

Technical data sheet

M-iClean UM

Execution for: Great Britain

Glasswasher

Alternating current: 1N PE 230V 50Hz

Fresh water line: Soft cold water 0-3 °dH

Distributor:

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

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Sample illustration

Technical data

Rack capacity/h (theoretical)	20 / 20 / 15 racks/h
Programme cycle time	180 / 180 / 240 s
Rack dimension	500 x 500 mm
Entry height	315 mm
Dimensions (W x Hmin x D)	600 x 700 x 615 mm
Electrical feeding cable	Alternating current: 1N PE 230V 50Hz Total connected load: 4.9 kW max. rated current: 24.4 A
Local fuse protection	25 A
Protection class of the machine	IP X5
Equipment	Control system MIKE CPU4 Bluetooth interface for wireless communication Leakage detector Boiler safety device Automatic self-cleaning when tank is drained
Fresh water line	Air gap 'AB' in accordance with EN 1717 with booster pump
Fresh water supply	Minimum flow pressure 60 kPa / 0.6 bar in front of solenoid valve Maximum pressure: 500 kPa / 5.0 bar Max. supply water temperature 60 °C
Flow rate	3 l/min
Final rinse water quantity	2.4 liters/cycle, variable
Boiler	Contents: 7.9 l Temperature: 65 °C Tank / boiler locked
Wash tank	Filling: 11.0 l Temperature: 60 °C
Wash pump, with frequency converter	Performance: 0.50 kW

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Dosing of rinse aid	Hose pump (24 V) with time control and suction lance
Detergent dosage	Hose pump (24 V) with time control and suction lance
Material	Cladding: 1.4301 Wash tank: 1.4301 Boiler: 1.4571
Heat emission	for 20 programme cycles/h total: 2.1 kW perceptible: 1.4 kW latent: 0.7 kW
Ventilation flow rate	540 m ³ /h
Steam emission	1.0 kg/h
Emission sound pressure level at the workplace (LpA)	60 dB
Net / gross weight	63.0 kg / 74.8 kg (standard packaging)
Packaging dimensions (W x H x D)	700 x 1050 x 700 mm (standard packaging)

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