



Granule Gastro®



– best choice for Gastronorm based kitchens

GRANULE GASTRO® IS DEDICATED to gastronorm-based kitchens such as:

- Schools
- Retirement homes
- Small cook-chill kitchens
- Staff canteens etc.

Most of our Granule Gastro® customers prepare up to 800 meals a day, and most of their cooking is done in GN containers. They are pleasantly surprised with the handling of the Granule Gastro®, which is a pass-through machine and is designed to be fitted with entry and exit tables or foldable combi tables. These tables facilitate the separation of clean and dirty items, thereby ensuring good hygiene.

Lots of capacity in 1 m²

High capacity

“No time to waste!” Many of our customers want to improve workflow in their kitchen to make them more efficient and flexible.

The Granule Gastro® is a high capacity machine: you can wash up to 156 x 1/1 GN containers (65 mm deep) per hour. Clean Gastronorms are returned more quickly to the kitchen. Moreover, the operator can do other tasks while the machine is running a wash cycle.

Compact machine

The Granule Gastro® is very adaptable and can fit almost any kitchen configuration: against a wall, in a corridor, in a corner. Moreover, as this is a pass-through machine, it naturally separates clean and dirty areas.



Two options available for you

Thanks to the design with a hood, the machine can be placed just about anywhere in your kitchen; even in a corner or against a wall. Use both entry and exit tables to make the system as efficient as possible. This allows you to use two baskets with ease and wash up the contents of one while filling or emptying the other.

- **AGAINST A WALL** Suitable for narrow spaces such as in corridors, as this model has no doors to take up space.
- **IN A CORNER** A solution that takes up a minimum of space and places the machine out of the way of the rest of the kitchen.
- **PRODUCTION AREA** This machine can be placed near (or even in) the production area of the kitchen.



Against a wall



In a corner

e inside

... efficiency

GRANULDISK® offers the highest level of efficiency to one of the most thankless areas of the kitchen.

... environment

Save on nature's resources with GRANULDISK®; cut your energy, water and detergent consumption by half*.

... ensured hygiene

A temperature of 72 °C on the surface of washed items guarantees hygienically clean pots and pans.

... ergonomomy

Enjoy a dramatically improved working environment and lighter working day.

Clean in 2 minutes – No Pre-washing



... extra time

Spend 1 hour cleaning up to 156 GN 1/1 with Granule Gastro® - instead of more than 1 day cleaning them by hand.

... economy

It pays to invest in a GRANULDISK® machine - faster than you might think! Our customers often have a pay off time that is well within 24 months.



... **learn more** about our machine range, all the green savings and GRANULDISK® ware washing solutions at www.granuldisk.com or in the collected GRANULDISK® brochure.

* in comparison with 4 hours manual potwashing/day



Technical specifications

Weight	403 kg (filled machine)
Tank volume	83 litres
Granule amount	8 kg
Wash water temperature	65 °C
Rinse water temperature	85 °C
Rinse water volume (litres/ wash programme)	Eco programme: 4 litres Short/Normal programme: 8 litres To achieve 3600 HUE according to NSF/ANSI 3 – 2007 hygiene guidelines, 8 litres is necessary.
Wash programmes, without/with Granules	Eco 2 min. / 2 min. Short 2 min. 40 s. / 3 min. 10 s. Normal 4 min. 40 s. / 5 min. 10 s.
Time for steam reduction	30 s. (Short/Normal Programme)
Loading volume	220 litres Ø 700 h 570 (mm)
Capacity	6 GN 1/1, 65 mm deep, or 3 GN 1/1 200 mm and 3 GN 1/1 65 mm or the equivalent in other utensils
Max capacity/h	156 GN 1/1
Normal capacity/h	120 GN1/1
Voltage	3 ~ 400 V 50 Hz (standard) Other Voltage available on request
Fuse	25 A (cold water option 32 A)
Maximum power	11.9 kW (cold water option 16.9 kW)
Wash pump motor	2.6 kW
Rinse pump motor	0.37 kW
Wash-/Rinse tank element*	9 kW (cold water option 14 kW)
Encapsulation class	IP 55
Hot water connection	1/2" (DN 15), 55-65 °C, 3-10 °dH
Water pressure/flow h.w.	1-6 bar /15 litres/min.
Cold water connection	1/2" (DN 15), 3-10 °dH
Water pressure/flow c.w	1-6 bar /15 litres/min (With option steam reduction 3-6 bar)
Detergent and rinse agent	230 VAC signal in separate connection box.
Recommended ventilation capacity	Machine without steam reduction: 500 m³/h Machine with steam reduction: 150 m³/h
Outflow	Pipe Ø 32 mm
Drain	Required capacity 100 litres/minute The machine should not be placed directly above the drain.

* Not in use simultaneously



PowerGranules® have been specially developed to be used with GRANULDISK® products. Not only will they extend the lifespan of your machine, but also make your pots and pans visibly and hygienically clean!

PowerGranules are made from a material which has been approved for use in contact with food, and are also harmless to ingest. The unique mix of sizes and material composition also gives better removal rates, leaving you with exceptional results!

8 kg bucket: ref.no 19833 **20 kg bucket:** ref.no 19834

Accessories

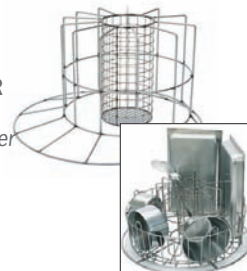
GD 102 STANDARD WASH BASKET FOR GN-CONTAINERS

Wash basket for GN containers. Capacity; 6 GN 1/1, 65 mm, or 3 GN 1/1 200 mm deep and 3 GN 1/1 65 mm. Equipped with small hooks, which enables small containers to be loaded directly into the basket. (ref. no. 19999)



GD 750 SAUCEPANHOLDER WITH LADLE HOLDER

Holder for pots, casserole dishes, bowls and such. Washes containers with 60 - 170 mm depth. The holder is placed in standard wash basket 19999. The net basket in the centre supports ladles, whisks etc. (ref. no. 13756)



(basket not incl. with delivery)

GD 754 FLEXIBLE POT SUPPORT

With this rubber band it is easy to fix larger pots or mixing bowls in the wash basket. Simply attach the hooks to the side of the basket. (ref. no. 13789)



(basket not incl. with delivery)

GD 150 MULTI-PURPOSE INSERT FOR LARGE GN AND TRAYS

Multipurpose insert for GN 2/1, baking trays, grids, chopping boards and GN 1/1 lids. (ref. no. 19992)



(basket not incl. with delivery)

GD 152 MULTIFLEX HOLDER

Accessory for loading 3-5 saucepans, small bowls, sieves etc. (ref. no. 20554)



(basket not incl. with delivery)

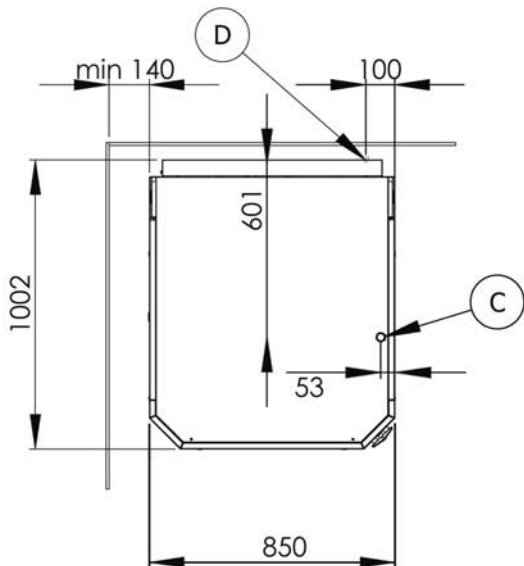
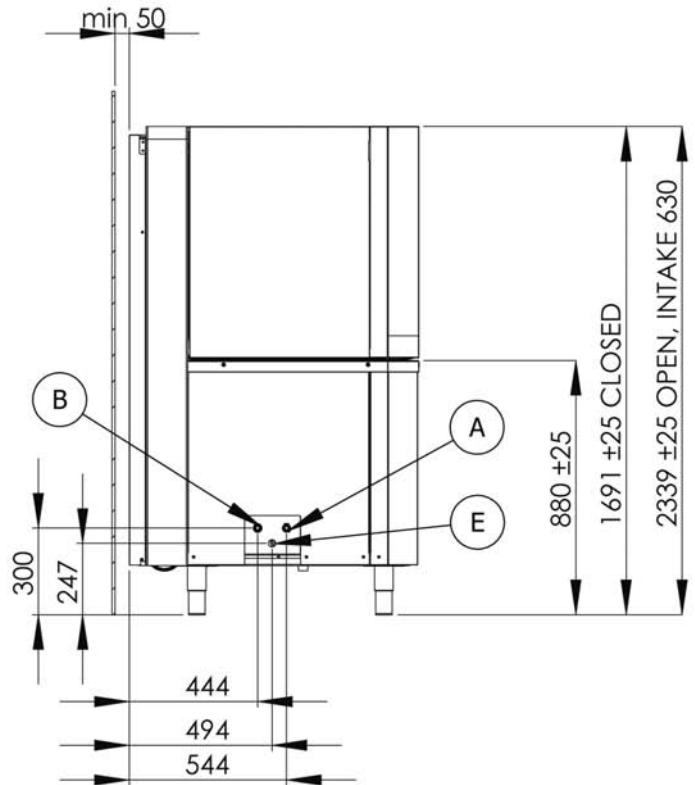
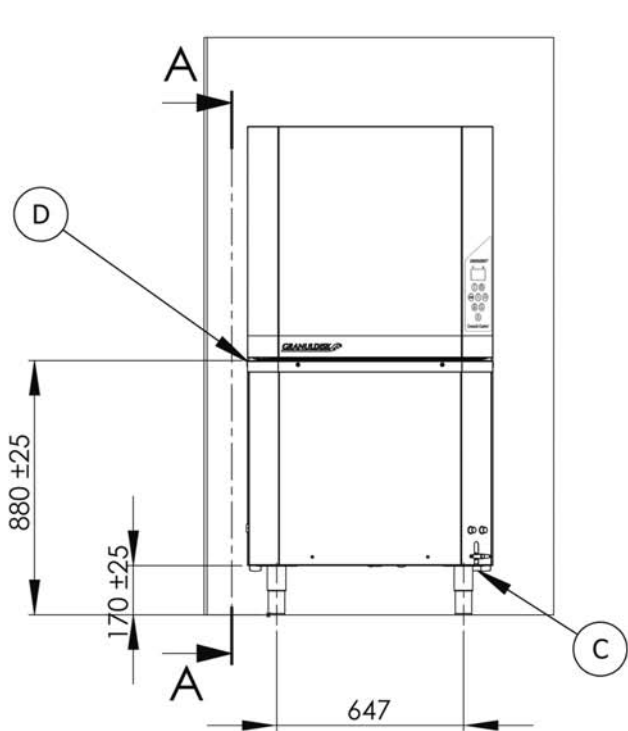
**More accessories available
learn more at www.granuldisk.com**





Installation drawings

(mm)



- A = Hot water 55-65 °C, 3-10 °dH
- B = Cold water 3-10 °dH
- C = Drain Ø 32 mm. 170 mm from floor.
Vertical pipe.
- D = Detergent connection
- E = Electrical connection