

# waveco®

next cooking generation

## waveco® roll-in model

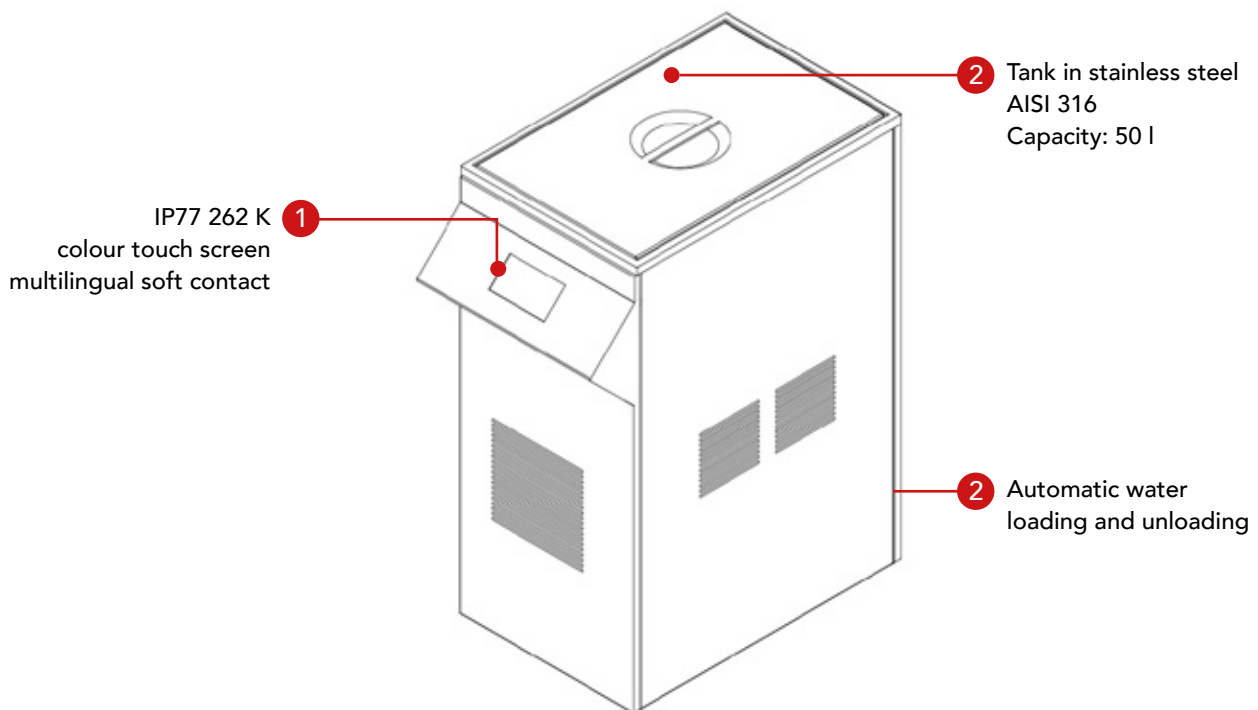
### TECHNICAL SPECIFICATIONS

### Information about the roll-in model

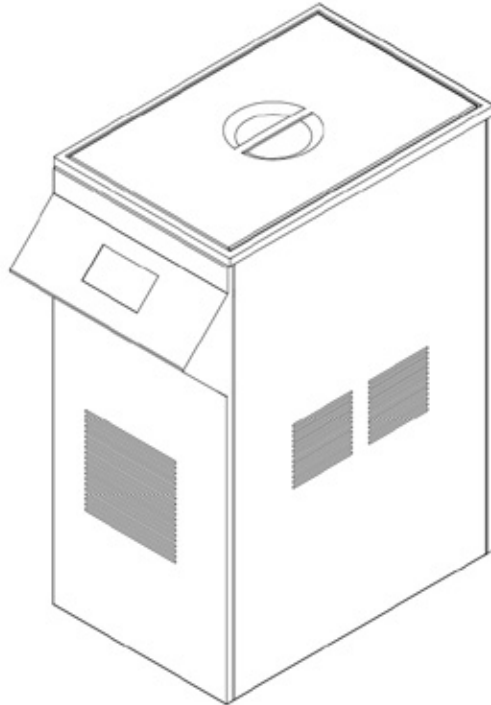
Automatic and functional, it is the most adaptable **waveco®** model.

Its roll-in structure and limited dimensions allow for an easy positioning, making it particularly suitable for the catering and banqueting services.

Thanks to its automated water supply and drain system, you can use it in a fully programmable way.



**waveco®** roll-in model  
**SAFETY STANDARDS AND PRECAUTIONS**



**CAUTION:** Read the instructions inside the box carefully before connecting the machine to the mains supply.



**DIRECT HEAT SOURCES**

**Heat source precaution**

Do not place the machine near direct heat sources or under sunlight.



**POWER SYSTEM**

**Power system precautions**

Do not place the machine near liquid-spraying systems, do not tamper with the power plug.

## Standards

**waveco®** meets the highest quality standards in terms of occupational health and safety and uses harmless materials and technologies to human health. For more information about self-certifications, refer to the applicable industry regulations included in the use and maintenance booklet.

MADE IN ITALY

**waveco®**  
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## DIMENSIONS

**Max length:** 400 mm

**Depth:** 710 mm

**Height:** 895 mm

**Weight:** 60 kg without the box

## HYDRAULIC FEATURES

**Maximum capacity:** 50 l - Stainless steel AISI 316 tank

**Drain system:** automatic with water supply and drain levelling through taps which are compatible with all standard pipes.

**Water system:** Water hoses in stainless steel AISI 304

**Hydraulic safety system:** Optoelectronic sensor for water level inside the tank.

## SUPPLY AND POWER

**Ultrasonic power:** MAX 1.0 KW

**Resistor power:** MAX 2.23 KW

**Power rating:** MAX 3.4 KW

**Power supply:** 230 V 50 Hz - 100 V 50/60Hz - 115V 50/60Hz

**Caution:** waveco<sup>®</sup> uses combined energy cycles; the total power value is purely indicative; for the actual consumption, refer to the value of each cycle.



**waveco®** roll-in model  
**PRELIMINARY INSTALLATION INSTRUCTIONS**

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Before you buy, you should know that...

**Introduction**

**waveco®** comes with a detailed instruction manual. For information about the installation, please refer to the "Use and maintenance booklet" supplied with the machine.

**Warnings**

**waveco®** needs power systems which meet regulations and fit the rating of the equipment to be installed (voltage [V], frequency [Hz], power [W]).

**Positioning**

**waveco®** must not be placed in enclosed spaces, at high temperatures and with low ventilation, in direct sunlight or near heat sources.

This **waveco®** model is equipped with a 180° revolving wheels which allows to easily move and place it in every work environment. It is recommended to place **waveco®** on a surface that can bear the load and is not subject to vibrations.

**Power connection**

**waveco®** can be directly connected to the mains supply using the 2.6 m-long power cable with 16A Schuko plug supplied with the machine.

**Water supply connection**

This **waveco®** version has an automatic drain system. The machine is supplied with a ½ threaded inlet hose and a 30 cm-long threaded ½ drain hose, from which you can make your water outlets.

**Caution**

**waveco®** needs the plug to be always accessible, even after installation. If you are planning to install the machine in a confined space and the plug is not easily accessible, the power grid should have omnipolar disconnection switches with a contact opening that allows current cut-off.

**waveco®** is equipped with a safety system that detects electrical tampering; under no circumstances the power cable cannot be cut off or tampered with.

For proper installation, place the machine so that it is far enough from liquids, sharp or hot objects and corrosive substances.