 SWEDISH INNOVATION, QUALITY & DESIGN.



# ***NO PRE- WASHING CONCEPT™***



**GRANULE GASTRO®**

EXTRA POWERFUL FOR KITCHENS USING  
A HIGH VOLUME OF GN TRAYS.

**GRANULDISK®** 

# GRANULE GASTRO®

Granule Gastro® is a pass through No Pre-Washing™ pot washer that provides an efficient, flexible workflow in the kitchen and is ideal for Gastronorm-based kitchens, as it has a high capacity for 65 mm GN1/1 containers.

Integrate Granule Gastro with a tabling system for most optimal results.

GRANULE GASTRO® INCORPORATES THE INNOVATIVE GRANULE TECHNOLOGY™  
AND ELIMINATES THE NEED TO PRE-WASH.



#### LESS CHEMICALS.

Saves up to 3.5 litres per day  
- up to 1,000 litres per year



#### LESS WATER.

The ECO programme saves up to  
1,600 litres per day and up to  
480,000 litres per year



#### LESS ENERGY.

Saves up to 58.2 kWh per day -  
up to 17,460 kWh per year



#### LESS TIME.

Pre-washing eliminated -  
clean pots and pans in 2 minutes



#### HIGH CAPACITY.

Up to 6 GN1/1 or GN1/2 per cycle  
- up to 156 GN1/1 or GN1/2 per hour  
(max. depth 65 mm)



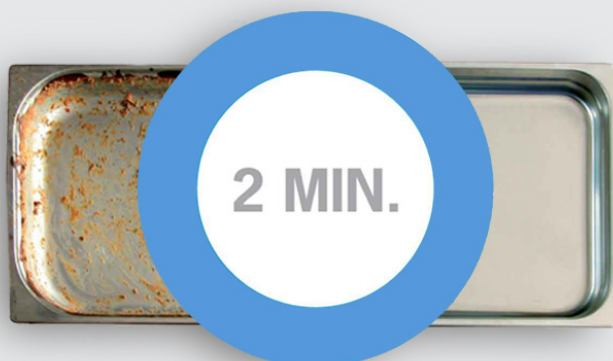
#### FOOD SAFETY.

All wash programmes comply  
with the hygiene guidelines of the  
DIN 10512 standard



#### USER-FRIENDLY DESIGN.

Eye-level control panel.  
Large buttons and clear symbols.  
Reminders and messages on the display.  
Automatic hood.  
USB port for export of HACCP log files.



power  
**GRANULES®**

*The savings above are based on a sample site preparing 600 meals per day and 300 operational days per year. The comparison features manual washing in sinks compared to Granule Gastro ECO cycle.*



### WASH IT LIVE!

Want to see Granule Gastro® in action?  
Visit a Live Wash™ - read more at  
[www.granuldisk.com/livewash](http://www.granuldisk.com/livewash)

## GRANULE GASTRO® - STANDARD EDITION.

Granule Gastro comes with carefully selected standard accessories and loads most of the GN range. To fit more wash ware and customise the solution to your needs, simply add one or more smart accessories.

## INSTALL WITH TABLING.

Granule Gastro is a pass through solution and needs to be installed with infeed and outfeed tabling to function optimal

Granule Gastro can be installed either in a corner or straight configuration and tabling can be connected on either the left or right side, or to the front of the machine.

### Need extra surfaces or added flexibility?

Add a collapsible Folding Table or a mobile Trolley for Wash Basket from our accessories range. See next page.

*Tabling is not sold by GRANULDISK. For recommendations and guidelines regarding tabling for Granule Gastro, please speak to your certified GRANULDISK dealer.*



# ACCESSORIES.

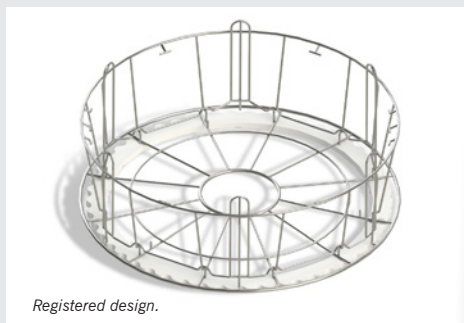
Granule Gastro® can be further customised to fit your unique needs by adding one or more smart accessories and inserts.

## STANDARD WASH BASKET.

Art no. 26426

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

(Included.)



## WASH BASKET WITH BOTTOM GRID.

Art no. 26140

For customers that washes items from the Gastronorm range, but also have a larger mix of other items. The bottom grid prevents handles etc. from slipping through the bottom of the basket.



## HOLDER FOR BOWLS & POTS WITH INTEGRATED LADLE HOLDER.

Art no. 13756

To be placed inside standard wash basket (19999).

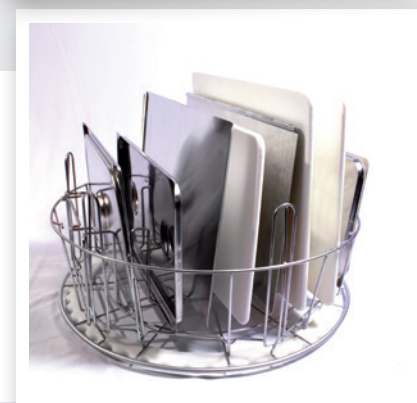
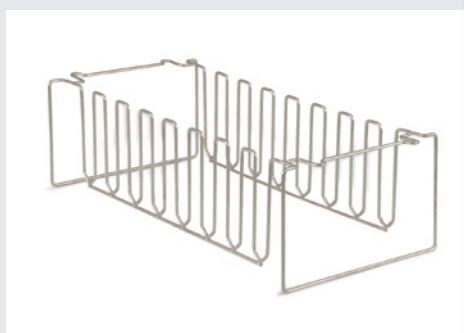
Capacity: up to 5-6 bowls or pots  
Height of ladles max. 500 mm.



## INSERT FOR TRAYS, GRIDS, LIDS, CUTTING BOARDS ETC.

Art no. 19992

To be placed inside standard wash basket (19999). Holds 2 GN 2/1 or, 6 baking trays 600 x 400 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.



## MULTIFLEX HOLDER FOR SAUCEPANS, SMALL BOWLS, SIEVES.

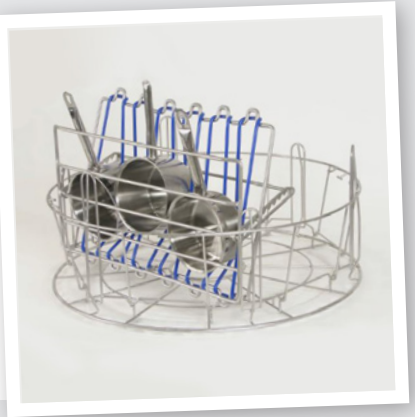
Art no. 20554

To be placed inside standard wash basket (19999).

Capacity: up to 3–4 saucepans or up to 4–5 small bowls, sieves etc.



Registered design.



## 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.



## FLEXIBLE POT HOLDER.

Art no. 25188

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



## FOLDING TABLE.

Art no. 19570

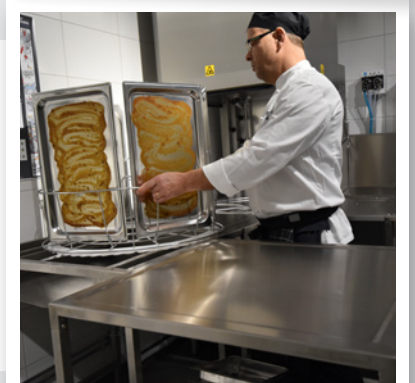
Can be installed on the front or on side. 780 x 780 mm.



## TROLLEY FOR WASH BASKET.

Art no. 24637

Maximises flexibility and flow and enables an ergonomic way of working.





# GRANULE GASTRO® TECHNICAL DATA.

## GENERAL.

Design	Hood-type pot washer, pass through model and rotating basket.
Outer dimensions (H x W x D)	2 339 mm (± 25) x 850 mm x 1 002 mm
Loading volume	220 litres (Ø 700 x H 570 mm)
Weight (filled / empty)	403 kg / 304 kg
Wash tank volume	83 litres
Rinse water volume	4 litres (ECO programme) 8 litres (Short / Normal programme) <i>To achieve 3,600 HUE in accordance with NSF/ANSI 3, 8 litres is necessary.</i>
Granule volume	8 litres
Wash water temperature	65 °C
Rinse water temperature	85 °C
Sound pressure level	< 70 dB (A)

## PROGRAMMES & CAPACITY.

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. / normal capacity per hour (normal capacity incl. handling)	156 / 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.

## ELECTRICAL CONNECTION.

Voltage**	3~ 400 V, 415 V/50 Hz + PE / 3~ 230 V/50 Hz + PE
Fuses (at max output 11.9 kW)	25A (400 V, 415 V) / 40A (230 V)
Fuses (at max output 16.9 kW)	32A (400 V, 415 V)
Max output (hot fill)	11.9 kW
Max output (cold fill)	16.9 kW
Wash pump motor	2.6 kW
Rinse pump motor	0.37 kW
Heater wash tank*	9 kW at max output 11.9 kW (14 kW at max output 16.9 kW)
Heater rinse tank*	9 kW at max output 11.9 kW (14 kW at max output 16.9 kW)
Enclosure rating	IPX5

## WATER CONNECTION.

Hardness / Connection	Total hardness: 3-7 °dH, 5-12 °TH, 53-125 PPM / ¾" BSP male (DN20) <i>Note: reversed osmosis/distilled water must not be used.</i>
Connection A	11.9 kW unit: 1-6 bar, 15 l/min, 55-65 °C (Hot fill) 16.9 kW unit: 1-6 bar, 15 l/min, 5-65 °C (Cold fill, optional)
Connection B	11.9/16.9 kW unit: 1-6 bar, 15 l/min, < 20 °C 11.9/16.9 kW with Steam reduction (option): 3-6 bar, 15 l/min, <20 °C

## DRAIN & VENTILATION.

Ventilation with steam reduction	150 m³/h
Ventilation without steam reduction	400 m³/h
Heat emitted to room with steam reduction (total/sensible/latent)	1.2 kW / 0.4 kW / 0.8 kW
Heat emitted to room without steam reduction (total/sensible/latent)	1.6 kW / 0.4 kW / 1.2 kW
Drainage pipe	Pipe Ø 32 mm
Drain	Capacity requirement 50 l/min. No drain pump, gravity drain. <i>The machine must not be placed directly over a drain.</i>
Detergent and rinse aid	Required. 230 VAC signal is available from a separate box. Max. load total 0.5 A.

\* Never operate simultaneously.

\*\* For all available voltage options, please turn to your sales representative or consult a valid pricelist.

\*\*\* 30 sec longer with steam reduction.

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



## VOLTAGE OPTIONS.

Cannot find your special requirements in the list? All GRANULDISK pot washers are built to order and can often be customised to fit specific voltage conditions.

What are your needs?

Talk to your GRANULDISK sales representative or your preferred Certified GRANULDISK Sales Partner for more information about customisations.



## TABLING.

Granule Gastro® is a pass through solution and needs to be installed with infeed and outfeed tabling to function optimally.

Talk to your GRANULDISK sales representative or your preferred Certified GRANULDISK Sales Partner for more information.



## STEAM REDUCTION.

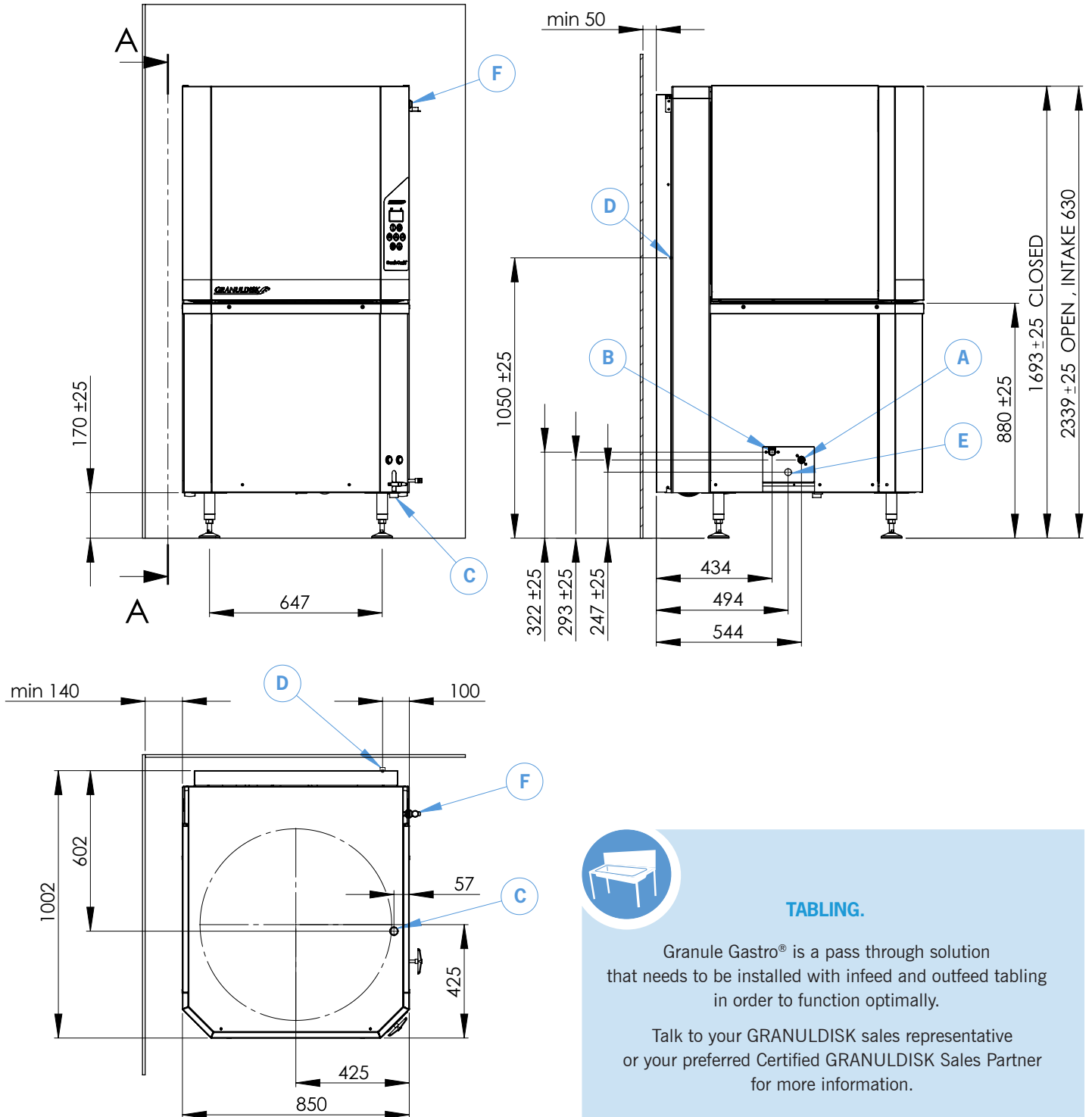
Ensure a more pleasant working environment for staff and lower the ventilation demands in the area by adding steam reduction to your solution.

Talk to your GRANULDISK sales representative or your preferred Certified GRANULDISK Sales Partner for more information about steam reduction for Granule Gastro®.

# GRANULE GASTRO® INSTALLATION.

(A/B) Water inlet. (C) Drain. (D) Detergent/drying agent connection. (E) Electrical connection. (F) USB port.

See previous page for details.



(mm)

**GRANULDISK®**

[www.granuldisk.com](http://www.granuldisk.com)