



LAVASTOVIGLIE / LAVABICCHIERI
DISHWASHERS / GLASSWASHERS

EVO



La Linea Evo Omniwash presenta un'ampia gamma di lavabicchieri e lavastoviglie elettroniche. La linea nasce dal modello EVO 3500, con cesto da 350mm, che offre eccellenti risultati di lavaggio in spazi ridotti. Le apparecchiature della Linea Evo rispondono perfettamente ad esigenze di semplicità d'uso, bassi costi di utilizzo e lunga durata.

The Omniwash Evo range is a new range of electronic undercounter glasswashers and dishwashers. The range starts with the Evo 3500, a 350mm basket size machine. It delivers fast performance in very small spaces. Evo is designed to deliver consistent washing results while being easy to use and with low running costs. Each model in the Evo range is designed and built to deliver a long, durable lifetime.

4 punti di forza key features

Pulito perfetto
Clean consistent result



Facile da usare
Easy to use



Basso costo
Low running cost



Lunga durata
Long durable lifetime



Una gamma flessibile per ogni spazio

La Linea Evo Omniwash è la risposta ideale per qualsiasi spazio. Il modello Evo 3500, con cesto 350mm e altezza di soli 669mm è perfetto per l'installazione in piccoli ambienti. Il modello Evo 4000, con cesto 400mm, occupa invece un'altezza di soli 719mm. In locali dove lo spazio lo permette, il modello Evo 5000, con il suo cesto da 500x500mm, è l'ideale per una produzione oraria di circa 30 cicli.

A flexible range for every space

There is a member of the Evo range to suit all undercounter space requirements. For very small locations choose the Evo 3500, a 350mm basket size machine with a height of only 669mm. The Evo 4000 is a 400mm basket size machine that requires only 719mm of height. If space allows for a larger machine, then the Evo 5000 delivers up to 30 full sized 500x500mm racks of clean ware every hour!



Vienici a trovare sul tuo cellulare

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Find us on your mobile phone

This is a QR code. These symbols can be read by smartphone equipped with a camera: just download the free application on www.i-nigma.com



Pulito perfetto, sempre Clean results, consistently

Tutte le macchine della linea Evo utilizzano pompe di lavaggio in grado di garantire ottime prestazioni, lavaggio dopo lavaggio.

Each Omniwash Evo machine uses a powerful wash pump, for maximum performance, wash after wash.

Stoviglie perfettamente pulite si ottengono solo con un risciacquo costante e potente.

Il boiler di risciacquo della linea Evo offre un esclusivo sistema di mantenimento delle temperature di risciacquo, a garanzia dei migliori risultati.

To provide consistently clean ware, a machine needs to deliver consistent rinse water. The rinse water boiler in each Evo machine incorporates internal baffles. These prevent the rinse temperature from dropping off too quickly, for a more consistent rinsing temperature and result.

Giranti e getti di lavaggio altamente performanti. Pompe potenti ed esclusive per stoviglie sempre perfettamente pulite.

High performance wash arms and wash jets are designed to work together with OMNIWASH wash pumps to deliver maximum washing action for clean results. These powerful jets cut through baked on foodsoils – delivering clean ware, wash after wash.

Il dispositivo Interlock Omniwash consente di effettuare il ciclo di risciacquo solo al raggiungimento delle temperature stabilite, per garantire i migliori standard di igiene.

The Omniwash interlock system is designed to ensure that the machine has reached the correct operating temperatures before the machine will start. This helps to ensure consistent cleaning and rinsing performance.

Tutte le lavabicchieri della linea Evo sono dotate di tasto risciacquo a freddo. Nei bar affollati, quando serve una veloce rotazione di tazze e piattini, questo dispositivo permette un rapido riutilizzo delle stoviglie, senza lunghi tempi di attesa.

All Omniwash Evo glasswashers are equipped with a cold rinse button. In busy bars when glassware needs to be re-used in a hurry, this cold rinse facility means that bar staff do not need to wait for glassware to cool down.

Tutte le macchine della linea Evo sono equipaggiate di addolcitore interno. L'eliminazione di calcio e di magnesio, per natura presenti nell'acqua, consente infatti di ottenere acqua depurata, essenziale per un pulito perfetto.

To provide for perfect glasswashing results, all Evo machines are available to order with an optional internal water softener. By removing the calcium and magnesium minerals that are naturally present in water, Omniwash Evo glasswashers and dishwashers can provide softened water – essential for perfect results.



Semplici da utilizzare, semplici da pulire

Easy to use, easy to clean

Le macchine della Linea Evo sono sinonimo di semplicità. Il pannello di controllo è di facile utilizzo, così da agevolare le mansioni dell'utilizzatore.

Each Evo machine is simplicity itself. Easy to use buttons with easy to understand icons make each Evo machine easy to use – one less thing to worry about in your kitchen!



Giranti di lavaggio e di risciacquo di semplice estrazione e di facile pulizia. Filtri di superficie che non consentono l'entrata di sporco e residui di cibo, semplici da togliere e da pulire.

Su richiesta, possibilità di giranti di lavaggio e filtri di superficie in acciaio inox*.

(*ad eccezione del modello Evo 3500)

Wash and rinse arms are easy to remove and easy to clean. Evo tank filters help to keep the machine free of excess foodsoil. These are simple to lift out and clean. Evo models can be specified with optional stainless steel arms and filters, if required.

* (*except for the Evo 3500 model.)

Tutti i modelli sottobanco della linea Evo sono equipaggiati di ammortizzatori porte.

Le macchine Evo offrono possibilità di scelta tra tre cicli di lavaggio: 120 – 180 o 240 secondi: ciascun ciclo inizia col lavaggio e termina col risciacquo in modo automatico, così da garantire massima semplicità di utilizzo.

Le apparecchiature della gamma Evo sono ideali per l'utilizzo in ambienti pubblici, bar e café.

Tutte le apparecchiature della linea Evo sono dotate di pulsante scarico acqua: premendo un semplice tasto, la linea Evo si svuota automaticamente a garanzia di massima pulizia ed igiene.

The door on every Evo undercounter machine is equipped with pads for smooth and strong operation. The machine itself heats and fills automatically. Each Evo model has a choice of three cycles. Choose from either the 120 second, 180 second or 240 second cycle.

Each cycle moves automatically from the washing to the rinsing and drying cycle. Features that make Evo easy to use. Evo machines are easy on the ear too. This makes all Evo models an ideal choice to install in public areas like bars or cafes. When all of the washing is done and you want to clean up, quickly, then Evo can help there, too.

Each model in the Evo range comes with an automatic drain pump as standard. One press on the drain button switch and the Evo will empty itself out, cleanly and hygienically.

OMNIWASH Environmental Policy

Omniwash company policy is to comply with the requirements of the Environmental Protection Act 1990 and the Environment Act 1995, and to set industry standards in Environmental protection. Clean ware, good hygiene standards and the prevention of food borne illness in commercial catering outlets remains our main concern. By designing and building equipment for a long lifetime of heavy commercial use, supported by an efficient spare parts and support organization, we can get maximum use from the earth's limited resources. We are always looking at ways to reduce our own energy requirements in our offices, vehicles and factories. We are committed to reducing noise pollution, whether caused by our equipment, or through the manufacturing processes in our factories that produce that equipment.



**Bassi costi
di manutenzione**
Low running costs

Oggi più che mai, è importante garantire costi di manutenzione delle macchine contenute. Le pompe peristaltiche dei dosatori Omniwash controllano accuratamente il consumo dei detergenti mentre i filtri di superficie, posizionati in vasca, contribuiscono a mantenere l'acqua di lavaggio pulita più a lungo. Speciali resistenze in Incoloy, eccezionali per le loro qualità di riscaldamento rapido, offrono un'importante riduzione di consumi di corrente elettrica.

More than ever, caterers are looking to reduce their operating costs. Omniwash chemical injectors and peristaltic chemical pumps accurately control chemical costs. Omniwash tank filters keep the wash water cleaner and longer. This gives more washes from each tank of water. Our efficient Incoloy heating elements directly heat the water using minimal electricity.



**Design e Costruzione
esclusive, per macchine
che resistono nel tempo**
Longevity, through design
and build

I ristoratori chiedono sempre più lavabicchieri e lavastoviglie affidabili, che durino nel tempo. Questo è il fine con cui Omniwash progetta e costruisce tutte le macchine della gamma Evo, migliorandone la qualità, anno dopo anno.

Caterers require reliable and dependable glasswashers and dishwashers, lasting over many years. This is the goal of our Omniwash Research and Development team improving quality and longevity, year after year.

Le macchine della Linea Evo, prodotte in acciaio inox AISI 304 18/10, sono costruite nel rigoroso rispetto delle normative vigenti.

The Evo range is constructed from AISI 304 18/10 stainless steel. This ensures that your valuable capital asset is built to withstand the rigours of a commercial kitchen environment.

Lunga durata dei componenti del boiler grazie al termostato di sicurezza boiler installato nella macchina.

To help ensure that Evo boiler components also enjoy a long lifetime, each Evo boiler is equipped with a boiler safety thermostat.

Utilisation of Natural Resources

Energy

Omniwash makes every possible effort to use responsible sources of energy and raw materials to meet our needs. All manufacturing facilities and offices review their energy requirements and invest in energy reduction practices and equipment. The Omniwash Research and Development teams are aware of the need to produce new models that in addition to achieving industry leading performance, must also achieve industry leading efficiencies of natural resources. These teams continue to work to their target of achieving even greater water and energy reductions in our equipment, without sacrificing product performance.

Water

By designing warewashing systems that achieve perfect one-pass-washing, we eliminate the need to rewash and therefore use additional volumes of water, energy and chemicals. Manufacturing facilities incorporate the principles of heat exchangers, utilising the temperature held within waste air or water to heat incoming utilities, so saving on factory energy consumption.

Air

We assess the raw materials that we use to avoid any that may cause harmful damage. Our packaging materials are assessed for their level of recyclability. We are opposed to the use of heavy metals in inks and colorants that are used in some packaging materials, and will only use safe alternatives.

Risk Minimisation

Omniwash understands that our machines are used in hot, busy commercial kitchens. This can produce great demands and stress on the people who use our products. Therefore a primary concern for Omniwash is to minimise the risks to the health and safety of the operators who will use our equipment.

Electrical Safety

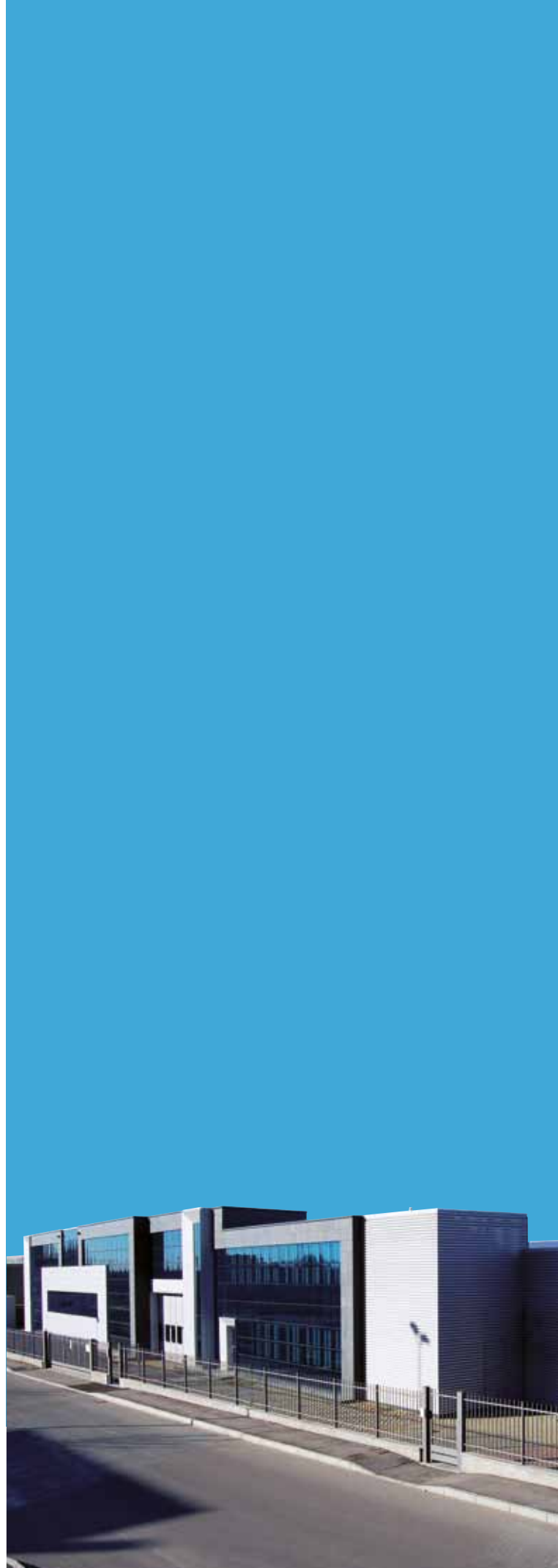
Our equipment is designed to meet the highest electrical safety levels and to conform to all local regulations. Electrical connections are designed to resist contact with inadvertently sprayed water, and equipment is designed to meet an appropriate IPX water safety level.

Reduction of Waste Materials Packaging Waste

We review the materials that we use in the packaging of our machines, as well as the packaging that our suppliers send to our factories. Through this process we have reduced the amount of waste packaging. In addition, materials that are used are wherever possible reusable. The wood used in our wooden crates is reused, and so our equipment can be reshipped around the world using the same raw materials.

Noise Pollution

Quieter equipment in a commercial kitchen environment generally reduces stress levels and creates a better working environment. Therefore our machines are designed to produce the lowest levels of noise possible. Within our four manufacturing facilities, the noise generated is regularly monitored. Noise audits are regularly completed as a part of our Environmental audit.



Gamma prodotti Product range

EVO 3500/3600



800÷1000



1x230 V/ 50Hz

**EVO
3500**

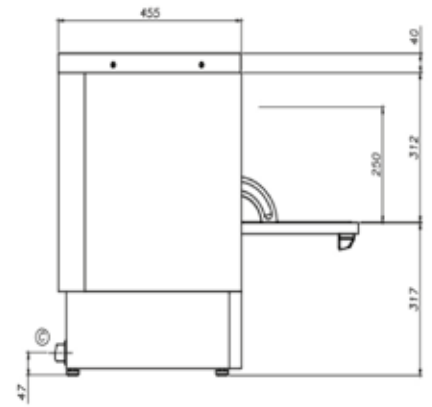
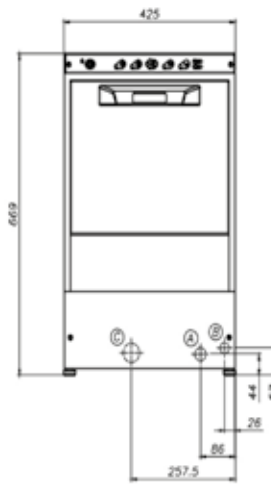


350x350mm

**EVO
3600**



360mm Ø



EVO 4000/4100



1000÷1200



1x230 V/ 50Hz

**EVO
4000**

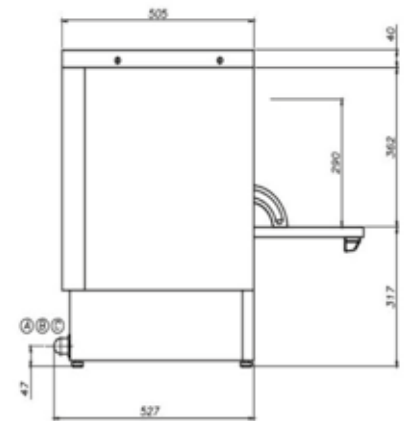
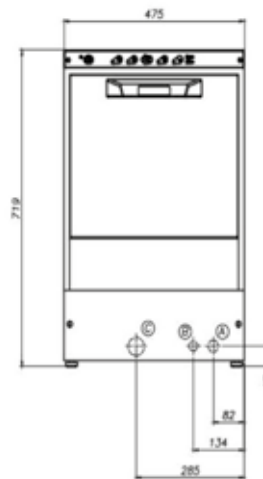


400x400mm

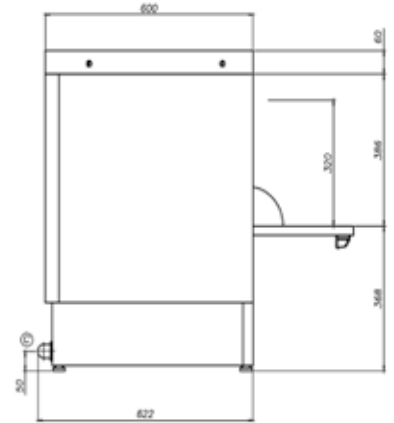
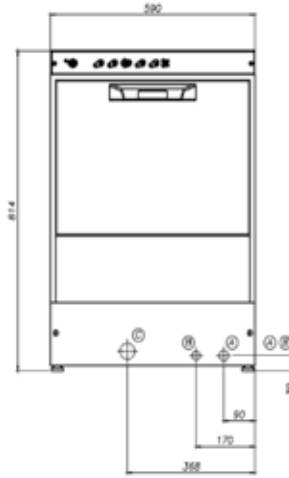
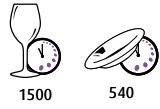
**EVO
4100**



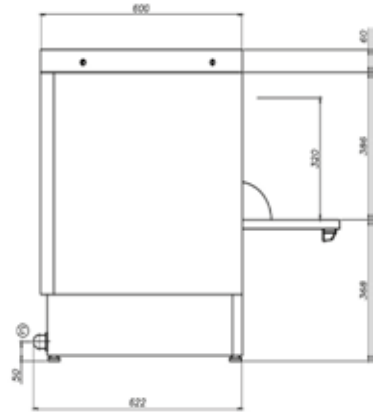
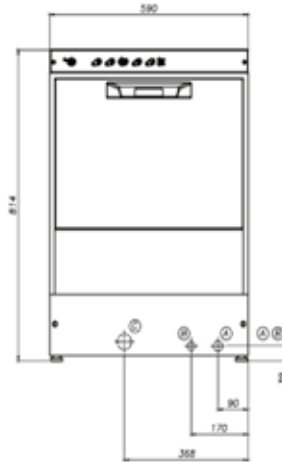
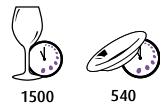
410mm Ø



EVO 5000



EVO 5300



A = Caricamento acqua / Water inlet
 B = Allacciamento elettrico / Electric connection
 C = Scarico / Drain

Opzioni

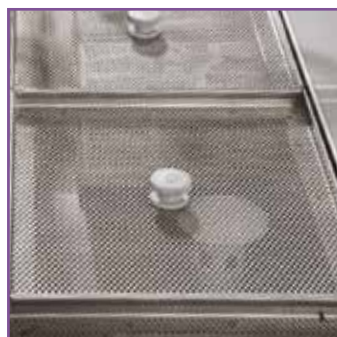
Options

	EVO 3500 EVO 3600	EVO 4000 EVO 4100	EVO 5000	EVO 5300
Dosatore Brillantante Peristaltico regolabile Adjustable Peristaltic Rinse Aid Pump	*	*	*	*
Dosatore Detersivo Peristaltico regolabile Adjustable Peristaltic Detergent Pump	*	*	●	●
Pompa di Scarico Drain Pump	●	●	●	●
Addolcitore Interno Internal Water softener	●	●	*	*
Filtri di protezione vasca lavaggio Wash tank surface filters	-	-	●	●
Filtri di protezione vasca lavaggio in acciaio inox Stainless steel wash tank surface filters	-	-	-	*
Giranti in acciaio inox Stainless steel arms	-	*	*	*

● In dotazione/Standard
* Su richiesta/By request
- Non previsto/Not possible



1



2



3



4



5

1. Filtri di protezione vasca lavaggio
Wash tank surface filters
2. Filtri protezione vasca lavaggio in acciaio inox
Wash tank surface filters in stainless steel
3. Giranti in acciaio inox
Arms in stainless steel
4. Dosatore detersivo peristaltico regolabile
Adjustable peristaltic detergent pump
5. Dosatore brillantante peristaltico regolabile
Adjustable peristaltic rinse aid pump

Caratteristiche tecniche

Technical data

		EVO 3500 EVO 3600	EVO 4000 EVO 4100	EVO 5000	EVO 5300
Alimentazione Elettrica	Electric supply	1x230V - 50Hz	1x230V - 50Hz	1x230V - 50Hz	3x230-400V +N - 50Hz
Assorbimento Pompa	Wash pump power	Kw 0,30	Kw 0,30	Kw 0,75	Kw 0,75
Resistenza Boiler	Boiler element	2700 W	2700 W	2700 W	6000 W
Resistenza Vasca	Tank element	1800 W	1800 W	2200 W	2200 W
Potenza max. assorbita	Total power rating	2950 W	3000 W	3450 W	6750 W
Capacità Vasca	Tank capacity	11 Litri	14 Litri	29 Litri	29 Litri
Capacità Boiler	Boiler Capacity	5 Litri	5,5 Litri	6 Litri	8 Litri
Temp. Lavaggio/Risciacq.	Wash/ rinse temp.	53°/85°C	53°/85°C	53°/85°C	53°/85°C
Durata Ciclo	Cycle time	120/180/240 Sec	120/180/240 Sec	120/180/240 Sec	120/180/240 Sec
Pressione Alimentazione	Required water pressure	2 ÷ 4 bar	2 ÷ 4 bar	2 ÷ 4 bar	2 ÷ 4 bar
Ø tubo carico / scarico	Water supply hose	3/4" / 25mm	3/4" / 25mm	3/4 " / 31mm	3/4 " / 31mm
Peso Netto	Net weight	28 Kg	37 Kg	50 Kg	51 Kg
Misure (LxPxH) (WxDxH)	Dimensions	425 x 455 x 669 mm	475 x 505 x 719 mm	590 x 600 x 814 mm	590 x 600 x 814 mm
Apertura porta	Working height	250 mm	290 mm	320 mm	320 mm

	EVO 3500	EVO 3600	EVO 4000	EVO 4100	EVO 5000	EVO 5300
Cesto bicchieri Basket for glasses	NR. 1 35X35cm	NR. 1 diam.36cm	NR. 1 40X40cm	NR. 1 diam. 41cm	NR. 1 50X50cm	NR. 1 50X50cm
Cesto piatti Basket for dishes	--	--	--	--	NR. 1 50X50cm	NR. 1 50X50cm
Insero posate Cutlery Insert	NR. 1	NR. 1	NR. 1	NR. 1	NR. 1	NR. 1
Dosatore Brillant.Meccanico Mechanical Rinse Aid Dispenser	NR. 1	NR. 1	NR. 1	NR. 1	NR. 1	NR. 1
Insero 12 piattini Insert for 12 saucers	By request	By request	By request	By request	--	--
Insero 8 piatti Insert for 8 plates	--	--	By request	--	--	--
Insero bicchieri inclinato Tilted insert for glasses	--	--	By request	--	--	--
Insero 22 piatti Insert for 22 plates	--	--	--	--	By request	By request
Piedistallo Table	By request	By request	By request	By request	By request	By request



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CE

