

# **Rack conveyor machine METOS WD-OPTIFLOW 333 R-L**



### **Product information**

SKU	4246289
Product name	Rack conveyor machine METOS WD-OPTIFLOW
	333 R-L
Dimensions	3455 × 697 × 1675/1950 mm
Weight	605,000 kg
Capacity	190 basket/hour (DIN 10510)
Technical information	400 V, 80 A, 47,6 kW, 3NPE, 50 Hz, 68 dB
	CW: 1/2" HW: 1/2" Drain: ø 50 mm

## Description

Metos WD 333 OPTIFLOW - Rack conveyor machine washes and rinses without empty spaces saving energy, chemical and water. Photocells stop the washing process if no basket is detected in the machine. When a new basket arrives and becomes detected, the feeding and washing process starts again. Contact time is the duration during which the wash ware is in contact with water mixed with detergent, i.e. the time it takes for the wash baskets to be transported from the first wash zone to the final rinse. With Metos WD OPTIFLOW it is easy to adjust the contact time: The dirtier wash ware, the longer wash time is needed. This allows for a more flexible and reliable dishwashing process.

Feeding direction right-left, length 3455mm incl. Loading hood 170mm, Prewash 900mm, Chemical wash 1800mm, Triple final rinse 585mm.

Infeed size 538'440mm



- User-friendly Ergonomically designed to provide a good working environment
- The WD-Touch display guides you through the washing process with an intuitive touch screen and ensures the washing temperature. Easy navigation with built-in user manuals. Quick error reporting simplifies servicing and minimizes unnecessary downtime.
- Low operating costs and a reduced environmental impact
- Triple rinse for reduced final rinse water consumption
- Dual feeding of the baskets The rinse water is maximally utilized and evenly distributed over the dishes.
- Excellent wash results Long washing zones with powerful pumps
- Long service life and easy servicing- Made entirely of stainless steel
- Improved hygiene with vertical self-emptying wash- and rinse pumps
- Electrical connection of PRE-RINSE by the dishwasher
- PRE-RINSE using excess water from the dishwasher
- Electricity and water connections from top
- Drain integrated in the machine for easy cleaning and draining
- ECO-FLOW condensing unit with heat recovery by the exhausted steam
- Wash arms in stainless steel, with quick fit/emoval function. Easily cleaned and without end covers
- Removable doors for the periodical cleaning
- Easy servicing the machine is serviced from the front
- Single lever for emptying the tanks, automatic closing of tanks when refilling is starting
- Monitoring system of the machine's various functions Panel which displays the information
- Web Tool with HACCP documentation
- Contactor\* for entry and exit conveyor. Note! It's always necessary to specify the motor power of the conveyor. If not specified, protective motor switch of 0,63-1A will be delivered.
  OPTIONS
- Pre-rinse zone L=400 mm
- Drying zone WD-T60 L=600 mm, insulated. Power 3,3 kW.
- ,, Stand with grid shelf
- ,, Stand with plane shelf
- Drying zone WD-T80, to turn track L=820 mm, insulated, for connection to the or machine driven WD turn track. Power 3,3 kW.
- Double drying zone WD-T90 L=900 mm, insulated. With stand. Power 6,6 kW.
- ,, ,,Grid shelf
- ,,Plane shelf
- Divided between machine and drying zone
- 230V/3/50Hz
- Marine version and other voltage selection on request
- Steam heated design, steam pressure 50-149 kPa
- Steam heated design, steam pressure 150 250 kPa
- Break tank included with booster pump
- Booster heater 12 kW for re-circulating final rinse



- RO-water connection
- Stainless pipes and couplings in final rinse
- Cold water connection
- Water connection from floor
- Timer for pre-rinse
- Timer for through-rinse
- Timer for chain-rinse
- Timer start, machine ready for wash
- · Contactor for control of pre-rinse without timer
- Contactor for pre-rinse with booster pump
- Connection power restriction for example Sicotronic
- External power indication
- Auto self cleaning of wash zone
- Auto self cleaning of condens batteri
- Auto self cleaning of wash zone + condens batteri
- Web Tool with HACCP documentation for cost- and consumption report
- Possibility to interlock the booster heater

EXTRA EQUIPMENT

- Ask more from Metos Sales
- Conduit for connection cable, L=1200 mm

### TECHNICAL DATA

- Pump, pre-wash (kW) 1.5
- Pump, chemical wash 1 (kW) 1.5
- Pump, chemical wash 2 (kW) 1.5
- Pump, chemical wash 3 (kW) -
- Pump, recirculating final rinse (kW) 0.11
- Fan, heat recovery (kW) 0.12
- Motor, feeder (kW) 0.12
- Booster heater 1 (kW) 12
- Booster heater 2 (kW) 12
- Heater, chemical wash 1 (kW) 9
- Heater, chemical wash 2 (kW) 9
- Heater, chemical wash 3 (kW) -
- Heat recovery unit, cooling area (m2) 25
- Fan heat recovery, capacity (m<sup>3</sup>/h) 100
- Tank volume, pre-wash tank (liters) 77
- Tank volume, wash tank 1 (liters) 100
- Tank volume, wash tank 2 (liters) 100
- Tank volume, wash tank 3 (liters) -
- Tank volume, final rinse tank (liters) 6
- Weight, dishwasher in operation (kg) 900
- Degree of protection (IP) 55
- Total connected power (kW 47.6
- Main fuse 400V 3N~(A)\* 80
- Max. connection area 400V 3N~(L1-L3, N, PE) Cu (mm<sup>2</sup>) 35,,
- Hot water connection 50-65°C (internal thread) R  $\frac{1}{2}$ "
- Cold water connection 5-12°C (internal thread) R  $\frac{1}{2}$ "
- Drain connection, PP pipe (ø mm) 50



- Water capacity, pressure (kPa) 250-600
- Water capacity, flow (liters/min) 11
- Floor drain, capacity (liters/sec) 3
- Heat load to the room (total, sensible, latent) (kW) 11 / 6.5 / 4.5

#### CAPACITY AND OPERATING DATA

- Capacity normal wash (baskets/h) 150-230\*
- Capacity according to DIN 10510 (baskets/h) 190
- Max capacity interlocked booster heater (baskets/h) 220
- Cold water consumption, final rinse normal (liters/basket) 1.0
- Sound level (dB) 68