

The Bakery Equipment Specialist

## All The Best

## From One Supplier

• SALES • SERVICE • SPARE PARTS •

# **HCONVED**

### CAP





#### STRONG AND EASY TO USE

- Double wall structure and revolving wash and rinse arms in AISI 304 finely brushed stainless
- Double skin tank in finely brushed stainless steel
- · Door clearance: 420 mm
- Aligned or corner installation and possibility to integrate tables with sinks
  • Counterbalanced hood easy to open



#### **ADVANCED ELECTROCNICS**

- Keyboard with digital display of wash and rinse temperatures
  4 wash cycles (short-medium-long-intensive)
- Cycle stop with led displayed alarm
- Possibility to set the automatic washing by closing the door
- · Backlit controls
- On models CAP 10-12 E, it is possible to personalize the wash and the rinse phase



#### SAFETY

- Low voltage electronic control (12 V)
- Keyboard and display panel splash-proofe (protection IP53)
- Cycle-stop microswitch in case of accidental door opening



#### **PERFECT HYGIENE**

- Excellent accessibility inside the machine for easy daily cleaning
  • Machine completely rounded inside

- Easy-to-remove stainless steel tank filtersSuction pump filter to prevent dirt and leftovers from entering and depositing in the wash circuit



#### **ACCESSORIES**

- Standard supply rinse aid pump
- Standard supply racks on every machine
- On request:
- detergent pump and drain pump
- · condensing unit heat pump
- thermal-acoustic insulation insulation
- external showerwheels
- BREAK TANK (BT) system on CAP 10 and 12 only. This exclusive technology:
   assures constant temperature and pressure
  - during the rinse phase
  - prevents the washing cycles without water
  - prevents boiler water backflow towards the water supply
- prevents any contamination of the water in the mains
- includes standard rinse booster pump
- not available on model CAP 7

	mm 625/740x1470h/1960 h	mm 625x740x1470h/1960 h	mm 625x740x1470h/1960 h
Model	CAP 7 E (M.P.H M.L.R.)	CAP 10 E	CAP 12 E
Cycle length	120-180-240 sec - Max 8 min	65/100/150 sec - Max 8 min	55/85/120 sec - Max 8 min
Wash space	500 x 500 x 420 h mm	500 x 500 x 420 h mm	500 x 500 x 420 h mm
Construction	Double wall	Double wall	Double wall
Machine interior	Self-cleaning	Self-cleaning	Self-cleaning
Rinse-aid dispenser	Standard	Standard	Standard
Wash pump	750 W	1100 W	1620 W
Dishes/h	540/720	1000	1200
Detergent pump	On request	On request	On request
Break tank system	& 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	Optional	Optional
Electrical connection	400 V 3N ~ 50 Hz	400 V 3N ~ 50 Hz	400 V 3N ~ 50 Hz
Total Power	6750 W	7100 W	11620 W
Boiler heater	6000 W	6000 W	10000 W
Tank heater	4000 W	4000 W	4000 W
Tank capacity	421	42	42 1
Boiler capacity	8,21	8,21	8,21
Water supply	2÷4 bar Ø 3/4 "G	2÷4 bar Ø 3/4 "G	2÷4 bar Ø 3/4 "G
Water consumption cycle	3,51	3,5	3,5
Drain hose connection	Ø1"G	Ø 1 "G	Ø 1 "G
Acoustic pressure level	< 70 db (A) The Bake	< 70 db (A)	< 70 db (A)