



The Dishwashing Professional

Our Complete Range



Part of



Electrolux
Professional
Group

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Veetsan - The Dishwashing Professional

Veetsan is where excellence meets exceptional value. As part of Electrolux Professional Group, we drive continuous research and development, delivering professional dishwashing solutions that help businesses thrive today and innovate to stay ahead.



Sold worldwide, Veetsan dishwashers are a trusted partner for international food and beverage chains.



High productivity
& performance



Outstanding
sanitation



Water &
energy savings



Easy to use



Our Range



Glasswashers

Max capacity: 30 racks/hour
External dimension: 455×550×700mm
Basket dimension: 400×400mm
Voltage: 220V/50Hz/1N
Water consumption: 2L/rack
Clearance height: 290mm



Undercounter Dishwashers

Max capacity: 40 racks/hour
External dimension: 600×600×840mm
Basket dimension: 500×500mm
Voltage: 380V/50Hz/3N
220V/50Hz/1N
Water consumption: 2.8L/rack
Clearance height: 310mm



Hood Type Dishwashers VHT60

Max capacity: 60 racks/hour
External dimension: 746×755×1512mm
Basket dimension: 500×500mm
Voltage: 380V/50Hz/3N
Water consumption: 2.5L/rack
Clearance height: 440mm



Hood Type Dishwashers VHT65

Max capacity: 65 racks/hour
External dimension: 752×755×1549mm
Basket dimension: 500×500mm
Voltage: 380V/50Hz/3N
Water consumption: 2.3L/rack
Clearance height: 440mm



Large Hood Type Dishwashers VHT60PL

Max capacity: 60 racks/hour
External dimension: 990×979×1567mm
Basket dimension: 500×686mm
Voltage: 380V/50Hz/3N
Water consumption: 2.5L/rack
Clearance height: 440mm



Rack Type Dishwashers

Max capacity: 200 racks/hour
External dimension: 1148×706×1840mm
1748×706×1713mm
Basket dimension: 500×500mm
Voltage: 380V/50Hz/3N
Water consumption: 400L/hour
Clearance height: 450mm



Flight Type Dishwashers

Capacity: 3400~13000 dishes/hour
 Voltage: 380V/50Hz/3N
 Water consumption: 420L/hour
 Clearance height: 470mm
 Conveyor speed: 1.6/2.2/3m/min



Compact Flight Type Dishwashers

Max capacity: 3800 dishes/hour
 External dimension: 2950×876×1692mm
 Voltage: 380V/50Hz/3N
 Water consumption: 350L/hour
 Clearance height: 412mm



Compact Flight Type Dishwashers with Dryer

Capacity: 3800 dishes/hour
 External dimension: 3750×876×1978mm
 Voltage: 380V/50Hz/3N
 Water consumption: 350L/hour
 Clearance height: 412mm



Food Waste Processor

Max capacity: 550kg/hour
 External dimension: 1550×850×920mm
 Voltage: 380V/50Hz/3N



Slat Conveyor Integrated Handling System

Type: I,L,S,U
 External dimension: 600×850mm
 Voltage: 220V/50Hz/1N



Cord Conveyor Integrated Handling System

Type: I,L,S,U
 External dimension: 500×850mm
 Voltage: 220V/50Hz/1N

Glasswasher



Purpose-Built for

- Small restaurants, cafes and bars

Peak Performance

- 120-second cycle time
- High capacity of 30 racks per hour
- Efficient system equipped with rotating arms, powerful wash pump and large wash tank for high washing performance
- Thermal control precision ensures that rinse water temperature is always optimized for perfect hygiene
- Highly effective filtering system prevents dirt or food particles from getting trapped and easy to clean
- Double-skin door ensures low noise level and less heat emission

Practical Design

- Ergonomically designed handle for safety and counter-balance door is easy to open and close
- User-friendly electro-mechanical control panel
- Wide range of optional accessories for different types of cups and cutlery
- Detergent and rinse aid dispensers are included for convenience
- Components are accessible from the front for easy service and maintenance
- All internal components (wash and rinse arms) can be easily removed for cleaning

Peace of Mind

- Washing can be stopped when door is open to avoid risks of injuries
- Manufactured in Italy and CE compliant
- Safety design to prevent dry heating failure at low water level



User-friendly control panel



Components easily removed for cleaning



Efficient washing system



Counter-balance door

Technical Data

Model	VSG
Name	Undercounter Glasswasher
Max capacity(rack/hour)	30
Booster heater(kW)	2.7
Tank heater(kW)	2.4
Wash pump(kW)	0.2
Booster water (kW)	/
Basket dimension(mm)	400*400
Clearance height(mm)	290
Wash temperature(°C)	60
Rinse temperature(°C)	82
Booster water consumption(l/rack)	2
Net weight(Kg)	38
External dimension(W×D×H mm)	455*550*700

Installation Requirements

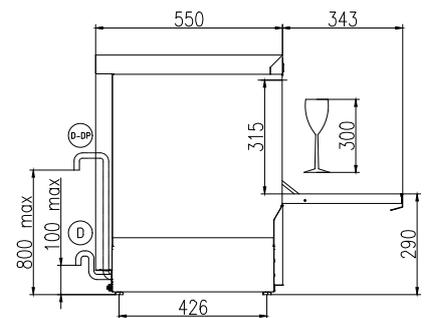
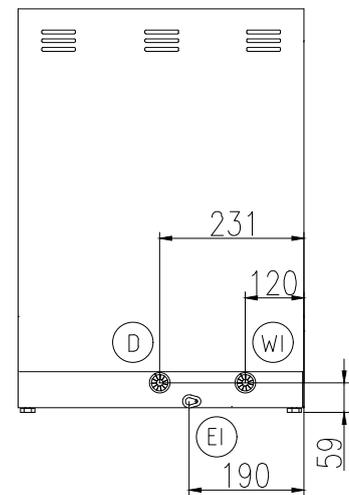
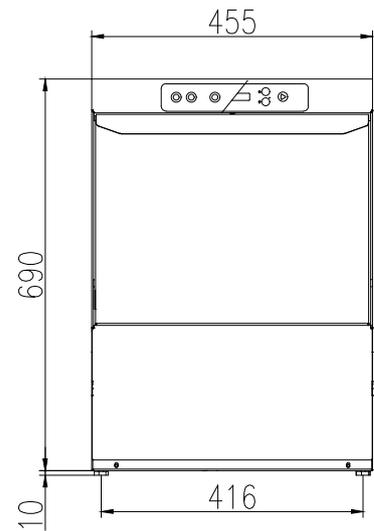
Power requirements	220V/50Hz/1N
Rated current of circuit breaker(A)	20
Total amps required(A)	13
Total connected load(kW)	2.9
Incoming water pressure(bar)	2-5
Incoming water hardness(ppm)	34-103
Incoming water temperature(°C)	10-65
Diameter of water inlet hose	G3/4"
Diameter of drain pipe	29mm (OD)

Accessories

Detergent dispenser	• included
Rinse aid dispenser	• included

Recommendations

- Electrical connection: 220V/50Hz/1N + Ground with a separate external circuit breaker
- The machine can be directly connected to the water supply system.
The lowest incoming water pressure should be 2 bar



WI=Water Inlet EQ=Equipotential Screw
D=Drain Outlet XD=Detergent installation inlet
EI=Cable Connection XR=Rinse aid installation inlet

Undercounter Dishwasher



Purpose-Built for

- Restaurants, cafes, bars and small canteens.
Recommended capacity up to 300 covers per day

Peak Performance

- 90/120/180-second cycle options for different soiled items
- High capacity of up to 40 racks per hour
- Improved hygiene with triple-filtering system; large tank with double layer strainer keeps water clean and reduces changing time
- Thermal control precision ensures that rinse water temperature is always optimized for perfect hygiene
- Double-skin door ensures low noise level and less heat emission

Practical Design

- User-friendly electronic control panel displays temperature and working status
- Drain pump included to optimize internal space, and up to 50cm in height
- All internal components (wash and rinse arms) can be easily removed for cleaning, and can be assembled without the use of tools to facilitate daily cleaning
- Deep drawn pressed tank with rounded corners for ease of cleaning
- Components are accessible from the front for easy service and maintenance

Peace of Mind

- Washing can be stopped when door is open to avoid risks of injuries
- Heater designed with advanced process for high reliability
- IPX4 water protection
- CB certified for Safety and GB 14934 certified for Hygiene
- Safety design to prevent dry heating failure at low water level



Easy frontal access for key components



Heater designed with additional coating - reducing scaling, enhancing reliability



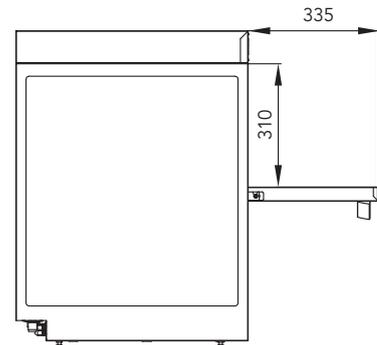
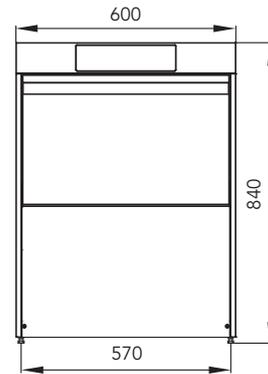
Wash and rinse arms can be easily removed for cleaning



Deep drawn tank built for reliability and hygiene

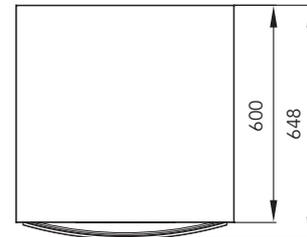
Technical Data

Model	UD-1
Name	Undercounter Dishwasher
Max capacity(rack/hour)	40
Booster heater(kW)	3/4.5
Tank heater(kW)	2
Wash pump(kW)	0.55
Booster water (kW)	/
Basket dimension(mm)	500*500
Clearance height(mm)	310
Wash temperature(°C)	55-65
Rinse temperature(°C)	80-90
Booster water consumption(l/rack)	2.8
Net weight(Kg)	55
External dimension(W×D×H mm)	600*600*840



Installation Requirements

Power requirements	220V/50Hz/1N	380V/50Hz/3N
Rated current of circuit breaker(A)	25	16
Total amps required(A)	17	9
Total connected load(kW)	3.55	5.05
Incoming water pressure(bar)	2-5	2-5
Incoming water hardness(ppm)	34-103	34-103
Incoming water temperature(°C)	40-60	10-60
Diameter of water inlet hose(inch)	G3/4"	G3/4"
Diameter of drain pipe	22mm (OD)	22mm (OD)

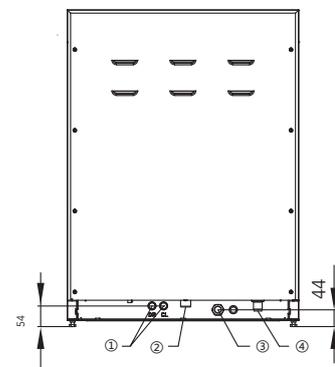


Accessories

Detergent dispenser	○ optional	○ optional
Rinse aid dispenser	● included	● included

Recommendations

- Electrical connection: 220V/1N + Neutral + Ground or 380V/3N + Neutral + Ground with a separate external circuit breaker
- The machine can be directly connected to the water supply system. The lowest incoming water pressure should be 2 bar



- ① Dispenser Connection
- ② Water Inlet Connection
- ③ Drain Outlet Connection
- ④ Cable Connection

Hood Type Dishwasher-VHT 60



Purpose-Built for

- Hotels, restaurants and canteens.
Recommended capacity up to 300 covers per day

Peak Performance

- Up to 60 racks per hour, can be connected to cold and hot water supply
- 60/90/120-second cycle options for different soiled items
- An effective rinse system uses only 2.5 liters of clean hot water per cycle for lower running costs and energy consumption
- Built-in pressure boiler designed to raise incoming water to a guaranteed minimum temperature of 82°C for sanitizing rinse
- Slanted wash arms and ceiling for maximum performance as wash water no longer drops on dishes after rinsing phase
- Optimal washing results regardless of where the items are placed, as a result of the unique shape of the spray nozzles and the upper and lower rotating arms

Practical Design

- Internal components (wash arms, rinse arms, tank filter and rack support) can be easily removed for daily cleaning
- Tank filter can be accessed from the front for easy cleaning
- Main components are accessible from the front for easy service and maintenance
- User-friendly electronic controls with built-in programming, self-diagnostics for easy serviceability

Peace of Mind

- Washing can be stopped when door is open to avoid risks of injuries
- CB certified for Safety and GB 14934 certified for Hygiene
- IPX4 water protection
- Safety design to prevent dry heating failure at low water level



Easy frontal access for key components



Water tank with rounded edges for ease of cleaning and hygiene



Critical components (e.g. water pumps & electrical parts) are highly durable and imported from Europe



IPX4 water protection

Technical Data

Model	VHT 60	VHT 60S
Name	Hood Type Dishwasher	
Max capacity(rack/hour)	60	
Booster heater(kW)	12	9
Tank heater(kW)	3	
Wash pump(kW)	0.8	
Basket dimension(mm)	500*500	
Clearance height(mm)	440	
Wash temperature(°C)	55-65	
Rinse temperature(°C)	82-90	
Booster water consumption(l/rack)	2.5	
Net weight(Kg)	105	
External dimension (W×D×Hmm)	746*755*1512	

Installation Requirements

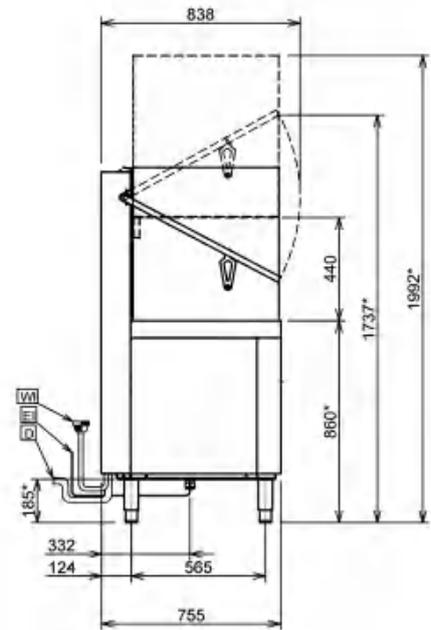
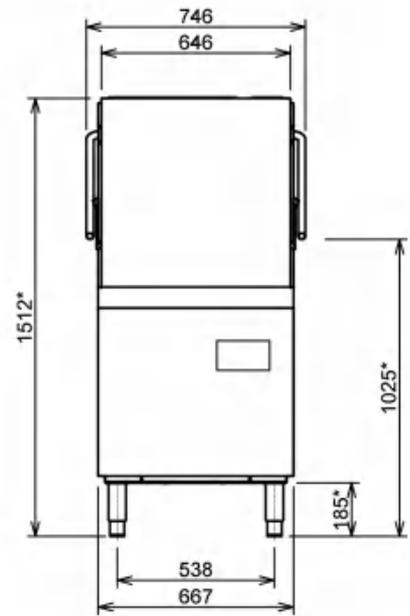
Power requirements	380V/50Hz/3N	
Rated current of circuit breaker(A)	40	32
Total amps required(A)	24	19
Cross section of cable(mm ²)	6	4
Total connected load(kW)	15.8	9.8
Incoming water pressure(bar)	2-3	
Incoming water hardness(ppm)	34-103	
Incoming water temperature(°C)	10-60	
Diameter of water inlet hose	G3/4"	
Diameter of drain pipe	40mm(OD)	

Accessories

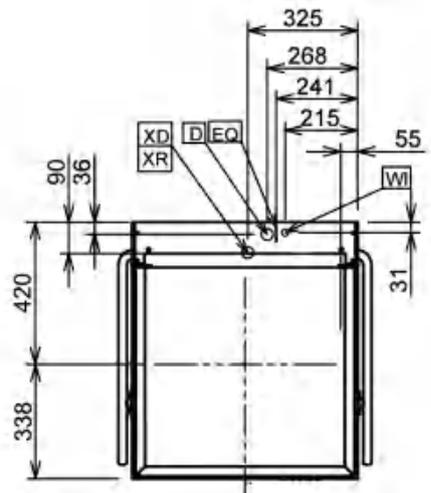
Detergent dispenser	○ optional
Rinse aid dispenser	○ optional

Recommendations

- Electrical connection: 380V/3N + Neutral + Ground with a separate external circuit breaker
- In the washing process, additional exhaust hood, working tables, baskets, chemical dispensers, detergent and rinse aid need to be equipped
- The machine can be directly connected to the water supply system. The lowest incoming water pressure should be 2-3 bar
- If a hood or vent is needed, the minimum capacity should be 2.8 m³/min



WI=Water Inlet EQ=Equipotential Screw
D=Drain Outlet XD=Detergent installation inlet
EI=Cable Connection XR=Rinse aid installation inlet



Hood Type Dishwasher-VHT 65



Purpose-Built for

- Hotels, restaurants and canteens. Recommended capacity up to 300 covers per day

Peak Performance

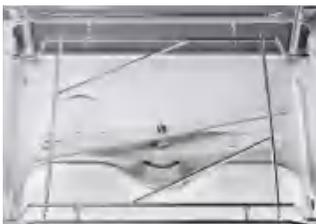
- Up to 65 racks per hour, can be connected to cold and hot water supply
- 55/84/150-second cycle options for different soiled items
- Built-in atmospheric boiler guarantees high quality rinsing is always achieved regardless of the inlet water conditions. Ensures constant high temperature of 84 °C and strong pressure of water during the rinse phase
- Unique temperature interlock guarantees required temperatures in both the wash and final rinse
- An effective rinse system using only 2.3 liters of clean hot water per cycle for lower running costs and energy consumption
- Slanted wash arms for maximum performance as wash water no longer drops on dishes after rinsing phase

Practical Design

- Internal components (wash arms, rinse arms, tank filter and rack support) can be easily removed for daily cleaning
- Tank filter can be accessed from the front for easy cleaning
- Main components are accessible from the front for easy service and maintenance
- State-of-the-art electronic controls with built-in programming, self-diagnostics and automatic interior self-cleaning cycle
- Convertible from 3 phase to 1 phase onsite

Peace of Mind

- Washing can be stopped when door is open to avoid risks of injuries
- Critical components (e.g. water pump & electrical parts) are highly durable and imported from Europe
- CB certified for Safety and GB 14934 certified for hygiene
- IP25 - Full protection against water jets and solid objects/animals (larger than 6mm)
- Safety design to prevent dry heating failure at low water level



Easy frontal access for key components



Water tank with rounded edges for ease of cleaning and hygiene



Critical components (e.g. water pumps & electrical parts) are highly durable and imported from Europe



IP25 water protection

Technical Data

Mode	VHT 65
Name	Hood Type Dishwasher
Max capacity(rack/hour)	65
Booster heater(kW)	9
Tank heater(kW)	3
Wash pump(kW)	0.8
Booster water (kW)	0.3
Basket dimension(mm)	500*500
Clearance height(mm)	440
Wash temperature(°C)	55-65
Rinse temperature(°C)	82-90
Booster water consumption(l/rack)	2.3
Net weight(Kg)	123
External dimension(W×D×H mm)	746*755*1549

Installation Requirements

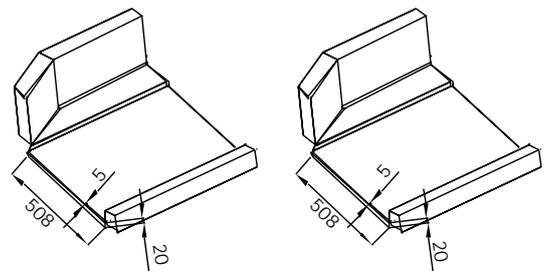
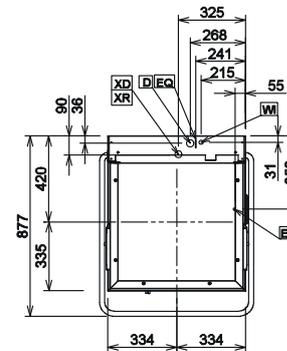
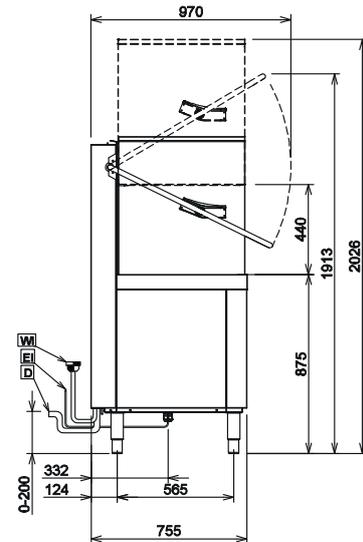
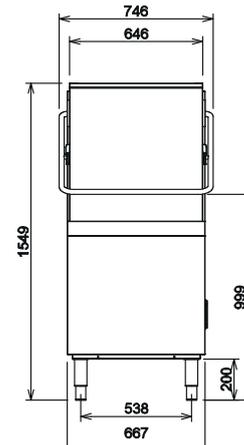
Power requirements	380V/50Hz/3N
Rated current of circuit breaker(A)	32
Total amps required(A)	20
Cross section of cable(mm ²)	4
Total connected load(kW)	12.9
Incoming water pressure(bar)	0.5-7
Incoming water hardness(ppm)	34-103
Incoming water temperature(°C)	10-65
Diameter of water inlet hose	G3/4"
Diameter of drain pipe	40mm (OD)

Accessories

Detergent dispenser	○ optional
Rinse aid dispenser	○ optional

Recommendations

- Electrical connection: 380V/3N + Neutral +Ground with a separate external circuit breaker
- In the washing process, additional exhaust hood, working tables, baskets, chemical dispensers, detergent and rinse aid need to be equipped
- The machine can be directly connected to the water supply system. The lowest incoming water pressure should be 0.5bar
- If a hood or vent is needed, the minimum capacity should be 2.8 m³/min



W1=Water inlet
D=Drain Outlet
EI=cable connection
EQ=Equipotential Screw
XD=Detergent installation inlet
XR=Rinse aid installation inlet

Large Hood Type Dishwashers VHT60PL



Purpose-Built for

- Hotels, restaurants, small employee canteens, bakeries, hot pot restaurants, etc., for up to 300 people

Peak Performance

- Up to 60 racks per hour; can be connected to cold and hot water supply lines
- 60/90/120-second cycle options for different soiled items
- Compatible for washing large and small items including 500*686mm stainless steel utensil basket, GN trays and steel grids, as well as 500*500mm baskets for bowls, plates, and cutlery
- Only 2.5 liters of rinse water per basket, saving water, electricity, detergent, and rinse aid
- Precise temperature control ensures the final rinse water temperature for optimal hygiene
- Compact heating unit with rapid heating and precise temperature control, ensuring rinse water temperature remains above 84°C
- Double-layered hood ensures low noise levels and heat insulation
- Tilted wash arm design effectively directs water to the edges, preventing water from splashing onto dishes during rinsing, ensuring ideal washing results
- Independent rotation of upper and lower wash and rinse arms for excellent washing performance

Practical Design

- Easy assembly and disassembly of internal components (wash arm, rinse arm, filter and bracket) for convenient daily cleaning
- Front-mounted residue filter for efficient food residue collection and easy cleaning
- Front-facing layout of main components for easy maintenance
- User-friendly electronic control panel with a simple and intuitive interface

Peace of Mind

- Washing program automatically stops when the hood is opened during operation to prevent hot water splashing and avoid injuries
- Multiple protection designs to prevent dry burning and water shortage
- IPX4 water protection
- CB electrical safety certification, meeting over 50 countries' safety requirements



Front-mounted filter design for easy residue removal



Rounded deep drawn tank ensures optimal washing performance



Critical components (e.g. water pumps & electrical parts) are highly durable and imported from Europe



IPX4 water protection

Technical Data

Mode	VHT60PL
Name	XL Hood Type Dishwasher
Max capacity(rack/hour)	60
Booster heater(kW)	9
Tank heater(kW)	3
Wash pump(kW)	0.8
Basket dimension(mm)	500*500
Clearance height(mm)	440
Wash temperature(°C)	55-60
Rinse temperature(°C)	82-90
Booster water consumption(l/rack)	2.5
Net weight(Kg)	125
External dimension(W×D×H mm)	990*979*1567

Installation Requirements

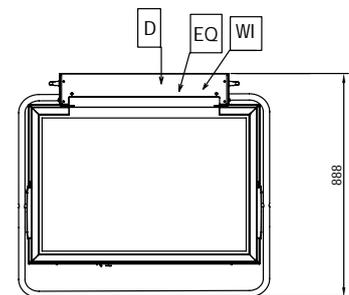
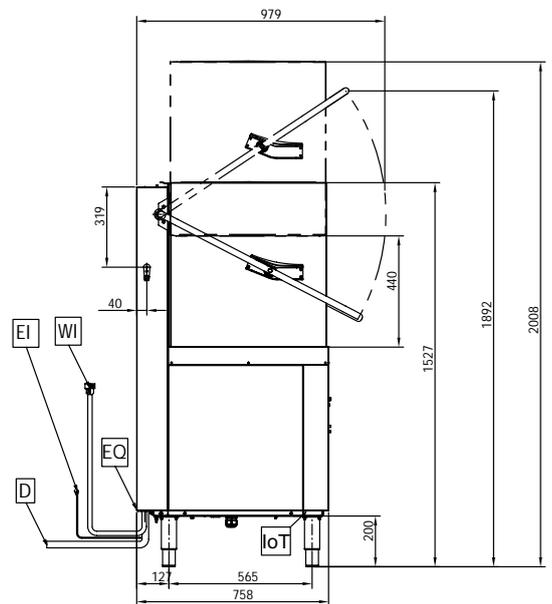
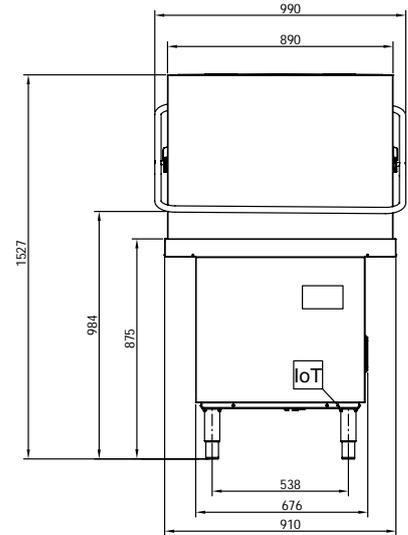
Power requirements	380V/50Hz/3N
Rated current of circuit breaker(A)	40
Total amps required(A)	24
Cross section of cable(mm ²)	6
Total connected load(kW)	9.8
Incoming water pressure(bar)	2-5
Incoming water hardness(ppm)	34-103
Incoming water temperature(°C)	10-60
Diameter of water inlet hose	G3/4"
Diameter of drain pipe	40mm (OD)

Accessories

Detergent dispenser	○ optional
Rinse aid dispenser	○ optional

Recommendations

- Electrical connection: 380V/3N + Neutral + Ground with a separate external circuit breaker
- In the washing process, additional exhaust hood, working tables, baskets, chemical dispensers, detergent and rinse aid need to be equipped
- The machine can be directly connected to the water supply system. The lowest incoming water pressure should be 2-3 bar
- If a hood or vent is needed, the minimum capacity should be 2.8 m³/min



WI=Water inlet pipe
D=Drain pipe internal
EI=Electrical inlet
EQ=Equipotential screw
IoT =Internet of Things

One Tank Rack Type Dishwasher



One-tank single rinse



One-tank duo rinse

Purpose-Built for

- Hotels and commercial catering facilities for up to 800 people, and staff canteens for up to 1,000 employees

Peak Performance

- Duo rinse system not only guarantees hygiene, but also reduces running costs by up to 40%
- Up to 200 racks per hour for single rinse and 220 racks per hour for duo rinse
- Auto On/Off switches reduce water and energy consumption when no rack is loaded
- Thermal control precision ensures that rinse water temperature is always optimized for perfect hygiene
- Built-in pressure reducer ensures stable rinse water pressure during the rinse phase
- Advanced filtering system keeps the wash water free of food residue thus improving the efficiency of the detergent for an optimal washing result

Practical Design

- User-friendly operation panel with temperature display
- Internal components (wash arms, rinse arms, tank filter, rack support) can be easily removed for cleaning
- Electrical control box and main components on top and front for easy service and maintenance
- Preset external chemical connection for quick on-site installation

Peace of Mind

- Washing can be stopped when door is open to avoid risks of injuries
- CB compliant for Safety and GB 14934 certified for Hygiene
- Critical components (e.g. water pumps & electrical parts) are highly durable and imported from Europe
- Safety design to prevent dry heating failure at low water level



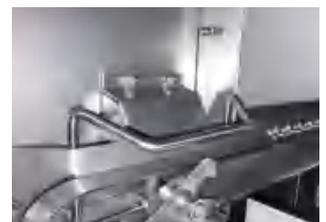
High load capacity



SS construction and internal components for high durability



User-friendly operation panel with temperature display



Auto On/Off switches

Technical Data

Model	R-1E	R-1S	R-1ER	R-1SR
Name	One-tank single rinse		One-tank duo rinse	
Max capacity(rack/hour)	200	200	220	220
Booster heater(kW)	3600	3600	3960	3960
Basket dimension(mm)	500*500	500*500	500*500	500*500
Washing height	450	450	450	450
Wash temperature(°C)	55-65	55-65	55-65	55-65
Rinse temperature(°C)	80-90	80-90	80-90	80-90
Booster water consumption(l/rack)	2	2	1.8	1.8
Net weight(Kg)	224	224	302	302

Installation Requirements

Power requirements	380V/50Hz/3N	380V/50Hz/3N	380V/50Hz/3N	380V/50Hz/3N
External dimension(w×d×h mm)	1148*706*1840	1148*706*1840	1748*706*1713	1748*706*1713
Total connected load(kW)	46	2.5	46	3
Booster heater(kW)	36	/	36	/
Tank heater(kW)	7.5	/	7.5	/
Wash pump(kW)	1.5	1.5	1.5	1.5
Rinse pump(kW)	/	/	0.25	0.25
Drive motor(kW)	0.2	0.2	0.2	0.2
Incoming water pressure(bar)	2-5	2-5	2-5	2.5
Incoming water hardness(ppm)	34-103	34-103	34-103	34-103
Incoming water temperature (°C)	10-60	10-60	10-60	10-60
Diameter of water inlet hose(inch)	G3/4"	G3/4"	G3/4"	G3/4"
Diameter of drain pipe(inch)	G2" OR DN50	G2" OR DN50	G2" OR DN50	G2" OR DN50
Total steam consumption(Kg/h)	/	75	/	75
Rated current of circuit breaker(A)	100	16	100	16
Total amps required(A)	70	4	70	5
Cross section of cable(mm)	25	2.5	25	2.5
Steam emission(m³/h)	> 1000	> 1000	> 1000	> 1000

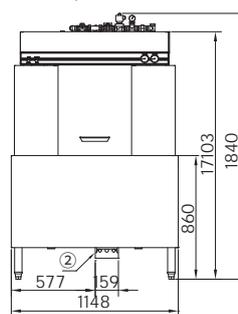
Drying Tunnel (Optional)

External dimension (w×d×h mm)	900*713*2160	900*713*2160	900*713*2160	900*713*2160
Drying heater(kW)	9.55	0.55	9.55	0.55
Net weight(Kg)	150	150	150	150
Total steam consumption(Kg/hour)	/	15	/	15

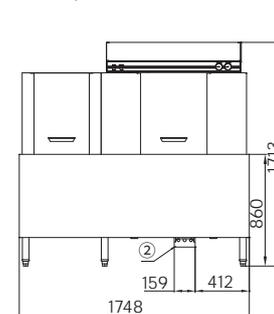
Recommendations

- Electrical connection: 380V/3N + Neutral + Ground with an external circuit breaker
- In the washing process, additional exhaust hood, working tables, baskets, chemical dispensers, detergent and rinse aid need to be equipped
- Machine can be directly connected to the water supply system. The lowest incoming water pressure should be 2 bar
- If a hood or vent is needed, the inlet capacity should be 5.7m³/min and the outlet 11.3 m³/min

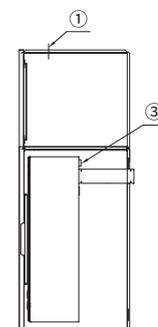
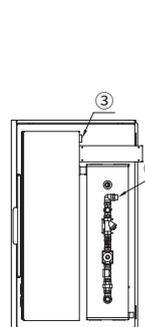
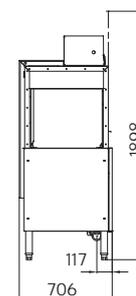
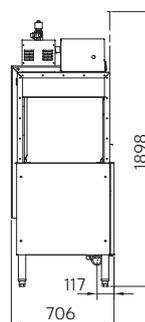
R-1E/R-1S



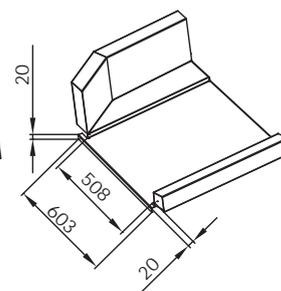
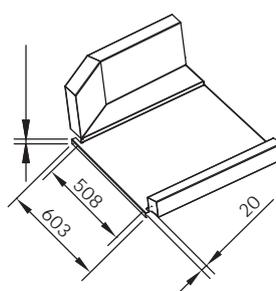
R-1ER/R-1SR



② drain out



① Water Inlet
③ Cable Connection



Two Tank Rack Type Dishwasher



Two-tank single rinse

Purpose-Built for

- Hotels and commercial catering facilities for up to 800 people and staff canteens for up to 1,000 employees

Peak Performance

- Duo rinse system not only guarantees hygiene, but also reduces running costs by up to 40%
- Up to 250 racks per hour for single rinse and 280 racks per hour for duo rinse
- Auto On/Off switches reduce water and energy consumption when no rack is loaded
- Thermal control precision ensures that rinse water temperature is always optimized for perfect hygiene
- Built-in pressure reducer ensures stable rinse water pressure during the rinse phase
- Highly effective filtering system keeps the wash water free of food residue



Two-tank duo rinse

Practical Design

- User-friendly operation panel with temperature display
- Internal components (wash arms, rinse arms, tank filter, rack support) can be removed easily for cleaning
- Electrical control box and main components on top and front for easy service and maintenance
- Critical components (e.g. water pumps & electrical parts) are highly durable and imported from Europe
- Preset external chemical connection for quick on-site installation

Peace of Mind

- Washing can be stopped when door is open to avoid risks of injuries
- CB compliant for Safety and GB 14934 certified for Hygiene
- Safety design to prevent dry heating failure at low water level



High load capacity



SS construction and internal components for high durability



Duo rinse guarantees rinse performance at low water consumption



Auto On/Off switches

Technical Data

Model	R-2E	R-2S	R-2ER	R-2SR
Name	Two-tank single rinse		Two-tank duo rinse	
Max capacity(rack/hour)	250	250	280	280
Booster heater(kW)	4500	4500	5040	5040
Basket dimension(mm)	500*500	500*500	500*500	500*500
Loading height	450	450	450	450
Wash temperature(°C)	55-65	55-65	55-65	55-65
Rinse temperature(°C)	80-90	80-90	80-90	80-90
Booster water consumption (l/rack)	1.6	1.6	1.4	1.4
Net weight(Kg)	304	304	382	382

Installation Requirements

Power requirements	380V/50Hz/3N	380V/50Hz/3N	380V/50Hz/3N	380V/50Hz/3N
External dimension(w×d×hmm)	1653*706*1840	1653*706*1840	2253*706*1713	2253*706*1713
Total connected load(kW)	55	4	55	4.5
Booster heater(kW)	36	/	36	/
Tank heater(kW)	7.5*2	/	7.5*2	/
Wash pump(kW)	1.5*2	1.5*2	1.5*2	1.5*2
Rinse pump(kW)	/	/	0.25	0.25
Drive motor(kW)	0.2	0.2	0.2	0.2
Incoming water pressure(bar)	2-5	2-5	2-5	2-5
Incoming water hardness(ppm)	34-103	34-103	34-103	34-103
Incoming water temperature (°C)	10-60	10-60	10-60	10-60
Diameter of water inlet hose(inch)	G3/4"	G3/4"	G3/4"	G3/4"
Diameter of drain pipe(inch)	2" OR DN50	2" OR DN50	2" OR DN50	2" OR DN50
Total steam consumption(Kg/h/)		88	/	88
Rated current of circuit breaker(A)	100	16	100	16
Total amps required(A)	84	7	84	7
Cross section of cable(mm)	25	2.5	25	2.5
Steam emission(m³/h)	> 1000	> 1000	> 1000	> 1000

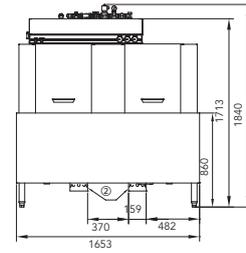
Tunnel (Optional)

External dimension (w×d×h mm)	900*713*2160	900*713*2160	900*713*2160	900*713*2160
Drying heater(kW)	9.55	0.55	9.55	0.55
Net weight(Kg)	150	150	150	150
Total steam consumption(Kg/hour)	/	15	/	15

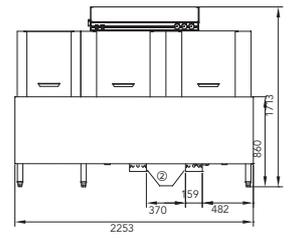
Recommendations

- Electrical connection: 380V/3N + Neutral + Ground with an external circuit breaker
- In the washing process, additional exhaust hood, working tables, baskets, chemical dispensers, detergent and rinse aid need to be equipped
- Machine can be directly connected to the water supply system. The lowest incoming water pressure should be 2 bar
- If a hood or vent is needed, the inlet capacity should be 5.7m³/min and the outlet 11.3 m³/min

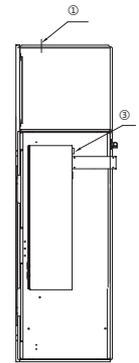
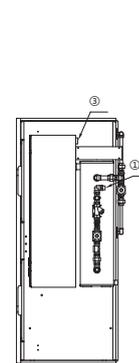
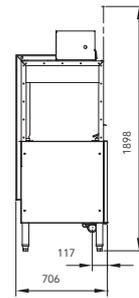
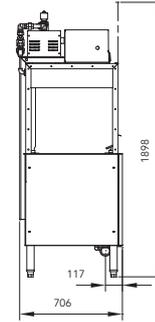
R-2E/R-2S



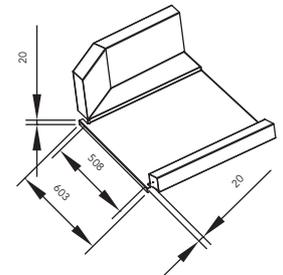
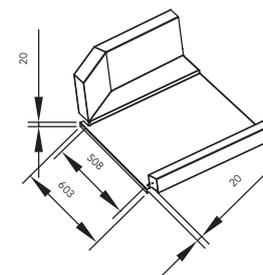
R-2ER/R-2SR



② drain out



① water inlet
② cable connection



Compact Flight Type – Dryer & No Dryer



Compact Flight Type – No Dryer

Purpose-Built for

- Hotel banquet halls, schools and staff canteens serving up to 600 people

Peak Performance

- Maximum washing capacity: 3800 dishes per hour, 350 liters per hour rinse water consumption
- Double-layered door design for energy and water savings, reducing water usage by 15% and energy by 17%, lowering overall operating costs
- Precise temperature control ensures washing quality and optimal results
- Built-in pressure stabilizer reduces rinse water pressure fluctuations
- Newly designed dryer with optimized air circulation, improving drying efficiency by 15%

Practical Design

- Easy-to-use control panel
- Top and front-facing layout of electrical box and main components for easy operation
- Built-in detergent and rinse aid connections for convenient on-site connection
- Compact design with shared door for main wash and rinse areas. After opening the door, the wash arm, rinse arm, water tank filter, and water curtain can be easily disassembled and cleaned, saving time and effort
- 800mm drying module with an inspection door for easy daily cleaning, maintenance, or removing dishes

Peace of Mind

- Washing program automatically stops if the door is opened midway through operations to prevent injuries
- Pull-up door design with built-in spring and hook for the safety of operator
- Anti-jam safety Start/Stop switch at the exit section; if dishes are not removed in time and get stuck, the conveyor belt will automatically stop to avoid damage to the dishes
- CQC electrical safety certification, GB 14934 dishware hygiene certification, ensuring safety and hygiene
- IPX4 water protection and dust protection



Compact Flight Type – Dryer



Compact (2.95m in length), but high washing capacity (up to 3,800 dishes per hour)



4 wash arms on upper and lower levels, and double-layered door design, saving 15% water and 17% energy



Drying design improves drying effectiveness by 15%



Reliability and performance: Certified by the China Quality Center

Technical Data

Model	FTS-L	FTS-R	FTS-LT	FTS-RT	FTS-LD	FTS-RD
Loading direction	L>R	R>L	L>R	R>L	L>R	R>L
Max capacity(rack/hour)	3800					
Booster heater(kW)	30					
Tank heater(kW)	12	12	24	24	12	12
Wash pump(kW)	2					
Clearance(mm)	412*612					
Rinse water consumption (l/h)	350					
Wash temperature(°C)	55-60		66-71		55-60	
Rinse temperature(°C)	82-90					
800mm dryer(kW)	/	/	/	/	9.5kw	9.5kw

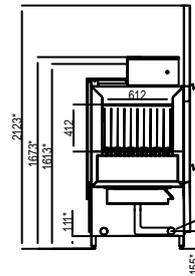
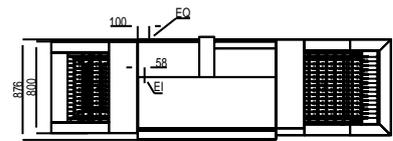
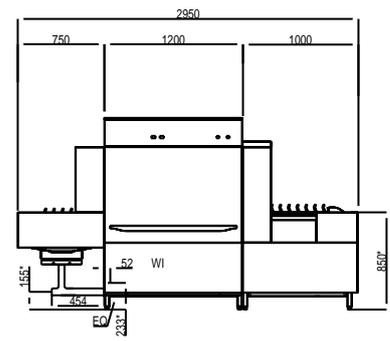
Installation Requirements

Power requirements	380V/50Hz/3N					
Total connected load(kW)	45	45	57	57	55	55
Rated current of circuit breaker(A)	68	68	86	86	83	83
Total amps required(A)	100					
Cross section area of cable(mm ²)	25					
Incoming water pressure(bar)	2-5					
Incoming water hardness(ppm)	34-103					
Incoming water temperature(°C)	10-60					
Diameter of water inlet hose(inch)	G 3/4"					
Diameter of drain pipe(inch)	2" or DN50					

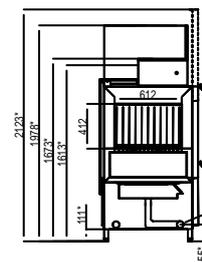
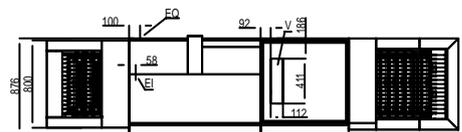
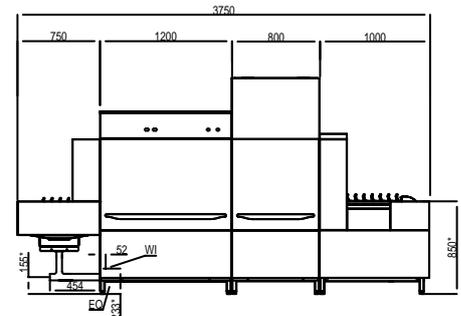
Recommendations

- Electrical installation power requirement: 380V/50Hz/3-phase 5-wire system; An external independent circuit breaker must be installed
- Washing process accessories: Exhaust hood, Dirty dish table, Clean dish table, Spray faucet, Glass racks, Chemical dispensing system, Washing detergent, Rinse
- Water supply: The machine can be directly connected to standard water supply systems; Recommended water pressure: 2-3 kg/cm²
- Exhaust hood specification (if installed): Minimum exhaust capacity 1000 m³/hour

No Dryer



Dryer



WI=Water inlet
EQ=Equipotential screw
D=Drain
EI=Electrical connection
V=Vents

* = Adjustable feet: -15mm/+65mm

Flight Type Dishwasher FEA-series



Flight Type Dishwasher FEA 1ERD



Flight Type Dishwasher FEA 2ERD

Purpose-Built for

- Hotels, banquets, restaurants, staff canteens, institutions and central kitchens serving up to 600 people.

Peak Performance

- Powerful wash and rinse systems to ensure optimal cleaning results and reduce energy consumption by up to 20%
- Flexible modular design to meet various washing needs, from 3400 to 13000 dishes per hour
- Thermal control precision ensures that rinse water temperature is always optimized for perfect hygiene
- Highly efficient dryer and air blower to ensure good drying results in shorter time

Practical Design

- Easy to operate with electromechanical button
- Electrical control box and main components on top and front for easy service and maintenance
- Thoughtfully designed height level for operator to reach items easily
- Multi-purpose conveyor with overload protection to fit different types of wares
- Emergency stop devices are conveniently located at the loading and unloading sections to ensure safety for the operator

Peace of Mind

- Washing can be stopped when door is open to avoid risks of injuries
- Safety switch at loading section to stop the machine in case wares are not removed from conveyor to avoid damages to the wares
- CQC tested for safety and GB 14934 certified for Ware Sanitation
- Safety design to prevent dry heating failure at low water level
- Optional Energy Saving Device (ESD) available (savings 9kWh)



Powerful wash and rinse systems to ensure optimal cleaning results



Overload ware protection

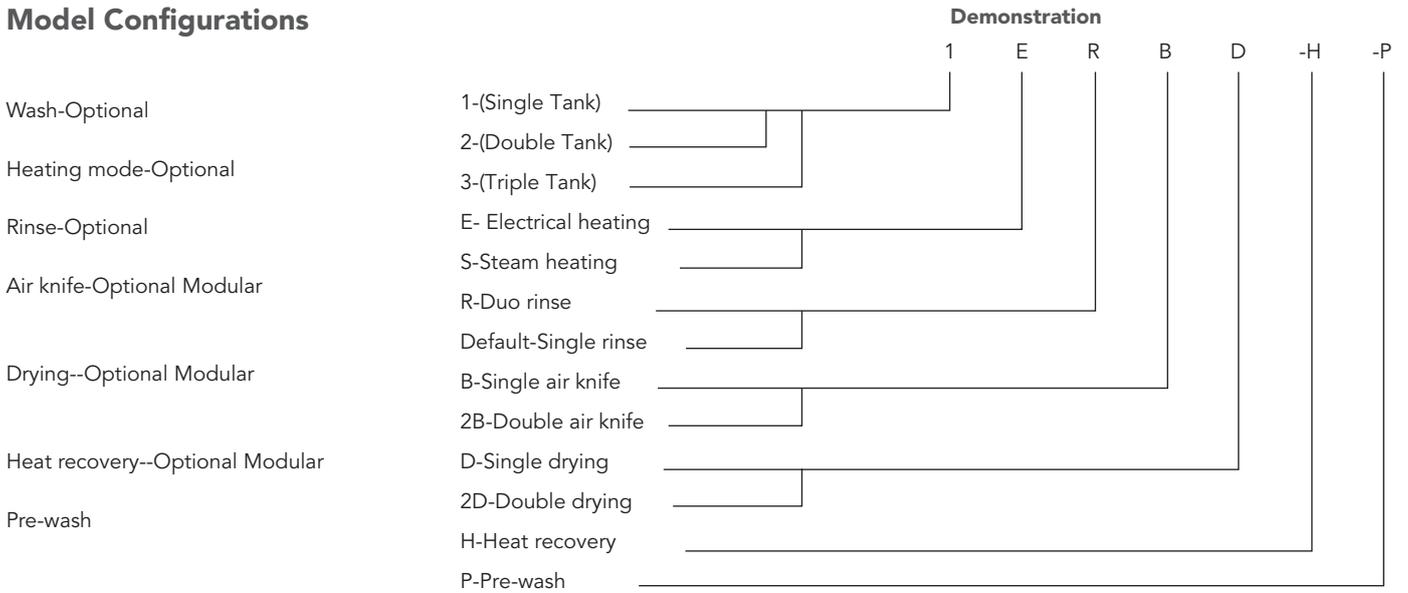


Emergency buttons conveniently located



Easy to clean with side strainer

Model Configurations



Technical Data

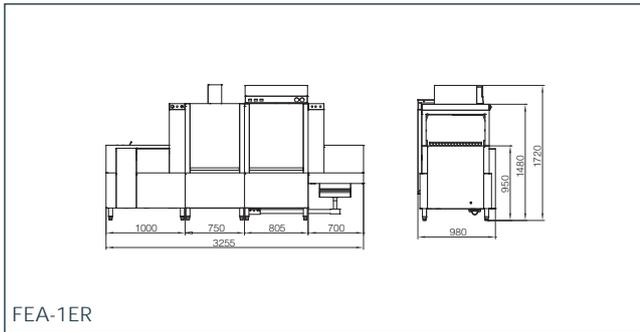
Model	Heating	External dimension (w×d×h mm)	Max capacity (dish/hour)	Total connected load(KW)	Max water consumption (liter/hour)	Tank Heater (kW)	Booster Heater (kW)	Power of drying tunnel (kW)	Pump+ Conveyor motor (kW)	Total steam consumption (Kg)	Cross section of cable (mm ²)	Rated current of circuit breaker (A)
FEA-1ER/FEA-1SR	Electricity/steam	3255×980×1720	3400 ~ 6800	54/3	420	15	36	--	2.8	90	25	100/20
FEA-1ERD/FEA-1SRD	Electricity/steam	4155×980×2040	3400 ~ 6800	67/4	420	15	36	13	2.8	110	35	125/20
FEA-2ER/FEA-2SR	Electricity/steam	4810×980×1720	4800 ~ 9600	71/5	420	15×2	36	--	5	116	35	125/25
FEA-2ER-P/FEA-2SR-P	Electricity/steam	4810×980×1720	4800 ~ 9600	56/5	420	15	36	--	5	90	25	100/25
FEA-2ERD/FEA-2SRD	Electricity/steam	5710×980×2040	4800 ~ 9600	84/6	420	15×2	36	13	5	137	50	150/25
FEA-2ERD-P/FEA-2SRD-P	Electricity/steam	5710×980×2040	4800 ~ 9600	69/6	420	15	36	13	5	110	35	125/25
FEA-3ER/FEA-3SR	Electricity/steam	6215×980×1720	6500 ~ 13000	89/7.2	420	15×3	36	--	7.2	142	50	200/40
FEA-3ER-P/FEA-3SR-P	Electricity/steam	6215×980×1720	6500 ~ 13000	74/7.2	420	15×2	36	--	7.2	116	35	150/40
FEA-3ERD/FEA-3SRD	Electricity/steam	7115×980×2040	6500 ~ 13000	102/8	420	15×3	36	13	7.2	163	50	200/40
FEA-3ERD-P/FEA-3SRD-P	Electricity/steam	7115×980×2040	6500 ~ 13000	87/8	420	15×2	36	13	7.2	137	50	200/40

Installation Requirements

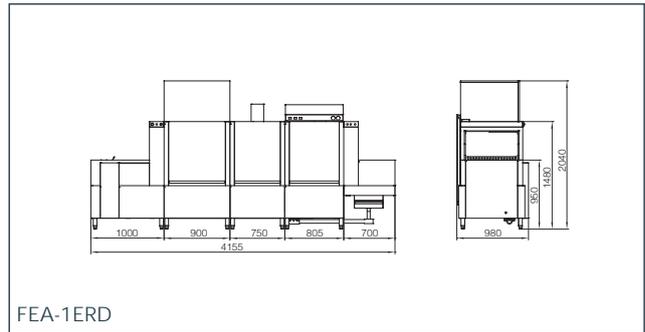
Power requirements	380V/50Hz/3N
Diameter of water inlet pipe(inch)	G3/4"
Diameter of drain pipe(inch)	2" OR DN50
Incoming water pressure(bar)	2 – 5
Incoming water temperature(°C)	10 - 60
Incoming water hardness(ppm)	34 - 103

- Power requirements: 380V/50Hz/3N + Neutral + Ground, with an external circuit breaker

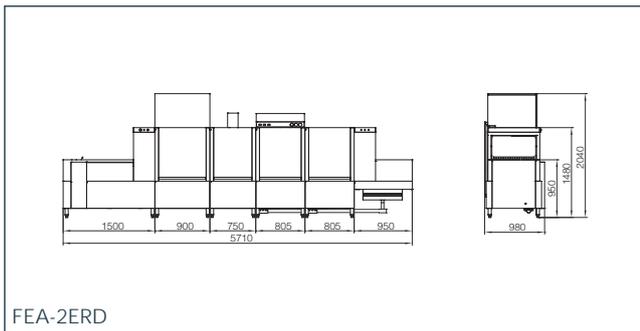
- The machine can be directly connected to the water supply system. The lowest incoming water pressure should be 2 bar



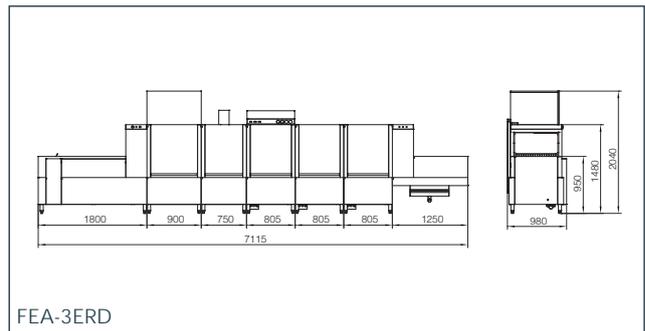
FEA-1ER



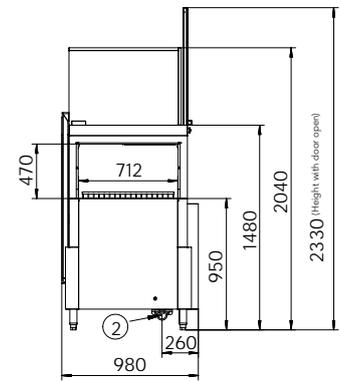
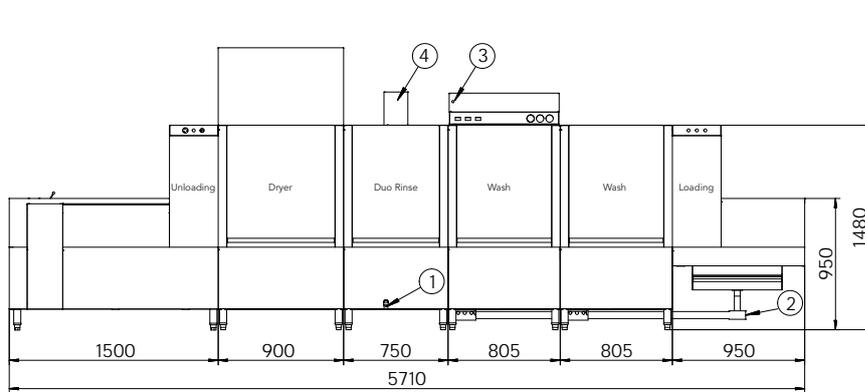
FEA-1ERD



FEA-2ERD

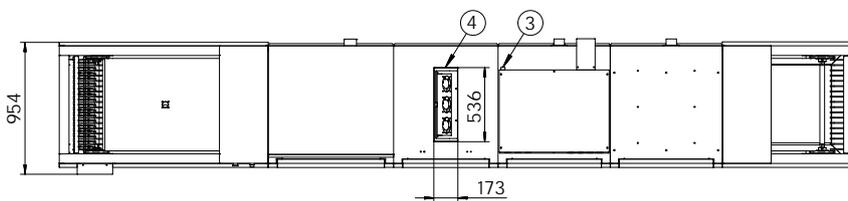


FEA-3ERD



FEA-2ERD

- ① Water inlet
- ② Drain out
- ③ Cable connection
- ④ Vent

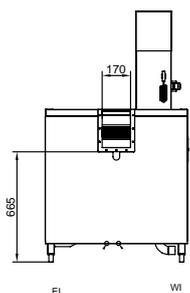
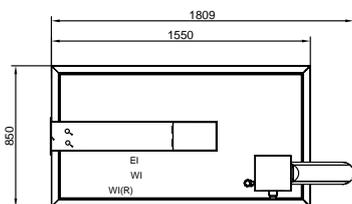
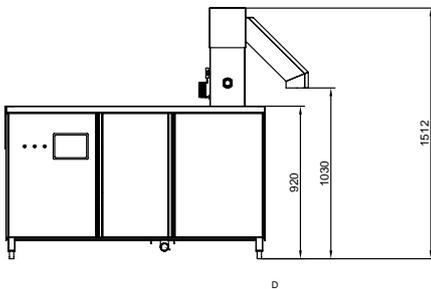


Food Waste Processor



Features

1. Waste feeding
2. Waste discharge
3. On/Off/Alarm
4. Touch screen
5. Emergency switch
6. Water inlet
7. Drainpipe



- WI=Water inlet
- D=Drain
- EI=Electrical inlet (Power supply)
- WI(R)=Water inlet (Recycle water)

Purpose-Built for

- Large restaurants and big staff canteens

Peak Performance

- High-strength alloy cutters with dual-axis asynchronous movements, providing a powerful crushing force
- Solid-liquid separation achieved through physical spiral extrusion; built-in extrusion cone allows moisture content of discharge to be adjusted
- Built-in conveyor function, large dumping capacity, no water source required for propulsion

Practical Design

- One-touch start, automatic operation—no manual intervention required during the process
- Equipped with a 7-inch LCD screen to instantly display alarms and cleaning information, intuitive and convenient

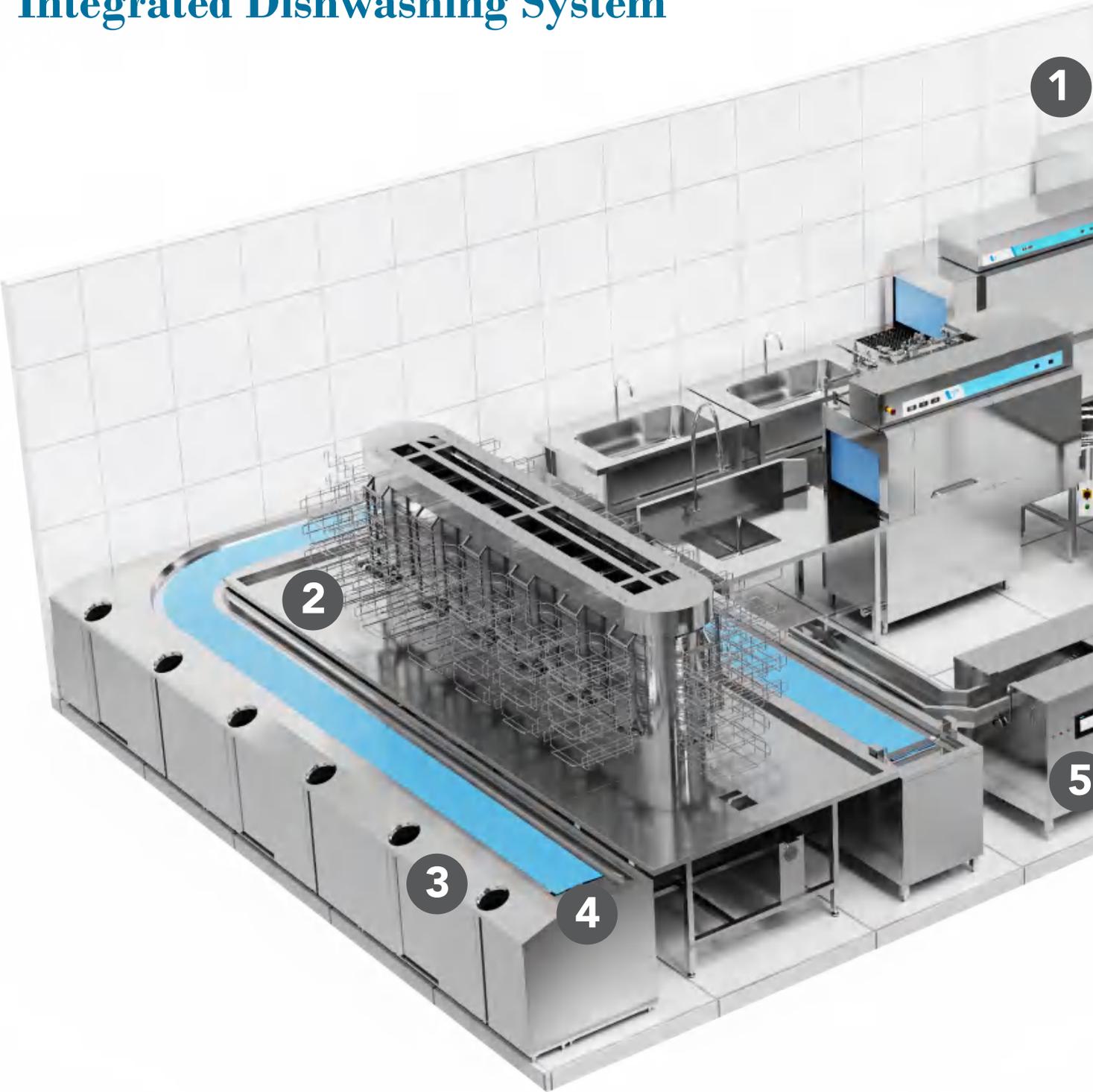
Peace of Mind

- Equipped with current sensing protection and alarm function - automatically alerts during overload conditions.
- Magnetic switches on the top door and chute cover are connected to the crusher. When opened, it shuts down to ensure operator's safety.
- Magnetic top door prevents tableware from entering the system
- Built-in self-cleaning program for simple operation and hygienic maintenance
- High-pressure handheld shower head facilitates deep corner cleaning
- Lid covering feeding port encloses waste processing and reduces odors

Technical Data

Model	FWD550
Productivity(kg/hr)	550
External dimension(w×d×h mm)	1550x850x920
Power requirement	380V/50Hz/3N, 3.5kW
Water inlet diameter(inch)	G 3/4' or 6
Drainage pipe diameter(inch)	Outer Diameter DN52

Integrated Dishwashing System





- 1. Flight Type Dishwasher**
Washes various dishes, trays, and other utensils
- 2. Rotation-type Tableware Accumulator**
Rotary design reduces conveyor belt downtime caused by delayed dish collection, improving washing efficiency
- 3. Sorting Bins**
Collect small items like chopsticks, knives, forks, and spoons
Collect items like napkins, paper cups, and beverage bottles
- 4. Slat Conveyor Belt**
Transfers dishes and trays to the dishwashing area
- 5. Food Waste Processor**
Circulating Sink sends food waste to the disposer, reducing manual operation
Waste is centrally crushed and compressed, promoting low-carbon environmental protection
- 6. Rack Type Dishwasher Corner Conveyor**
Washes small utensils, automatically transfers washing baskets in and out of the dishwasher, flexible workflow, reducing operator workload

Slat Conveyor CPC580



Layout options



Straight



U-shaped



L-shaped



S-shaped

Technical Data

Model	CPC580
Application	Designed to transport flat-bottom trays, divided sections trays, bowls, small dishware, trays $\leq 440 \times 320$ mm Compatible with dishwashers and pre-treatment equipment for large staff canteens
Layout	I/L/S/U
Module	Modular design with straight-line / L / S / U layout to accommodate various kitchens
Electric	220V/50Hz/1N, 0.4kW, 2-speed setting with adjustable speed 5–25 m/min
Dimension (W*H*L mm)	600*850*Customizable Length, equipped with a rinse system to clean residual debris, with 110-type drainage outlets at both start and end of the equipment
Optional Accessories	Side/Enclosure Panels (888046): Provides a neat and aesthetically pleasing appearance. Waste Sorting Cabinet (888047): Sorts and collects tissues, paper cups, bottles, etc. Tableware Sorting Cabinet (888047): Sorts and collects knives, forks, chopsticks, spoons, etc.

Cord Conveyor CBL480



Layout options



Straight



U-shaped



L-shaped



S-shaped

Technical Data

Model	CBL480
Application	Designed to transport flat-bottom trays $\leq 440 \times 320 \text{mm}$ Compatible with dishwashers and pre-treatment equipment for large staff canteens
Layout	I/L/S/U
Module	Modular design with straight-line / L / S / U layout to accommodate various kitchens
Electric	220V/50Hz/1N, 0.4kW, 2-speed setting with adjustable speed 5–25 m/min
Dimension (W*H*L mm)	500*850*Customizable Length
Optional Accessories	Side/Enclosure Panels (888046): Provides a neat and aesthetically pleasing appearance. Waste Sorting Cabinet (888047): Sorts and collects tissues, paper cups, bottles, etc. Tableware Sorting Cabinet (888047): Sorts and collects knives, forks, chopsticks, spoons, etc.

Rotation-Type Tableware Accumulator (Optional)



8 carrier



10 carrier



12 carrier



14 carrier

Technical Data

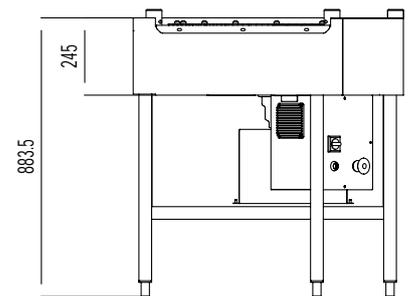
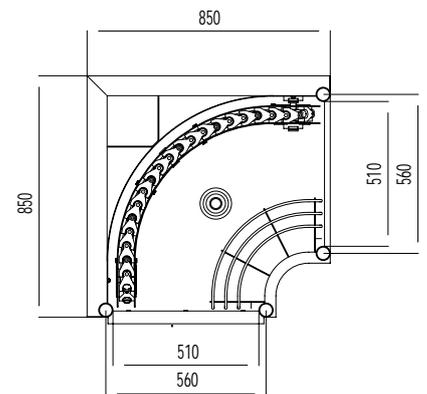
Model	RC-8 / RC-10 / RC-12 / RC-14
Application	Rotating design minimizes downtime caused by delays in collecting trays, ensuring continuous operation. Trays $\leq 450 \times 330$ mm.
Layout	Modular design for flexible assembly, meeting various customer needs 1 carriers include 4 baskets
Electrical	220V/50Hz/1N, 0.4kW, 2-speed setting with adjustable speed 5–25 m/min Includes a Start/Stop button, Emergency Stop Switch and Two-Speed Button Equipped with sensors to prevent the tray from colliding with the wall
Dimension (W*H*L mm)	The height of the operating table is 800-850mm, including the maximum overall dimensions of the table equipment. 8 cars: 3310*1990*1870mm 10 cars: 3760*1990*1870mm 12 cars: 4210*1990*1870mm 14 cars: 4660*1990*1870mm

Rack Type DW Corner Conveyor (Optional)



Technical Data

Model	RT90CM25LR	RT90CM25RL
Feeding direction	L>R	R>L
Application	Used to connect rack type dishwashers and workbenches, automatically transferring wash baskets	
Electrical	220V/50Hz/1PH, 0.25kw	





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