



CAP 7

## PASS-THROUGH DISHWASHERS

The CAP range consists of 3 models of pass-through dishwashers, capable of washing from 550 up to 1200 plates an hour. Ideal for catering, the CAP range can be installed, without the need for structural interventions, both with in-line or corner set up, and integrated with scrapping tables, sinks, etc. Sturdy, ergonomic and reliable machines, designed to guarantee maximum hygiene in all washing phases.

\*Shelf table cod. 55068 not adaptable to CAP 10-12 models.

## CAP|10|12

### ERGONOMY AND SAFETY

Working height adjustable, from 850mm up to 910mm.

Easy gliding of the racks.

Splash-proof controls.

Cycle-stoppage micro switch in case of accidental door opening.

Each machine is individually tested for electrical and hydraulic failures, in order to guarantee maximum reliability and safety.



CAP 12

## CAP 7

Self-supporting AISI 304 steel structure with fine satin finish. AISI 304 steel tank, with ample and easily accessible filtering surfaces. Electromechanically controlled machine, with 2 min. standard cycle. Easy hood opening thanks to the wide handle and the spring loaded system. Machine operation by closing the hood. Easily removable rack guide for facilitating the daily maintenance and internal cleaning.



CAP 7



CAP 12

## CUTTING EDGE ELECTRONICS

The CAP 10-12 models allow the independent programming of the phases, temperatures and duration of any step of each cycle.

All the programming operations are executed through the external keyboard and display.

Phases and temperatures are shown on the digital display.

Self-diagnosis system with alarm messages on the display.

Internal self-cleaning function.

HACCP hygiene control system available on request.



CAP 10

## CAP|10|12

Self-supporting AISI 304 steel structure with fine satin finish.

Completely rounded double wall AISI 304 steel tank with ample and easily accessible filtering surfaces.

Electronic control with 4 available cycles, from 55 seconds up to 8 minutes.

Machine operation can be selected via the start button or by closing the hood.

Easily removable rack guide for facilitating the daily maintenance and internal cleaning.

Possibility to wash trays and dishes up to 420 mm height.

## ACCESSORIES

Each machine is fitted with the following standard equipment:

Rinse-aid pump, set of racks, inlet and drain tubes according to the safety regulations.

Accessories on request:

detergent pump, drain pump, thermally and acoustically insulated hood, sinks and tables for preparing and treating the racks, rinse booster pump.

CAP 10 - 12 available as WRAS approved product. Fluid category 5.



CAP 12

## Technical Specifications



mm 625 x 725 x 1420H/1860H\*    mm 625 x 740 x 1460H/1990H\*    mm 625 x 740 x 1460H/1990H\*

Model	CAP 7	CAP 10	CAP 12
Rack capacity / h	550 (700) p/h	1000 p/h	1200 p/h
Cycle length	120 sec	65-100-150 sec-8 min.	55-85-120 sec-8 min.
Washing space	500x500x380 h mm.	500x500x420 h mm.	500x500x420 h mm.
Construction tank	Single panel	Double panel	Double panel
Rinse-aid dispenser	Standard	Standard	Standard
Wash pump	750 W	1100 W	1620 W
Detergent dispenser	On request	On request	On request
Electrical connection	400 V 3N~50Hz	400 V 3N~50Hz	400 V 3N~50Hz
Total power	6750 W	7100 W	11620 W
Boiler heating element	6000 W	6000 W	10000 W
Tank heating element	3000 W	4000 W	4000 W
Tank capacity	48 l.	42 l.	42 l.
Boiler capacity	8,2 l.	8,2 l.	8,2 l.
Water supply	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	3,5 l.	3,5 l.	3,5 l.
Drain hose connection	Ø 1 "G	Ø 1 "G	Ø 1 "G
Acoustic pressure level	< 70 db (A)	< 70 db (A)	< 70 db (A)
HACCP External PC control system	Not available	On request	On request

\* Machine height with open door.

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. Dynamic pressure 2÷4 bar.

The manufacturer reserves the right to alter the technical details

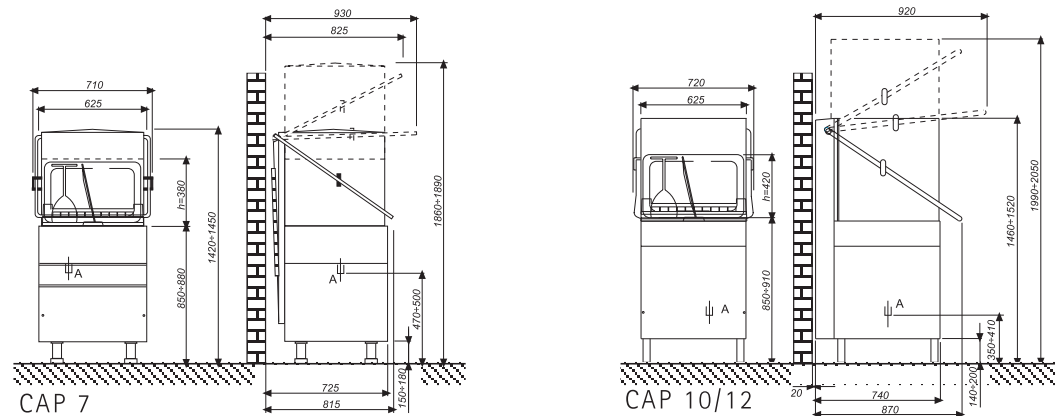
**CE** produced according to European standards.

# CAP

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## Installation diagram



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