



UNDER COUNTER DISHWASHERS

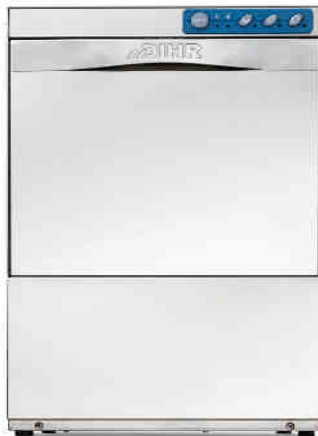


With its simplicity and completeness, the glasswashers and dishwashers of the GS series are ideal for bars, pubs, restaurants and hotels.

These under-counter beautifully designed machines with a newly re-designed control panel, feature a wide loading capacity granting the highest performance at a reasonable price.

FEATURES

- Ideal for medium sized restaurants, bars, coffee shops and canteens
- 120/sec wash cycle. Double skin door, 30 racks/hr
- Fully automatic process, durable, heavy duty and long lasting
- Gravity drain - recommended drain height - floor level
- Door security
- Anti drip proof panel
- Built-in rinse aid pump
- Thermostop system
- Optional drain pump kit available on request



PRODUCT DESC

SPECIFICATIONS

DWD0500
DISH WASHER DIHR GS50 UNDERCOUNTER SINGLE PHASE

DIMENSIONS : 590 x 600 x 850mm
WEIGHT : 65kg
POWER : 3.45kW
VOLTAGE : 220V Single phase
BASKET SIZE : 500 x 500mm
MAX GLASS HEIGHT : 325mm max glass/plate height
INCLUDES : 1 x plate rack, 1 x glass rack, 1 x cutlery holder

DWD0400
DISHWASHER DIHR GS40 UNDERCOUNTER

DIMENSIONS : 450 x 530 x 700mm
WEIGHT : 43kg
POWER : 3.05kW
VOLTAGE : 220V Single phase
BASKET SIZE : 400 x 400mm
MAX GLASS HEIGHT : 290mm max glass/plate height
INCLUDES : 2 x mesh/glass rack, 1 x plate rack, 1 x cutlery holder

GWD1000
GLASS WASHER DIHR G35

DIMENSIONS : 400 x 470 x 585mm
WEIGHT : 33kg
POWER : 2.1kW
VOLTAGE : 220V Single phase
BASKET SIZE : 350 x 350mm
MAX GLASS HEIGHT : 195mm max glass/plate height
INCLUDES : 2 x mesh/glass rack, 1 x plate rack, 1 x cutlery holder



CLEANING AND MAINTENANCE



HOW OFTEN SHOULD THE WATER BE DRAINED?

As per the general instructions in our manuals, the tanks need to be drained at least a minimum of 2 times/day depending on the kind and density of dirt. We always recommend to frequently change the water in the water tank in order to always ensure good wash results and to comply with hygiene regulations. The change of the water needs to be done at any time, independently from COVID.

Use proper detergent and hot water for 1 minute, especially with professional machines which respect the standards of hygiene. By using a good quality detergent, the DIHR dishwashers eliminates the Corona Virus.

GENERAL CONCEPTS

	GOAL	METHOD	MODELS
Sanitization Hygienic Disinfection (improperly)	Reduction of contamination by vital pathogenic micro organisms considered critical for health and other undesirable micro organisms. Undefined reduction factor	<ul style="list-style-type: none"> • 60°C/45s + 85°C/15s • Chemicals disinfectants • Other methods (for ex: UV) 	<ul style="list-style-type: none"> • All models • All models