

Utensil washer

Sturdy and dependable



COLGED
Useful Innovation

The Benefits

High performance and hygiene

Using an utensil washer help to save a significant amount of time versus the manual wash of all those items to big to be treated by a traditional dishwasher.

As an example let's consider the wash of 50 oven pans 50 x 60 cm sized. By hand this will take approximately 40 minutes plus 20 more to dry them. Even with the smallest of Colged's dishwashers, **TopTech 32-23D.2**, that is capable to treat 5 trays a time in 2 minutes, plus one to load and unload the machine, the total time required is about 30 minutes, a good 50% saving. Similar or even better results can be achieved with all those items that are hard to handle manually, such as boxes, big mixer sinks and large or heavy pots.

Hygiene is another key point: hand wash is done with neutral detergents at a temperature far below 50 °C in order to protect the operator's safety; in a Colged potwasher the water temperature is between 60 °C and 65 °C during the wash phase and between 80 °C and 85 °C during the rinse. Specific alkaline detergents are used, granting superior efficacy and high capacity to eliminate germs.

Some models have a specific sanitation cycle according to the European standard EN ISO 15883-1/3.

Ease of cleaning

All models are equipped with integral tank strainers in stainless steel to keep the biggest particles of dirt away from the wash water, the pump and the wash chamber. There is an end-of-the shift self cleaning cycle whose operation depends on the trimming: **ProSelf** (it uses high temp water from the boiler) and **ProClean**, for machines equipped with drain pump only (low temperature, lon time, high pressure given by the wash pump). **ProClean** is also linked to **ProDrain**, a function that allows to drain the tank by simply pushing a button, no need to put your hands inside the hot and dirty water in the tank to remove the stem pipe.

Low running costs

In comparison to hand wash, the use of a utensil washer allows to save more than 50% of water and 70% of chemicals, as more effective products are used, operating at a much higher temperature and, mostly important, precisely dosed at any cycle by means of electronically controlled peristaltic pumps that are standard in any Colged machine.

The cost of electricity has to be added so the overall cost saving is around 30%. This makes the purchase of an utensil washer financially advantageous even if the volume of items to treat is not enormous. Our machines were designed to minimize the running cost: double flow wash pumps (a Colged's patent) allow to reduce the power by 25% versus a traditional unit, still keeping the same wash result, the new design of the rinse circuit allows consumptions of water among the lowest in the market. Several dedicated wash programs allow you to treat any item and any grade of dirt in the right way and using only those resources that are really necessary, without unnecessary wastefulness.

Some models can be equipped with a heat recovery system that recovers the energy contained in the steam that is generated during the wash, pushing cost saving to its utmost level.



Ease of use

Colged machines offer the greatest ease of use and ergonomics, thanks to devices such as the door split into two interlocked parts for an easy and stable opening, the racks in stainless steel with anti-friction sliding pads to make loading and unloading fast and easy, the automatic dosing system that prevents frequent manual interventions.

Both user interfaces, **ProScreen** the LED screen equipped used in **IsyTech** machines and **SmartScreen** the colour LCD screen equipped unit used in **TopTech** models, were devised to facilitate the intuitive use of the product, taking the frequent turnover of operators into consideration. Reducing the training time is crucial, granting anyway a correct use of the machine and this is why key information are given using colours more than text. More trained operators and service engineers have a wide range of functions to control, adjust and maintain the machine available. These functions are structured in menus and protected by keys, to prevent improper or accidental selection.

Utensil washers, by their own nature, face a wide range of items, from oven trays to bread baskets, from pots and pans to plates, as well as different levels of dirt. This is why Colged pot washers have got a wide range of specialized programs. Our competitors often have “programs” that actually are always the same program, simply made shorter or longer; our programs differ, quite the opposite, in wash and rinse temperature, amount of rinse water, logic and, obviously, also length, so that a single machine can give the best answer to any variation found in day by day activities.

The entire choice of programs and their main specifications are shown in the table below; the number and type of said programs depends on the chosen model and level of trimming.

| WASH PROGRAM | DESCRIPTION | sec. | Wash temperature °C * | Rinse temperature °C * |
|------------------------|---|------|-----------------------|------------------------|
| ProFessional 2 | General purpose - lightly soiled items | 120 | 55 | 80 |
| ProFessional 4 | General purpose - on average soiled items | 240 | 60 | 82 |
| ProFessional 6 | General purpose - heavily soiled items | 360 | 65 | 85 |
| ProFessional 8 | General purpose - heavily soiled items | 480 | 65 | 85 |
| ProFessional 10 | General purpose - heavily soiled items | 600 | 65 | 85 |
| ProSelf | Auto clean | 120 | n.s | 80 |
| ProClean | Power auto clean and drain | 240+ | 15 | n.s |
| ProDrain | Auto drain | n.s | n.s | n.s |
| ProLong | Adjustable duration | 720 | 60 | 82 |
| ProEco | Low temp wash - Blood and starch | 300 | 45 | 80 |
| ProActive 5 | Intensive - Automatic prewash | 300 | 65 | 85 |
| ProActive 7 | Intensive - Automatic prewash | 420 | 65 | 85 |
| ProPlates | Plates | 90 | 60 | 82 |
| ProSan | Sanitation according to EN-ISO 15883-1/3 | auto | 70 | 85 |
| ProSteel | Cutlery | 720 | 72 | 88 |

* Depending on model and version

Quality and reliability

Colged utensil washers are designed to ensure the utmost reliability, they use high quality components that are often specifically designed and manufactured according to our specifications (pumps, electronic board, interfaces...). The entire process, from design to production and final test and control (covering 100% of the machines) follows the most strict and up-to-date standards and is ISO 9001 certified. We also pay great attention to all environmental issues, using recyclable materials and adopting a low impact production process that is ISO 14001 certified.

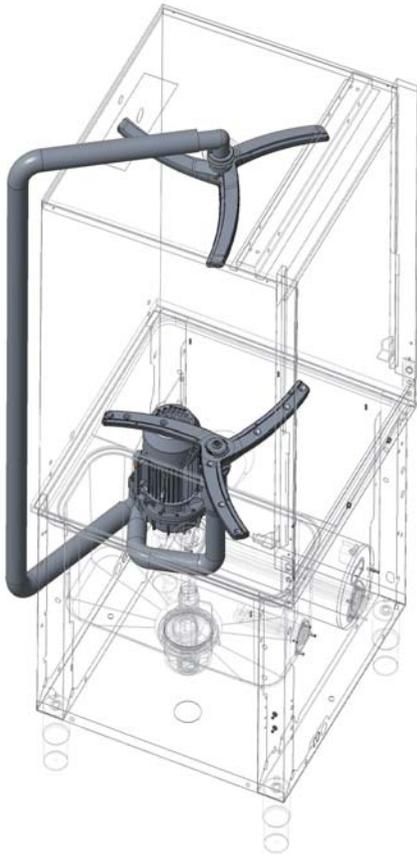
Colged products are serviced by a widespread and qualified network. In order to make service as easy as possible we have increased as much as possible the commonality of parts. In comparison to the previous generations the amount of spare parts required to service our entire range has dramatically decreased; this means more promptness and efficacy, cutting the time to source spare parts. We also take directly care of developing, training and supporting our dealers and service partners.



The Technologies

DuoFlow wash pumps

It is a Colged proprietary concept that avoids any sudden variation of the water flow's direction in the circuit section between pump and wash arm. This happens, quite the opposite, in traditional pumps, where a flow diverter has to be placed somewhere in the circuit, to split the flow to the upper arm and that to the lower arm; the diverter is actually the point where most of the pressure losses and most of the noise are generated. With our system a much higher part of the energy given to the water by the pump reaches the items to wash, improving the mechanical cleaning. We could say that Colges uses electricity to wash pots, and NOT pipes! The benefit of this is a 25% higher efficacy and a significant energy saving.



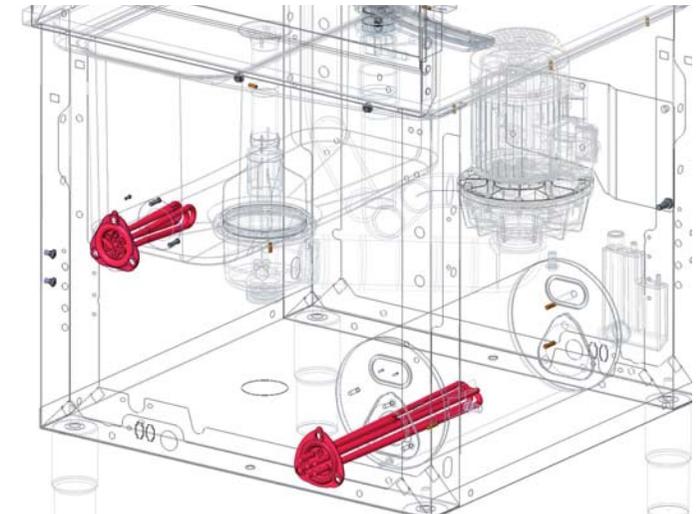
HiTech wash arm

Made of top quality composite material it's significantly lighter, but also shock and chemical aggression resistant, than a similar one in stainless steel. The consequence is an easier rotation and better distribution of water. We could say that Colged uses the hydraulic energy to wash items and not to make the arm turn. Along with the **DuoFlo** wash pump it represents the heart of the high efficiency wash system all Colged machines are equipped with. The rinse arm is integrated and lays on the same plane, avoiding to spoil the wash water jets. To make daily cleaning easier the arm can be removed and reinstalled using one hand only, thanks to its "Clip-in" rapid hook. The **HiTech** arm can be used with pumps having a power up to 1.500 W.



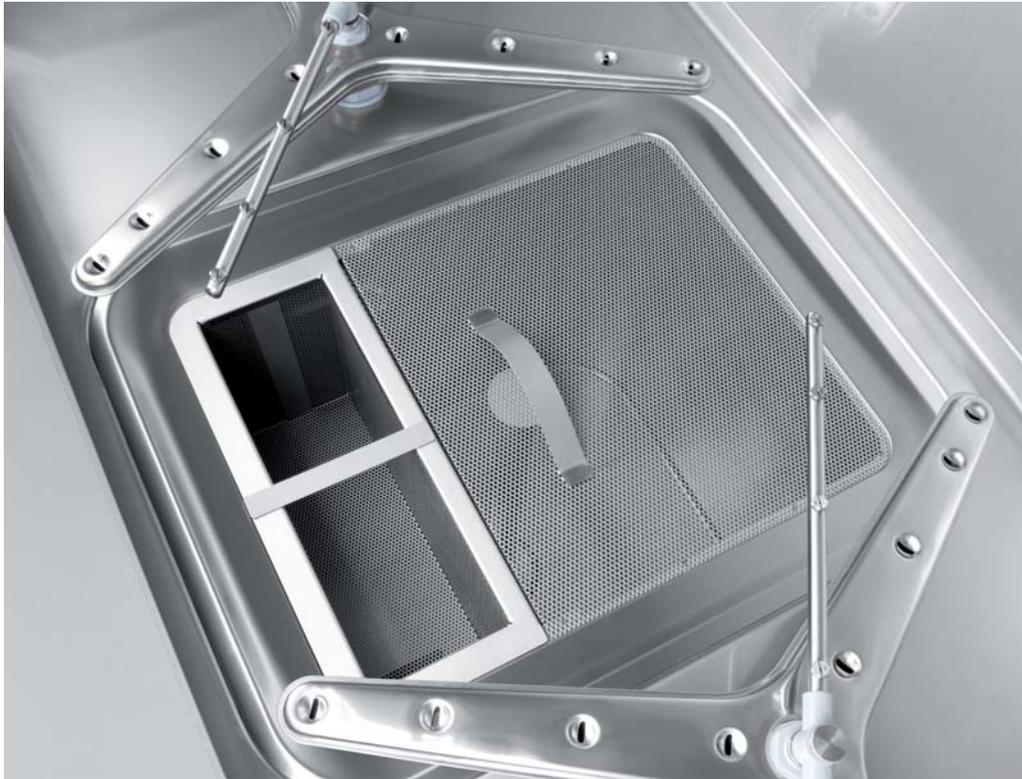
HotWash

This technology was developed to avoid the dramatic drop of wash water temperature that takes place in traditional machines, with interlocked tank and boiler heating elements, when a number of cycles are run one after the other. **HotWash** technology operates tank and boiler elements independently, each being controlled by a separate electronic circuit that activates the element when and for as long as necessary. This keeps the temperature of the water in the wash tank up to 10 °C higher in case of consecutive cycles. Washing at higher temperature means a better result, higher efficacy of detergent and a faster dryer: better performances and cost saving.



ProRinse

This rinse system uses a powerful booster pump and a pressure-less boiler filled through a break tank device that prevents any pollution of the external water supply net, according to the market best practice. Advantages: constant rinse pressure, constant rinse temperature, constant rinse water volume, whatever the external conditions are. This is why **ProRinse** is a full member of Colged's **CRP** (Constant Rinse Technology) concept.



EvoLution₂

A long work shift with good results necessarily requires that the liquid in the tank is continuously replaced by fresh water. The traditional stem pipe system used by most of our competitors is simple, easy to build and cheap but its efficacy is limited: one out of three litres of fresh water simply floats away over the dirty heavier liquid in the tanks and is drained without giving any contribution (efficacy 66%). **EvoLution** has a fully digital level control in the tank and a built in drain pump; at the end of the wash phase a pause of a few seconds let the solid waste sediment on the tanks bottom, then the pump drains a specific amount of water exactly from that area, taking away both water and particles. The final rinse takes in the same amount of fresh water. The efficacy is therefore close to 100% and the water stays cleaner for a longer time. The benefits are a superior efficacy of rinse, so that less water can be used, a superior efficacy of detergent, so that a lower concentration can be implemented and a longer time between two total replacements of wash water. This results in a significant money saving.





TopTech range

It's the spearhead of Colged offer and is composed of six models with different dimensions, from the small and versatile undercounter to the large and powerful double wash version.

The equipment is really complete and includes **ProRinse** with break tank and booster pump, **EvoLution** with drain pump and partial and total tank drain, **ProDose** technology to control both detergent and rinse aid peristaltic dispensers. NRG heat recovery is available for all models but the two smallest ones.

In a product conceived for the hardest use wash efficacy is the most important feature and therefore all machines are equipped with **DuoFlow** pumps and **HiTech** wash and rinse combined arm (except .6 and .7).

Tough construction for a long lasting product, reduced heat and noise emissions thanks to the full double skin construction.

Enhanced ease of use because of the user **SmartScreen** interface a LCD screen with multiple colours and soft touch buttons allowing an intuitive use. Ease of cleaning is helped by details such as the power sel cleaning cycle, the auto drain function, the inox tank strainer and the clip in fast hook system.



| WASH PROGRAMS | Position | lt/cycle | | | |
|------------------------|----------|-------------------|-------------------|---------|---------|
| | | 32-23.1 & 32-23.2 | 32-23.4 & 32-23.5 | 32-23.6 | 32-23.7 |
| ProFessional 2 | P 1 | 2,4 | 3,0 | 4,0 | 6,0 |
| ProFessional 4 | P 2 | 3,0 | 3,5 | 6,0 | 8,0 |
| ProFessional 6 | P 3 | 3,5 | 3,5 | 6,0 | 8,0 |
| ProFessional 8 | P 4 | n.a | 4,5 | 6,0 | 8,0 |
| ProFessional 10 | P 5 | n.a | 4,5 | 6,0 | 8,0 |
| ProClean | P 6 | 25,4 | 40,0 | 72,0 | 137,0 |
| ProDrain | P 7 | n.s | n.s | n.s | n.s |
| ProLong | SP 1 | 3,5 | 3,5 | 6,0 | 8,0 |
| ProEco | SP 2 | 3,5 | 3,5 | 6,0 | 6,0 |
| ProActive 5 | SP 3 | 5,0 | 6,0 | 8,0 | 10,0 |
| ProActive 7 | SP 4 | 5,0 | 6,0 | 8,0 | 10,0 |
| ProPlates | SP 5 | 2,0 | n.a. | n.a. | n.a. |
| ProSan | SP 6 | 3,5 | n.a. | n.a. | n.a. |
| ProSteel | SP 7 | 3,5 | n.a. | n.a. | n.a. |

| TECHNOLOGIES | 32-23D.1 | 32-23D.2 | 32-23D.4 | 32-23D.5 | 32-23D.6 | 32-23D.7 |
|---|----------|----------|----------|----------|----------|----------|
| DuoFlow wash pump | • | • | • | • | • | • |
| Combined wash & rinse arms in composite | • | • | • | • | | |
| Stainless steel wash arms | | | | | • | • |
| Ultrarinse stainless steel rinse arms | | | | | • | • |
| ProRinse | • | • | • | • | • | • |
| EvoLution₂ | • | • | • | • | • | • |
| QuickReady tank heating system | • | • | • | • | • | • |
| EnergySaving | • | • | • | • | • | • |
| SmartClean construction | | | • | • | • | • |
| High temp wah HotWash | • | • | • | • | • | |
| ThermoStop | • | • | • | • | • | • |
| ProDose electronic control of chemical pumps | • | • | • | • | • | • |

| FEATURES | | | | | | |
|--|---|---|---|---|---|---|
| Full double skin | • | • | • | • | • | • |
| Flat rack rails | • | • | • | • | • | • |
| Moulded tank's bottom | • | • | | | | |
| Fully moulded tank | | | • | • | • | • |
| Electronic control of water level | • | • | • | • | • | • |
| Double skinned door | • | • | • | • | • | • |
| Split door | | | • | • | • | • |
| LCD user interface SmartScreen | • | • | • | • | • | • |
| USB connection | • | • | • | • | • | • |
| Digital thermometer | • | • | • | • | • | • |
| Open boiler with break tank and rinse booster pump | • | • | • | • | • | • |
| Built in drain pump | • | • | • | • | • | • |
| Not interlocked heating elements | • | • | • | • | • | • |
| Integral tank strainers | • | • | • | • | • | • |
| Safety strainer on pump's intake | • | • | • | • | • | • |
| Stainless steel rack | • | • | • | • | • | • |
| Electronic detergent dispenser | • | • | • | • | • | • |
| Electronic rinse aid dispenser | • | • | • | • | • | • |

| TECHNICAL SPECS | | | | | | | |
|----------------------------------|----------|--------------|---------------|---------------|---------------|---------------|----------------|
| Max real output* | racks/hr | 20 | 20 | 20 | 20 | 20 | 20 |
| Max theoretical output | racks/hr | 30 | 30 | 30 | 30 | 30 | 30 |
| Dimensions W x D x H | cm | 60 x 70 x 85 | 60 x 70 x 129 | 72 x 78 x 193 | 72 x 78 x 193 | 85 x 85 x 196 | 147 x 85 x 196 |
| Rack size | cm | 50 x 60 | 50 x 60 | 55 x 61 | 55 x 61 | 70 x 70 | 132 x 70 |
| Clearance | cm | 40 | 40 | 65 | 85 | 85 | 85 |
| Tank volume | lt | 23 | 23 | 37 | 37 | 68 | 131 |
| Boiler volume | lt | 6 | 6 | 12 | 12 | 12 | 12 |
| Tank heating element | W | 2.100 | 2.100 | 3.000 | 3.000 | 8.000 | 10.500 |
| Boiler heating element | W | 6.000 | 6.000 | 6.000 | 6.000 | 8.000 | 10.500 |
| Wash pump power | W | 700 | 700 | 1.500 | 1.500 | 2.700 | 2 x 2.700 |
| Total electric power | W | 8.800 | 8.800 | 10.500 | 10.500 | 18.700 | 15.900 |
| Electricla connection | V | 400/50/3N | 400/50/3N | 400/50/3N | 400/50/3N | 400/50/3N | 400/50/3N |
| Max current | amp | 16 | 16 | 20 | 20 | 32 | 32 |
| Water feed pressure min-max | bar | 1 - 4 | 1 - 4 | 1 - 4 | 1 - 4 | 1 - 4 | 1 - 4 |
| Water feed temperature min - max | °C | 15 - 60 | 15 - 60 | 15 - 60 | 15 - 60 | 15 - 60 | 15 - 60 |

*Water feed temperature 15 °C, 60° for up and down loading



The range



32-23D.1

Rack dimensions: cm 50 x 60
Clearance: cm 40

32-23D.2

Rack dimensions: cm 50 x 60
Clearance: cm 40

32-23D.4

Rack dimensions: cm 55 x 61
Clearance: cm 65

32-23D.5

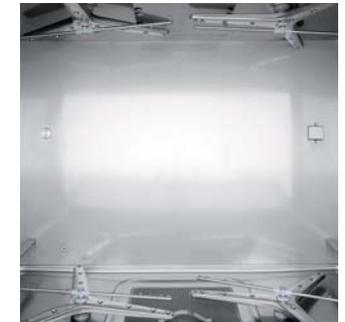
Rack dimensions: cm 55 x 61
Clearance: cm 85

32-23D.6

Rack dimensions: cm 70 x 70
Clearance: cm 85

32-23D.7

Rack dimensions: cm 132 x 70
Clearance: cm 85

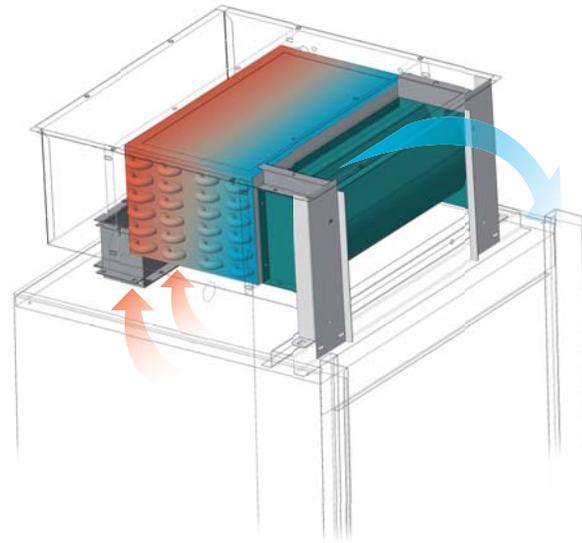


Heat recovery NRG

Steam condenser/Heat recovery NRG

After rinsing a centrifugal fan draws the steam out of the wash chamber and directs it into a copper/aluminium heat exchange battery where it condensates, giving its internal and latent heat to cold water coming from outside and going to the boiler, that increases its temperature by approximately 20 °C. This takes to a reduction of the energy (electricity) required to heat rinse water up to 30%, depending on the selected program. The most evident effect is, anyway, the almost complete elimination of the steam introduced in the room when the door is open. Cycle time is extended by 30" or 60" depending on the model of machine. The use of osmotic water requires a special stainless steel battery to avoid corrosion.

NRG is available for **TopTech** 32-23D .4, .5, .6 and .7.





IsyTech range

This is the range with standard trimmings and is composed of 4 models of six models with different dimensions, from the small and versatile undercounter to the tall body intermediate version.

Electronically controlled rinse aid and detergent dispenser are a standard built-in equipment (**ProDose** technology) In a product conceived for the hardest use wash efficacy is the most important feature and therefore all machines are equipped with **DuoFlow** pumps and **HiTech** wash and rinse combined arm).

Tough construction for a long lasting product, reduced heat and noise emissions thanks to the full double skin construction.

Enhanced ease of use because of the user **ProScreen** interface a LED screen with multiple colours and soft touch buttons allowing an intuitive use. Ease of cleaning is helped by details such as the auto cleaning cycle with 80 °C water, the inox tank strainers and the clip in fast hook system.

The models with built in drain pump and partial drain also have the power auto cleaning cycle the auto drain function available.

| WASH PROGRAMS | Position | lt/cycle | |
|------------------------|----------|-------------------|-------------------|
| | | 32-10.1 & 32-10.2 | 32-10.4 & 32-10.5 |
| ProFessional 2 | P 1 | 2,4 | 3,0 |
| ProFessional 4 | P 2 | 3,0 | 3,5 |
| ProFessional 6 | P 3 | 3,5 | 3,5 |
| ProFessional 8 | P 4 | 3,5 | 4,5 |
| ProFessional 10 | P 5 | 3,5 | 4,5 |
| ProLong | SP 1 | 3,5 | 3,5 |
| ProEco | SP 2 | 3,5 | 3,5 |
| ProSelf | SP 3 | 2,4 | 3,0 |
| ProPlates | SP 4 | 2,0 | n.a. |

| WASH PROGRAMS | Position | lt/cycle | |
|------------------------|----------|-------------------|-------------------|
| | | 32-11.1 & 32-11.2 | 32-11.4 & 32-11.5 |
| ProFessional 2 | P 1 | 2,4 | 3,0 |
| ProFessional 4 | P 2 | 3,0 | 3,5 |
| ProFessional 6 | P 3 | 3,5 | 3,5 |
| ProFessional 8 | P 4 | 3,5 | 4,5 |
| ProFessional 10 | P 5 | 3,5 | 4,5 |
| ProLong | SP 1 | 3,5 | 3,5 |
| ProEco | SP 2 | 3,5 | 3,5 |
| ProClean | SP 3 | 25,4 | 40,0 |
| ProDrain | SP 4 | n.s. | n.s. |
| ProPlates | SP 5 | 2,0 | n.a. |



The range

| TECHNOLOGIES | 32-10D.1 & 32-11D.1 | 32-10D.2 & 32-11D.2 | 32-10D.4 & 32-11D.4 | 32-10D.5 & 32-11D.5 |
|---|---------------------|---------------------|---------------------|---------------------|
| DuoFlow wash pump | • | • | • | • |
| Combined wash & rinse arms in composite | • | • | • | • |
| Risciacquo Isyrinse | 32-11D.1 | 32-11D.1 | 32-11D.4 | 32-11D.5 |
| EvoLution₂ | 32-11D.1 | 32-11D.1 | 32-11D.4 | 32-11D.5 |
| EnergySaving | • | • | • | • |
| SmartClean construction | | | • | • |
| High temp wah HotWash | • | • | • | • |
| ThermoStop | • | • | • | • |
| ProDose electronic control of chemical pumps | • | • | • | • |

| FEATURES | | | | |
|-------------------------------------|----------|----------|----------|----------|
| Full double skin | • | • | • | • |
| Flat rack rails | • | • | • | • |
| Moulded tank's bottom | • | • | • | • |
| Fully moulded tank | | | • | • |
| Electronic control of water level | • | • | • | • |
| Double skinned door | • | • | • | • |
| Split door | | | • | • |
| LED user interface ProScreen | • | • | • | • |
| USB connection | • | • | • | • |
| Digital thermometer | • | • | • | • |
| Time controlled rinse | 32-10D.1 | 32-10D.2 | 32-10D.4 | 32-10D.5 |
| Volume controlled rinse | 32-11D.1 | 32-11D.2 | 32-11D.4 | 32-11D.5 |
| Built in drain pump | 32-11D.1 | 32-11D.2 | 32-11D.4 | 32-11D.5 |
| Not interlocked heating elements | • | • | • | • |
| Integral tank strainers | • | • | • | • |
| Safety strainer on pump's intake | • | • | • | • |
| Stainless steel rack | • | • | • | • |
| Electronic detergent dispenser | • | • | • | • |
| Electronic rinse aid dispenser | • | • | • | • |

| TECHNICAL SPECS | | | | |
|-------------------------------------|----------|--------------|---------------|---------------|
| Max real output* | racks/hr | 20 | 20 | 20 |
| Max theoretical output | racks/hr | 30 | 30 | 30 |
| Dimensions W x D x H | cm | 60 x 70 x 85 | 60 x 70 x 129 | 72 x 78 x 173 |
| Rack size | cm | 50 x 60 | 50 x 60 | 55 x 61 |
| Clearance | cm | 40 | 40 | 65 |
| Tank volume | lt | 23 | 23 | 37 |
| Boiler volume | lt | 6 | 6 | 12 |
| Tank heating element | W | 2.100 | 2.100 | 3.000 |
| Boiler heating element | W | 6.000 | 6.000 | 6.000 |
| Wash pump power | W | 700 | 700 | 1.500 |
| Total electric power | W | 8.800 | 8.800 | 10.500 |
| Electricla connection | V | 400/50/3N | 400/50/3N | 400/50/3N |
| Max current | amp | 16 | 16 | 20 |
| Water feed pressure min-max (32-10) | bar | 2 - 4 | 2 - 4 | 2 - 4 |
| Water feed pressure min-max (32-11) | bar | 1 - 4 | 1 - 4 | 1 - 4 |
| Water feed temperature min - max | °C | 15 - 60 | 15 - 60 | 15 - 60 |

*Water feed temperature 15 °C, 60° for up and down loading



32-10D.1

Rack dimensions: cm 50 x 60
Clearance: cm 40



32-10D.4

Rack dimensions: cm 55 x 61
Clearance: cm 65



32-10D.2

Rack dimensions: cm 50 x 60
Clearance: cm 40



32-10D.5

Rack dimensions: cm 55 x 61
Clearance: cm 85



ITW FOOD EQUIPMENT GROUP

EUROTEC s.r.l - divisione COLGED

Via Provinciale Romana, 6 - 55010 Badia Pozzeveri, LUCCA

Tel. +39 0583 2783 - Fax +39 0583 276506 - www.colged.eurotecgrou.com - info_colged@itweurotec.it



Non-binding technical data

Warning: The consumption and performance data indicated refer to machines installed and operating in ideal conditions and may vary according to installation conditions. The technical data furnished in this catalogue are for guidance purposes only and may be modified in accordance with the continuous technological development of our products.