



5-3M 5-3T 7-3 9-3

Dishwasher



Useful Innovation

The advantages of solid Steel



Cheap to run

Colged machines are designed to use limited amounts of water for washing and rinsing, 2,7 lt per single rack and even less for Steel 9-3. This allows you to save energy (less water to rinse) and detergent (less water to feed) and gives you the possibility to give your contribution to the defence of our environment.

Effective

Giving you the best washing performances? Mission accomplished! Our computer designed hydraulic circuits reduce the losses of hydraulic energy improving the machine's efficiency; the stainless steel rotating wash arm allows a perfect distribution of the water over the rack, it is light, and for this reason needs less energy to turn, and it is also extremely easy to dismantle and clean. Our rack conveyors are equipped with the 12 jets Idrowash arms for superior performances.



Simple

A dishwasher that may be used even by a child? Steel by Colged! Electromechanical or electronic (for Steel 9-3) user-friendly control panel, few single action push buttons and few control lamps. You can train the machine's operator in a very short time. The system also includes a Thermostop function securing the hygiene of your dishes. Steel 9-3 is equipped with a state-of-the-art electronic control panel.

Quick to clean up

End service cleaning is just half of the time? With Colged you can! Any single detail has been designed to make this unpleasant operation easier: tanks and rack drives are embossed to help the water flowing toward the drain, integral surface strainers are standard in all the machines, all washing chambers have no pipes inside. This all reduces the requested time for cleaning of at least 10' each time: enjoy your free time!

Easy to use

A better efficiency of your staff; utopia? No, Colged. Many useful details reduce the operator's fatigue and improve his efficiency: moving the racks is made easier by the specially designed drives and the strength required for opening a door or lifting a hood is limited. The compact overall dimensions, despite the great usable internal volume, allow an easy positioning in any kitchen.



Steel

5-3M 5-3T

undercounter



High-performance undercounter dishwashers

Fully automatic operations, two selectable washing cycles, maximum output 60 racks per hour. Steel 5-3M is suitable for single phase electrical supply and hot water feed, Steel 5-3T is suitable for three phase electrical supply and cold water feed. Hygiene guaranteed by the electronic thermostop and the high power water

boiler, Integral tank strainers, double skinned door for the maximum safety and the minimum noise. Delivered with one rack for plates, one rack for glasses and a cutlery container.

Steel 7-3

hood type



High-performance hood-type dishwasher

Fully automatic operations, two selectable wash cycles, maximum output 60 racks per hour, suitable for three phase electrical supply and cold water feed.

Hygiene guaranteed by the electronic thermostop and the high power water boiler, Integral tank strainers, double skinned fully deep drawn tank for the maximum economy and ease of cleaning.

The hood opened on the back side prevents steam from investing the operator during the hood lift.

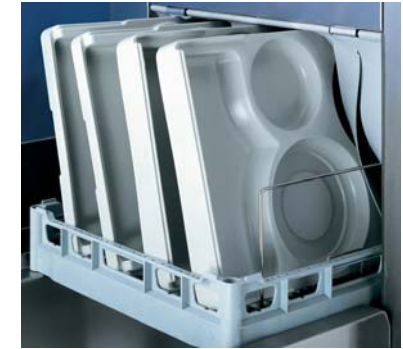
Delivered with one rack for plates, one rack for glasses and a cutlery container.



Steel

9-3

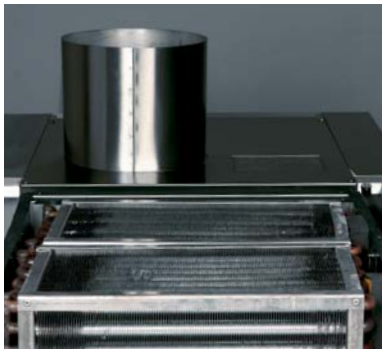
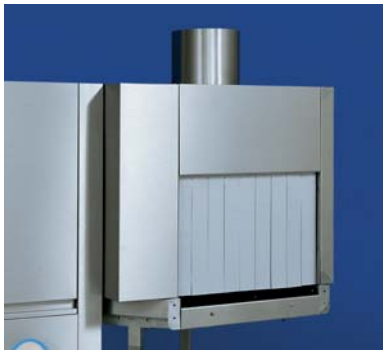
rack conveyor



High-performance rack-conveyor dishwasher

Fully automatic operations, two selectable speeds, maximum output 200 racks per hour, suitable for three phase electrical supply and hot water feed (top power booster for cold water feed available as optional). Easy to operate electronic control panel with wash and rinse temperature indication.

Double skinned body, deep-drawn tank with stainless steel strainers. Full size door makes inner access easy and the integrated self-diagnostic program makes servicing quicker and cheaper.



Optional modules

This powerful but compact rack conveyor machine can be equipped with a wide range of optional modules such as drying tunnel, corner drier, heat recovery system, steam exhaust fan. Colged also proposes a wide range of tables, rollers tables and curves, mechanically operated loading and unloading devices that allow you to "tailor made" your warewashing system.

Perfect results can be obtained only if any item is properly placed in the wash rack; this is why Colged also proposes a complete offer of high quality racks, with special shape for any kind of glass, plate or tray. Ask you local dealer for details!





Continual improvements may supersede

Technical data

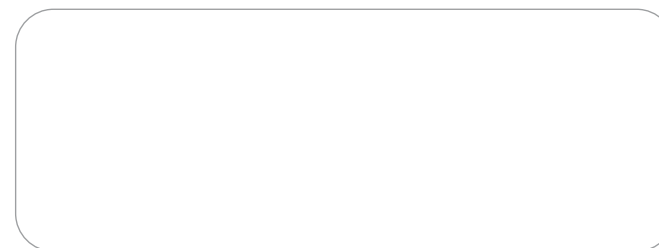
		Steel 5-3M undercounter	Steel 5-3T undercounter	Steel 7-3 hood type	Steel 9-3 rack conveyor
Dimensions wxdxh	cm	58 x 60 x 83	58 x 60 x 83	64 x 74 x 151	115 x 77 x 147
Door/hood opening	cm	34,5	34,5	40,5	40,0
Tank capacity	lt	25	25	17	69
Electrical connection	V/Hz/Ph	230/50/1	400/50/3	400/50/3	400/50/3
Alternative voltage	V/Hz/Ph		400/60/3	400/60/3	400/60/3
Alternative voltage	V/Hz/Ph	230/60/1	230/60/3	230/60/3	230/60/3
Total load	Kw	3,6	5,5	10,6	28,0
Boiler	Kw	3	4,9	8	24
Tank	Kw	3	3	2	10
Pump	Kw	0,6	0,6	0,6	1,5
N° of cycles/speeds		2	2	2	2
Hourly output	racks/ hour	60 - 25	60 - 25	60 - 25	200 - 150
Water consumption	lt/rack	2,7	2,7	2,7	1,7



design: Alessandro Rinaldi - foto: Marcello Fabbiani



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