

The new conveyor dishwashers of the MT Series

# GAMECHANGER

*The best decision for today. And for tomorrow.*



# A TOP PERFORMANCE IN ALL DISCIPLINES

For a conveyor dishwasher, the commercial kitchen is a modern pentathlon: it has to deliver a top performance in various individual disciplines. As well as a first-class wash result, hygiene is about meeting the strict requirements of DIN EN 17735. When it comes to economic efficiency, it is important to use resources as sparingly as possible. And in operation, simplicity, ergonomics and safety are essential. The MT series masters all this with flying colours and significantly extends its lead in a fifth discipline:

**With its modular system architecture and versatile options for conversion and retrofitting, it emerges as a clear winner in terms of ensuring maximum investment security.**



## MTR PRODUCT BENEFITS

### First-class wash results

The powerful warewashing system and effective multi-filtration of the MTR ensure consistently high wash results: for small and large wash items, even at peak times and with high levels of soiling.

### High economic efficiency

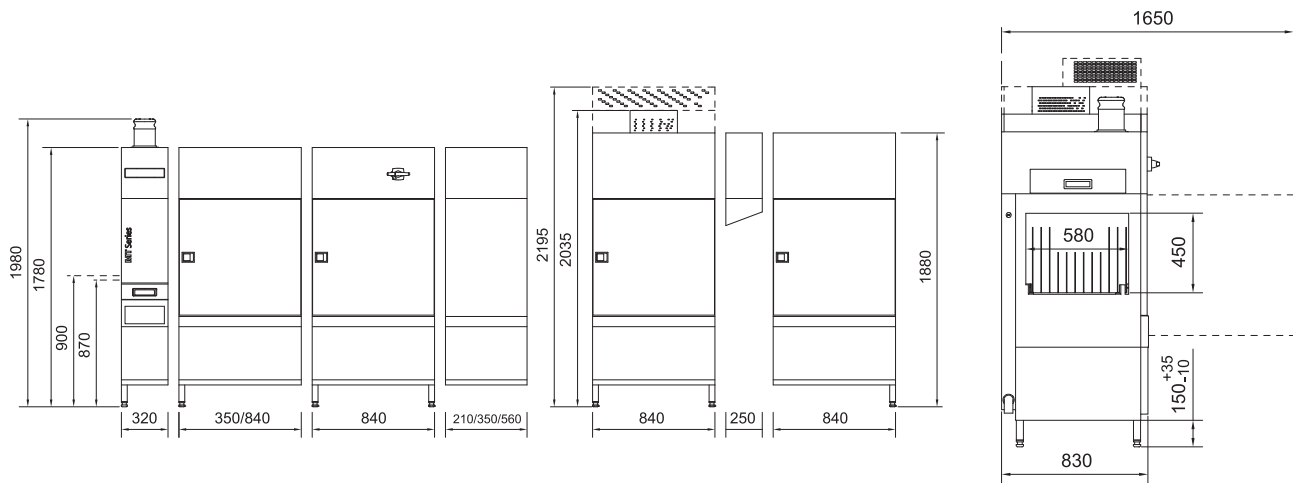
The MTR is designed to minimise the need for water, energy and chemicals. Together with innovative systems for heat recovery, this enables economical and resource-saving washing.

### Maximum hygiene safety

The MTR naturally meets all the requirements of the DIN EN 17735 standard and offers certified hygiene safety. The machine monitors itself and automatically notifies you in case of a critical event.

### Convenient operation

Working on the machine is ergonomic, safe and time-saving. Operation and cleaning are simple and intuitive. This means that the MTR ensures a fluid washing process while offering a high level of reliability.



<b>Primary area of application</b>	Hotels, restaurants, motorway service stations, small and medium-sized canteens and nursing facilities
<b>Machine sizes available</b>	MTR S 2 tanks 265 racks/h*
	MTR M 3 tanks 380 racks/h*
	MTR L 4 tanks 500 racks/h*
<b>Quantity of dishes</b>	Irregular
<b>Wash times</b>	Variable
<b>Transport of dishes</b>	All items sorted into appropriate racks
<b>Operating personnel</b>	At least 1 person
<b>Organisation</b>	Individual planning of inlet tables and outlet roller tables (including 90° or 180° curves)
Scraping	Manual pre-rinse by means of pre-spray unit generally required
90 corner inlet	Optional

\* With high speed wash mode





Authorized Dealer

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