

## UPster K-M250 with Thermolabel without drying zone

### Rack type dishwashing machine - a modular solution.

- Maximum cleaning quality in a compact format: 3 standard speeds incorporated (with the possibility to speed up or slow down each speed) to fine tune the washing performance to the customer needs.
- Hinged side-opening doors enable installation under low ceilings whilst still maintaining ease of cleaning.
- All models can have the direction reversed on-site, whether from right to left or left to right.
- Programmable touch screen control panel with blue tooth connectivity.
- Increased opening height of more than 500mm to larger items such as gastronorm containers, larger pots & pans, canteen trays etc.
- Fully 304/316 AISI stainless steel construction with complete insulation.



### Execution for: United Arab Emirates

#### Rack type dishwashing machine

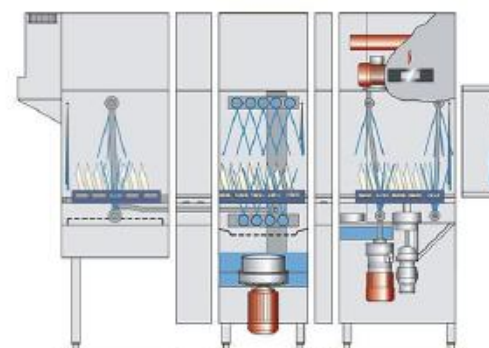
Working direction: left - right

Power supply: 3N PE 400V 50Hz

Heating: Electric

Water connection: Soft - warm water 25 - 49°C

**Total connected load: 34.5 kW**



**K-M250 w/o dryer**

### Technical data

<b>Rack capacity/h (theoretical)</b>	125 / 190 / 250 racks/h
Transport speed	3 speed
<b>Rack dimension</b>	500 x 500 mm
<b>Entry height</b>	508 mm
<b>Machine length</b>	2050 mm without drying zone
<b>Dimensions of machine</b>	
Prewash section	600 mm
Contact-plus zone	200 mm
Wash tank	500 mm
Contact-plus zone	100 mm
Discharge tunnel (Pump rinse section)	650 mm
<b>Total</b>	<b>2050 mm</b>
<b>Motors (Total)</b>	3.5 kW
<b>Heating energies (Total)</b>	31 kW
<b>Electrical feeding cable</b>	
Power supply	3N PE 400V 50Hz
Total connected load	34.5 kW
max. rated current	53.7 A
Max. Elect. cable cross-section	35 mm <sup>2</sup>



The clean solution

**Consumption**

Average consumption during typical operation 23.8 kW

**Water connection: soft warm water**

25 - 49°C  
 Fresh water final rinse 260 l/h  
 Tank filling 90 l

**Exhaust air values**

Exhaust air volume approx. 150 m<sup>3</sup>/h  
 Exhaust air temperature approx. 35 °C

**Heat load**

Total 6.2 kW  
 Perceptible 3.3 kW  
 Latent 2.9 kW

**Equipment**

Exhaust air channel with active fan  
 Thermolabel test

**UPster K**

**HIGHLIGHTS**

- **Outstanding dishwashing performance** and top-quality cleaning results in a compact package
- **Three choices of rack capacity** – so you can choose the perfect solution for your wash-up area
- **Glass display panel at eye level** made of safety glass which is easy to keep hygienically clean
- **Intuitive design (glass display panel)** – provides maximum assistance to users
- **Intuitive design (cleaning)** – provides maximum assistance to users
- **Bluetooth interface** – modern, innovative communication technology
- **Hinged doors** in the wash zone provide easy access to the wash arms
- With the most **generous passing height (508 mm)** of any rack type dishwashing machine in its class, it gets even bulky items of dishware sparkling clean.

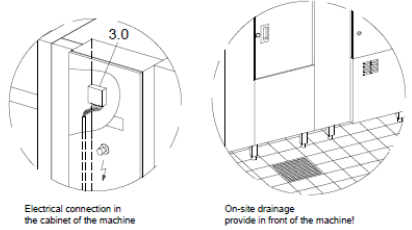
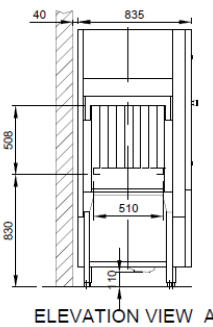
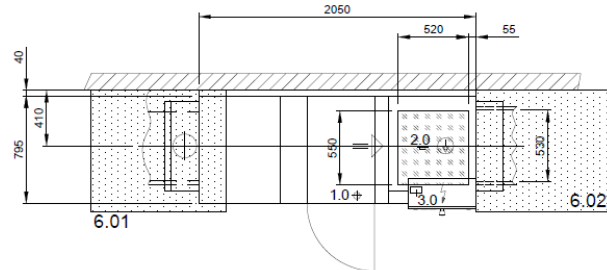
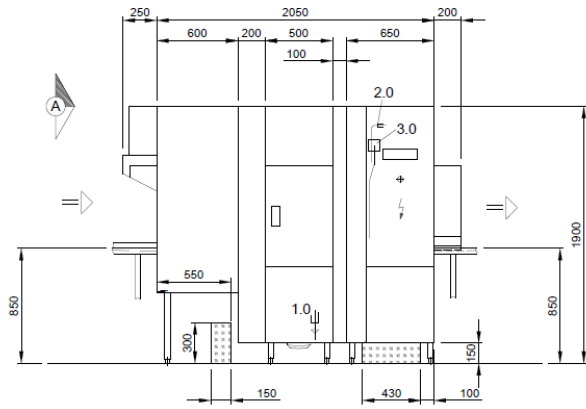
**ALL-INCLUSIVE PACKAGE**

- Autotimer  
 Maximum efficiency: saves water, energy and chemicals
- System to reduce rinse aid use  
 Reduces rinse aid costs by up to 70 %
- **Stainless steel manifold wash systems with 9 wash arms and non-blocking wash nozzles.**

- Stainless steel wash pump, impeller and ascending pipe  
 Durable, high-quality and efficient
- Stainless steel wash and rinse arms  
 Durable and high-quality with a consistent spray pattern
- **Control cabinet on front of machine**  
 Perfectly positioned for fast and cost-effective servicing and maintenance.
- **Emergency stop**  
 At an ergonomic height, ensures safe operation
- **Thermally insulated door handles**  
 Never get too hot, can be used at any time
- **Door monitoring switch**  
 Machine switches off when door is opened, ensures safe operation
- **Device to protect against pollution of potable water line, with pressure pump**  
 Maximum operating reliability and optimum hygiene (EN1717 compliant) regardless of any fluctuations in pressure on site, consistent spray pattern
- **Floor clearance 150 mm**  
 Makes cleaning easier
- **Double-walled construction and door insulation**  
 Minimizes the heat and noise emitted by the machine
- **Electrical connections (potential-free contacts)**  
 For on-site ventilation

Type code: KF-M EV6 N2-1 AT65P

1.0	Tank drain DN 50, Ø 55 a, Connection pipe work and P-trap to be provided locally (DN 70)				
2.0	Water connection of the machine: Soft - warm water 25 - 49°C (resp. reverse osmosis or demi-water), DN 20, G 3/4 a max. 0.54 mmol/l CaCO <sub>3</sub> (max. 3°dH) consumption approx. 280 l/h for final rinse consumption approx. 90 l/h for tank filling				
3.0	Electrical connection of the machine: 3N PE 400V ~ 50Hz Connected load for peak: 53.7 A nominal current I - capacity: 53.7 A / 34.5 kW Max. Elect. cable cross-section: 35 mm <sup>2</sup> free cable end from finished floor level/Wall: approx. 4 m ⚡ Voltage equalising cable The master switch must be provided on site				
6.0	Heat load of warewash area The values apply for the following room conditions: Room temperature 22 °C, rel. humidity 55 % Distribution of the total heat load (machine 6.1 and washware 6.2) onto the suction surfaces during the washing operation. (Recommended suction surfaces in accordance with EN 16282): 6.01: approx. 67%    6.02: approx. 33%				
6.1	Heat load of the machine in normal washing operation: Latent: 2.9 kW, perceptible: 3.3 kW, total: 6.2 kW At a freshwater supply temperature of approx. 12°C				
6.2	The heat load of the wash ware must be considered separately. For the total space load, all other space loads must be considered. The space ventilation must be designed in accordance with EN 16282.				
<table border="1"> <tr> <td>+</td> <td>Recommended area for local supply lines (water, drain, electricity)</td> </tr> <tr> <td>  </td> <td>Separation</td> </tr> </table>		+	Recommended area for local supply lines (water, drain, electricity)		Separation
+	Recommended area for local supply lines (water, drain, electricity)				
	Separation				
<b>Machine Equipment</b>					
Exhaust air channel with active fan					
Thermolabel					
Feeding table on site					
Discharge table on site					



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	Reference UPSTER STANDARD DRAWING / ARE	UPSTER K-M 250 L-R ELECTRO
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