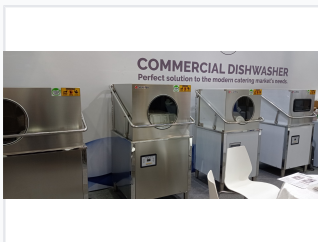


# Commercial Hood Type Stainless Steel Dishwasher

This hood type dishwasher is constructed from 304 stainless steel for durability in commercial kitchens. It is designed for efficient, high-volume dishwashing in catering environments.



## ADDITIONAL IMAGES



## Overview



The large circular viewing window allows staff to monitor the sanitation process clearly.

### Professional Hood-Type Dishwashing

This commercial hood-type dishwasher is constructed from durable 304 stainless steel, designed to meet the rigorous demands of high-volume catering and commercial kitchen environments. It features a robust dual-pump system utilizing imported motors for superior cleaning efficiency and a large circular viewing window for easy process monitoring. Engineered for energy efficiency, the unit offers flexible power configurations to significantly reduce operational electricity costs while maintaining high sanitation standards.

## Performance & Technical

### Cleaning Capacity

**50 baskets/h**

Baskets per Hour

Total Power Options	5KW, 7KW, 9KW, 12KW
Cleaning Cycle Time	60 to 300 seconds
Rinse Temperature	90 °C
Rinse Water Consumption	3 L/min

## Components



Intuitive control panel and integrated heating water tank with clear level indicators.

### Motor Configuration

- Dual pump system
- Imported cleaning motor
- Imported rinsing motor

### Heating Elements

Component	Power/Count
Rinse Tank Rods	2 units
Main Wash Tank Rod	800W

## Dimensions & Build



Pass-through configuration designed for high-efficiency workflow in busy kitchens.

### Material

304 Stainless Steel

Dimensions (L x W x H)	675 x 740 x 1390 mm
Weight	90 kg