

Commercial Ultrasonic Dishwasher with Stainless Steel Construction

This commercial dishwasher utilizes ultrasonic technology to clean tableware, ingredients, and various food items. Constructed from 304 stainless steel, it ensures durability and hygiene in commercial kitchen environments.



ADDITIONAL IMAGES



Overview

Professional Ultrasonic Cleaning Solution

This commercial-grade ultrasonic dishwasher is engineered for high-efficiency cleaning in professional kitchen environments. Utilizing advanced dual-frequency ultrasonic technology, it provides deep, penetrating cleaning power suitable for tableware, produce, and seafood. Constructed from durable 304 stainless steel, this unit is designed for longevity, energy efficiency, and low-maintenance operation in demanding food service settings.

Technical Specifications

Weight

86 KG

Net Weight

90 KG

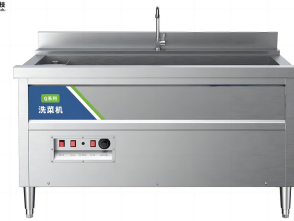
Gross Weight

Model	P50K15C
Overall Dimensions	1500 x 700 x 950 mm
Sink Dimensions	1380 x 470 x 300 mm
Power Consumption	3000 W
Total Power	5400 W
Voltage	220V/50HZ

Performance



Built-in water heating system and rinsing faucet for high-volume environments.



Integrated control panel featuring multiple operational modes including sterilization and drying.

Ultrasonic System

Specification	Value
Quantity	40
Frequency	40KHZ
Power per Vibrator	60W

Key Features

Ultrasonic Cleaning, Heating, Temperature Control, Timer, Water Circulation, Sterilization, Drying

Construction



Control panel and integrated basket for efficient kitchenware management.



Spacious tank design with drainage holes for optimal water circulation.

Material

304 Stainless Steel

Integrated Components

- Water Inlet Valve
- Drainage Valve
- Overflow Valve
- Manual Soaking Pool
- Adjustable Legs
- Faucet