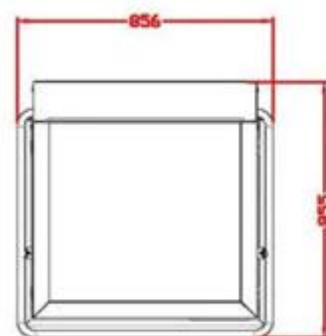
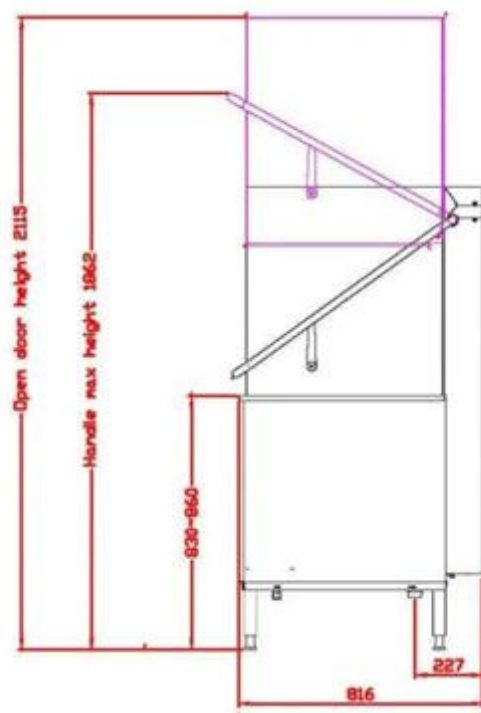


	Brand	V-TAI
	Description	Bakingware Hood-type washer
	Model	VT-AE-JD-3
	Origin	China



(The Picture of the machine is for reference only)

Applicable places: Bakery stores, fast food chains, hotels, restaurants, employee canteens, etc.

Product function: Wash baking trays, mixing bowls (balls), frying baskets, pots and pans, as well as bowls, plates, trays, etc.

Washing capacity: 60 baskets/hour

Parameters:

- Machine dimension: 804*816*1550mm
- Rack size: 650*550mm
- Washing Cycle Time: 60-90sec
- Capacity: 60 racks/hr
- Rinse Usage: 2.5L
- Wash Tank Heater: 3kW
- Booster Heater: 9kW
- Wash pump power: 0.9kW
- Total Power: 13kW
- Power Supply: 380V/3N 50HZ
- Net Weight: 145kg

High-Efficiency Bakingware Hood Type Warewashing System with Intelligent Design

This robust and intelligently designed warewashing system is engineered for high-performance cleaning and sanitization, offering exceptional efficiency and user convenience.

Key Features:

- **Durable Stainless Steel Construction:** The entire machine is constructed from high-quality SUS304 stainless steel, ensuring long-lasting durability and resistance to corrosion.
- **Extra-Large Washing Chamber:** Featuring an exceptionally spacious washing chamber, this machine can easily accommodate oversized items such as baking trays and stockpots that traditional dishwashers cannot handle.
- **Enhanced Cleaning Performance:**
 - **Dual Rotating Wash Arms with Powerful Motor:** Equipped with dual rotating wash arms powered by a robust motor, the system provides a 360° omni-directional cleaning action, effectively tackling irregularly shaped

tableware and utensils.

- **Anti-Clogging Nozzles:** The anti-clogging nozzle design ensures consistent and even water flow coverage for optimal cleaning results.
- **Intelligent Temperature Control System:**
- **Automatic Sanitization:** The smart temperature control system automatically maintains a final rinse water temperature above 82°C, ensuring effective sanitization and superior cleaning performance.
- **Real-Time Monitoring:** A clear LED digital display provides real-time indication of the machine's operating status, making operation straightforward and intuitive.
- **Modular Electronic Control Board:** The electronic control board is designed with a modular structure, offering high-temperature and moisture resistance. Its quick-release mechanism simplifies maintenance and reduces associated costs.

Energy Efficiency and User Experience:

- **Ultra-Low Water Consumption:** This system is designed for minimal water usage, requiring only 2 to 2.5 liters of water per wash cycle.
- **Heat Recovery System:** An integrated heat recovery system preheats the incoming cold water, significantly reducing energy waste.
- **Sealed and Insulated Door Cover:** The machine features a fully enclosed door cover, engineered to minimize steam release. The double-insulated door further enhances energy efficiency by reducing heat loss and contributes to quieter operation. This design minimizes steam escape by up to 70%, reducing ambient humidity and heat loss in the surrounding environment.
- **Ergonomic Operation:** The control panel is positioned at an optimal eye-level height for comfortable operation. The push-pull basket rails ensure smooth and effortless loading and unloading.
- **Door-Activated Start:** Incorporating a door-activated start function, the washing cycle begins automatically upon door closure, streamlining the workflow and maximizing convenience.

Durability, Safety, and Flexibility:

- **Robust Stainless Steel Frame:** The entire machine structure and its components are made from SUS304 stainless steel, offering excellent rust resistance and protection against rodents, ensuring suitability for demanding,

high-intensity usage environments.

- **Multiple Safety Protections:** The system is equipped with multiple safety features, including a door interlock that automatically cuts off power when the door is opened to prevent scalding, and voltage overload protection to ensure safe operation.
- **Functional Expandability:** The machine supports the integration of an automatic detergent dispensing system and includes pre-installed interfaces for accommodating water treatment modules, providing flexibility to meet diverse operational needs.

Certifications and Support:

- **CE Safety Certified:** The machine has passed the European Union CE safety certification, ensuring compliance with stringent catering hygiene standards and making it suitable for use in hotels, canteens, and other commercial settings.
- **Comprehensive Support:** The manufacturer provides year-round technical support and a readily available supply of spare parts, ensuring worry-free maintenance and operation.

Installation connection requirements		
1. Inlet water	Interface pipediameter	G 3/4"
	Inlet pressure	2.5~6 KG
	Inlet water temperature	10°C - 45°C
	Water consumption	2.5L / Cycle
2. Water tank drainage	Interface pipe diameter	G1½"
3. Power connection	Power supply parameters	380V / 50HZ / 3N
	Total power	13 KW
	Electric current	21.5 A

Note:

1. An independent power supply all-pole disconnection device and a water source switch manual valve must be installed, which are used to cut off the power supply and water source of the machine respectively;
2. The power supply, inlet pipe, drain pipe, steam pipe and ventilation pipe connected to the machine must meet the relevant national standards;
3. The external pipe connected to the machine Field installation;

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