



DISHWASHER X-61

Commercial dishwasher with constant rinse temperature system



WARE WASHING
COMMERCIAL DISHWASHERS



FEATURES AND BENEFITS

- ✓ **Constant temperature rinse water system: guaranteed sterilization of all ware to NSF specifications.**
- ✓ **Independent break tank.**
- ✓ **Rinse booster pump (minimum water pressure: 0,7bar; 7l/min).**
- ✓ Intuitive use.
- ✓ Top and bottom wash arms.
- ✓ Highly efficient, 1HP wash pump.
- ✓ Catering grade stainless steel construction (AISI 304 2B).
- ✓ Double skinned door equipped with magnetic micro-switch and high-efficiency seal, ensuring thermal and acoustic insulation.
- ✓ Rounded finish interior ensures no accumulation of dirt.
- ✓ Completely rounded, stainless steel wire rack support and guide.
- ✓ Electronic, watertight control panel with wash and rinse temperature display.
- ✓ Highly efficient stainless steel dispersers ensure optimum water distribution for enhanced washing performance.
- ✓ Rinsing dispersers offer clean design. Assembly without screws.
- ✓ Double filter system provides effective wash pump protection.
- ✓ Easily removable dispersers and filters for cleaning and maintenance. No tools needed.
- ✓ Independent rinse boiler complete with adjustable and safety thermostats.
- ✓ Tank equipped with adjustable thermostat.
- ✓ Designed for quick and easy maintenance. Fast access to components for on-site maintenance.
- ✓ 100% tested.

INCLUDES

- ✓ Type A Air Break.
- ✓ Rinse aid pump.
- ✓ 1 open basket.
- ✓ 1 plate basket.
- ✓ 1 small cutlery basket.

ACCESSORIES

- ☐ Stands for glass- and dishwashers
- ☐ Dosing equipments
- ☐ Manual water softeners
- ☐ Automatic water softeners
- ☐ Sink units: worktops
- ☐ Frames for dishwashers
- ☐ 500 x 500 mm. baskets
- ☐ Inserts, supplements & similar
- ☐ High Feet Kit
- ☐ Reverse Osmosis device OS-140P

SALES DESCRIPTION

Suitable for hospitals, clinics, nurseries, laboratories, etc. also making them ideal for glass-washing in the hotel & leisure industry.

- ✓ **GUARANTEED DISINFECTION** in compliance with DIN 10534 Norm.
- ✓ **THERMAL LOCK** function: Sanitization guarantee. Ensures that the rinsing will be carried out only when the ideal temperature for disinfecting the dishes has been reached.
- ✓ **TEMPERATURE DISPLAY** to visually check this critical operating parameter. Useful for HACCP management systems.
- ✓ **CONSTANT HIGH TEMPERATURE RINSE SYSTEM** for optimal disinfection.
- ✓ The **PRESSURE PUMP** guarantees effective rinsing at high pressure, regardless of the pressure and flow of the network water supply.
- ✓ **Best performance.**



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Project

Date

Item

Qty

Approved

product sheet
updated 11/05/2020



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SPECIFICATIONS

Basket dimensions: 500 mm x 500 mm

Maximum glass height: 330 mm

Cycle duration: 120 " / 150 " / 180 "

Production baskets/hour: 30 / 24 / 20

Wash temperature: 65 °C

Rinse temperature: 90 °C

✓ Boiler capacity: 12 l

✓ Wash tank capacity: 26 l

✓ Water consumption/cycle: 3.5 l

✓ Loading

✓

✓ Pump: 750 W / 1 Hp

✓ Tank: 2500 W

✓ Boiler: 6000 W

✓ Total loading: 6750 W

External dimensions (WxDxH)

✓ Width: 600 mm

✓ Depth: 630 mm

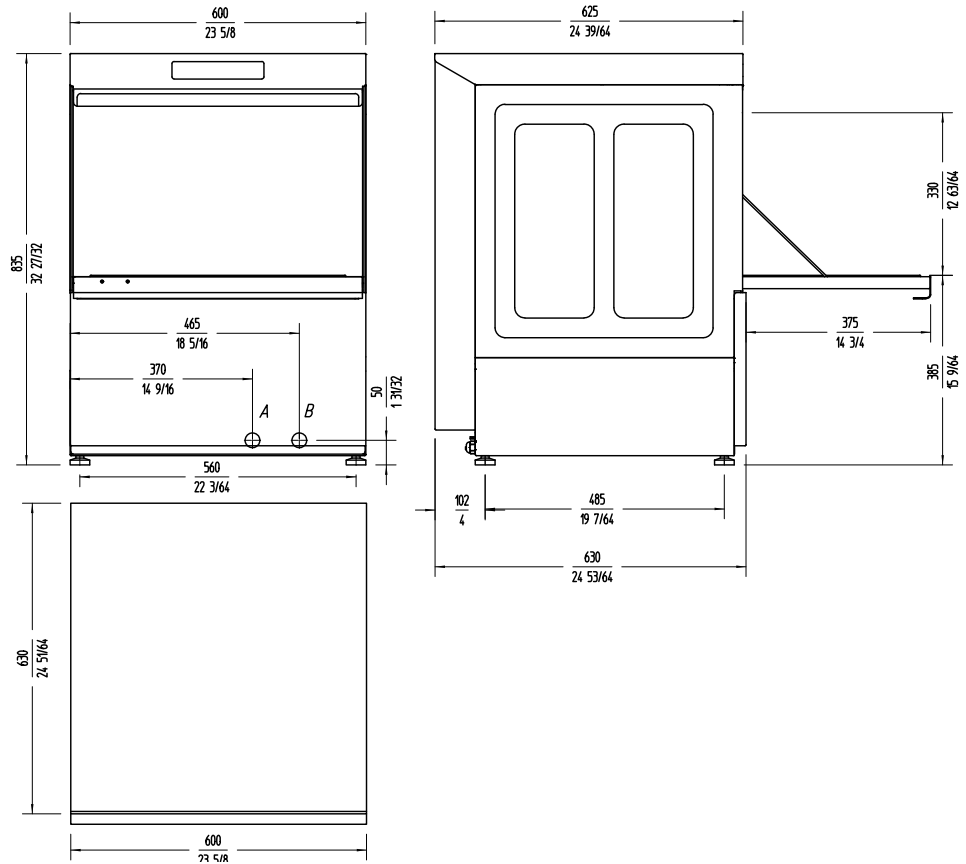
✓ Height: 835 mm

Net weight: 63 Kg

Noise level (1m.): <70 dB(A)

Crated dimensions

640 x 695 x 960 mm



AVAILABLE MODELS

1302157	Dishwasher X-61B 230/50/1 (with drain pump)
1302152	Dishwasher X-61 400/50/3N
1302156	Dishwasher X-61 230/50/1
1302153	Dishwasher X-61B 400/50/3N (with drain pump)
1302159	Dishwasher X-61B 230/50/1 DD (with drain pump)
1302158	Dishwasher X-61 230/50/1 DD
1302155	Dishwasher X-61B 400/50/3N DD (with drain pump)
1302154	Dishwasher X-61 400/50/3N DD
2319312	Top-of-tank filter set for P-50/X-50

* Ask for special versions availability

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