

C Range

pass through

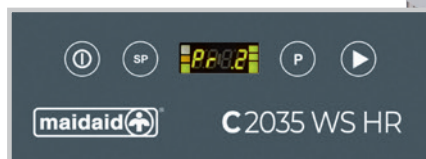
DISHWASHER



C2035 WSHR

Maidaid C2035 WSHR Features

- 2 year warranty
- **HEAT RECOVERY** offers up to 25% less power required to heat rinse water
- HR module supplied separately with simple bolt on instructions
- Reduces need for extraction hood and improves working environment
- Heat recovery, drain pump and improved internal continuous water softener design with increased range of water hardness settings as standard
- Four button bright LED display with soft touch controls, twin traffic lights giving instant status updates & operational self-diagnostics



- Increased usable height
- Alarms menu with hi-level information retrieval
- Improved wash action from quick release parallel wash & rinse arm design on both models
- Easy lift soft glide hood system
- Supplied with breaktank as standard
- Three standard cycle time options with further options available
- Cycle times can be tailored to site requirements
- Reduced water consumption
- Automatic self-cleaning at end of service
- Selectable energy saving mode
- Selectable thermostop ensures optimum rinse temperatures
- Patented dual flow wash pump– reducing power consumption whilst retaining wash efficiency
- Moulded wash tank for easy cleaning
- Surface scrap tray filters supplied as standard
- Accurate detergent & rinse aid peristaltic dosing pumps as standard

C2035 WSHR
(shown with tabling –
not included)



Supplied with one pegged (capable of holding 18 10" plates), one open rack (capable of holding 25 pint glasses) and cutlery insert.

Additional racks can be purchased



Distributor:

KiD Catering Equipment, Oaktree Court Business Centre, Mill Lane, Ness, Cheshire, CH64 8TP
Tel: 0333 123 2450

sales@kidcateringequipment.com

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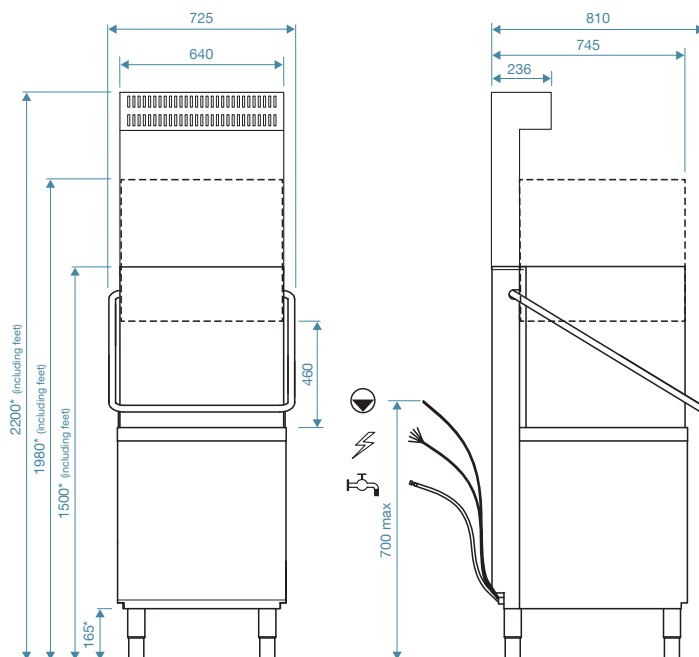
Technical Data

Dimensions (W x D x H)	mm	640 x 745 x 2035 + Feet
Feet height	mm	165-225
Rack size	mm	500 x 500
Maximum useable height	mm	435
Door opening	mm	460
Theoretical productivity	Racks/h	51
Effective productivity	Racks/h	36*

*Allowing 30 seconds for reloading
Cycle times may vary depending on local conditions/services

Installation Diagram –

All services must be within 1 meter



*Height-adjustable feet + 60mm

Pumped waste into upstand, maximum height 700mm

Power
Water supply 2 – 4 bar

Wash tank element	kW	2.1
Boiler element	kW	6.0
Wash pump	kW	0.47
Tank capacity	L	15
Noise emission	dB	≤ 65

Packaging Specs

C2035 WSHR:

Gross weight	Kg	100
Cubic volume	m³	0.98
Dim. (W x D x H)	mm	840 x 760 x 1520

Heat Recovery module (supplied separately):

Gross weight	Kg	26
Cubic volume	m³	0.18
Dim. (W x D x H)	mm	720 x 760 x 310

Power Supply

Installed power	AMP	kW
230V – 50Hz – 1N	20	4.5
	30*	6.5
Optional 3 Phase config	Total load 6.5kW	
Fused	16 amp	

*Standard configuration

Water Connection

Inlet water pressure	Bar	2 to 4
Flow rate L/Min	L/Min	6
Water inlet temp	°C	10 to 50
Water connection	BSP	¾"
Waste connection	Ø	Int 29/ext 34

Cycle Information

Number of standard cycles	3	
Standard cycles times	Sec	70/90/120
Special cycle	Eco, Glass, Long	
Self-cleaning cycle	Full self clean	
Water consumption per cycle	L	2
Wash temperature	°C	60 – adjustable
Rinse temperature	°C	82 – adjustable

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