumps for automatic initial and continuous cycle loading ensure perfect results
• Automatic pumped drain standard
• Revolving interchangeable stainless steel upper and lower wash/rinse arms
• Stainless steel tank filter easy removable for cleaning
• Automatic fill of wash tank
• Automatic self-cleaning cycle
• 13-¾” door opening
• Single phase electrical connection, on-site convertible to three phase

Included Accessories:
• 2 of yellow cutlery container PNC 864242
• 1 of basket for 18 dinner plates 240mm yellow PNC 867002
• 1 of basket for 48 small cups/24 cups blue PNC 867007

Optional Accessories
• Kit 4 castors for double skinned undercounter dw PNC 864008
• 450mm (17.7”) stand with 2 rack supports PNC 860418 for Undercounter

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The Company reserves the right to change specifications without notice. Pictures are not contractual.
**Electric**

Supply voltage: 240 V/1 ph/60 Hz, convertible to 240 V/3 ph/60 Hz

Booster heating elements: 6 kW

Tank heating elements: 2.2 kW

Wash pump size: 1 hp (0.736 kW)

Minimum current: 29A (1ph) / 18A (3ph)

MOP: 40A (1ph) / 30A (3ph)

MCA: 34A (1ph & 3ph)

6 ft. (1.8m) Electric cable included.

Conversion from single to three phase can be performed on site.

**Water:**

Water supply temperature: 50-122°F (10-50°C)

Water consumption per cycle: 0.8 gal (3 L) in 12 seconds

Initial fill water consumption: 6 gal (23 L)

Inlet Water supply pressure: 7 - 102 psi (0.5 - 7 bar)

Booster Capacity: 3.17 gal (12 L)

Tank Capacity: 6.08 gal (23 L)

Incoming Hot Water line size: G ¾”

Drain line size: 0.7” ID (18mm)

Maximum drain height: 39” (1000 mm) MAX

6 ft. (1.8m) stainless steel flexible water fill hose included.

6 ft. (1.8m) flexible drain hose included.

**Key Information:**

Racks per hour: 30*

Dishes per hour: 540*

Wash temperature (MIN): 154°F (68°C)

Rinse temperature (MIN): 183°F (84°C)

Noise level: <65 dBA

External dimensions, Width: 23 ¾” (600 mm)

External dimensions, Depth: 24 ¾” (612 mm)

External dimensions, Height: 33 ¾” (850 mm)

Inside Clearance (depth): 19-1¼” (500 mm)

Inside Clearance (height): 13-3¼” (335 mm)

Inside Clearance (width): 19-1¼” (500 mm)

Net weight: 150 lbs (68 kg)

Shipping width: 26 ¾” (670 mm)

Shipping depth: 29 ¾” (740 mm)

Shipping height: 40 ¾” (1020 mm)

Shipping weight: 165 lbs (75 kg)

Shipping volume: 17.86 ft³ (0.51 m³)

* According to market standard, the productivity is declared at an inlet water supply temperature of 122°F (50°C) and does not include loading/unloading time.