



CAP 7E

PASS-THROUGH DISHWASHERS

The CAP range consists of 3 models of pass-through dishwashers, capable of washing from 550 up to 1200 plates an hour. Ideal for catering, the CAP range can be installed, without the need

for structural interventions, both with in-line or corner set up, and integrated with scrapping tables, sinks, etc.

Sturdy, ergonomic and reliable machines, designed to guarantee maximum hygiene in all washing phases.

*Shelf table cod. 55068 not adaptable to CAP 10-12 models.

CAP 7E

Self-supporting AISI 304 steel structure with fine satin finish. AISI 304 steel tank, with ample and easily accessible filtering surfaces.

Machine with 3 washing cycles electronic timer.

Easy hood opening thanks to the wide handle and the spring loaded system.

Machine operation by closing the hood. Easily removable rack guide for facilitating the daily maintenance and internal cleaning.



CAP 7E



CAP 12

CUTTING EDGE ELECTRONICS



The CAP 10-12 models allow the independent programming of the phases, temperatures and duration of any step of each cycle. All the programming operations are executed through the external keyboard and display.

Phases and temperatures are shown on the digital display. Self-diagnosis system with alarm messages on the display. 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

Each machine is fitted with the following standard equipment:

Rinse-aid pump, set of racks, inlet and drain tubes according to the safety regulations.

Accessories on request:

detergent pump, drain pump, thermally and acoustically insulated hood, sinks and tables for preparing and treating the racks, rinse booster pump.

CAP 10 - 12 available as WRAS approved product. Fluid category 5.



CAP 12

CAP 10|12

Self-supporting AISI 304 steel structure with fine satin finish.

Completely rounded double wall AISI 304 steel tank with ample and easily accessible filtering surfaces.

Electronic control with 4 available cycles, from 55 seconds up to 8 minutes.

Machine operation can be selected via the start button or by closing the hood.

Easily removable rack guide for facilitating the daily maintenance and internal cleaning.

Possibility to wash trays and dishes up to 420 mm height.



CAP 10



CAP 12

Technical Specifications



mm 625 x 725 x 1420H/1860H*

CAP 7E

Model	CAP 7E
Rack capacity / h	550 (700) p/h
Cycle length	120-180-240 sec.
Washing space	500x500x380 h mm.
Construction tank	Single panel
Rinse-aid dispenser	Standard
Wash pump	750 W
Detergent dispenser	On request
Electrical connection	400 V 3N~50Hz
Total power	6750 W
Boiler heating element	6000 W
Tank heating element	3000 W
Tank capacity	48 l.
Boiler capacity	8,2 l.
Water supply	2÷4 bar Ø 3/4 "G
Water consumption per cycle	3,5 l.
Drain hose connection	Ø 1 "G
Acoustic pressure level	< 70 db (A)
HACCP External PC control system	Not available



mm 625 x 740 x 1460H/1990H*

CAP 10

Model	CAP 10
Rack capacity / h	1000 p/h
Cycle length	65-100-150 sec~8 min.
Washing space	500x500x420 h mm.
Construction tank	Double panel
Rinse-aid dispenser	Standard
Wash pump	1100 W
Detergent dispenser	On request
Electrical connection	400 V 3N~50Hz
Total power	7100 W
Boiler heating element	6000 W
Tank heating element	4000 W
Tank capacity	42 l.
Boiler capacity	8,2 l.
Water supply	2÷4 bar Ø 3/4 "G
Water consumption per cycle	3,5 l.
Drain hose connection	Ø 1 "G
Acoustic pressure level	< 70 db (A)
HACCP External PC control system	On request



mm 625 x 740 x 1460H/1990H*

CAP 12

Model	CAP 12
Rack capacity / h	1200 p/h
Cycle length	55-85-120 sec~8 min.
Washing space	500x500x420 h mm.
Construction tank	Double panel
Rinse-aid dispenser	Standard
Wash pump	1620 W
Detergent dispenser	On request
Electrical connection	400 V 3N~50Hz
Total power	11620 W
Boiler heating element	10000 W
Tank heating element	4000 W
Tank capacity	42 l.
Boiler capacity	8,2 l.
Water supply	2÷4 bar Ø 3/4 "G
Water consumption per cycle	3,5 l.
Drain hose connection	Ø 1 "G
Acoustic pressure level	< 70 db (A)
HACCP External PC control system	On request



* Machine height with open door.

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. Dynamic pressure 2÷4 bar.

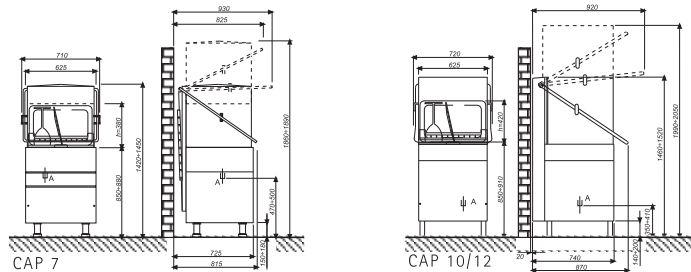
The manufacturer reserves the right to alter the technical details

CE produced according to European standards.

CAP 10 and CAP 12 with Break Tank System mounted on request.

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.

Installation diagram



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HOONVED S.r.l.



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CAP

7E | 10 | 12



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