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INSPECTION
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APERTURA / OPEN

MB-POSIZIONI DI CARICO E SCARICO
A1 e SC4 (Vapore) SOLO INDICATIVE
ATTENTION: LOADING AND DRAIN POSITIONS
A1 and SC4 (Steam) INDICATIVE ONLY

DIVISIONE
MACCHINA L=1800mm
BREAK POINT
MACHINE L=1800mm

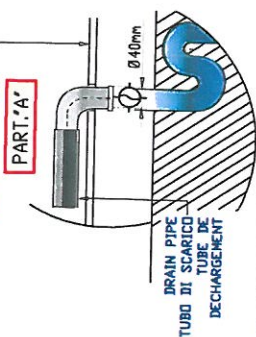
DIVISIONE MACCHINA L=4200mm
BREAK POINT MACHINE L=4200mm



SPORTELLLO DI ISPEZIONE
INSPECTION DOOR



BASE MACHINE
BASE MACCHINA
DE BASE MACHINE



DRAIN PIPE
TUBO DI SCARICO
TUBE DE
DECHARGEMENT

Le informazioni contenute nel presente documento corrispondono alla definizione del prodotto alla data di emissione dello stesso.
The information contained in this document corresponds to the definition of the product at the date of issue of the document.
The manufacturer reserves the right to make alterations to the product without notice.

KROMO
EXCELLENCE IN DISHWASHING

Descrizione / Description: LAVASTOVIGLIE SERIE QK LUX
Denominazione / Product Name: QK 5360E DX Vap(SINISTRA / LEFT
OPTIONAL S:KDRF6V(Vap/Steam)+KHF-10+PAP+X-Belt(Hospital)

PW	PRE-WASH	3R	TRIPLE RINSE
W	WASH	D	DRYER
PR	POWER RINSE	SC	STEAM CONDENSER
2R	RINSE	SE	STEAM EXHAUSTER
RW	REINFORCED WASH	HR	HEAT RECOVERY

DIREZIONE / DIRECTION	L ← R	Disegno / Drawing
REV.	0.0	SA_5360E_V_6V10PAPXBPAP
N° Ordine Rif / Order Number:		
Cliente / Customer:		
Dis / Draw: A.Simonato		
Data / Date	15/09/2021	

Proprietà riservata a termini di legge.
Vieta la riproduzione o diffusione senza autorizzazione scritta.

General warnings for rack and flight conveyor machines

1. All indicated performances refer to continuous wash-load, using the genuine manufacturer's racks.
2. The prescribed water inlet temperatures are meant measured at the machine's water intake solenoid valve.
3. Accepted inlet water temperature range:
 - Boiler hot water intake at 55°C:
min. 50°C max. 80°C
(min. 50°C max. 60°C for Compact-series machines)
 - Boiler cold water intake 10°C (w/out heat recovery system):
min. 8°C max. 80°C
(min. 8°C max. 60°C for Compact-series machines)
 - Boiler cold water intake (with heat recovery system):
min. 8°C max. 15°
 - The cold pre-wash module to be fed with cold water, max. 15°C
4. Feeding water hardness: max. 8°f.
5. Water supply static pressure: 200÷600kPa (200÷500kPa for Compact-series machines).
6. Water supply capacity: min. 15l/min.
7. Water supply connection: G¾"M.
8. Water drain capacity: min. 10l/s.
9. Water drain connection: G1¼"M (on rack conveyors w/o centralized drain), DN40 (on rack conveyors with centralized drain and on belt conveyors).
10. Only use detergents and rinse aid chemicals meant for professional applications (not household). Those chemicals are to be dosed according to the maker's instructions, considering the water hardness
11. A minimum 500m³/h ventilation to be granted. Should the machine be equipped with a drying system, increase the ventilation to a minimum of 1500m³/h. In any case, the room aeration must guarantee a complete air-volume change per hour, or 10/15 air-volume. Such ventilation must be granted as well when steam condensers, heat recovery systems or heat pumps are fitted.
12. The machine is designed to wash professional catering crockery. All items to wash must be placed in the correct way on the provided racks; or on the conveyor belt. For professional catering crockery, we mean those items according to the table here-below, or equivalent in size, shape and specific weight:
 - soup plates, plan plates, tea plates, with diameter ranging from 100mm to 450mm max;
 - glasses, cups, mugs and saucers;
 - cutlery;
 - the most common traysAll above mentioned items are intended to be made in glazed-china, in glass or metal. When specifying the machine, please do notify the eventual need to wash small, light-weight or oversized items, possibly providing us with samples, for evaluation and test.

