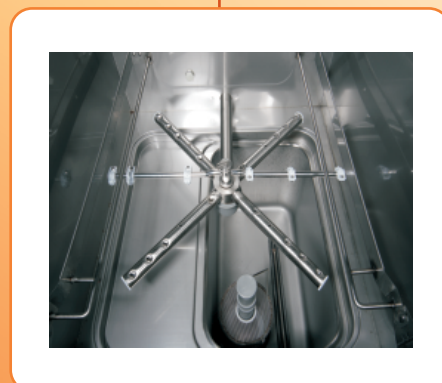


Lavaoggetti Utensil washer

mod.

C 90 €

2ⁿ Version



HDMS
HACCP

HOONVED®
PROFESSIONAL WASHING SYSTEMS

CARATTERISTICHE COSTRUTTIVE E FUNZIONALI

L'utilizzo del modello C 90 E 2^a versione è particolarmente adatto nei laboratori di pasticceria, panificazione, gastronomia, gelateria, grazie alla sua polivalenza, capienza e potenza di lavaggio. Struttura in acciaio inox 18/10 satinato.

Mulinelli di lavaggio superiore e inferiore rotanti a quattro raggi in acciaio inox; mulinelli di risciacquo superiore e inferiore in acciaio inox. Tutti i mulinelli sono facilmente smontabili per una accurata pulizia. Boiler e resistenze (incoloy) costruiti in acciaio inox 18/10.

Vasca stampata per garantire il massimo di igiene.

Filtri coprenti in vasca e filtro di aspirazione pompa facilmente estraibili. Controllo elettronico con display digitale per visualizzazione temperature e funzionamento macchina. Quattro cicli di lavaggio 2 min, 4 min, 6 min e 10 min.

Rispetto delle norme HACCP tramite "Sistema Monitoraggio Lavastoviglie Hoonved" che può essere installato nelle seguenti 3 versioni:

- HDMS 1=trasmissione diretta dati dalla macchina al PC;
- HDMS 2=LogBox registrazione dati e trasmissione diretta dati dalla macchina al PC;
- HDMS 3=LogBox registrazione dati e trasmissione dati dalla macchina tramite GSM-SMS al cellulare o PC-modem per TELEDIAGNOSI.

Il sistema HDMS è optional.

HDMS
HACCP



Cestello particolare optional
cod. 34502

26 piatti piani - 24 piatti fondi -
12 piatti pizza Ø 48 cm

Special optional rack ref. 34502

26 plates - 24 deep plates -
12 pizza plates Ø 48 cm

Manufactured to **CE** specs.

FUNCTIONAL AND TECHNICAL CHARACTERISTICS

The use of Mod. C 90 E 2ⁿ version, due to its capacity and washing power, is particularly adapted for pastryshop, bakery, gastronomy and ice cream environment.

Machine housing in satin finished stainless steel 18/10 (AISI 304). Rotating upper and lower 4 spoke wash arms made in stainless steel 18/10 (AISI 304). Rotating upper and lower 2 spoke rinse arms in stainless steel 18/10 (AISI 304). Stainless steel boiler with Incoloy heating elements.

Tank stamped in order to guarantee the maximum hygiene.

Tank filter covering whole tank surface and pump suction filter easily removable for end of day cleaning.

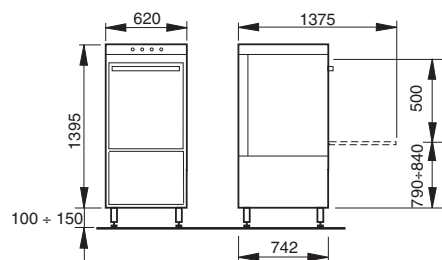
Electronic control with digital Display for showing the temperatures and the functioning parameters of the machine. Four wash cycles are available: 2 min., 4 min., 6 min. and intensive cycle with 10 minutes washing time. Compliance with HACCP regulations assured by means of the Hoonved Dishwash Monitoring System (HDMS), which can be installed in the following three versions:

- HDMS 1= direct data transmission from machine to PC;
- HDMS 2= LogBox data recording and direct data transmission from machine to PC;
- HDMS 3=LogBox data recording and data transmission from machine through GSM-SMS to cell-phone or PC-Modem for TELEDIAGNOSE.

The HDMS is an optional.

HDMS
HACCP

DIMENSIONI DI INGOMBRO - DIMENSIONS



DATI TECNICI

TECHNICAL DATA

Modello	Model	C 90 E - 2 ⁿ version
Produzione cestelli/ora	Rack capacity /h	30 - 15 - 10
Allacciamento elettrico	Electrical connection	400 V 3 N ~ 50 Hz - 7620 W
Pompa di lavaggio	Wash pump	1620 W (2,2 Hp)
Resistenza boiler	Boiler heating element	6000 W
Resistenza vasca	Tank heating element	3000 W
Capacità boiler	Boiler capacity	10,5 L
Capacità vasca	Tank capacity	42 L
Consumo acqua per ciclo	Water consumption per cycle	4 L
Pressione di alimentazione	Water supply pressure	2 ÷ 4 bar - 200 ÷ 400 kPa
Raccordo di carico	Inlet hose	3/4" G
Raccordo di scarico	Drain pipe	Ø 31 mm
Durata ciclo	Cycle length	2 - 4 - 6 - max 10 min.
Dimensioni del cestello	Rack dimension	500 x 600 mm

I dati tecnici sono indicativi con riserva di apportare eventuali modifiche senza preavviso - The manufacturer reserves the right to change specifications without notice

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HD



HD 40BT – 60BT – 80BT – 130 BT



HOONVED®



HD 40 BT



HD 60 BT

SERIE HD

La serie HD si compone di lavaoggetti in grado di soddisfare ogni esigenza di lavaggio per i settori della pasticceria, panificazione, macelleria, gelateria e ristorazione.

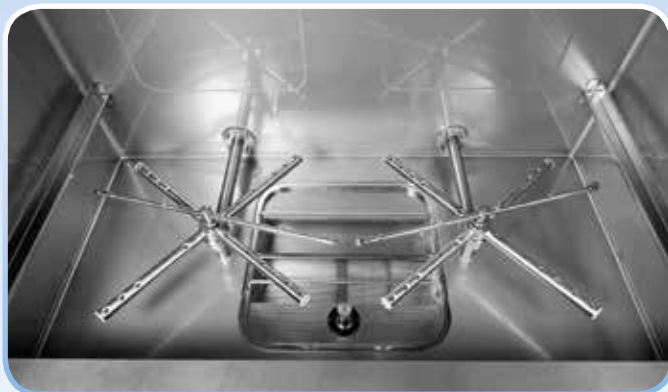
PUNTI DI FORZA

ERGONOMIA

- Struttura a doppia pannellatura in acciaio AISI 304.
- Aste di lavaggio e risciacquo rotanti in acciaio inox AISI 304.
- Porta sdoppiata, controbilanciata di facile apertura.
- Ottima accessibilità all'interno della macchina per facilitare la pulizia quotidiana.
- Pannello comandi laterale.

IGIENE PERFETTA

- Interno della macchina completamente arrotondato.
- Filtri vasca in acciaio inox di facile estrazione.
- Filtro aspirazione pompa per proteggere la pompa di lavaggio e prevenire residui nel circuito di lavaggio.
- Pannello comandi "Touch screen".



ELETTRONICA

- Lavaoggetti elettronica con visualizzatore digitale delle temperature di lavaggio e risciacquo.
- Possibilità di azionare il lavaggio automatico tramite chiusura della porta.
- 4 cicli di lavaggio (breve-medio-lungo-intensivo).
- Interruzione ciclo con allarme/visualizzazione led.
- Comandi retro illuminati.
- Funzione automatica di autolavaggio.

PERFORMANCE

- Sistema BREAK TANK (BT) di serie su tutti i modelli.

Questo sistema:

- permette risciacquo con pressione costante;
- assicura risciacquo con temperatura costante;
- impedisce di effettuare cicli di lavaggio in assenza di acqua;
- evita il ritorno di acqua del boiler nella rete idrica. Nessuna contaminazione della rete idrica.
- Il sistema BREAK TANK include pompa di aumento pressione standard.

SICUREZZA

- Pannello comandi a bassa tensione 12 V.
- Protezione comandi contro i getti d'acqua. Protezione IP53.
- Microinterruttore di fermata ciclo in caso di apertura accidentale della porta.

ACCESSORI

- Dosatore brillantante standard su tutti i modelli.
- Dotazione standard di cestelli a corredo di ogni macchina.
- Accessori a richiesta: doccia esterna, pompa detersivo, ruote e pompa di scarico, recuperatore, pompa di calore, isolamento termoacustico.



HD RANGE

HD range consists of utensil washers capable of satisfying all washing requirements for the bakery, butchery, ice cream and catering.

BENEFITS

USER FRIENDLY

- Double panelling structure in stainless steel AISI 304.
- Revolving wash and rinse arms in stainless steel AISI 304.
- Counterbalanced split door easy to open.
- Excellent accessibility inside the machine for easy daily cleaning.
- Side switch keyboard.

PERFECT HYGIENE

- Machine inside completely rounded.
- Stainless steel tank filters easy to remove.
- Suction pump filter to protect the wash pump and prevent leftovers from depositing in the wash circuit.
- "Touch screen" Keyboard.

ELECTRONIC

- Electronic utensil washer with digital display of washing and rinsing temperatures.
- Possibility to set the automatic washing by closing the door.
- 4 washing cycles (short-medium-long-intensive).
- Cycle stop with led displayed alarm.
- Backlight controls.
- Automatic selfwashing function.

PERFORMANCES

- BREAK TANK System (BT) standard on all the models.

The system:

- allows rinsing at steady pressure;
 - assures rinsing with steady temperature;
 - prevents washing cycles without water;
 - prevents boiler water backflow towards the water supply.
- BREAK TANK system includes standard rinse booster pump.

SAFETY

- Low-voltage electronic control 12V.
- Keyboard and display panel splash-proof. Protection IP 53.
- Cycle-stop microswitch in case of accidental door opening.

ACCESSORIES

- Rinse-aid dispenser standard on all the models.
- Set of racks included with every machine.
- Accessories on request: external shower, detergent pump, wheels and drain pump, condenser, heat pump and thermal-acoustic insulation.



HD 80 BT



HD 130 BT



mm 720x858x1712h/2050h



mm 836x915x1870h/2170h



mm 996x915x1870h/2170h



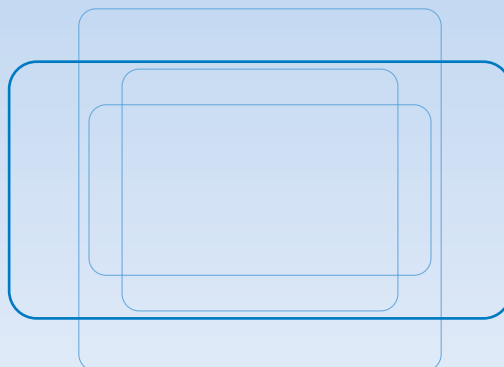
mm 1506x915x1870h/2170h

Modello / Model	HD 40 BT	HD 60 BT	HD 80 BT	HD 130 BT
Durata ciclo / Cycle lenght	120/240/360 sec. 8 min 1/2	120/240/360 sec. 8 min 1/2	120/240/360 sec. 8 min 1/2	120/240/360 sec. 8 min 1/2
Spazio di lavaggio / Wash space	540 x 660 x 650 h mm	650 x 700 x 650 h mm	810 x 700 x 650 h mm	1320 x 700 x 650 h mm
Costruzione / Construction	Doppia parete / Double wall	Doppia parete / Double wall	Doppia parete / Double wall	Doppia parete / Double wall
Interno macchina / Machine interior	Autopulente / Self cleaning	Autopulente / Self cleaning	Autopulente / Self cleaning	Autopulente / Self cleaning
Dosatore brillantante / Rinse-aid dispenser	Standard	Standard	Standard	Standard
Pompa lavaggio / Wash pump	1620 W (2,2 Hp)	1620 W (2,2 Hp)	2350 W (3,2 Hp)	2 X 2350 W (2 x 3,2 Hp)
Pompa risciaquo / Rinse pump	300 W	300 W	300 W	2 X 300 W
Dosatore detersivo / Detergent pump	A richiesta / On request	A richiesta / On request	A richiesta / On request	A richiesta / On request
Sistema Break Tank / Break Tank system	Standard	Standard	Standard	Standard
Allacciamento elettrico / Electrical connection	400 V 3N~ 50 Hz	400 V 3N~ 50 Hz	400 V 3N~ 50 Hz	400 V 3N~ 50 Hz
Potenza totale / Total power	7620 W	7620 W	8350 W	16700 W
Resistenza boiler / Boiler heater	6000 W	6000 W	6000 W	2 X 6000 W
Resistenza vasca / Tank heater	4000 W	6000 W	6000 W	6000 W
Capacità vasca / Tank capacity	42 L	82 L	86 L	132 L
Capacità boiler / Boiler capacity	10,5 L	10,5 L	10,5 L	14,5 L
Alimentazione idrica / Water supply	2 ÷ 4 bar Ø 3/4 "G	2 ÷ 4 bar Ø 3/4 "G	2 ÷ 4 bar Ø 3/4 "G	2 ÷ 4 bar Ø 3/4 "G
Consumo acqua ciclo / Water consumption cycle	4,5 L	4,5 L	5 L	8 L
Raccordo scarico / Drain hose connection	Ø 1 1/2 "G	Ø 1 1/2 "G	Ø 1 1/2 "G	Ø 1 1/2 "G
Livello pressione acustica / Acoustic pressure level	< 70 db (A)	< 70 db (A)	< 70 db (A)	< 70 db (A)

La durezza dell'acqua di allacciamento deve essere compresa fra 4°-10° F (gradi durezza francese). In presenza di durezza superiori, occorre l'utilizzo di un addolcitore.

The hardness of the water supplied must be between 4° and 10° F (French hardness degrees). In case of greater levels of hardness, a water softener must be used.

Si consiglia il collegamento idrico a 55° C.
We recommend mains water supply at 55° C.



Il fabbricante si riserva il diritto di variare i dati tecnici senza preavviso.
The manufacturer reserves the right to alter the technical details without warning.



Prodotto secondo le normative europee
Produced according to European standards

HOONVED®



HOONVED - ALI S.p.A.

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EDI

2° VERSION

4 | 6 | 8 | 13 | 13ALTA



HOONVED®

EDI | 4

EDI | 6

The 2nd version of the EDI range consists of 5 models of utensil washers capable of satisfying all washing requirements for the bakery, butchery, ice cream, catering and food industry sectors.

Solid, user-friendly, **reliable** machines that, thanks to a **new electronic system**, can optimise and simplify work for operators in the sector.

PERFECT HYGIENE

The **interior** of the machine is completely **rounded** without right angles.

Ample **filtering surfaces** in steel are easy to **remove**.

Suction pump filter to protect the wash pump and prevent leftovers from depositing in the wash circuit.

Membrane switch keyboard and display with completely **flat surface**, guaranteeing **maximum hygiene**.

EDI | 8

USER FRIENDLY

Split door perfectly counterbalanced, easy to open.

Height of rack loading with door open **900 mm**.

Structure with **double panelling** in 3-mm thick satin finished stainless steel AISI 304.

Revolving wash and rinse arms in stainless steel AISI 304.

Easy-extraction wash racks.

Excellent accessibility to the machine interior to remove wash/rinse arms, tank and suction pump filters.

Thermal and acoustic insulation on request.



SAFETY

Digital display **advises of correct functioning** of cycle, temperatures and tank filling.

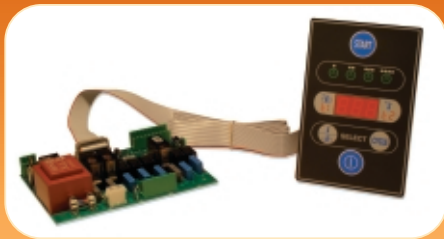
Low-voltage electronic control (12 V) to **minimise danger** during maintenance and repair work.

Keyboard and display panel **splash-proof** with IP67 protection

Cycle-stoppage **microswitch** in case of **accidental door opening**.



CUTTING-EDGE ELECTRONICS



Electronic control to program wash-cycle phases, temperatures and times.

Digital display **shows wash phases and temperatures**.

Self-diagnosis system for machine functioning.

Machine operation can be selected via the start button or by closing the door in cases of intensive usage. Internal **self-cleaning** function.

Compliance with **HACCP** regulations assured by means of the **Hoonved Dishwash Monitoring System** (HDMS), which can be installed in the following three versions:

HDMS 1 = direct data transmission from machine to PC;

HDMS 2 = LogBox data recording and direct data transmission from machine to PC;

HDMS 3 = LogBox data recording and data transmission from machine through GSM-SMS to cellphone or PC-Modem for TELEDIAGNOSE; the HDMS is an optional



ACCESSORIES

EDI | 13ALTA

Rinse booster pump standard on EDI

4 - 8 -13-13Alta; on request with EDI 6

Rinse-aid dispenser standard on all models.

Set of racks included with every machine.

Accessories on request: external shower, detergent pump, wheels, drain pump.

Break Tank system with rinse water **temperature**

guaranteed standard on EDI 4, available as an optional on all other models



Technical Specifications



mm707x854x1860H/2200H*



mm830x915x1890H/2150H*



mm990x915x1890H/2150H*



mm1500x915x1890H/2150H*
mm1500x915x2040H/2305H*

Model	EDI 4	EDI 6	EDI 8	EDI 13 / 13 ALTA
Cycle length	2-4-6 max 10 min.	2-4-6 max 10 min.	2-4-6 max 10 min.	2-4-6 max 10 min.
Wash space	mm540x660x825H	mm650x700x650H	mm810x700x650H	mm1320x700x650H/Alta mm820H
Construction	Double panel	Double panel	Double panel	Double panel
Machine interior	Self-cleaning	Self-cleaning	Self-cleaning	Self-cleaning
Rinse-aid dispenser	Standard	Standard	Standard	Standard
Wash pump	1600W (2,2Hp.)	1600W (2,2Hp.)	2350 W	2 x 2350 W
Rinse pump	200W	On request	600W	600W
Detergent dispenser	On request	On request	On request	On request
Break Tank system	Standard	On request	On request	On request
Electrical connection	400V 3N ~ 50 Hz	400V 3N ~ 50 Hz	400V 3N ~ 50 Hz	400V 3N ~ 50 Hz
Total power	7600W	7600W	11350W	13700W
Boiler heating element	6000W	6000W	9000W	9000W
Tank heating element	4000W	4000W	6000W	6000W
Tank capacity	42 l.	82 l.	86 l.	132 l.
Boiler capacity	10,5 l.	11,5 l.	11,5 l.	11,5 l.
Water supply	2 ÷ 4 bar Ø 3/4 "G	2 ÷ 4 bar Ø 3/4 "G	2 ÷ 4 bar Ø 3/4 "G	2 ÷ 4 bar Ø 3/4 "G
Water consumption per cycle	4,5 l.	4,5 l.	5 l.	8 l.
Drain hose connection	Ø 1 1/2 "G	Ø 1 1/2 "G	Ø 1 1/2 "G	Ø 1 1/2 "G
Acoustic pressure level	< 70 db (A)	< 70 db (A)	< 70 db (A)	< 70 db (A)

* Machine height with open door.

The manufacturer reserves the right to alter the technical details without warning.

CE produced according to European standards.

The hardness of the water supplied must be between 4° and 10° F (French hardness degrees).
In case of greater levels of hardness, a water softener must be used.

We recommend mains water supply at 55° C.



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