

CAP

7E | 10E | 12E



HOONVED[®]

CAP 7E



PASS-THROUGH DISHWASHERS

The **CAP** range consists of **3** models of **pass-through dishwashers**, capable of washing from 550 up to 1200 plates an hour.

Ideal for catering, the CAP range can be installed, without the need for structural interventions, both with **in-line** or **corner** set up, and integrated with scrapping tables, sinks, etc.

Sturdy, ergonomic and reliable machines, designed to guarantee **maximum hygiene** in all washing phases.

CAP 7E

Self-supporting **AISI 304 steel structure** with fine satin finish. **Double wall, AISI 304 steel tank**, with ample and easily accessible filtering surfaces.

Machine with 3 washing cycles **electronic timer**.

Easy hood opening thanks to the wide handle and the **spring loaded system**.

Machine operation by start button or by **closing the hood**. Easily removable rack guide for facilitating the daily maintenance and internal cleaning.



Rinse and wash arms in stainless steel (M.L.R.) - CAP 7E



Single wash-rinse arm in stainless steel (WRIS) - CAP 7E

CAP 7E

Wash and rinse temperatures displayed on the touch panel



CAP 10E -12E



ERGONOMY CAP 7E | 10E | 12E

Working height adjustable, from 850 mm up to 910 mm.

Easy gliding of the racks.

Splash-proof controls.

Cycle-stoppage micro switch in case of accidental door opening. Each machine is individually tested for electrical and hydraulic failures, in order to guarantee **maximum reliability and safety**.

CAP 10E | 12E

Self-supporting AISI 304 steel structure with fine satin finish.

Completely rounded double wall AISI 304 steel tank with ample and easily accessible filtering surfaces.

Electronic control with 4 available cycles, from 55 seconds up to 8 minutes.

Machine operation can be selected via the start button or by closing the hood.

Possibility to wash trays and dishes up to 420 mm height



CUTTING EDGE ELECTRONICS CAP 10E-12E

The CAP 10E/12E models allow the independent programming of the phases, temperatures and duration of any step of each cycle. All the programming operations are executed through the external keyboard and display.

Phases and temperatures are shown on the digital display.

Self-diagnosis system with alarm messages on the display.

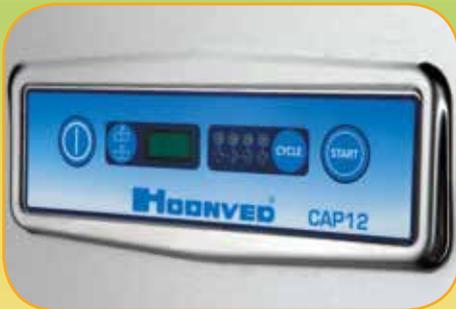
Internal self-cleaning function.

Compliance with HACCP regulations assured by means of the Hoonved Dishwash Monitoring System (HDMS), which can be installed in the following three versions:

HDMS 1 = direct data transmission from machine to PC;

HDMS 2 = LogBox data recording and direct data transmission from machine to PC;

HDMS 3 = LogBox data recording and data transmission from machine through GSM-SMS to cellphone or PC-Modem for TELEDIAGNOSE; the HDMS is an optional



CAP 10E - 12E



CAP 10E - 12E

ACCESSORIES CAP 7E | 10E | 12E

Each machine is fitted with the following standard equipment:

Rinse-aid pump, set of racks, inlet and drain tubes according to the safety regulations.

Accessories on request:

detergent pump, drain pump, thermally and acoustically insulated hood, sinks and tables for preparing and treating the racks, rinse booster pump. CAP 10- 12 available as VWRAS approved product.

Technical Specifications



mm 624x740x1490/1530 h



mm 625x740x1460/1990 h*



mm 625x740x1460/1990 h*



Model	CAP 7E	CAP 10E	CAP 12E
Rack capacity / h	550 (700) p/h	1000 p/h	1200 p/h
Cycle length	120-180-240 sec.	65-100-150 sec-8 min.	55-85-120 sec-8 min.
Washing space	500x500x420 h mm.	500x500x420 h mm.	500x500x420 h mm.
Construction tank	Double panel	Double panel	Double panel
Rinse-aid dispenser	Standard	Standard	Standard
Wash pump	750 W	1100 W	1620 W
Detergent dispenser	On request	On request	On request
Electrical connection	400 V 3N~50Hz	400 V 3N~50Hz	400 V 3N~50Hz
Total power	6750 W	7100 W	11620 W
Boiler heating element	6000 W	6000 W	10000 W
Tank heating element	4000 W	4000 W	4000 W
Tank capacity	42 l.	42 l.	42 l.
Boiler capacity	8,2 l.	8,2 l.	8,2 l.
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 per cycle	3,5 l.	3,5 l.	3,5 l.
Drain hose connection	Ø 1 "G	Ø 1 "G	Ø 1 "G
Acoustic pressure level	< 70 db (A)	< 70 db (A)	< 70 db (A)
HACCP External PC control system	Not available	On request	On request
Break Tank System	Not available	Standard	Standard

* Machine height with open door.

The hardness of the water supplied must be between 4° and 10° f (French hardness degrees). A water softener must be used if the water is harder.

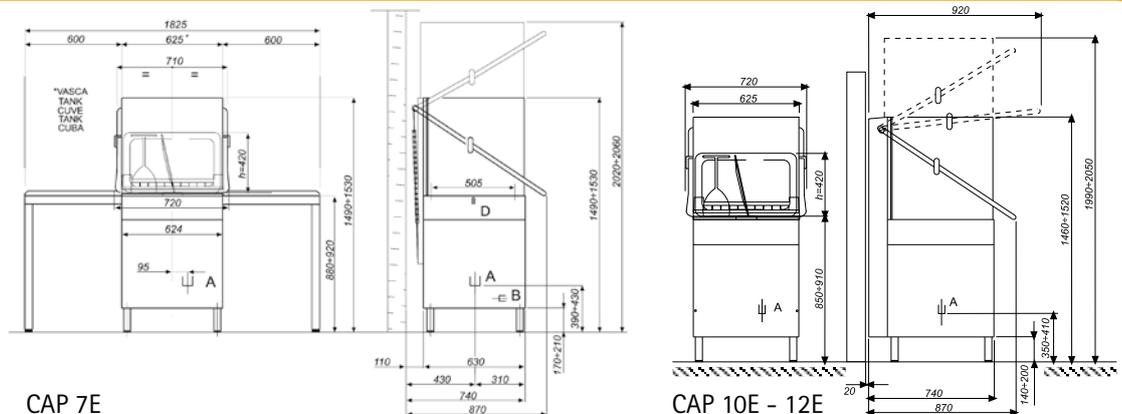
We recommend mains water supply at 55° C. Dynamic pressure 2 ÷ 4 bar.

The manufacturer reserves the right to alter the technical details.

CE Produced according to European standards.

The Break Tank System assures steady temperature and pressure during the rinse phase. The machine is totally independent from the water supply, preventing any contamination of the water in the mains due to backflows from the machine.

Installation diagram



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HOONVED S.r.l.

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