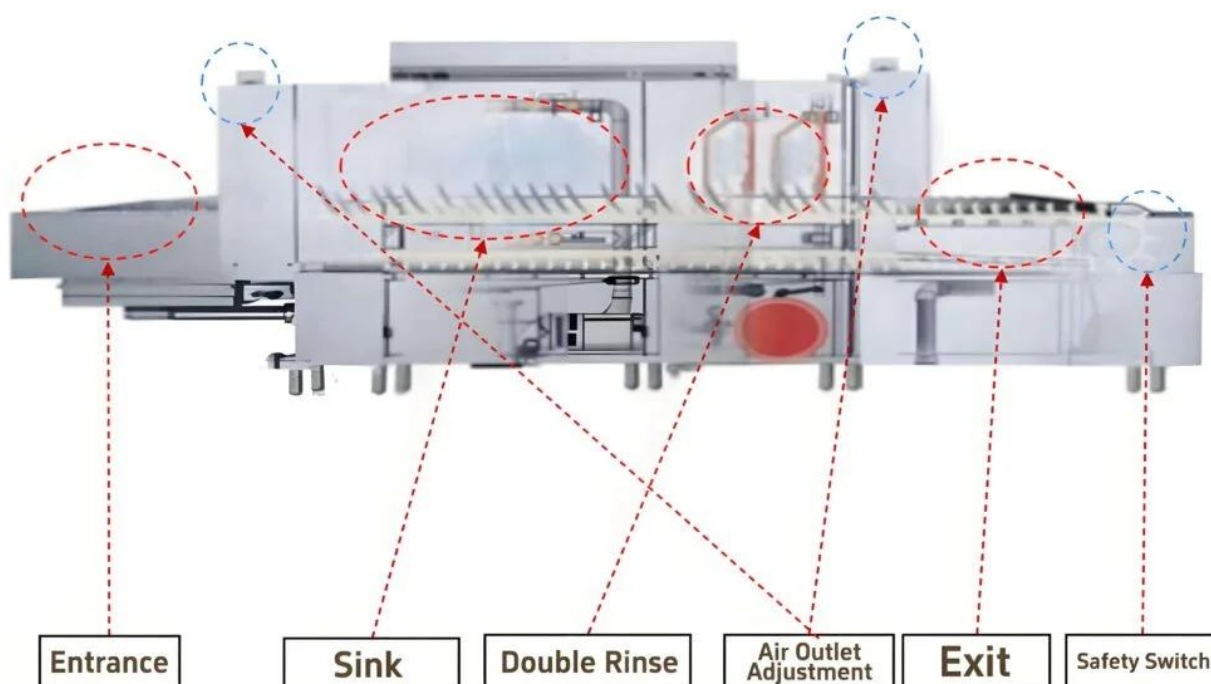
	Brand	V-TAI
	Description	Standard Flight Dishwasher
	Model	VT-AE-F1R
	Origin	China



(The Picture of the machine is for reference only)

Applicable venues: employee restaurants for 1,000 people, school canteens, factory canteens, etc.

Product function: washing bowls, plates, cups, trays, knives and forks and other tableware.

Parameters:

- Type: 1 Tank + 2 Rinse
- Machine dimension: 3650*910*1650mm
- Loading Dimension: 610*420mm
- Capacity: 2.0-6.0m/Min @ 3240-9720 plates/hr

- Rinse Usage: 600L/hr
- Wash Pump Power: 1.5kW
- Wash Tank Heater: 9kW
- Booster Heater: 36kW
- Rinse Pump Power: 0.25kW
- Conveyor Motor: 0.55kW
- Inlet / Outlets: 3/4" / 2"
- Power Supply: 380V/3N 50HZ
- Steam Supply: 150kg/hr
- Electrical Loading: 47.3kW

Standard Flight type Conveyor dishwasher

This advanced warewashing system is engineered for efficiency, ease of use, and superior hygiene in high-demand environments. It combines robust construction with intelligent automation to deliver exceptional cleaning results while minimizing operational costs and labor.

Key Benefits:

- **Cost-Effective Operation:** The energy-saving design significantly reduces operational costs.
- **User-Friendly Automation:** Automatic system operation ensures simplicity and ease of use.
- **Enhanced Productivity:** High-efficiency performance minimizes labor requirements.
- **Durable and Reliable:** The all SUS304 stainless steel construction ensures durability and minimizes downtime.
- **Superior Hygiene:** Powerful washing and sanitizing capabilities enhance hygiene standards.

Robust Construction:

The main structural frame of the machine is constructed from SUS304 stainless steel with a thickness of 2mm. The central guide rail stainless steel frame also utilizes 2.0mm thick SUS304. Inspection doors are made of SUS304 stainless steel with an outer layer thickness of 1.0mm. All major components, including the machine body, water tanks,

upper and lower wash arms, rinse arms, motor pumps, and impellers, are manufactured from stainless steel. The top-mounted electrical control box is designed to minimize the risk of damage from kitchen moisture.

Advanced Control and Operation:

The machine features an automatic system operation controlled by a stable and advanced PC board control system that complies with the European Union CE ECD Electromagnetic Compatibility Directive, ensuring precise control and resistance to magnetic wave and interference.

Energy Efficiency:

The energy-saving design is integrated throughout the machine to minimize energy consumption and reduce operational costs.

High-Efficiency Performance:

The high-efficiency performance of this system is designed to reduce labor requirements and maximize throughput.

Powerful Washing and Sanitizing:

The machine delivers powerful washing and sanitizing capabilities, contributing to an improved hygiene image.

Detailed Features and Functions:

- **(1)** Built-in inlet water pressure gauge.
- **(2)** Final rinse booster heater water level protection switch.
- **(3)** Electrical control box includes motor under-phase and thermal overload protection switches.
- **(4)** All inspection doors are equipped with safety interlock switches that automatically cut off power when opened during operation.
- **(5)** Conveyor belt drive motor anti-collision power-off switch provides protection in case of impact.

- **(6)** Each water tank is equipped with a float-type magnetic sensor for automatic detection of the tank heater operation or power cutoff.
- **(7)** Each water tank features an automatic water replenishment control system for maintaining optimal water levels or replenishing water in case of shortage, and includes a high-level overflow pipe.
- **(8)** Temperature control switches are sourced from international brands with CE certification and feature an external LED temperature display.
- **(9)** The wash arms and nozzles are constructed from a single piece of stainless steel, featuring an upper and lower configuration of four wash arms each, along with anti-clogging concave spray orifices. These nozzles are engineered to deliver a water pressure exceeding 3 kg at a 30-degree spray angle, ensuring comprehensive coverage of all items being washed. The wash arm assembly is designed for easy tool-free removal, and the front end features a detachable end cap for convenient cleaning and maintenance.
- **(10)** Each water tank is equipped with stainless steel filters, debris baskets, drain rods, and pump suction inlet screens, all of which can be accessed and removed from the front of the machine.
- **(11)** The wash pump body and impeller are made of stainless steel and feature a removable stainless steel anti-clogging screen at the pump inlet to prevent debris from being drawn in.
- **(12)** Solenoid valves are sourced from CKD or MTX brand and are CE certified.
- **(13)** Built-in fuse-less circuit breaker for power protection.
- **(14)** Major electrical components, including contactors, start/stop switches, and relays, are sourced from the international brand Schneider (France) and are CE certified.
- **(15)** Water curtains are required at the inlets and outlets of each tank and equipment section to prevent water splash.
- **(16)** The conveyor belt is equipped with a CE-certified variable frequency control system. A touch switch at the end of the conveyor prevents tableware from falling. The crawler-type belt features a claw-shaped American standard design. The drive motor is equipped with a micro-motion stop switch that immediately halts the conveyor in case of jamming, protecting the machine.
- **(17)** A removable debris collection tray is located at the inlet end, and a cleaning port is provided at the outlet end for easy maintenance.

- **(18)** A dedicated inspection door is provided for the wash tank, equipped with a safety interlock switch to facilitate cleaning, maintenance, and repairs.
- **(19)** The machine utilizes a stable and advanced PC board control system that complies with the European Union CE ECD Electromagnetic Compatibility Directive for precise control of all equipment operations and resistance to magnetic wave and interference.
- **(20)** An indicator light illuminates when the equipment has completed water filling and heating and is in standby mode.
- **(21)** The final rinse utilizes a 360-degree surround system for comprehensive rinsing.
- **(22)** The conveyor system's chain sprockets, chain, and bearing housings are constructed from stainless steel for enhanced durability and longevity.
- **(23)** The machine features an adjustable damper on the exhaust vent.

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