

GRANULE GASTRO®

EXTRA POWERFUL FOR KITCHENS USING A LARGE NUMBER OF GN TRAYS.



* tabling not supplied by GRANULDISK



PURE POWER.

In a professional kitchen, you can't spend too much time washing up. Granule pot washing machines from GRANULDISK of Sweden gives you access to innovative, powerful technology to streamline pot washing. More emphasis on food – fewer resources for getting your pots clean.

Traditional pot washing has always been a laborious, resource-intensive task in any production kitchen. GRANULDISK technology has turned things on their head and revolutionised washing-up areas by making hard work easy. Our PowerGranules® blast the pots clean mechanically using high-pressure water and a small amount of chemical. Even stubborn food debris is removed with ease, and this technology saves energy, time and money while also reducing environmental impact and improving the work environment.

Manual pot washing requires soaking, scrubbing and sinks full of water. The GRANULDISK concept represents something completely different. Our pot washing machines take care of the entire job, thus eliminating the need for pre-washing. We refer to this concept quite simply as "No Pre-Washing". In just a few minutes, your pots are both visibly and hygienically clean thanks to a power similar to the efficiency of thousands of people washing by hand. The overall result is a more productive washing-up area and less of the things which cost money and impact upon the environment.





GRANULE GASTRO®

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Granule Gastro® is a through-feed Granule potwashing machine providing an efficient, flexible workflow in the kitchen. This product has been designed for a bench system and is ideal for Gastronorm-based kitchens.

The combination of high-capacity, compact design and simple handling makes the Granule Gastro® through-feed machine the perfect solution for kitchens which have large numbers of Gastronorm trays to clean. The machine is a through-feed model which is used with infeed and outfeed benches and can be utilised either in a compact corner configuration or placed in a standard straight line configuration. The through-feed system also allows dirty and clean pots to be kept separate with ease.

Granule Gastro® is normally used by kitchens producing up to 1 000 meals a day. The entire GN range – GN 1/1 and the range of small containers – can be loaded directly into the basket, and a simple accessory also allows GN 2/1, grill racks, chopping boards, etc. to be loaded easily. It is also possible to wash pots, bowls and pans. You can achieve maximum efficiency by choosing our high-capacity package with an additional potwash basket. You can then wash the pots in one basket while filling or emptying the other.



CONTROL PANEL.

User-friendliness is always a key focus for our control panels and the display, symbols and messages are easy to understand, making it easy to select the correct wash programme. Choose with or without PowerGranules and programme lengths Eco, Short or Normal. The fully automatic hood closes when a programme is selected and rises when the cycle is completed. This eliminates all manual handling for this process. When the machine is in use, the display changes into a countdown timer, showing the remaining time in large digits.

Wash and rinse tank temperatures are shown in the display at all times and with a simple command, you can view HACCP data for up to 200 of the previous wash programmes.

Integrated function GD Memo™ uses the control panel display for automatic reminders regarding change of PowerGranules®, wash water and when to book a service appointment.

HACCP LOG.

The operating system in GRANULDISK pot washers logs all HACCP-essential information for up to 200 wash cycles through the built-in HACCP Log feature.

The data - containing valuable information such as wash/rinse water temperatures, programme lengths, interruptions and alerts - is easy to follow up on and helps you ensure that your pot wash operation always complies with HACCP protocol.

The data is easily accessed and viewed directly via the display in the control panel or downloaded to a USB stick through a built in USB port. The flexible .txt file format can be stored as is, or easily be imported to various computer programmes, to for example add it to your HACCP reports.



EFFICIENCY.

GRANULDISK increases efficiency in the washing-up area – one of the most thankless tasks in the kitchen.

ECOLOGY.

Reduce your environmental impact with GRANULDISK – halve your consumption of water, electricity and chemicals.

OUTSTANDING HYGIENE.

We guarantee hygienically clean pots with a surface temperature of at least 72 °C when the wash programme is complete.

ERGONOMICS.

A better work environment and an easier working day – for everyone involved.

EXTRA TIME.

Spend an hour washing up 156 GN 1/1 with Granule Gastro® – instead of spending 5-6 hours washing them by hand.

FINANCE.

Investing in a GRANULDISK solution will really pay off – sooner than you think! Our customers normally have a pay-off time of less than 24 months.

POWERGRANULES®

PowerGranules® are specially designed for use with GRANULDISK products.

PowerGranules® are made from a plastic which has been tested and approved for contact with food. The unique mix of sizes and the composition of the material gives an exceptional removal rate.

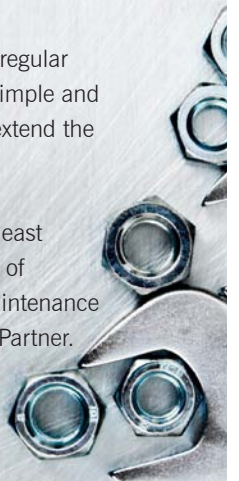


10 liter | Art no. 22633 20 liter | Art no. 22634

MAINTENANCE.

Daily cleaning is every bit as important as regular servicing to ensure optimal wash results, simple and worry-free operations and in the long run extend the service life of your machine.

We guarantee spare part availability for at least 10 years after a model has been taken out of production. Make sure any servicing or maintenance is carried out by a Certified GRANULDISK Partner.



RECOMMENDED BENCH SYSTEM FOR GRANULE GASTRO®.

Our recommendation is to combine Granule Gastro® hood type machine with a bench system. This allows the work to be carried out quickly and safely throughout the entire flow from dirty to clean pots and pans.

The bench systems for Granule Gastro® should be specially designed for our machines with a view to enhancing efficiency in the kitchen and fitting in with our potwashing concept without prewashing. This unique solution should consist of an infeed bench and an outfeed bench which are to be installed so that the machine is set up in the corner or along a wall. We recommend that the legs of the bench should start 400 mm away from the machine so that the machine can be accessed easily for servicing. A track should allow the potwash basket to slide easily along the bench and end up positioned correctly. If anything is in the way when you come to close the hood, the machine detects this by means of a built-in trap guard and stops the motion of the hood.

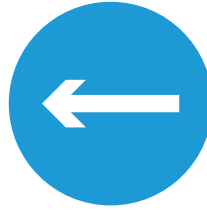
The position of the machine and bench system is determined by the flow of dirty and clean pots in the washing-up area. No space is required in front of the machine for opening a door or hatch, so you can easily put it in a corridor. The advantage of being able to place the machine in a corner is that it allows for optimization of the workflow and space, especially where space is at a premium.

GRANULDISK offers a collapsible bench which is suitable for small and cramped kitchens with a small potwashing flow. The bench has space for a basket of pots and can be folded up and opened out. It can be connected to provide a shelf area along a wall or in a corner.

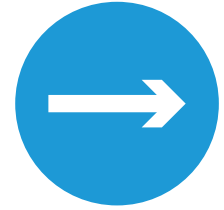


Picture shows Granule Gastro installed along a wall with recommended bench system that can easily be integrated into existing roller conveyors. Benches are not sold by GRANULDISK - contact your dealer for more information.

The flow provided with bench solutions may vary depending on the dirty-to-clean flow in the kitchen in question. Regardless of whether the shelf area is placed along a wall or in a corner, the infeed can be positioned from the right or the left. You also have the option of increasing capacity by adding one or more potwash baskets. You can then wash one basket while loading the other with dirty pots. To achieve as smooth a flow as possible, the infeed bench should be adapted to make it just the right length for potwash baskets to be scraped down before they are inserted in the machine. Talk to your local dealer for a solution to fit your needs.



Positioning along a wall, with the infeed from the right-hand side.



Positioning along a wall, with the infeed from the left-hand side.



Positioning in a corner, with the infeed from the right-hand side.



Positioning in a corner, with the infeed from the left-hand side.



Picture shows Granule Gastro installed in a corner with recommended bench system that can easily be integrated into existing roller conveyors. Benches are not sold by GRANULDISK - contact your dealer for more information.

TECHNICAL DATA.

Design	Hood machine, through-feed model.
Outer dimensions	2 340 (± 25) x 850 x 1 002 mm (H x W x D)
Loading volume	220 liter (ø 700 mm x H 570 mm)
Weight	403 kg (filled machine) 304 kg (empty machine)
Wash tank volume	83 litres
Granule volume	8 litres
Wash water temperature	65 °C
Rinse water temperature	85 °C
Wash programmes with Granules	ECO: 2 min Short: 3 min 10 sec*** Normal: 5 min 10 sec***
Wash programmes without Granules	ECO: 2 min Short: 2 min, 40 sec*** Normal: 4 min, 40 sec***
Max capacity per hour	156 GN1/1 or similar in other pots.
Normal capacity per hour	120 GN1/1 or similar in other pots.
Capacity per programme	6 GN1/1 65 mm depth or 3 GN1/1 up to 200 mm depth and 3 GN1/1 up to 65 mm depth or similar in other pots.
Rinse water volume	4 litres/ECO programme 8 litres/Short or Normal programme To achieve 3 600 HUE in accordance with NSF/ANSI 3, 8 litres is necessary.
Available voltage**	3~ 400 V/50 Hz + PE 3~ 415 V/50 Hz + PE 3~ 230 V/50 Hz + PE
Fuses, hot water connection	25A (400V, 415V), 40A (230V)
Fuses, cold water connection	32A (400V, 415V)
Max output, hot water connection	11,9 kW
Max output, cold water connection	16,9 kW
Wash pump motor	2,6 kW
Rinse pump motor	0,37 kW
Wash tank element*	9 kW, (14 kW cold water connection)
Rinse tank element*	9 kW, (14 kW cold water connection)
Enclosure rating	IPX5
Sound pressure level	<70 dB(A)
Hot water	½" (DN15), 55–65 °C, 3–10 °dH Note: Reverse osmosis water and distilled water must not be used.
Water pressure/flow (hot water)	1–6 bar, 15 litres per minute
Cold water	½" (DN15), 3–10 °dH
Water pressure/flow (cold water)	1–6 bar, 15 litres per minute. With optional steam reduction 3-6 bar.
Recommended ventilation capacity	500 m³/h (without steam reduction) 150 m³/h (with steam reduction)
Drainage pipe	Pipe ø 32 mm
Drain	Capacity requirement 50 l/min The machine must not be placed directly over a drain.
Detergent and drying agent are required	Detergent and drying agent; 230 VAC signal is available from a separate box. Max load total 0.5 A.

* Does not operate simultaneously

** For specific data on machines supplied, please see the rating plate on the machine.

*** 30 sec longer with steam reduction.

Granule Gastro® is supplied with a power cable 2 metres long (without a plug) for connection to an approved main switch. The main switch is not included in the delivery.



HIGH CAPACITY.

Washes 6 GN1/1 per programme, up to 156 GN1/1 or 156 GN1/2 per hour (containers 65 mm deep).



TIME-SAVING.

Clean pots and pans from 2 minutes - no pre-washing needed.



WATER-SAVING.

The ECO programme saves up to 1 600 litres per day and up to 480 000 litres per year compared with manual washing-up in sinks (600 meals per day, 300 days per year).



SAVING ON CHEMICALS.

Saves up to 3.5 litres per day and up to 1 000 litres per year compared with manual washing-up in sinks (600 meals per day, 300 days per year).



FOOD SAFETY.

All programmes of the Granule Gastro® pot and pan washer comply with the hygiene guidelines of the DIN 10512 standard.

ACCESSORIES.

Granule Gastro comes in a standard accessory package and can be further enhanced by adding one or more additional accessories.

For loading options and full range of available accessories, please visit www.granuldisk.com



www.granuldisk.com/granule-gastro-accessories



STANDARD DELIVERY GRANULE GASTRO® ACCESSORIES.

Standard delivery of Granule Gastro® includes one Granule Gastro pot washer and below accessories.



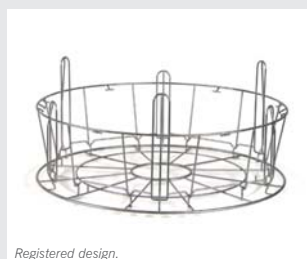
GRANULE GASTRO® STANDARD EDITION.

Machine including USB port for HACCP Log, GD Memo™, type AB air gap according to EN 1717.

Standard delivery:

- 19999 Standard wash basket
- 21838 Scraper
- Granule collector 8 litres
- 8 litres PowerGranules® (in the machine)

N.B. Tabling recommended, pass through machine.



Registered design.

STANDARD WASH BASKET

ART NO. 19999

Capacity: 6 GN 1/1 65 mm or 3GN 1/1 up to 200 mm + 3 GN 1/1 up to 65 mm. Equipped with small hooks which enables up to 12 small containers (1/4, 1/6, 1/9) to be loaded directly into the wash basket.



GRANULE COLLECTOR.

ART NO. 21550



SCRAPER.

PART NO. 21838

For pre scraping.



ADDITIONAL ACCESSORIES.

Each of the accessories included in standard delivery are also available for single order, as well as an additional range of other useful accessories. What are your wash needs?



HOLDER FOR BOWLS & POTS WITH INTEGRATED LADLE HOLDER.

ART NO. 13756

To be placed inside standard wash basket. Capacity: up to 5-6 bowls or pots. Height of ladles up to 500 mm.



MULTIFLEX HOLDER FOR SAUCEPANS, SMALL BOWLS, SIEVES.

ART NO. 20554

To be placed inside standard wash basket. Capacity: up to 3-4 saucepans or up to 4-5 small bowls, sieves etc.

Registered design.



INSERT FOR TRAYS.

ART NO. 19992

To be placed inside standard wash basket. Holds 2 GN 2/1 or, 6 baking trays 600x400 mm up to 20 mm edge and 2 GN 1/1 sized trays, up to 16 grids, up to 8 chopping boards and GN 1/1 lids.



FLEXIBLE POT HOLDER.

ART NO. 13789

Rubber strap with two hooks. Rubber strap to be placed around pot and hooked on to the basket.



POT BASKET.

ART NO. 21423

Holds 2 large pots (200 mm) or 1 large pot (400 mm). Placed in machine instead of Standard wash basket.



FOLDING TABLE.

ART NO. 19570

Can be installed on front or on side.



INSTALLATION.

A = Hot water 55–65 °C (cold water optional),
 3–10 °dH, 5–18 °f.
 1–6 bar, 15 L/min, max 6 bar static.
 G ½" BSP female, flexible hose min inner ø 9 mm.

B = Cold water, 3–10 °dH, 5–18 °f.
 1–6 bar, 15 L/min, max 6 bar static.
 G ½" BSP female, flexible hose min inner ø 9 mm.

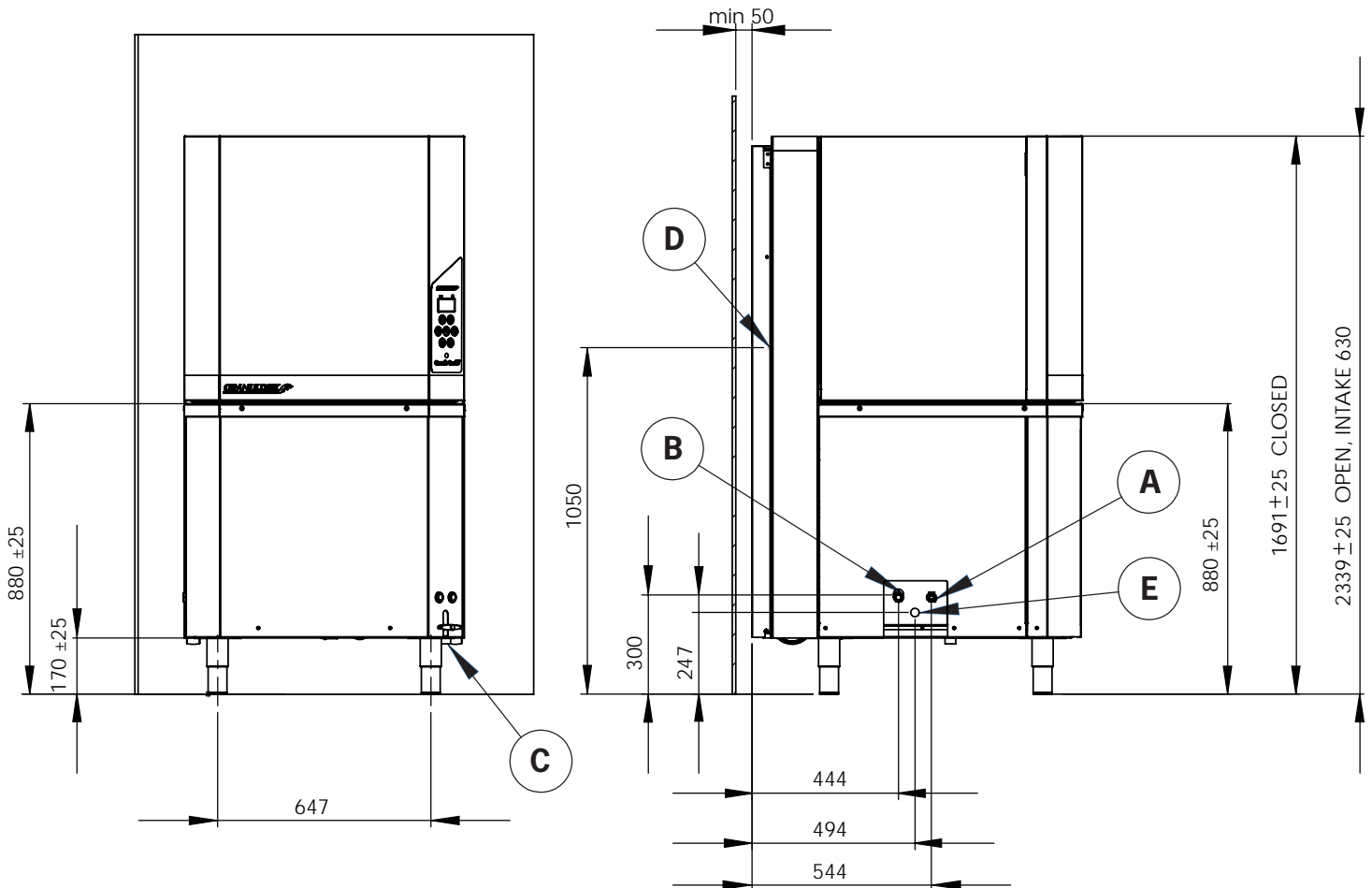
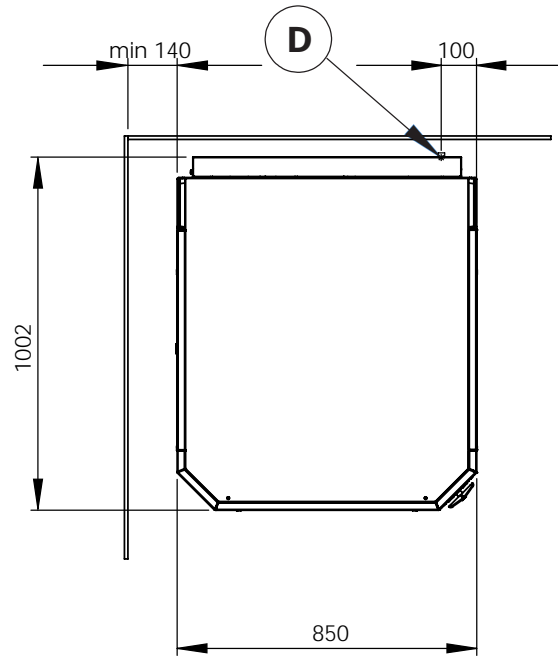
C = Drain ø 32 mm. 170 mm from floor.
 Vertical pipe, capacity min 50 L/min.

D = Detergent/drying agent connection, signal 230V AC.

E = Electrical connection (technical data on page 8 or in user manual).

Other:

Ventilation capacity: With steam reduction 150 m³/h
 (cold water connection 3–6 bar). Without steam reduction
 500 m³/h.



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