

Catalogue
CATERING
Chapter
DISHWASHING

Model
CCO-270 I HW 380-415V 3N 60Hz

19048609

12/04/2019



CONVEYOR DISHWASHER CCO-270 I HW

All the main parts are manufactured in AISI-304 anti-corrosion stainless steel: tanks, washing and rinsing arms, rinsing jets, doors, basket conveyance system, boiler and metal tubes.

Upwards-opening double panel door.

Tank tray filters made of AISI-304 stainless steel, easy to access and remove for cleaning and access to the tank.

Safety filter for pump suction.

Rinsing boiler with heat insulation.

Easy access for installation. Electrovalve located on one side (no need to remove panels to connect the machine).

Electrical panel designed for easy connection of dosers for liquid and solid detergents, rinse aid, limit switches, supplementary emergency stop button.

Washing arms easily removable as a set, for cleaning, with a plug on each branch providing access for cleaning inside.

Rinse jets easily dismountable and removable.

System of electronic regulation of speeds by means of frequency shifter.

Configurable electronic temperature control:

- Wash (50 - 65 °C)

- Rinse (70 - 85 °C)

Guarantor of rinse at 85 °C.

Pressure regulator for flow control.

Emergency stop button incorporated.

Extra anti-entrapment protection system at the entrance, mounted on the AS-260 splash guard supplement, as standard.

Open door blocking system.

IPX4 protection system.

System for detection of blockage of conveyor carriage and automatic reverse function.

High-power washing system with 5 upper and 5 lower washing branches.

3 washing programs: intensive (DIN10534), medium and high-capacity.

Rinse and pre-rinse, both double effect.

Energy-saving system: reduces consumption by halting operation of the pumps, and by passing the heating of the rinse to stand-by mode (70 °C).

Auto-timer which deactivates the conveyor motor after a pre-set period of inactivity (10 minutes).

Energy saving system in the wash: the wash does not start up until it detects the passage of the basket.

Rinse saving system. The rinse stops which the basket has left, saving water and energy.

Model prepared for entrance of baskets from the left side.

Model prepared for a hot water connection inlet (Inlet temperature > 50°C)

Equipment included:

2 base baskets, CT-10

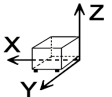
2 baskets for plates CP-16/18, 1 basket for

glasses CV-16/105, 1 basket for cutlery CT-10 R

Limit switch included.

DIMENSIONS

| | | | |
|------------|----------------------|----------------|----------------------|
| X Width | 2660 mm | X Gross width | 2750 mm |
| Y Depth | 790 mm | Y Gross depth | 960 mm |
| Z Height | 1560 mm | Z Gross height | 1900 mm |
| Net Weight | 434,0 kg | Gross Weight | 628,0 kg |
| Net volume | 3,874 m ³ | Gross volume | 5,016 m ³ |



ELECTRICITY TECHNICAL SPECIFICATIONS

| | |
|--------------------|---------------|
| Electric power | 40,000 kW |
| Heating power | 35,00 kW |
| Voltage | 380-415V - 3N |
| Amperage | 64,2 |
| Electric frequency | 60Hz |

WATER TECHNICAL SPECIFICATIONS

| | |
|-----------------------|-------------------------|
| Pressure | H2O: 200-400kPa(2-4bar) |
| Water max consumption | 240,00 L/h |

CONNECTIONS TECHNICAL SPECIFICATIONS

| | |
|---------------------------|----------------|
| 230 V three-phase wiring | 3X70+T - 180 A |
| Three-phase +N 40V wiring | 4X16+T - 80 A |
| Hot diameter diameter | 3/4" |
| Drain 1 diameter | 38 |

OTHERS

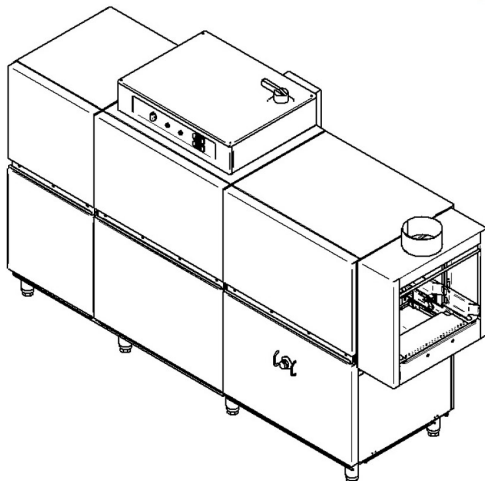
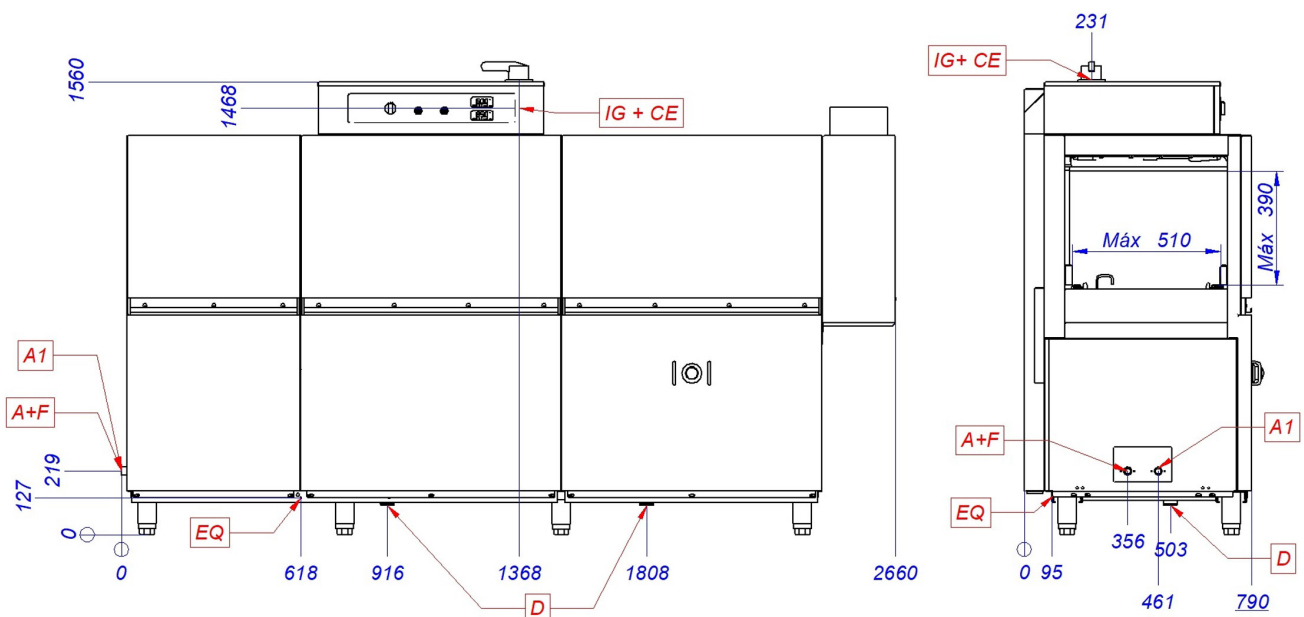
| | |
|-------------|----------|
| Noise level | 72,00 dB |
|-------------|----------|

Catalogue
CATERING
Chapter
DISHWASHING

Model
CCO-270 I HW 380-415V 3N 60Hz

19048609

12/04/2019



| | | | |
|------------|--------------------------|--------------------------------|---------------------------|
| A+F | Entrada de agua + filtro | Water inlet & filter | Entrée d'eau & filtrer |
| A1 | Válvula de llenado | Fill valve | Vanne de remplissage |
| CE | Alimentación eléctrica | Power supply | Connexion électrique |
| D | Desagüe | Drain | Vindage |
| EQ | Toma equipotencial | Equipotential bonding terminal | Connexion Équipotentielle |
| IG | Interruptor general | General switch | Interrupteur général |