



SALES DESCRIPTION

Sani-Control: guaranteed disinfection.

Embedded bodywork and easy-grip door: hygienic and ergonomic.

Exclusive Hydroblade[™] washing arms: maximum effectiveness.

3-stage filtering system.

Double-walled body (partial).

Multi-power model. Default boiler loading: 2000W.

Sani-Control guarantee

- GUARANTEED DISINFECTION in compliance with standard DIN 10534.
- THERMAL LOCK function: Ensures that rinsing will be carried out at the ideal temperature to disinfect the dishes.

New recessed bodywork

- ✓ Ergonomic design with rounded corners to prevent the accumulation of dirt and facilitate cleaning.
- Compact tank volume (50% water saving compared to the previous) range).
- Embedded basket guides

Hydroblade[™] washing arms

- Redesigned nozzles for greater washing performance.
- The "monoblock" design delivers durability and resistance to impacts.
- ✓ 30% savings in water consumption during rinsing compared to the previous range.

3-stage filter system: surface, tank and extraction

- ✓ Keeps the washing water in optimal conditions to maintain constant washing performance.
- ✓ The surface filters feature an "easy-on" design and can be quickly removed without having to disconnect the washing arms.



"Easy grip" door: new design with integrated door handle

- ✓ The integration of the components provides greater resistance and robustness.
- Designed to have no corners or areas that are difficult to access: prevents deposits of dirt and facilitates cleaning.
- ✓ Its ergonomic handle provides a perfect grip, even with wet hands.
- ✓ Double-walled door with safety microswitch and high quality seal
- ✓ 38 cm loading capacity: high versatility for washing a wide range of items: dishes, Euronorm trays, GN 1/1 tubs and pizza plates diam 39

Warewashing, made simple

- ✓ Active Xperience: simple and intuitive use
- ✓ Dedicated cycles: selection of the ideal washing programme using icons.
- Electronic control panel with IPXX humidity protection.

You will never WASH ALONE

- ✓ Tech-Services: our team of technicians will help you so that your machine is always ready for use.
- ✓ Design Services: tell us what your needs are and we will advise you.
- ✓ 60 years of experience and know-how at your disposal.

NCLUDES

- Peristaltic Detergent Pump.
- 1 mixed basket (plates).
- ✓ Rinse aid pump.
- 1 small basket for cutlery.
- 1 glasses basket.

OPTIONAL

- Overflow drainage pump. Tank water renewal by the principle of density.
- Double-level accessory for washing two baskets at the same time.

A<u>ccessories</u>

- Manual water softeners
- Automatic water softeners
- □ 500 x 500 mm baskets □ Inserts & supplements
- High feet kit Reverse osmosis devices
 - OS-140
- Double rack kits for AX/UX

SPECIFICATIONS

Basket dimensions: 500 mm x 500 mm Useful height: 380 mm

Production baskets / hour: 30 / 24 / 17

Wash temperature: 50°C - 65°C Rinse temperature: 75°C - 85°C

- ✓ Boiler capacity: 8 I
- ✓ Wash tank capacity: 14 I
- ✓ Water consumption/cycle: 2.7 I

Loading

Pump: 500 W / 0.7 Hp Tank: 1800 W Boiler: 2000 / 4000 / 5000 W Total loading: 2500 / 4500 / 5500 W

External dimensions (W x D x H)

- ✓ Width:580 mm
- ✓ Depth: 635 mm
- ✓ Height: 835 mm
- Net weight: 57 kg Noise level (1m.): <70 dB(A)

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Crated dimensions

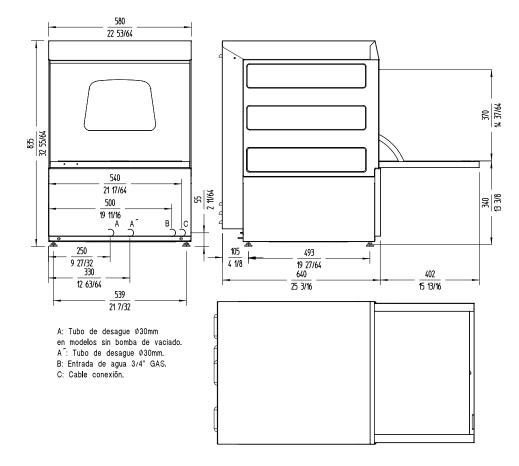
640 x 695 x 960 mm

AVAILABLE MODELS

1303189	AX-51 230/50/1 DD
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1303190 AX-51B 230/50/1 DD

* Ask for special versions availability





www.sammic.co.uk Food Service Equipment Manufacturer

Unit 2, Trevanth Road Troon Industrial Park LE4 9LS - Leicester **uksales@sammic.com**

Tel.: +44 0116 246 1900



Project	Date
Item	Qty
Approved	

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product sheet