

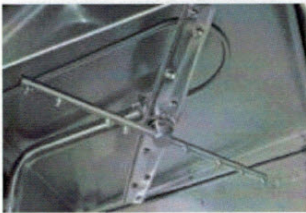


Alouette Ware Wash Chemicals Inc.

Cost Effective Cleaning Solutions for Restaurants & Bars

VT-3

COMMERCIAL DOOR-TYPE HIGH TEMPERATURE DISHWASHER Washing Capacity: 80~180 meals/hour



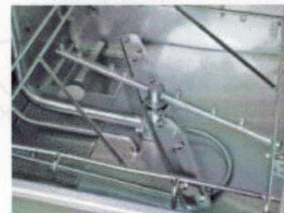
- ◆ 35L tank capacity and 5kw tank heater ensures water temperature maintain above 60°C.
- ◆ 0.9 kW efficient single phase wash pump with adequate washing power, which cleans any residues quickly.
- ◆ 8L booster tank with built-in 9kw heaters ensures washing temperature maintains above 82°C.
- ◆ Sealed booster design. Great washing result with only 1.2KG/cm² water pressure.
- ◆ Stainless steel wash arm and rinse arm. The designed length and angle provides full coverage of washing area.
- ◆ Adjustable washing and rinsing cycle time according to washing items.
- ◆ Non-shield stainless rack holder designed to provide full coverage of washing area.
- ◆ Temperature indicator indicates washing and rinsing temperatures in compliance with HACCP specification.
- ◆ Built-in detergent dosing hole and fill-in hole with sensor.
- ◆ Passed EU electrical safety regulations LVD / EMC directives.
- ◆ Easy and convenient for maintaining service.
- ◆ Front located parts, easy and convenient to replace or maintain.
- ◆ Simple to use and easy to operate with only two control buttons.
- ◆ LED cycle light reflects dishwashing processes, automatically turns off when washing program is finished.
- ◆ The automatic door sensor stops dishwashing processes immediately when the door is opened in order to prevent injuries from hot water splashing out.
- ◆ Internal electrical circuits fuse box and over-loading protection built-in control box.
- ◆ Built-in overloading protection which automatically cuts off power to prevent equipment damage.



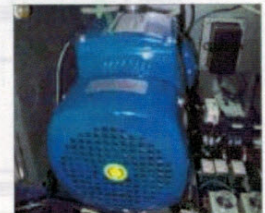
electrical control box



Simple layout design



Special designed washing nozzles



0.9kw wash pump

- * Adopted Solenoid imported from Europe.
- * Safety sensor with auto-turn off to prevent dry out, featured with auto-fill with low water level.
- * Conductive booster vent piece design prevent heat loss
- * Built-in detergent and drying agent filling opening.
- * Main parts (mostly Schneider Electric) are provided by CE certified supplier.
- * Adopting mechanical control system, prevention of paying high maintenance costs, when the IC panel breaks down and get dump under humid environment.

- * Washing schedule can be set to 60 -180 seconds; flushingschedule can be set to 8-30 seconds
- * SUS304 1.5 2.0mm stainless steel construction, durable and reduce down times.
- * Built-in booster overheat protection, booster temperature thermostat, tank heater thermostat control.
- * Booster sealed with 2.5mm stainless steel construction, featured with over-flow protection design and maximum 3bar pressure relief value ensures the safety of the closed structure.

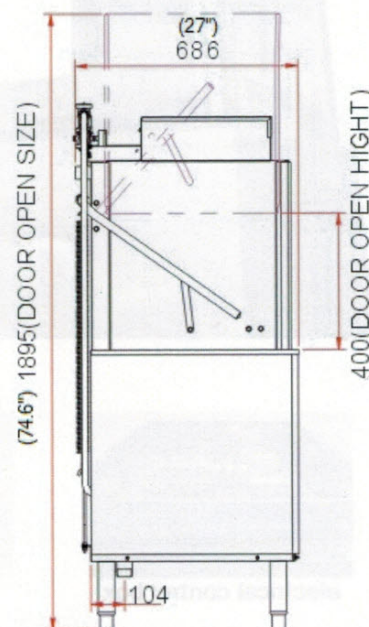
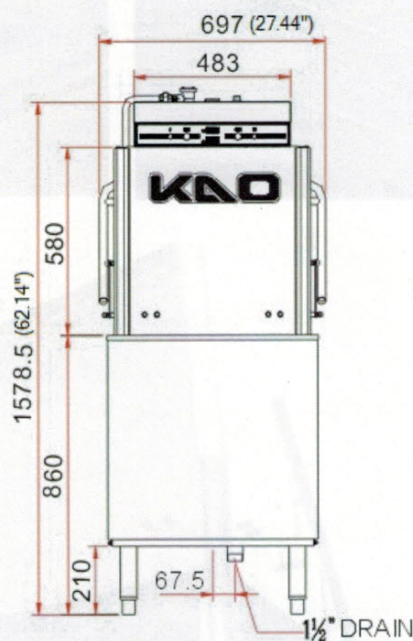


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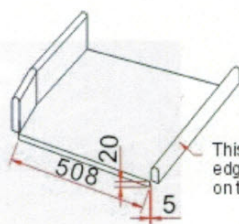
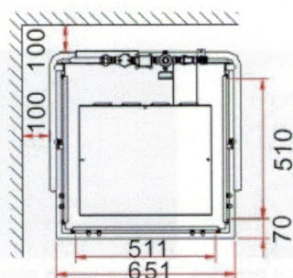
Cost Effective Cleaning Solutions for Restaurants & Bars

High Temperature Door Type Dishwasher CSA/HACCP/ISO/CE Certified

TECHNICAL DATA	MODEL: VT-3
Max. Machine capacity (rack/hr.)	60 rack/h, 1080 dish/h
Cycle time (sec/cycle)	60 ~ 180
Size (mm) (W x D x H)	697 x 686 x 1578.5
Loading height (mm)	390
Heating method	Electricity
Washing temperature (°C)	60 ~ 65
Water tank volume (L)	35
Wash pump (KW)	0.9 (1.2HP)
Wash tank heater (KW)	5
Rinsing temperature (°C)	80 ~ 90
Booster tank volume (L)	7.5
Booster heater (KW)	9
Rinsing time (s)	8 ~ 16
Rinse usage (L/rack)	3
Max. Water flow (L/hr.)	180 (energy-saving)
Electrical loading (KW)	14.9/9.9 (separate booster)
Water inlet temperature (°C)	> 50 (suggested)
Water Inlet hose (inch)	3/4
Drain pipe (inch)	1 1/2
Water flow pressure (Kg/m ²)	1~3
Air deflector (m ³ /min)	2.8
Net weight (Kg)	135
Breaker (Amp.)	50 (220V 3-Phase)



stainless steel table and dishwasher connection pictorial view



Note: size inside the bracket is 800mm machine (operation table is 850mm standard height). This machine can be converted from straight-through to corner operation.

Note: All size measured in mm

Quality Assurance

ISO 9001-200:02809Q10129ROS
CE:E1 031874 01/ E2 031874 02
CSA:2183621
HACCP:PE-611-CC-01-2F2-RG
HKSAR FEHD: FEHD 9/NT 544/09

