



ED I 4 BT

ED I 6



The 2nd version of the ED I 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**, can optimise and simplify work for operators in the sector.



PERFECT HYGIENE

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

Ample **filtering surfaces** in steel are easy to **remove**.

Suction pump filter to protect the wash pump and prevent leftovers from depositing in the wash circuit.



Membrane switch keyboard and display with completely **flat surface**, guaranteeing **maximum hygiene**.



ED I 8

USER FRIENDLY

Split door perfectly counterbalanced, easy to open.

Height of rack loading with door open **900 mm**.

Structure with **double panelling** in 3-mm thick 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.

SAFETY

Digital display **advises of correct functioning** of cycle, temperatures and tank filling.

Low-voltage electronic control (12 V) to **minimise danger** during maintenance and repair work.

Keyboard and display panel **splash-proof** with IP67 protection
 Cycle-stoppage **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**.

Self-diagnosis system for machine functioning.

Machine operation can be selected via the start button or by closing the door in cases of intensive usage. 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



ACCESSORIES

EDI | 13ALTA

Rinse booster pump standard on EDI

4 - 8 - 13-13Alta; on request with EDI 6

Rinse-aid dispenser standard on all models.

Set of racks included with every machine.

Accessories on request: external shower, detergent pump, wheels, drain pump.

Break Tank system with rinse water **temperature**

guaranteed standard on EDI 4, available as an optional on all other models



Technical Specifications



mm707x854x1860H/2200H*



mm830x915x1890H/2150H*



mm990x915x1890H/2150H*



mm1500x915x1890H/2150H*
mm1500x915x2040H/2305H*

Model

	EDI 4 BT	EDI 6	EDI 8	EDI 13 / 13 ALTA
Cycle length	2-4-6 max 10 min.	2-4-6 max 10 min.	2-4-6 max 10 min.	2-4-6 max 10 min.
Wash space	mm540x660x825H	mm650x700x650H	mm810x700x650H	mm1320x700x650H/Alta mm820H
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	1600W (2,2Hp.)	1600W (2,2Hp.)	2350 W	2 x 2350 W
Rinse pump	200W	On request	600W	600W
Detergent dispenser	On request	On request	On request	On request
Break Tank system	Standard	On request	On request	On request
Electrical connection	400V 3N ~ 50 Hz	400V 3N ~ 50 Hz	400V 3N ~ 50 Hz	400V 3N ~ 50 Hz
Total power	7600W	7600W	11350W	13700W
Boiler heating element	6000W	6000W	9000W	9000W
Tank heating element	4000W	4000W	6000W	6000W
Tank capacity	42 l.	82 l.	86 l.	132 l.
Boiler capacity	10,5 l.	11,5 l.	11,5 l.	11,5 l.
Water supply	2 ÷ 4 bar Ø 3/4 "G	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	4,5 l.	4,5 l.	5 l.	8 l.
Drain hose connection	Ø 1 1/2 "G	Ø 1 1/2 "G	Ø 1 1/2 "G	Ø 1 1/2 "G
Acoustic pressure level	< 70 db (A)	< 70 db (A)	< 70 db (A)	< 70 db (A)

* Machine height with open door.

Break Tank system mounted on request; EDI 4 with Break Tank standard.


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

The hardness of the water supplied must be between 4° and 10° F (French hardness degrees).

In case of greater levels of hardness, a water softener must be used.

We recommend mains water supply at 55° C.

The manufacturer reserves the right to alter the technical details without warning.

 produced according to European standards.



HOONVED®

HOONVED S.r.l.



EDI

2° VERSION

4 | 6 | 8 | 13 | 13ALTA



HDMS
HACCP

MOONVED®