

LP1 MAXXI PLUS

PASS-THROUGH
POTWASHER

DIHR
we mean clean

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We introduce the new versatile pass-through potwasher, an innovative product designed to simplify the washing of objects of different sizes in an easy-to-use and efficient way. Equipped with a large basket of 600 x 500 mm, these machines can accommodate plates, glasses, pans and other objects, ensuring impeccable results. Thanks to customizable washing programs, an advanced technology, this model guarantees perfect results

in a short time, saving energy and water. A robust and resistant structure allows to last over time and offers high performance even after numerous uses. Whether you need to wash dishes in a restaurant, a bar or a canteen, the multipurpose pass-through potwasher is the ideal choice to ensure a more efficient management of your time.



FEATURES

STANDARD

- Basket 600 x 500 mm
- Useful height 450 mm
- PLUS electronic: 4 customizable cycles
- Easy and intuitive electronic control panel
- Double skin insulated hood
- Deep tank
- Double tank filters, with dirt collection system and pump filter (improved system for a better filtration of the wash water)
- Self-cleaning vertical pump to avoid water stagnation: perfect hygiene
- Water consumption and working time control system
- Easy to access for maintenance
- Anti-drop roof panel
- Easily removable basket support
- Linear or corner layouts
- Self-cleaning cycle
- Peristaltic rinse aid dispenser included with dosage adjustable from the control panel
- The PLUS system grants a constant rinse temperature and pressure

OPTIONS

- ENERGY SAVING HR system: heat recovery and steam condenser
- DA: built-in water softener with automatic regeneration
- CONNECTIVITY remote control compliant with the HACCP norms
- Remote control panel available on request instead of the standard control panel

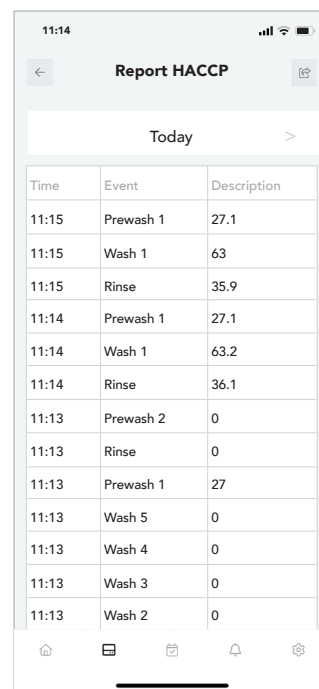
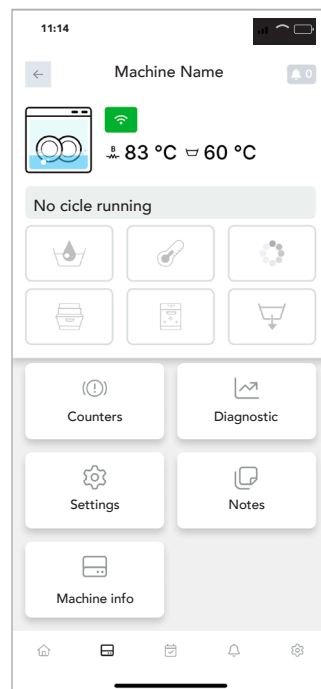
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CONNECTIVITY 4.0 & APP

WHEREVER YOU ARE...
YOUR DISHWASHER, JUST A CLICK AWAY

You will be constantly connected to the machine to monitor the work phases, review any eventual alarm and configure remotely the operating parameters according to your needs. Compliant with HACCP norms. Thanks to our brand new App, you will have access to connected machines and all commercial and technical documentation.



View all the working parameters and event records, working hours and any problem at any time.



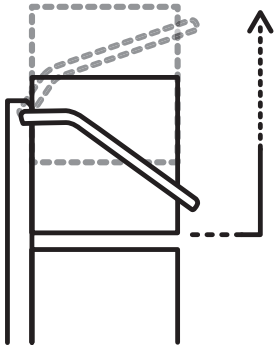
In case of problem, the machine promptly alerts you. The technician can intervene remotely to solve the problem or anticipate the needed parts for an on-site intervention.



A daily activity report is available with all the events related to the dishwasher in a detailed spreadsheet with HACCP data.



Our Connectivity system is a revolutionary device limiting and facilitating the eventual intervention of a technician who can anticipate the necessary parts to be replaced, saving time and money.



IMPROVED LIFT SYSTEM:

AUTOMATIC TWO-STEP HOOD LIFT AT THE END OF THE CYCLE

The hydraulic system has been replaced by an electric motor. Its simplicity limits maintenance and the formation of limescale. The latter, freeing up space, allows to add more options to the LIFT models such as the integrated automatic softener.

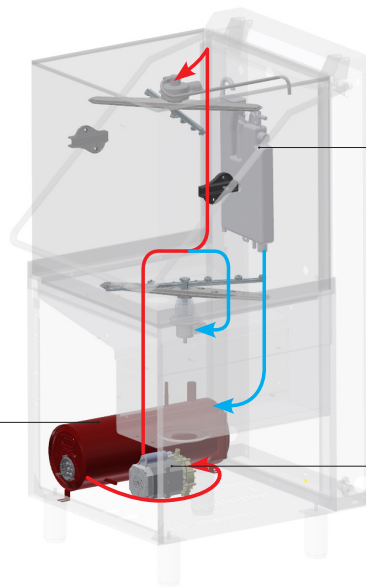
PLUS SYSTEM

GUARANTEED RINSE EVEN WITH LOW PRESSURE OF THE WATER INLET

We have developed an innovative rinsing system at constant temperature, consumption and water pressure, regardless of external conditions.

ATMOSPHERIC BOILER

The water temperature in the boiler remains constant at 85°C throughout the rinse, as the boiler refill only occurs once the rinse cycle is done.



BREAK TANK

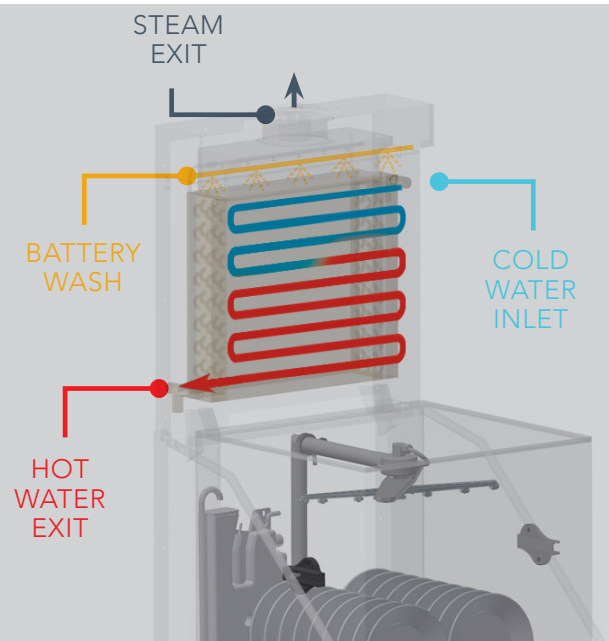
The Break Tank system prevents the heated water of the boiler to go back and mix with the fresh water supply.

RINSE PUMP

The water is sucked from the boiler through a rinse pump and is sent to the rinse nozzles. The correct pressure is ensured regardless of the water inlet pressure and temperature.

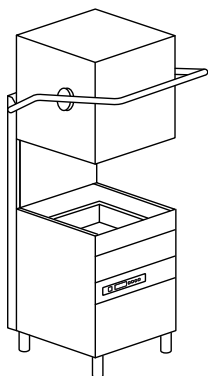
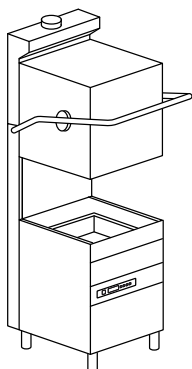
HR - ENERGY RECOVERY

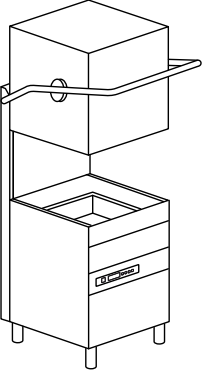




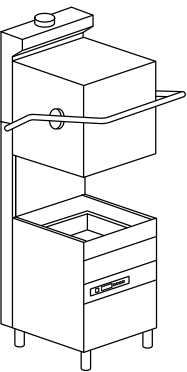




The ENERGY RECOVERY system uses the heat produced by the machine to preheat the inlet cold water (8-15 °C). This is an immediate saving on energy costs. Additionally, an optimal temperature in the dishwashing area is achieved as the air is no more affected by steam and humidity.



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Model	Voltage	Capacity	Dimensions	Code	
LP1 MAXXI PLUS ELECTRONIC 4 PROGRAMS					
	<p>RACK EQUIPMENT 1 X C136 1 X C137 1 X C86/A 1 X C139</p>	<p>400 V 3N ~ 50 Hz 10,5 kW</p>	<p>500x600 500x600 500x600</p>	<p>800x735x 1490/1961 H 120 kg</p> <p>600x400x25 H</p>	<p>LP1 MAXXI PLUS</p> <p>LP1 MAXXI PLUS DA</p>
LP1 MAXXI HR PLUS ELECTRONIC 4 PROGRAMS					
	<p>RACK EQUIPMENT 1 X C136 1 X C137 1 X C86/A 1 X C139</p>	<p>400 V 3N ~ 50 Hz 10,5 kW</p>	<p>500x600 500x600 500x600</p>	<p>800x735x2162 H 150 kg</p> <p>600x400x25 H</p>	<p>LP1 MAXXI HR PLUS</p> <p>LP1 MAXXI HR PLUS DA</p>

Model	Voltage	Capacity	Dimensions	Code
LP1 MAXXI PLUS LIFT ELECTRONIC 4 PROGRAMS 	400 V 3N ~ 50 Hz 10,5 kW	500x600  500x600  500x600 	800x735x 1490/1961 H 120 kg  600x400x25 H	LP1 MAXXI PLUS LIFT LP1 MAXXI PLUS LIFT DA
LP1 MAXXI HR PLUS LIFT ELECTRONIC 4 PROGRAMS 	400 V 3N ~ 50 Hz 10,5 kW HR: Cold water supply	500x600  500x600  500x600 	800x735x2162 H 150 kg  600x400x25 H	LP1 MAXXI HR PLUS LIFT LP1 MAXXI HR PLUS LIFT DA

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OPTIONS

Model	220-240 V 50 Hz	380-415 V 3N 50 Hz	220-240V 3 50 Hz	380-415 V 3 50 Hz	60 Hz	440 V 3 60 Hz	XP Extra Power	PS Drain Pump	SA Automa- tized Drain	CONTROL Substitute remote control panel
LP1 MAXXI PLUS *	----	●	□	€	€	€	€	€	----	€
LP1 MAXXI PLUS DA *	----	●	□	€	€	€	€	€	----	€
LP1 MAXXI PLUS LIFT *	----	●	□	€	€	€	€	€	----	€
LP1 MAXXI PLUS LIFT DA *	----	●	□	€	€	€	€	€	----	€
LP1 MAXXI HR PLUS *	----	●	□	€	€	€	€	€	----	€
LP1 MAXXI HR PLUS DA *	----	●	□	€	€	€	€	€	----	€
LP1 MAXXI HR PLUS LIFT *	----	●	□	€	€	€	€	€	----	€
LP1 MAXXI HR PLUS LIFT DA *	----	●	□	€	€	€	€	€	----	€

- Standard
- Upon request
- Not available
- M** Multivoltage
- DA** Built-in automatic water softener
- *** All models are equipped with double skin insulated
- PLUS** Rinse with constant temperature and stabilized consumption

Water supply 55 °C

EAC label upon request

Option compatibility to be confirmed by the manufacturer after verification

HACCP Software and cables included

Model	DDE	DB	DBE	HACCP	CONN.	BT	WRAS	DVGW	PAP	PI	FLOAT
	Detergent Dispenser	Rinse-Aid Dispenser	Peristaltic Rinse-Aid Disp.	HACCP supervisor	Connectivity (HACCP)	Break tank	Wras	DVGW	Booster pump	S/S pumps	Probes Lack det. and rinse aid
LP1 MAXXI PLUS *	€	----	●	----	€	●	€	€	●	----	€/€
LP1 MAXXI PLUS DA *	€	----	●	----	€	----	----	----	●	----	€/€
LP1 MAXXI PLUS LIFT *	€	----	●	----	€	●	€	€	●	----	€/€
LP1 MAXXI PLUS LIFT DA *	€	----	●	----	€	----	----	----	●	----	€/€
LP1 MAXXI HR PLUS *	€	----	●	----	€	●	----	----	●	----	€/€
LP1 MAXXI HR PLUS DA *	€	----	●	----	€	----	----	----	●	----	€/€
LP1 MAXXI HR PLUS LIFT *	€	----	●	----	€	●	----	----	●	----	€/€
LP1 MAXXI HR PLUS LIFT DA *	€	----	●	----	€	----	----	----	●	----	€/€

PS Not available with 380-415 V 3 50 Hz and 440 V 3 60 Hz

XP In case of cold water supply for rinse 8 °C 55 °C, and without any heat recovery, the extra power option is mandatory. + 3000 W with standard voltage only, for other voltages please contact us. In case of cold water supply for rinse 8-15 °C, We recommend the heat recovery option.

WRAS - DVGW Booster pump included

DVGW Components prescribed by DVGW on request (check option compatibility with the manufacturer)

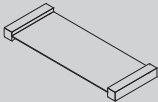
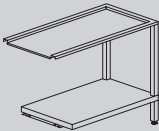
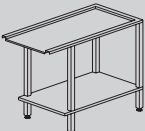
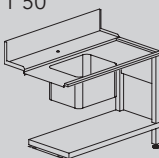
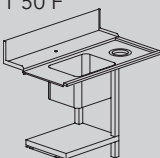
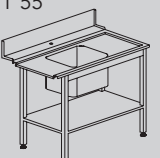
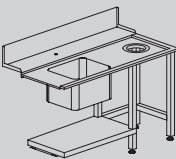
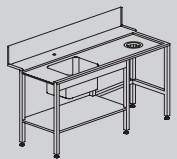
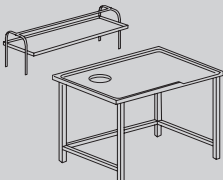

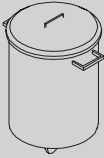
CONNECTIVITY Includes HACCP option. 10 year plan

HR Heat recovery (in case of cold water supply 8-15 °C)
The ENERGY RECOVERY system uses the heat produced by the machine to preheat the infeed of cold rinse water supply (8-15 °C)
Optimal air temperature in the dishwashing area thanks to the reduction of the steam and the humidity produced by the machine
HR possible in case of osmotic water supply, if the electrical conductivity is higher than 200 microsiemens

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ACCESSORIES

	Description	Capacity	Dimensions	Code	
	PLATE BASKET	22 plates large or pizza plates	600x500x115 H	C 136	
	LARGE MESH BASKET	Standard	600x500x115 H	C 137	
	TRAYS BASKET	Standard 12 trays For trays up to 47 cm wide or for 10 GN1/1 (max depth 2,5 cm)	600x500x115 H	C 138	
	TRAYS BASKET	Standard 6 pcs	620x500x160 H	C 139	
	SAUCER HOLDER	12 saucers	300x100x90 H	10728	
	CUTLERY BASKET		Ø 120x120 H	15060	
	SPATULA BASKET	Standard (1 pcs)	150x150x250 H	C 86/A	
	WATER SOFTENER	12 l	Ø 200x500 H	D 1	
	AUTOMATIC WATER SOFTENER	12 l (max 800 l)	315x510x685 H	D 2	
	SHELF	Only for exit	600x510	T 10 *	
	TABLE		650x510x860 H	T 28 *	

	Description	Capacity	Dimensions	Code	
	HOOD CONNECTION SHELF			KIT DUO	
T 34 A - T 34 B 	T 35 	TABLE	700x590x860 H 1200x590x860 H 1200x590x860 H	T 34 A * T 34 B * T 35 *	
T 50 	T 50 F 	T 55 	Sink 500x400x270 H	1200x730x860 H 1200x730x860 H 1200x730x860 H	T 50 * T 50 F * T 55 *
T 80 	T 80 E - T 90 	Sink 500x400x270 H	1500x730x860 H 1500x730x860 H 1800x730x860 H	T 80 * T 80 E * T 90 *	
	SHELF		1515x620x660 H 2315x620x660 H	M 16** M 24**	
	GRADING TABLE WITH RUBBER RING	Waste hole and special dimensions upon request	1600x1000x850 H 2400x1000x850 H	TC 16** TC 24**	
	FLEXIBLE SHOWER complete with mixing group and lever tap, to be fixed to the wall		1000 H	D 01	
	FLEXIBLE SHOWER complete with mixing group and lever tap, to be fixed to the wall and intermediate tap		1000 H	D 02	
	STAINLESS STEEL WASTE BIN	Basic model	Ø 400x570 H	P 01	
		With wheels	Ø 400x570 H	P 02	
		With wheels and pedal board	Ø 400x570 H	P 03	

* Wooden cage +2% minimum + €
Special dimensions for tables upon request
Tables shown in right-to-left version

* Standard tables for linear installations. For tables positioned in front of the machine, a special table must be designed.
Do not hesitate to contact us for more information.



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an Ali Group Company



The Spirit of Excellence