

Cod: 3300635

**Table on stainless steel legs with base and splashback depth 700 mm
1100x700 mm**



Description

Hood dishwashers The hood dishwasher is a dishwasher specifically designed for hotels, restaurants and catering businesses with table-top consumption. It is equipped with an opening upper part, inside which all the dishes to be washed can be placed. How professional dishwashers work Dishwashers are electrically powered. The dishes are cleaned inside the top hood, into which water and cleaning detergents are run. Top-top dishwashers have an external panel that allows you to select wash cycles according to the contents inside and the cleaning requirements of the individual cycle. Both dishwashing detergent and rinse aid are then placed inside the dishwasher in the appropriate tanks, if deemed appropriate. The size of the hood dishwashers in our catalogue is 500 x 500 mm. How to use professional dishwashers In order to use professional dishwashers correctly, it is useful to follow a few tips, especially with regard to the arrangement of dishes and cutlery inside the machine. The water must always remain free to circulate, so it is a good idea not to overload the baskets and to place the dishes at a distance that allows the flow of water to pass over all surfaces. The size of the hood dishwashers in our catalogue is 500 x 500 mm. The material used is stainless steel and can be cleaned with a non-aggressive kitchen detergent and a non-abrasive cloth. Hood dishwashers on Ristoattrezzature

All professional dishwashers in our catalogue are CE-marked.

Dimensions

Altezza alzata	100 mm
Dimensioni esterne	1100x700x850 mm