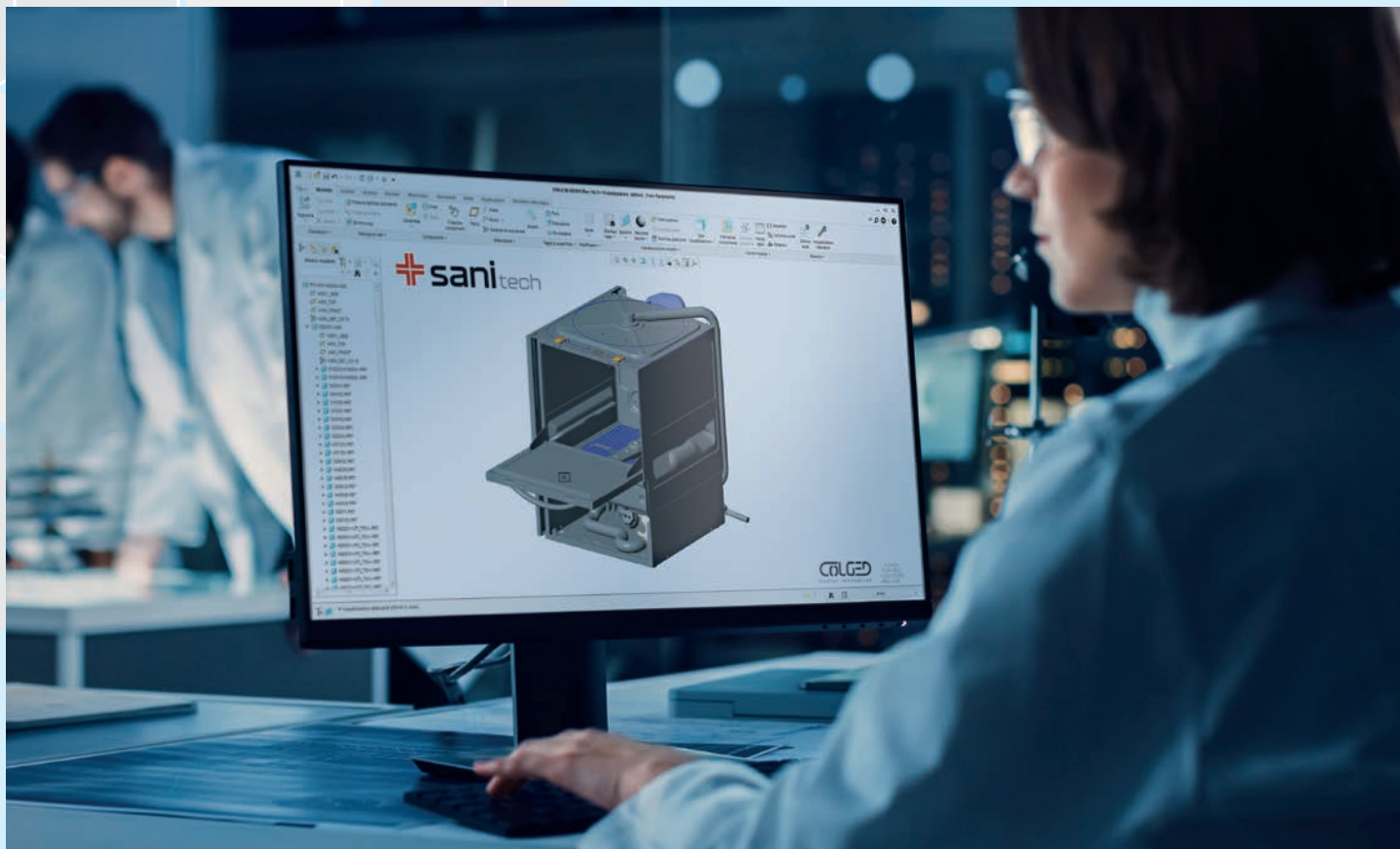




Washed  
Disinfected  
**Checked!**



# We take hygiene seriously... and it shows!



Due to the pandemic, recent developments in the global health situation have changed our vision and perception of hygiene in people's daily lives, increasing attention to it exponentially.

This new situation didn't catch us unprepared, since perfect tableware cleanliness has always been the cornerstone of our activity as an industrial dishwasher manufacturer.

Over the past few years, we have in fact collaborated with some of the most prestigious Italian universities for research and testing carried out in synergy with designing our products.

We have also built partnerships with a few European manufacturers of small and medium size thermal disinfectors who operate in the medical sector.

What we have learned from this experience has been poured into our SANITECH designs, resulting in the level of hygiene achieved by using our dishwashers **being real**.





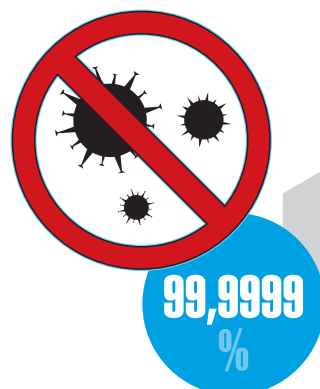
All our dishwashers have been designed to meet the typical sanitary demands in the Ho.Re.Ca world.

By using some patented, cutting-edge technology and a large selection of specialised washing programmes, optimal washing results are guaranteed, with a significant reduction in bacterial load on dishes.

**We look  
after people  
and their health**

### **We up the level with Sanitech**

A new generation of dishwashers with cycles aimed at guaranteeing an  **$A_0 = 60$**  level of disinfection according to the UNI EN ISO 15883-1 medical standard.



**Sanitech  
guarantees an  
 $A_0 = 60$   
level of disinfection,  
eliminating bacteria up  
to 99,9999%.  
Real results  
confirmed!**



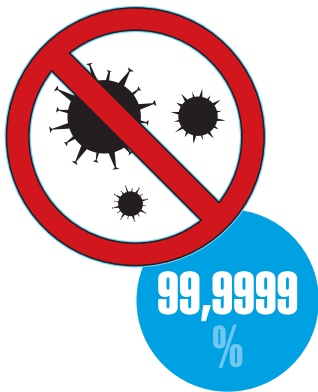


# **sani**tech

## was created for them

There are contexts where the level of hygiene needs to be increased to get to real tableware cleanliness:

**hospital facilities** and **clinics**, **homes for the elderly**, **pre-schools** and **schools**, activities that see a large flow of people and **restaurants** that are especially in need of hygiene.



don't worry,  
**Sanitech**  
will take care of  
hygiene!





 **sani**tech **Our mission:**  
**Maximum hygiene!**

- Washed
- Checked



## Wash programmes

Three standard programmes (90", 120" and 180") ensure up to 99.999% bacterial reduction on plates, in accordance with the DIN10512 regulation.

### What we have confirmed\*

- Up to 99.999% (5-log) reduction in bacteria on plates
- According to the DIN10512 regulation
- Cycles shorter than 210" according to the EN-IEC 63136\*\* regulation

Cycles specialised for washing glasses, cutlery, pots and pans round out the offer, along with the continuous cycle for heavy filth, and cycles for self-cleaning and drainage.

**Bacterial  
reduction  
up to  
99,999 %**  
with standard cycles

\* Ref. standard ProFast (90") washing programme.

\*\* The EN-IEC 63136 standard requires the tank temperature to be reset to the correct starting value before starting a new cycle again.





 **sani**tech **Where Sanitech  
makes a difference!**

- Washed
- Disinfected
- Checked





## Disinfecting programmes

There are two specialised disinfection programmes (SaniTherm 30 and SaniTherm 60):  $A_0 = 30$  and  $A_0 = 60$ .

### What we have confirmed\*

- Up to 99.9999% (6-log) reduction in bacteria on plates.
- In accordance with the DIN 10512 standard.
- Achieving a minimum level of  $A_0 = 60$  thermal disinfection.
- Cycles shorter than the 500" ones according to the EN-IEC 63136\*\* regulation

$A_0$  is a parameter determined by the EN15883-1 standard, which is calculated by using a function that links the temperature of the items to sanitise and the permanence time at that temperature. It expresses the machine's capability to deactivate micro-organisms.

Please note: the confirmation tests were carried out on the Sanitech 36 undercounter machine, which is more critical because of its size and features.

Bacterial  
reduction up to  
**99,9999 %**  
**10** times better  
than what  
the DIN 10512 standard requires

\* Ref. SaniTherm 60 disinfection programme.

\*\* The EN-IEC 63136 standard requires the tank temperature to be reset to the correct starting value before restarting a new cycle.

# **sani**tech 36 \_ 38

## A new generation of dishwashers





A 36 undercounter and a 38 hood, with construction and technological features that place them in the top tier of our product range.

Apart from the normal washing functions, this new generation of dishwashers comes with cycles especially for disinfecting dishes, eliminating bacteria up to 99.9999%.

The user interface with an LCD screen is integrated via a USB port that allows washing cycle data to be transferred, as per the HACCP protocol.

Both versatile and efficient, it comes with full 36-33D and 38-33D optionals, and two are equipped with continuous 36-33TD and 38-33TD water softeners.

### Maximum useful height

		SaniTech 36	SaniTech 38
	cm	50x50	50x50
	cm	35,5	42,5
	cm	39	44
	cm	GN1/1 (53x32)	GN1/1 (53x32)



## Technologies and patents

### Washing stage

**duo**flow dual flow pump  
**quick**ready fast heating  
**hot**wash heating system

### Rinsing stage

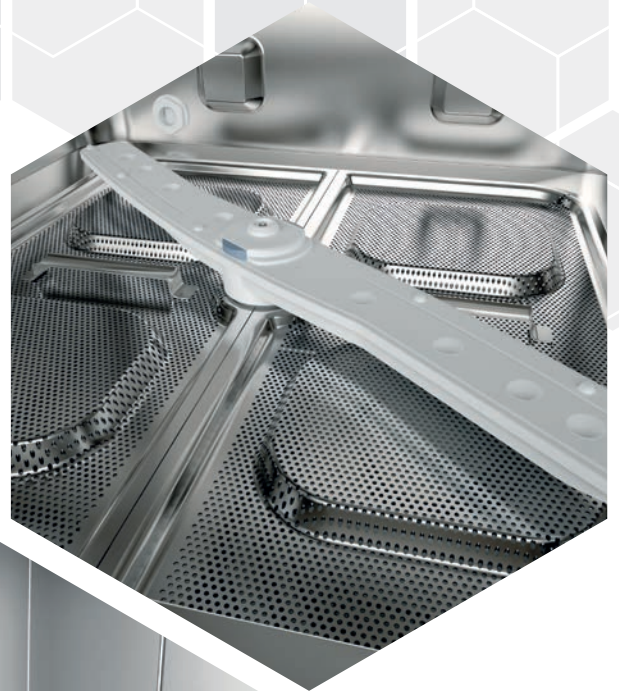
**pro**rinse rinsing system  
**thermo**stop rinse temperature control

### Draining stage

**evolution**<sub>3</sub> drainage with a **pro**gressive triple filter system

### Other features

**energy**saving for lower energy consumption  
**hi**tech washing and rinsing parts  
**pro**soft door closing system  
**pro**glide hood closing system  
Protected USB port on the control panel  
Electronically controlled rinse-aid dosing unit  
Electronically controlled detergent dosing unit



technology,  
research and  
innovation  
to make your  
work easier!



# Technologies and patents

## smartscreen user interface

Consisting of a large backlit LCD screen, visible even from a distance, where the machine parameters are displayed in colour codes: machine ready, wash, rinse, alarm.

The four soft-touch buttons on the sides of the display allow direct access to the standard and specialised programmes menus, and to detergent dosages.

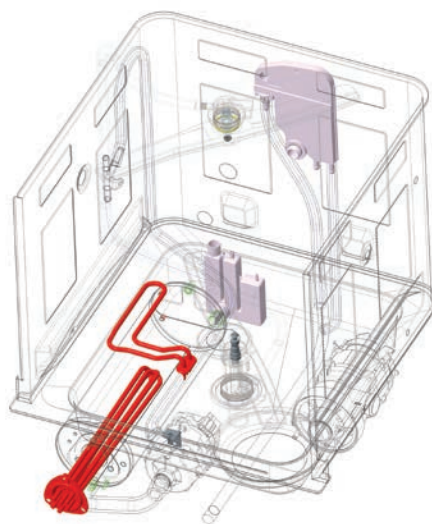
With a built-in USB port that allows washing cycle data (up to 150) to be transferred, as per the HACCP protocol.



## hotwash heating system

The tank and boiler heating elements are independent rather than interlocked. Thanks to a new power distribution, the tank and boiler heating elements work simultaneously, maintaining a constant tank temperature, even when numerous washing cycles are close to each other.

The result, when compared to a machine with interlocked heating elements, is that the temperature is around 10 degrees higher during repeated wash cycles: this allows a shorter wash time and a shorter drying time because the dishes come out hotter, lower detergent consumption and consequently lower costs.



## duoflow washing system

The Eurotec patent uses a dual delivery pump, one for the lower arm and one for the upper arm, which makes the use of a flow diverter in the washing circuit unnecessary, thus saving energy (-20%), reducing noise (-3db) and improving the washing results.

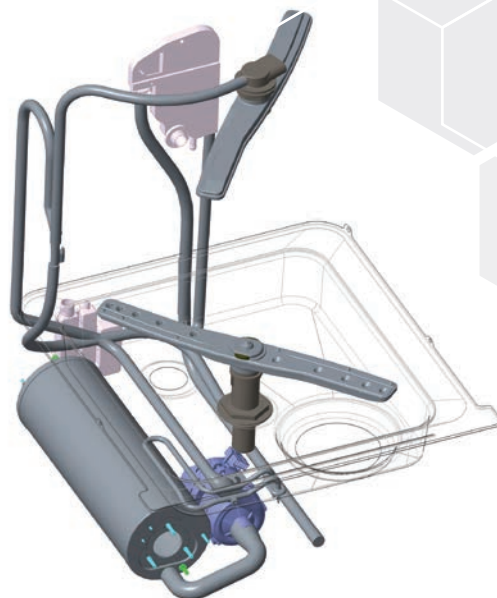


## prorinse rinsing system

Regardless of water supply conditions, the system is designed to ensure that rinsing takes place under constant conditions of flow, pressure and water temperature.

This aspect is fundamental to a dishwasher being able to guarantee dishes that are hygienically perfect throughout its service life.

For most programmes, the rinse water temperature is 90°C. The starting temperature is controlled by the **thermostop**.



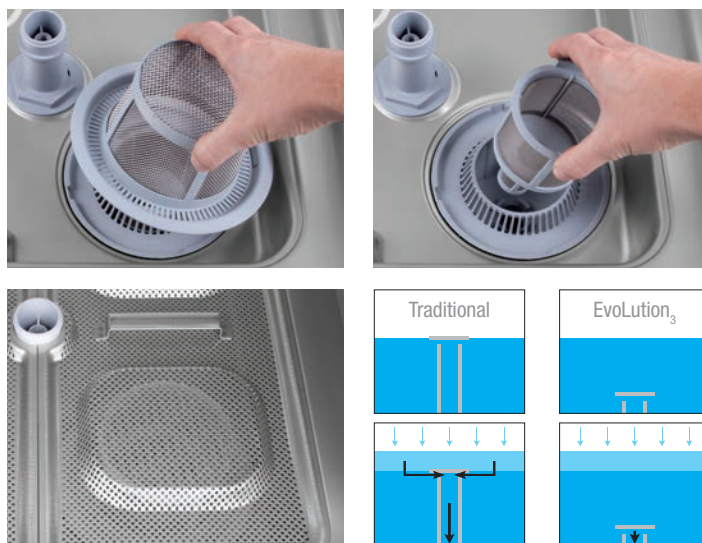
## evo<sub>lution</sub><sub>3</sub> drainage system

### With **pro**gressive triple filter

Evolution<sub>3</sub>: when rinsing, clean water is brought into the tank, replacing dirty water that is drained from the bottom of the tank. Water exchange efficiency is 100%, waste is reduced to zero.

Progressive: the tank water filter system due to three sequential filters with decreasingly smaller sieves.

The combined effect of the two systems keeps the tank water cleaner over time (+ hygiene), reducing the changes and concentrations of detergent (detergent savings).



## smart<sub>clean</sub> construction

Integral double wall construction, with insulated and balanced door and hood, moulded and rounded tanks and basket guides, equipped with stainless steel surface filters and special insulation for sides and boiler. There are no internal tank pipes, sharp edges and places where dirt can build up.





PROGRAM	MAIN USE	Min. consumption. l/cycle	Duration sec.	Wash °C	Rinse °C
<b>Standard</b>					
<b>pro</b> fast	Light, fresh soiling	2,2	90	60	90
<b>pro</b> fessional	General use	2,6	120	63	90
<b>pro</b> temp	Heavy soiling	3	240	70	90
<b>Disinfection</b>					
<b>Sani</b> therm 30	Thermal disinfection $A_0=30$	3,5	automatic	75	90
<b>Sani</b> therm 60	Thermal disinfection $A_0=60$	3,5	automatic	75	90
<b>Special</b>					
<b>pro</b> glass	Glass and crystal	2	90	60	67
<b>pro</b> water	Glass and crystal with osmosis-treated water	2	120	65	70
<b>pro</b> long	Continuous wash	2,6	600	60	82
<b>pro</b> active	Pans and utensils	3,9	300	70	82
<b>pro</b> steel	Cutlery	2,5	360	72	88
<b>Self-clean</b>					
<b>pro</b> clean	Self-clean and automatic draining	17	300	-	-
<b>pro</b> drain	Automatic draining	-	120	-	-





TECHNICAL DATA		SaniTech 36-33D	SaniTech 36-33TD	SaniTech 38-33D	SaniTech 38-33TD
Theoretical productivity	racks/h	40		40	
Dimensions W x D x H	cm	60x60x82		63,4x74,4x159,9	
Door opening height	cm	38,5		45	
Max glass height	cm	35,5		42,5	
Max dishes diameter	cm	39		44	
Max tray size	cm	GN1/1 (53X32)*		GN1/1 (53X32)	
Tank capacity	lt	15		15	
Boiler capacity	lt	6		6	
Tank element	W	2.100		2.100	
Boiler element	W	6.000		7.000	
Wash pump - power	W	470		470	
Rinse pump - power	W	200		200	
Drain pump - power	W	40		40	
Power supply	W	8.600		9.600	
Connection Voltage - Phases	V	400/50/3N		400/50/3N	
Max. current	amp	16		16	
Inlet water pressure min-max	bar	1-4		1-4	
Inlet water temperature min-max	°C	15-60		15-60	
Peristaltic detergent and rinse aid dispensers		yes	yes	yes	yes
Continuous water softener		no	yes	no	yes
Combined with osmosis device systemi WS140		yes	no	yes	no

\* Max 4 pieces.



**ITW** FOOD EQUIPMENT GROUP

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