

Commercial Hood Type Double Basket Dishwasher

This commercial dishwasher features a hood type design and is constructed from 304 and 201 stainless steel. The double basket configuration allows for high-volume dishwashing.



ADDITIONAL IMAGES



Overview

High-Efficiency Commercial Dishwashing Solution

This commercial hood-type dishwasher is engineered for high-volume environments, featuring a double basket design that significantly increases throughput. Constructed from premium 304 and 201 stainless steel, it offers exceptional durability and hygiene for demanding professional kitchens. With a high-capacity cleaning volume of 100 baskets per hour and advanced features like a touch screen control panel and circular perspective window, it ensures both operational efficiency and ease of monitoring.

Performance & Capacity



Detailed view of the high-pressure spray arms and double basket capacity.

Cleaning Capacity

100 Baskets/H

Baskets per Hour

6 L

Water Consumption

85 °C

Rinse Temp (Min)

Technical Specifications

Technical Data

Parameter	Value
Model	HC-P50X2
Voltage	380V
Power Options	2100W / 6000W / 8000W
Rinse Temperature	85-90°C
Cleaning Time	60-300 seconds (adjustable)
Main Tank Volume	102L
Warmer Volume	45L
Net Weight	180KG

Design & Features



Intuitive control interface with clear operational status indicators.

Key Features

- Double basket cleaning system for high efficiency
- Touch screen control panel for intuitive operation
- Large circular perspective window for process monitoring
- Dual motor system for reliable performance
- Built-in chemical distributor
- Multi-hole spray bar with specific angles to eliminate blind spots
- Three heating rods in the rinsing tank for rapid temperature increase

Construction



Robust 304 stainless steel construction with a space-saving hood-type design.

Materials & Build

304 Stainless Steel, 201 Stainless Steel, High Durability Tank, Hood-Type Design

Dimensions

Physical Dimensions

1270 x 830 x 1380 mm

CERTIFICATES



The product meets international safety and quality standards including CE marking.

Certifications

CE Certified