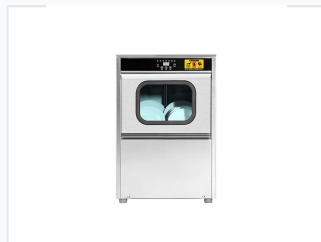


Commercial Undercounter Dishwasher for Bars and Restaurants

This undercounter commercial dishwasher is designed for efficient dish and glass washing in bars and restaurants. It features stainless steel sprayers for comprehensive cleaning and fits neatly under counters to save space.



ADDITIONAL IMAGES



Overview

Professional Undercounter Dishwashing

This professional-grade undercounter dishwasher is specifically engineered for high-turnover environments like bars and restaurants. It features a robust 304 stainless steel construction for enhanced hygiene and longevity, coupled with an intuitive digital control interface for ease of use. Designed for space efficiency, this unit provides comprehensive cleaning via a double-spray system, making it an ideal choice for both glass and dishware sanitation.

Technical Specifications

Voltage/Frequency	220V/50HZ
Power Consumption	2000 W
Rinse Temperature	90 °C
Cleaning Time	300-600s

Performance



Spacious interior rack designed for plates, bowls, and glassware.

Cleaning Capacity

20 Baskets/H

Max Baskets Per Hour

2 L/Cycle

Water Consumption

Capacity Details

- Size box volume: 21L
- Warmer volume: 9L

Physical Dimensions



Compact design optimized for installation under restaurant counters.

Weight

- Net Weight: 65KG
- Gross Weight: 68KG

Machine Size

600*628*820mm

Features & Build



Front-loading dishwasher featuring a viewing window and digital interface.

Material

304 Stainless Steel

Key Highlights

Automatic Draining, Square Perspective Window, Triple Pump System, Double Stainless Steel Spray, Digital Control Display