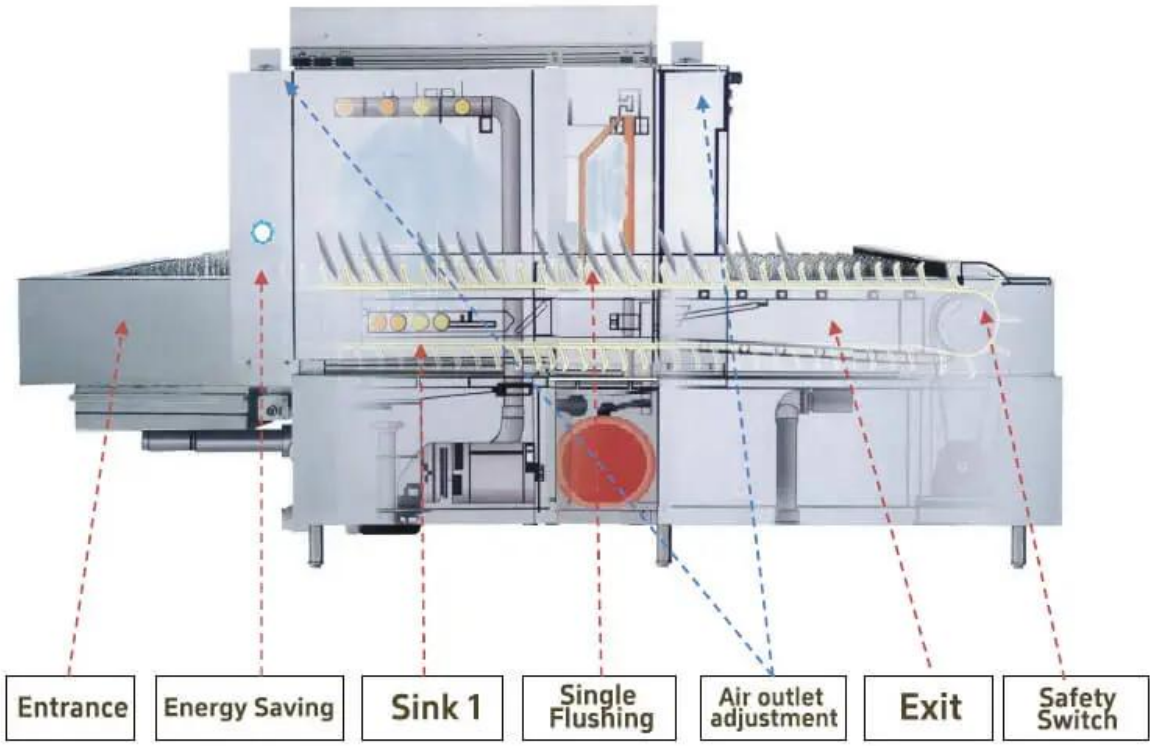
Brand	V-TAI
Description	Mini Flight Dishwasher
Model	VT-AE-C1Em
Origin	China



(**The Picture of the machine is for reference only**)

Applicable venues: restaurants with more than 800 people, social catering, employee canteens, school canteens, etc.

Product function: washing bowls, plates, cups, trays, knives and forks and other tablewar.

Conveyor speed: 0-4 m/min
Recommended speed: 1.5 m/min

Maximum washing capacity: 8640 dishes/hour (8-inch dishes)
Recommended washing capacity: 3240 dishes/hour (8-inch dishes)

Parameters:

- Type: 1 Tank + 1 Rinse
- Machine dimension: 2550*910*1650mm
- Loading Dimension: 530*420mm
- Capacity: 1.5-4.0m/Min @ 240Racks/hr
- Rinse Usage: 5L/min
- Wash Pump Power: 1.5kW
- Wash Tank Heater: 9kW
- Booster Heater: 36kW
- Conveyor Motor: 0.4kW
- Power Supply: 380V/3N 50HZ
- Steam Supply: 70kg/hr
- Electrical Loading: 46.9kW / 2kW

Mini Flight type Conveyor dishwasher

This state-of-the-art mini flight dishwasher is engineered for efficient and reliable cleaning of a wide variety of tableware and utensils in high-throughput environments. It incorporates user-friendly controls, robust construction, and advanced features for optimal performance and ease of maintenance.

Key Features:

1. **Intuitive Control System:** Featuring a simple and easy-to-use mechanical control system with single-button operation. Conveniently located one-touch button switches are positioned at both the entrance and exit ends of the machine for seamless operation.
2. **Superior Thermal Insulation:** The ceiling, walls, and doors of the wash chamber are constructed with a double-layer stainless steel plate structure, providing excellent thermal insulation to minimize heat loss and enhance energy efficiency.
3. **Easy-to-Maintain Residue Filter:** The residue filter is designed for quick and easy disassembly and cleaning, ensuring optimal hygiene and performance.
4. **Intelligent Energy-Saving System:** Equipped with an infrared induction automatic energy-saving system that activates the machine only when items are detected, reducing energy consumption during idle periods.
5. **Versatile Conveyor System:** The machine features an ultra-wide conveyor belt, accommodating a diverse range of tableware and kitchen utensils to meet various

cleaning requirements. The conveyor system also includes a CE-certified variable frequency control system. A touch sensor is located at the end of the conveyor to prevent items from falling off. The crawler-type belt utilizes a claw-shaped American standard design, and the drive motor is equipped with a micro-motion stop switch that immediately halts the conveyor in case of jamming, protecting the machine from damage. The conveyor system's chain sprockets, chain, and bearing housings are constructed from stainless steel for enhanced durability.

6. **Ergonomic and Protected Electrical Control Box:** The top-mounted electrical control box is positioned at eye level for convenient operation and inspection. This design also minimizes the risk of damage from kitchen moisture.

Operational Design:

- The final rinse water follows a counter-current flow principle, cascading from the final rinse zone towards the wash tank, maximizing heat and water utilization.
- The final rinse utilizes both upper and lower spray systems for comprehensive coverage.

Robust Construction:

- The main structural frame of the machine is constructed from SUS304 stainless steel with a thickness of 2mm. The central guide rail stainless steel frame also utilizes 2.0mm thick SUS304. Inspection doors are made of SUS304 stainless steel with an outer layer thickness of 1.5mm. All major components, including the machine body, water tanks, upper and lower wash arms, rinse arms, motor pumps, and impellers, are manufactured from stainless steel.

Equipped Features and Functions:

- (1) Built-in inlet water pressure gauge.
- (2) Final rinse booster heater water level protection switch.
- (3) Electrical control box includes motor under-phase and thermal overload protection switches.
- (4) All inspection doors are equipped with safety interlock switches that automatically cut off power when opened during operation.
- (5) Conveyor belt drive motor anti-collision power-off switch provides protection

in case of impact.

- (6) Each water tank is equipped with a float-type magnetic sensor for automatic detection of the tank heater operation or power cutoff.
- (7) Each water tank features an automatic water replenishment control system for maintaining optimal water levels or replenishing water in case of shortage, and includes a high-level overflow pipe. The temperature control switches are sourced from international brands with CE certification and feature an external LED temperature display.
- (8) The rinse tank employs a cascading rinse system with upper and lower rinse pipes. Water heated to 85°C ±3% in the final rinse section flows forward to the wash tank for use in the wash cycle.
- (9) The wash arms and nozzles are constructed from a single piece of stainless steel, featuring an upper and lower configuration of four wash arms each, along with anti-clogging concave spray orifices. These nozzles are engineered to deliver a water pressure exceeding 3 kg at a 30-degree spray angle, ensuring comprehensive coverage of all items being washed. The wash arm assembly is designed for easy tool-free removal, and the front end features a detachable end cap for convenient cleaning and maintenance.
- (10) Each water tank is equipped with stainless steel filters, debris baskets, drain rods, and pump suction inlet screens, all of which can be accessed and removed from the front of the machine.
- (11) The wash pump body and impeller are made of stainless steel and feature a removable stainless steel anti-clogging screen at the pump inlet to prevent debris from being drawn in.
- (12) Solenoid valves are sourced from MTX brand and are CE certified.
- (13) Built-in fuse-less circuit breaker for power protection.
- (14) Major electrical components, including contactors, start/stop switches, and time relays, are sourced from the international brand Schneider (France) and are CE certified.
- (15) Water curtains are required at the inlets and outlets of each tank and equipment section to prevent water splash.
- (16) The conveyor belt is equipped with a CE-certified variable frequency control system. A touch switch at the end of the conveyor prevents tableware from falling. The crawler-type belt features a claw-shaped American standard design. The drive motor is equipped with a micro-motion stop switch that immediately

halts the conveyor in case of jamming, protecting the machine.

- (17) A removable debris collection tray is located at the inlet end, and a cleaning port is provided at the outlet end for easy maintenance.
- (18) A dedicated inspection door is provided for the wash tank, equipped with a safety interlock switch to facilitate cleaning, maintenance, and repairs.
- (19) An indicator light illuminates when the equipment has completed water filling and heating and is in standby mode.
- (20) The final rinse utilizes both upper and lower spray systems for thorough rinsing.
- (21) The conveyor system's chain sprockets, chain, and bearing housings are constructed from stainless steel for enhanced durability and longevity.