



EDI

4 | 6 | 8 | 13 | 13 A UL



**CM** PROCESSING SOLUTIONS





EDI 4 | UL

EDI 6 | UL



The EDI range consists of 5 models of utensil washers capable of satisfying all washing requirements for the bakery, butchery, ice cream, catering and food industry sectors. Solid, user-friendly, reliable machines that, thanks to a new electronic system, optimises and simplifies work for operators.



### PERFECT HYGIENE

The interior of the machine is completely rounded without right angles.

All models have easy to remove stainless steel filters.

A suction pump filter protects the wash pump and prevents leftovers from depositing in the wash system.



All machines have a membrane switch keyboard and display with completely flat surface, guaranteeing maximum hygiene.



EDI 8 | UL

### USER FRIENDLY

Split door perfectly counterbalanced, easy to open.

Height of rack loading with door open 900 mm.

Standard double panelling in satin finished stainless steel AISI 304.

Revolving wash and rinse arms in stainless steel AISI 304.

Easy-extraction wash racks.

Excellent accessibility to the machine interior to remove wash/rinse arms, tank and suction pump filters.

Thermal and acoustic insulation on request.

EDI 13|UL

### SAFETY

Digital display advises the operator of cycle function, temperatures and tank filling.

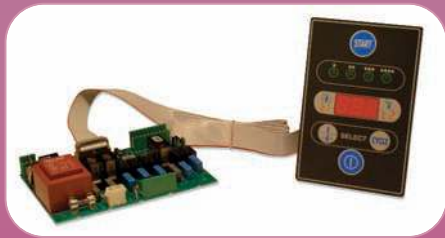
Low-voltage electronic control (12 V).

Keyboard and display panel splash-proof with IP67 protection

Safety microswitch in case of accidental door opening.



### CUTTING-EDGE ELECTRONICS



Electronic control to program wash-cycle phases, temperatures and times.

Digital display shows wash phases and temperatures.

HACCP compliant options including:

- Data exchange with PC
- Datalogging
- Text messaging

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 the HDMS is an option text messaging



### TURN KEY SYSTEM INCLUDING

Rinse booster pump and

Rinse-aid dispenser standard

Set of racks included with every machine.

Break Tank system: rinse water temperature control system.

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## Technical Specifications



27,8"x33,6"x73"H/86,5"H\*



32,6"x36"x74,4"H/84,6"H\*



39,9"x36"x74,4"H/84,6"H\*



59"x36"x74,4"H/84,6"H\*  
59"x36"x80,3"H/90,7"H\*

### Model

	EDI 4 UL	EDI 6 UL	EDI 8 UL	EDI 13 / 13 A UL
Cycle length	2/3/4 max 5 min.	2/3/4 max 5 min..	2/3/4 max 5 min.	2/3/4 max 5 min.
Wash space	21,2"x25,9"x32,4"H	25,5"x27,5"x25,5"H	31,8"x27,5"x25,5"H	51,9"x27,5"x25,5"H/32,2"H
Construction	Double panel	Double panel	Double panel	Double panel
Machine interior	Self-cleaning	Self-cleaning	Self-cleaning	Self-cleaning
Rinse-aid dispenser	Standard	Standard	Standard	Standard
Wash pump	2000 W	2000 W	3000 W	2 x 3000 W
Rinse pump	200 W	550 W	550 W	550W
Detergent dispenser	On request	On request	On request	On request
Break Tank system	Standard	Standard	Standard	Standard
Electrical connection	208/240V-3-60 Hz	208/240V-3-60 Hz	208/240V-3-60 Hz	208/240V-3-60 Hz
Total power	8000 W	11000 W	12000 W	18000 W
Boiler heating element	6000 W	9000 W	9000 W	2 x 6000 W
Tank heating element	4000 W	6000 W	6000 W	6000 W
Tank capacity	11,09 galUS	21,66 galUS	22,72 galUS	34,87 galUS
Boiler capacity	2,77 galUS	6,87 galUS	6,87 galUS	6,87 galUS
Water supply	2 ÷ 4 bar 3/4	2 ÷ 4 bar 3/4	2 ÷ 4 bar 3/4	2 ÷ 4 bar 3/4 BSPP
Water consumption per cycle	1,18 galUS	1,18 galUS	1,32 galUS.	2,11 galUS
Drain hose connection	Ø 1 1/2	Ø 1 1/2	Ø 1 1/2	Ø 1 1/2 BSPP
Acoustic pressure level	< 70 db (A)	< 70 db (A)	< 70 db (A)	< 70 db (A)

\* Machine height with open door.

The manufacturer reserves the right modify technical details printed herein without notice.

Recommended conditions supply water connection 40-100 ppm hardness and 130F"

We recommend mains water supply at 131° F.