

GRANULE GASTRO®

EXTRA POWERFUL FOR KITCHENS USING A LARGE NUMBER OF GN TRAYS

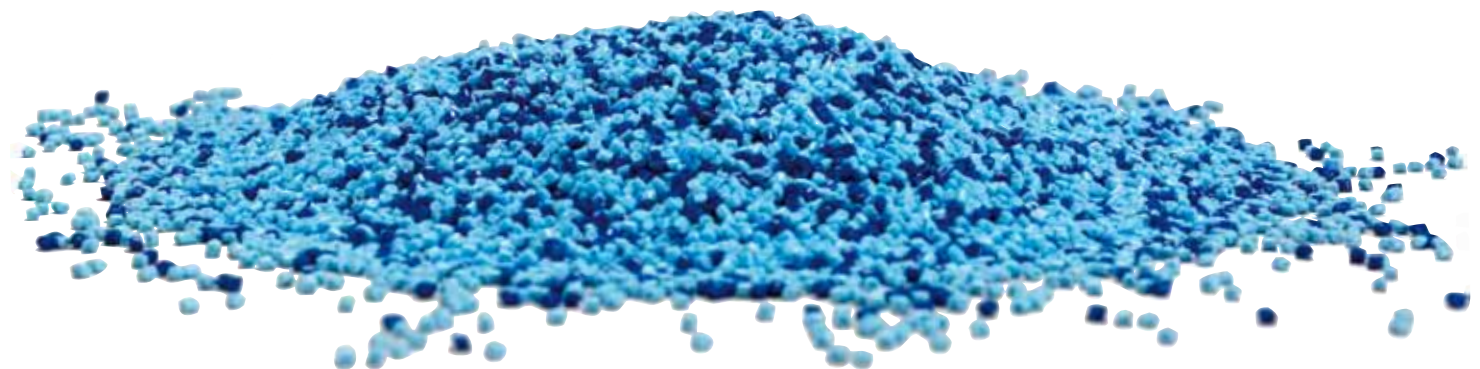


PURE POWER

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

Traditional potwashing 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 potwashing requires soaking, scrubbing and sinks full of water. The GRANULDISK concept represents something completely different. Our potwashing machines take care of the entire job, thus eliminating the need for prewashing. We refer to this concept quite simply as "No Prewashing". 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.



SAY YES TO NO PREWASHING.



No soaking required.



No scrubbing required.



No prewashing. PowerGranules® eliminate the need for pre-washing. All you have to do is scrape the dishes, press the button and let the dishwasher do its job.



From dirty to clean in just two minutes with the help of PowerGranules®, water and a small amount of chemical.



Potwashing is a job which often involves burnt or dried-on food. Achieving good, fast results requires an outstanding washing method. When our PowerGranules® are set in motion in the machines, it's as though thousands of people are washing the pots by hand in terms of power and efficiency. Used together with high-pressure water and a

small amount of chemical, our PowerGranules® achieve mechanical cleaning of anything coming out of the professional kitchen. Even stubborn food can be removed with ease, and every time a wash programme ends there's just one thing left – dishes which are both visibly and hygienically clean.

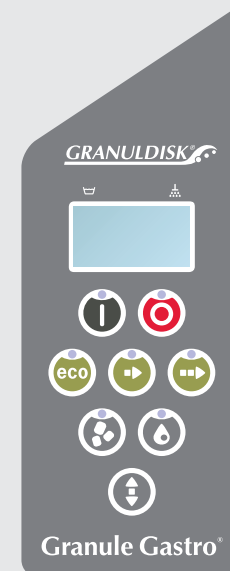


GRANULE GASTRO®

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 the starting point for our control panels. The display and symbols are easy to understand, making it easy to select the correct programme. You can also select whether the programme is to run with or without Granules. When the programme length is selected the machine starts automatically and a countdown timer is displayed for the duration of the programme. Both the wash and rinse tank temperatures are also constantly displayed on the screen. HACCP data for the previous 99 wash programmes can also be displayed easily.

More general maintenance is facilitated by the control panel's integrated function GD Memo™. This provides automatic reminders when it is time to replace the Power-Granules®, change the water in the wash tank or book a service. The hood is fully automatic and is closed at the start of a programme and opened once the cycle is completed eliminating manual handling for this process.



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. They make your pans and containers visibly and hygienically clean.

PowerGranules® are made of a plastic which has been tested and approved for contact with food. The unique mix of sizes and the composition of the material give you an exceptional removal rate and clean products which shine. The fact is, after using PowerGranules® for a time your pans and containers will shine like new.

10 litres | Part no. 22633 20 litres | Part no. 22634

MAINTENANCE

Our machines are designed to be cleaned simply and efficiently. That's because we know the importance of daily cleaning for optimal wash results. It's every bit as important to make sure that the machine is maintained with regular servicing, ensuring simple and worry-free use and extending the service life of your machine.

Does any part of your machine need to be replaced? We guarantee spare part availability for at least 10 years once the model has been taken out of production.

RECOMMENDED BENCH SYSTEM FOR GRANULE GASTRO®

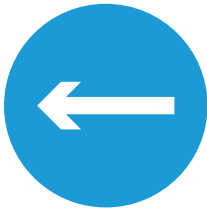
Our recommendation is to combine Granule Gastro® hood machine with a bench system. This allows the work to be carried out quickly and safely throughout the entire flow from dirty to clean pots and pans.

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.

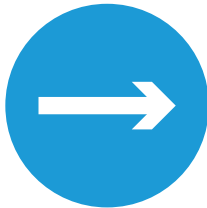
The position of the machine and bench system is determined by the flow of dirty and clean pots in the washing-up area. No space is required in front of the machine for opening a door or hatch, so you can easily put it in a corridor. The advantage of being able to place the machine in a corner is that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

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.



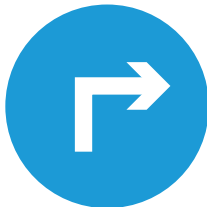
Positioning along a wall, with the infeed from the right-hand side.



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.



TECHNICAL DATA

Design	Hood machine, through-feed model.
Outer dimensions	2340 (± 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	IP55
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 in 2 minutes. No prewashing regardless of whether PowerGranules® are used.



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).



Intertek

Intertek

Conforms to Std. NSF 3

ACCESSORIES

GRANULDISK always allows you to adapt every solution according to your needs. Choose from our range of smart accessories to further increase the capacity of your machine. To see how these accessories can be loaded and utilized go to www.granuldisk.com.



www.granuldisk.com/granule-gastro-accessories



GD 102 STANDARD POTWASH BASKET*

PART NO. 19999

Capacity: 6 GN 1/1 65 mm. The side of the basket is fitted with small hooks which allow even the smallest containers in the GN range to be loaded and held in place in the basket during washing.



GD 750 PAN SUPPORT WITH INTEGRATED LADLE HOLDER

PART NO. 13756

Support for small pans, tubs, sieves etc. Integrated holder for ladles, whisks etc. in the middle. Placed in Standard potwash basket.



GD 104 POT BASKET

PART NO. 21423

Special basket for up to 2 pots at a time. Placed in the machine instead of the Standard potwash basket.



GD 702 ABC POTWASH BASKET

PART NO. 21407

Available to order. Estimated delivery time approximately 6 weeks. ABC potwash basket, suitable for ABC canisters and containers.



GRANULE COLLECTOR, 8 LITRES *

PART NO. 21550

The Granule collector is used to collect Granules for cleaning and storage. Capacity: 8 litres.



GD 150 INSERT FOR TRAYS, CHOPPING BOARDS, LARGE GN

PART NO. 19992

GD 150 Insert for trays, chopping boards, large GN makes it easy to wash 2/1 GN, baking trays, grill racks, chopping boards and GN lids. Placed in Standard potwash basket.



GD 152 MULTIFLEXIBLE ACCESSORY

PART NO. 20554

Capacity: 3–5 pans, small bowls, sieves etc. Placed in Standard potwash basket.



GD 754 FLEXIBLE POT SUPPORT

PART NO. 13789

Rubber band ring with two anchor points. Used to secure pots, pans and bowls to the edges of the potwash basket during washing. A number of rubber bands can also be linked together to secure larger items.



GD 130 COLLAPSIBLE COMBI TABLE

PART NO. 19570

Fit one or more tables to the front or any of the sides of the machine to create a smoother workflow in the washing-up area. Save time as this can be folded up when necessary and then opened out again when you need it.



GD 60 WASTE SCRAPER*

PART NO. 21838

The waste scraper is used to remove food debris before washing up. Ensures good results and keeps the water cleaner for longer.

Accessories marked * are included in the standard delivery.

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.

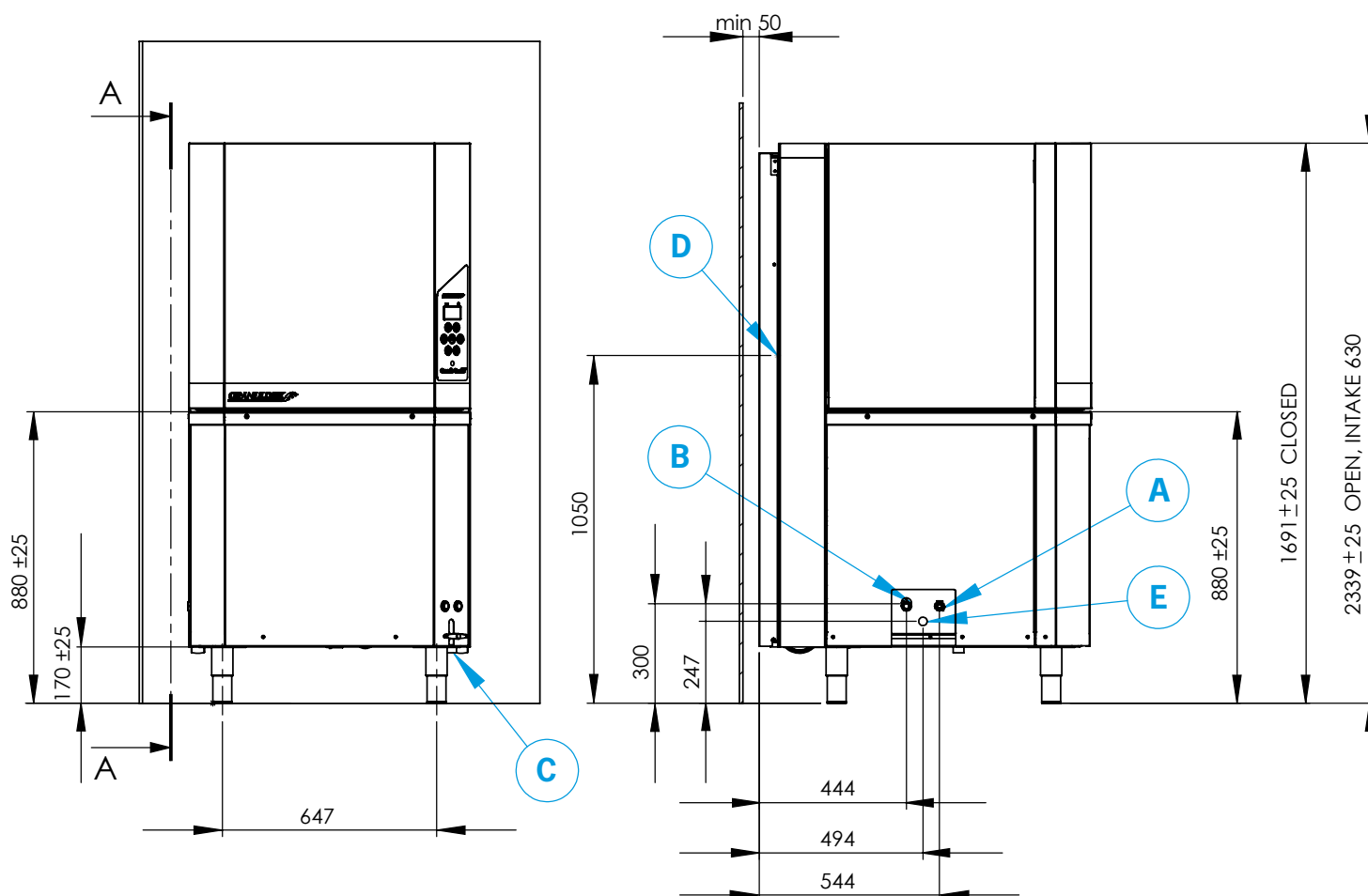
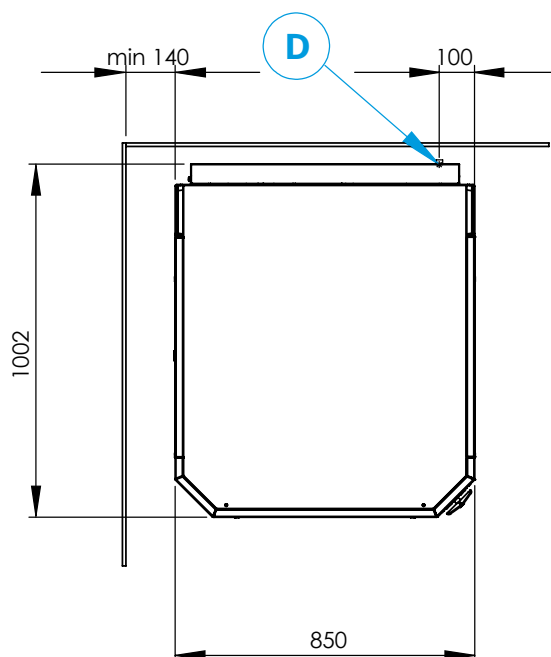
C = Drain ø 32 mm. 170 mm from floor.
Vertical pipe, capacity min 50 L/min.

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

E = Electrical connection (technical data on page 10
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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www.granuldisk.com