

HOONVED



C 90 E

The use of Mod. C 90 E, due to its capacity and washing power, is particularly adapted for pastry-shop, bakery, gastronomy and ice cream environment

BENEFITS

- Structure in finely brushed stainless steel 18/10
- Rack 50 x 60 cm with height door clearance 50 cm
- Rotating upper and lower four spoke wash arms made in stainless steel
- Washing and rinsing arms easy removed for a perfect cleaning
- Tank covering filter and safety pump suction filters easy to remove
- Molded tank guarantees maximum hygiene
- Electronic control by digital display to visualize temperatures and machines's function
- Four washing cycles 2-4-6 and 10 min.
- Incoloy stainless steel boiler and heater to avoid any corrosion



Model	C 90 E	
Size	mm 620 x 742 x 1545h	
Cycle	sec	120 - 240 - 360 max 10 min
Washing space	mm	500 x 600 500 h
Washing pump	W	1620 (2,2 Hp)
Electrical connection	400 v 3N - 50	
Total power	W	7620
Boiler heater	W	6000
Tank heater	W	3000
Tank Capacity	L	42
Boiler Capacity	L	8,2
Water supply	2÷4 bar - 200÷400 kPa	
Water consumption / cycle	L	4
Inlet / Outlet hose	3/4" G. Ø31	
Rack Capacity / Hour	30 - 15 - 10	

The Bakery Equipment Specialist