

AC2 FAST SERIES

AC2 FAST

RACK CONVEYOR DISHWASHER

DESCRIPTION

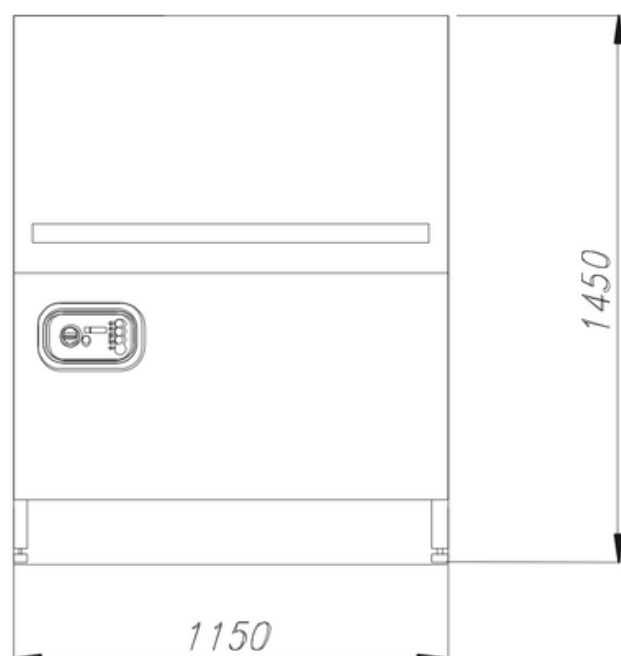
Rack Conveyor dishwasher - 3 speed - counterbalanced insulated door - double-walled stainless steel execution - three-phase - electrical supply - cold water connection.

STANDARD FEATURES

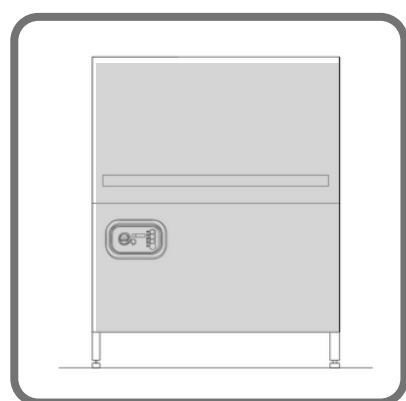
- AISI 304 stainless steel tank chassis and paneling
- Inspection door with integral balancing springs
- Stainless steel upper and lower inspectable washing manifolds with negative embossed anti-drip nozzles;
- Stainless steel upper and lower inspectable rinse manifolds;
- Deep-drawn tanks with rounded corners;
- Self-draining vertical pumps;
- Door wipe seal for constant cleaning of the inside of the door;
- Whole tank stainless steel filter and pump suction filter
- 3 speed;
- Inverter
- Double wall insulated doors;
- 24V control circuit;
- Electrical setup for connection of dosing devices for chemicals;
- Color Coding: Every module of our tunnel machine - and its internal components- is identified with a colour, for the ease of the staff in cleaning operations and in the process of preparing the machines, avoiding incorrect combinations resulting in malfunctions;
- External machine data plate showing unit serial number, electric load, complete with QR code for technical documentation download;
- IPX4 protection;
- Feeding direction: left / right or right / left;
- Available in electric or steam heating execution;
- The control panel of the AC2 series is practical and resistant to knocks and water spray. It is simple to use and operate: a simple diagnostic with temperature display and alarm codes and a manual selection between 3 speeds.
- Autotimer: this energy and water saving device automatically puts the unit in stanby mode when no trays or cutlery are detected in the tunnel;

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STANDARD CONFIGURATION



- MAX Capacity (Speed I) : 100 racks/h.
- MAX Capacity (Speed II) : 150 racks/h
- MAX Capacity (Speed III) : 200 racks/h
- Rinse Water Consumption (MAX): 320 l/hour
- Tank Capacity: 80 l
- External Dimensions: 1150x790x1450 mm
- Clearance: 430 mm
- Power Supply: 400V 3N~
- Frequency: 50/60 Hz
- Installed Load: 43,04 kW ●



1150 MM WASH AND RINSE MODULE

In this zone food residue is removed thanks to the combined action of detergent and large circulation pump. At the end of the module the dishware is rinsed with fresh hot water.

- 2 upper wash arms with 6 nozzles each
- 2 lower wash arms with 6 nozzles each
- 1 upper rinse arm with 4 nozzles
- 1 lower rinse arm with 4 nozzles
- Module Length : 1150 mm
- Wash Pump: 0,86 kW
- Tank Heater: 12 kW
- Tank Volume: 80 l
- Rinse water flow (MAX): 320 l/h
- Booster heater (@ 15°C): 30 kW ●

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EXECUTION WITH SPLASH SHIELD - OPTIONAL



200 MM INLET/EXIT SPLASH SHIELD

The inlet/exit splash shield prevents splashing of water to the exterior of the machine.

- Module length: 200 mm

EXECUTION WITH PREWASH L - OPTIONAL



400 MM INLET “PREWASH L” MODULE

400 mm splash shield with integrated prewash system. This module allows the hydration of the residues on the surfaces, enhancing the effectiveness of the washing action.

- 1 upper prewash arm with 4 nozzles
- 1 lower prewash arm with 4 nozzles
- Module length: 400 mm
- MAX Capacity (Speed I) : 120 racks/h.
- MAX Capacity (Speed II) : 165 racks/h
- MAX Capacity (Speed III) : 230 racks/h
- Rinse Water Consumption: **350** l/hour
- Tank Capacity: 80 l
- External Dimensions: 1550x790x1450 mm

*Not available with 200 mm inlet splash shield

EXECUTION WITH DRYING TUNNEL - OPTIONAL



600/800 MM DRYING TUNNELS

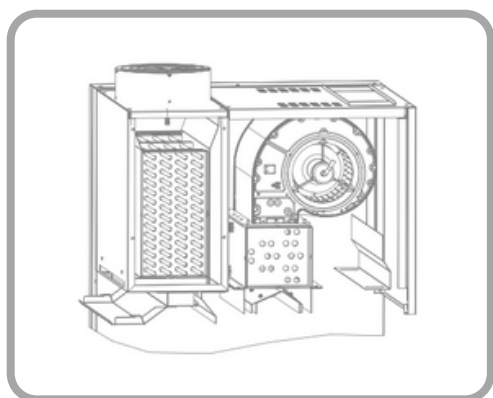
600/800 mm AS Drying Tunnels.

The air inside the machine is heated in a battery with heaters and blown on the dishware by means of an upper jet which is adjustable to optimize the result.

- **AS6** Module length: 600 mm
- **AS8** Module length: 800 mm
- Dryer fan power input: 0,42 kW
- Dryer Heater: 6 kW
- Installed Load (AC2 FAST AS6/AS8): 49,46 kW ●

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EXECUTION WITH DRYING TUNNEL - OPTIONAL



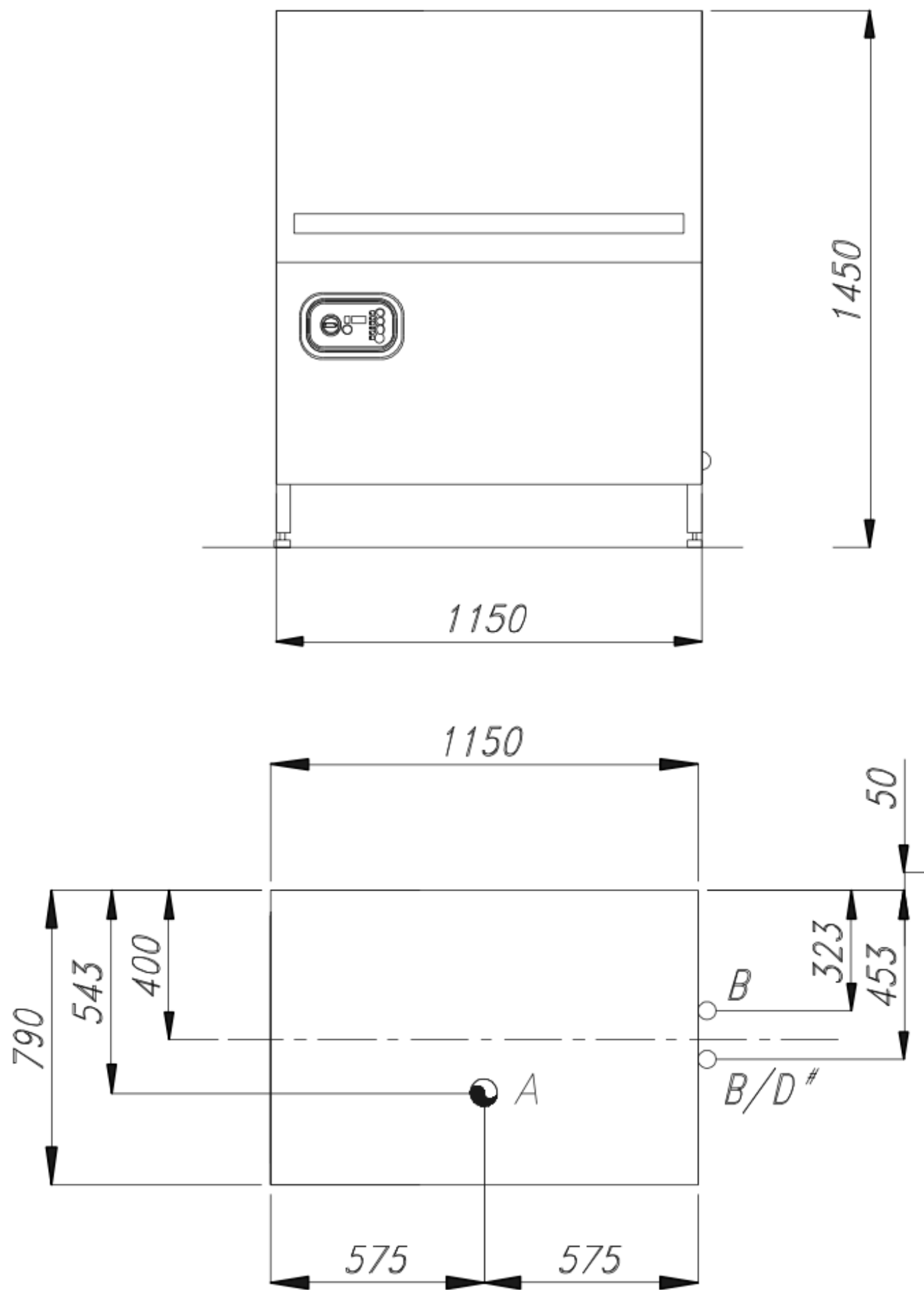
800 MM DRYING TUNNEL WITH INTEGRATED HEAT RECOVERY UNIT

ARC optimises the hot and humid air flow produced inside the machine and re-uses it for drying. It guarantees an excellent result and helps to create a more comfortable working environment. The integrated RC - Heat Recovery unit, fitted on the rinse section, enables the machine to be connected to cold water at 15°C, which is heated up to 50°C and transferred to the rinse booster. It promotes consistent energy savings.

- **ARC8 Module length:** 800 mm
- **Booster Heater:** 17 kW ●
- **New Installed Load (AC2 FAST ARC8):** 36,57 kW ●
- **Thermo-label Test compliant execution:** Granting 71 °C measured on the plate surface, an irreversible registering temperature indicator for dishwasher sanitation and HACCP compliance. Most commonly this happens through dish test strips featuring a temperature sensitive element that produces a non-reversible white to black color change at 71deg C. Thermolabel test execution impacts on the installed load and the machine configuration.
- **CORNER EXECUTION:** 1150 mm module is available in straight or corner execution to make the most of every inch.
- **90° curve, without motor, 1000 x 1000 mm** (please specify working direction and position)

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TECHNICAL DRAWING



The drawing refers to the standard machine with no optional - Feeding direction: left / right Please enquire for the installation drawing relevant to the configuration selected.

The previous non-binding guidelines outline the ideal operating conditions for the machines. Actual values may vary depending on installation conditions and the items being washed. The operator is responsible for selecting the appropriate cycle and speed based on the level of soiling, taking into account both the current and expected washing and rinsing performance. Local conditions, such as the temperature of incoming water and the power supply, may require adjustments to these values. The actual volume of rinse water may also vary depending on site-specific conditions.

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