

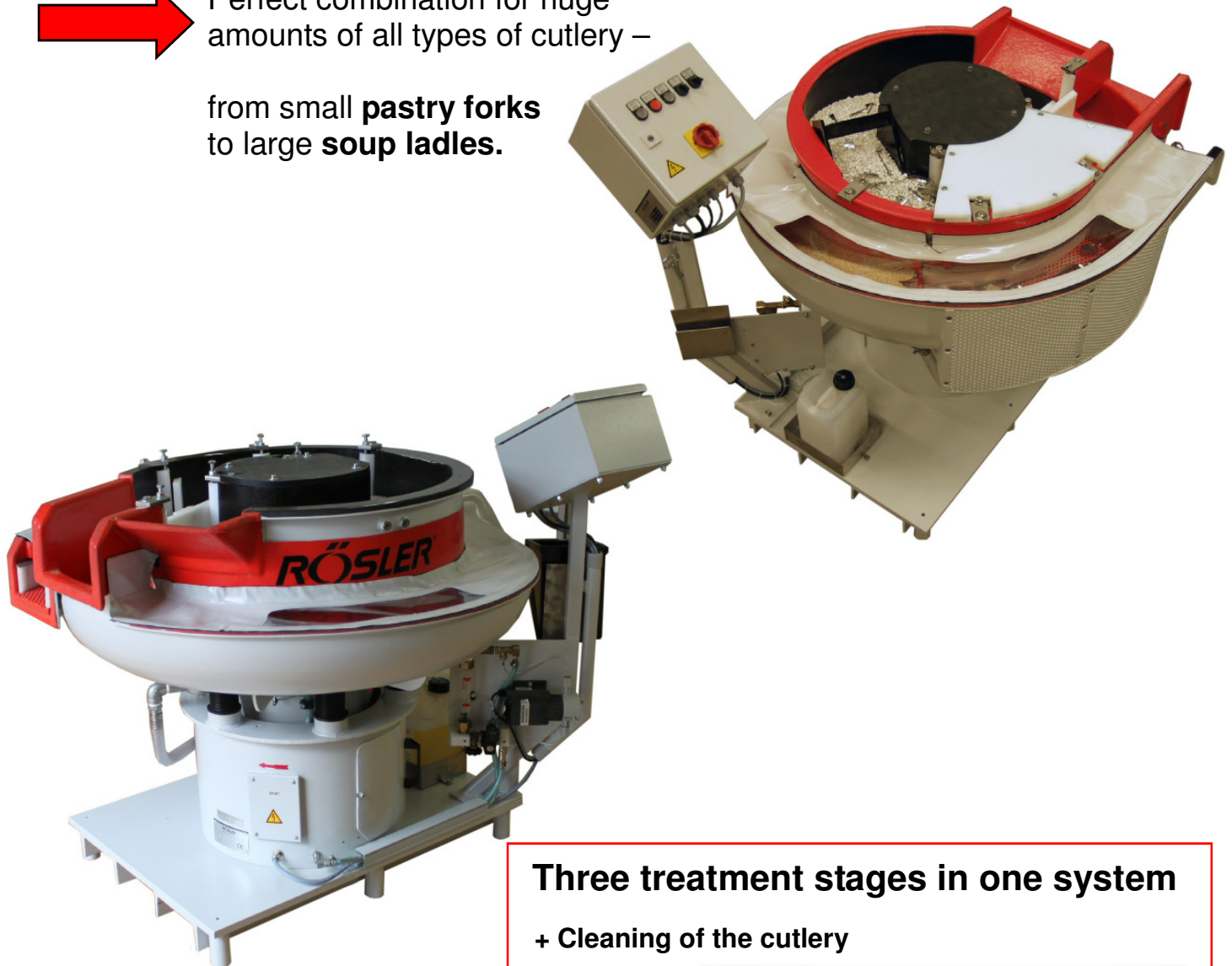
NEW DEVELOPMENT - Duomatic 125 C

Space saving cutlery cleaning, polishing and drying system – all in one!



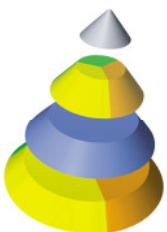
Perfect combination for huge amounts of all types of cutlery –

from small **pastry forks** to large **soup ladles**.



Three treatment stages in one system

- + Cleaning of the cutlery
- + Drying
- + Polishing



- Effective and efficient washing/cleaning of cutlery after use – even if food residues on the cutlery are already dry. With subsequent drying and spot-free polishing - in one process within a few minutes
- Stainless steel and other high quality cutlery receives a high quality finish. For example, traces of oxidation and scratches are completely removed
- The elimination of manual labour yields considerable cost and time savings
- No pre-cleaning of the cutlery is required
- No extensive cleaning or maintenance of the equipment is required
- The mechanical cleaning process takes place with specially developed polishing media resulting in an extremely low consumption of water and detergent
- Built to hygiene standard DIN 10510.2008-06
- All systems are equipped with an UVC lamp (in compliance with EU hygiene standard 93/43/EWG) sterilizing the cutlery and drying media

Technical data	Duomatic 125 C
Space requirements - length x width (approx. in mm)	1100 x 1100
Processing capacity - depending on the degree of contamination (pcs/batch)	200
Processing time - depending on the degree of contamination (min)	3 to 20
Media load (kg)	100
Separation	yes
Power vibratory motor (kW)	0.75
Electrical connection 3Ph/N/PE (V)	400
Water consumption (l/h)	30
Media load (kg)	20
Heating power (W)	800 to 1600

state: 10/10

