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**ETL CATALOGUE**

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**2023**

# GS 50 USA

## SIMPLICITY AND COMPLETENESS

The glass and dishwashers of the GS series are ideal for bars, pubs, restaurants and hotels. These beautifully designed under-counter machines feature a wide loading capacity granting the highest performance at a reasonable price.

## FEATURES

- Double skin door
- 2 wash cycle
- Overflow and drain pipes integrated system, for a triple protection of the wash pump
- Anti-drop roof panel
- Door security microswitch
- Split wash and rinse arms
- Built-in rinse-aid dispenser
- Fully automatic process
- Standard drain pump
- Available in single or three-phase

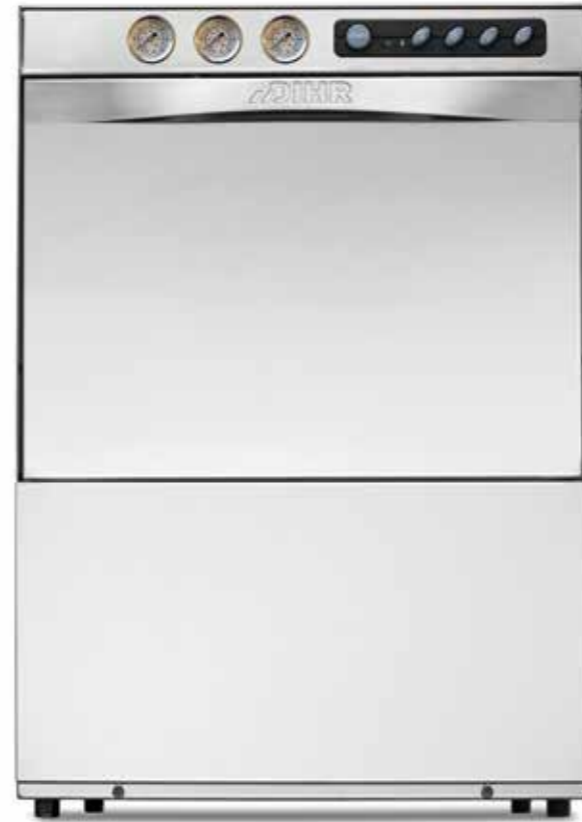
## CARACTERISTICAS

- Puerta de doble pared
- 2 ciclo de lavado
- Sistema integrado de desagüe con rebosadero y con triple protección de la bomba de lavado
- Techo inclinado para garantizar la higiene de las vajillas
- Sistema de apertura puerta con micro interruptor
- Brazos de lavado y aclarado independientes
- Dosificador de abrillantador incorporado
- Ciclo completamente automático
- Bomba de desagüe estándar
- Máquina monofásica o trifásica



DIMENSIONS : 23 1/4" x 23 5/8" x 33 7/16" inch - 130 lbs  
 VOLTAGE : 220-240V 1ph ~ 60Hz / 220-240V 3ph ~ 60Hz  
 CYCLES (sec) : 1 (120) / 2 (180)  
 RACKS/H (water supply 131°F) : 30 / 20  
 POWER REQUIRED : 7090 W

## CAPACITY :

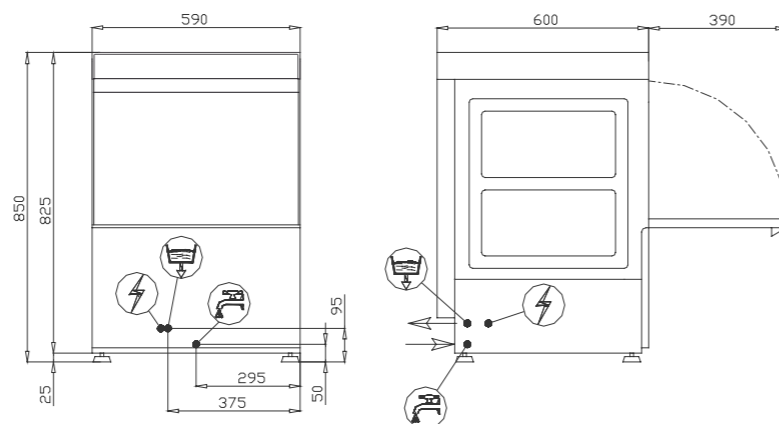


## OPTIONS

- Cold rinse
- Detergent dispenser
- S/S surface filters

## OPCIONES

- Aclarado frío
- Dosificador de detergente
- Filtros de superficie de acero



# DS 50 USA

## STRENGTHNESS AND RELIABILITY

Double wall glass and dishwashers DS line. Designed to meet the needs of bars, restaurants, hotels and pubs. Machines with strong and reliable structure.

## FEATURES

- Double walled AISI 304 structure
- 2 wash cycles
- Overflow and drain pipes integrated system, for a triple protection of the wash pump
- Anti-drop roof panel
- Door security microswitch
- Pressed basket supports
- Split wash and rinse arms
- Built-in rinse-aid dispenser
- Fully automatic process
- Standard drain pump
- Available in single or three-phase

## CARACTERISTICAS

- Carrocería en doble pared en acero inoxidable AISI 304
- 2 ciclos de lavado
- Sistema integrado de desagüe con rebosadero y con triple protección de la bomba de lavado
- Techo inclinado para garantizar la higiene de las vajillas
- Sistema de apertura puerta con micro interruptor
- Soportes cestas estampados
- Brazos de lavado y aclarado independientes
- Dosificador de abrillantador incorporado
- Ciclo completamente automático
- Bomba de desagüe estándar
- Máquina monofásica o trifásica



DIMENSIONS : 23 7/16" x 24" x 33 5/16" inch - 134,5 lbs  
 VOLTAGE : 220-240V 1ph ~ 60Hz / 220-240V 3ph ~ 60Hz  
 CYCLES (sec) : 1 (120) / 2 (180)  
 RACKS/H (water supply 131°F) : 30 / 20  
 POWER REQUIRED : 7090 W

## CAPACITY :

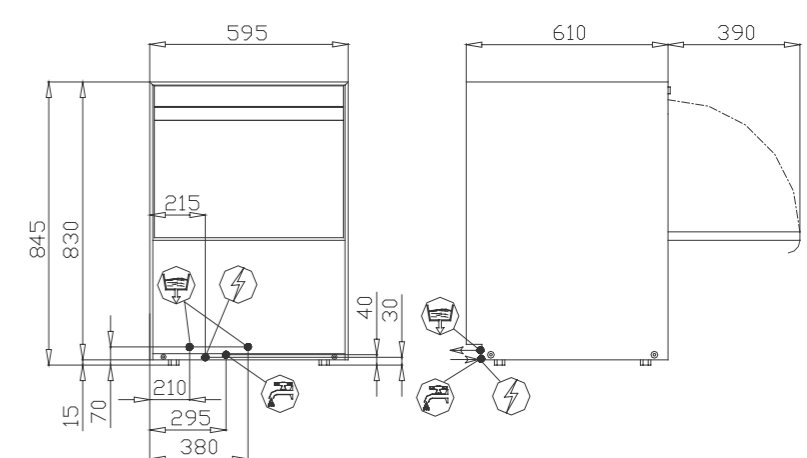


## OPTIONS

- Cold rinse
- Detergent dispenser
- S/S surface filters

## OPCIONES

- Aclarado frío
- Dosificador de detergente
- Filtros de superficie de acero



# HT 11 USA

## BEST SERVICE TO OUR CUSTOMERS

Our hood type machines have evolved together with our experience and our customers' hints and insights. Therefore we are able to produce tailor-made models that fulfil our final customers' demands of functionality, reliability and versatility. Our aim is to reduce energy, water and chemical consumptions, and therefore to grant our final users significant savings while cutting pollution and waste of natural resources.

## FEATURES

- 2 wash cycles
- Overflow and drain pipes integrated system, for a triple protection of the wash pump
- Split stainless steel wash and rinse arms
- Hood operated start/stop functions
- Pressed sloped sump
- Double sump filter and pump filter
- Built-in rinse-aid dispenser
- Easy to access for maintenance
- Sump and booster thermometers
- Easily removable basket support
- Anti-drop roof panel
- Door security microswitch
- Standard drain pump
- Fully automatic process
- Possibility of corner installation
- Available in single or three-phase

## CARACTERISTICAS

- 2 ciclos de lavado
- Sistema integrado de desagüe con rebosadero y con triple protección de la bomba de lavado
- Brazos de acero inoxidable de lavado y aclarado independientes
- Start/stop con cierre/abertura de cupula
- Cuba estampada e inclinada
- Doble filtro cuba y filtro de protección bomba de lavado
- Dosificador de abrillantador
- Comodidad de mantenimiento
- Termómetros de cuba y de calderín
- Soporte cesta de fácil extracción
- Techo inclinado para garantizar la higiene de las vajillas
- Sistema de apertura puerta con microinterruptor
- Bomba de desagüe estándar
- Ciclo completamente automático
- Instalación en esquina posible
- Máquina monofásica o trifásica

DIMENSIONS : 28 3/8" x 28 15/16" x 56 7/8" inch  
(74 H open hood) - 231 lbs

VOLTAGE : 220-240V 1ph 60Hz / 220-240V 3ph ~ 60Hz

CYCLES (sec) : 1 (120) / 2 (180)

RACKS/H (water supply 131°F) : 30 / 20

POWER REQUIRED : 10920 W

## CAPACITY :



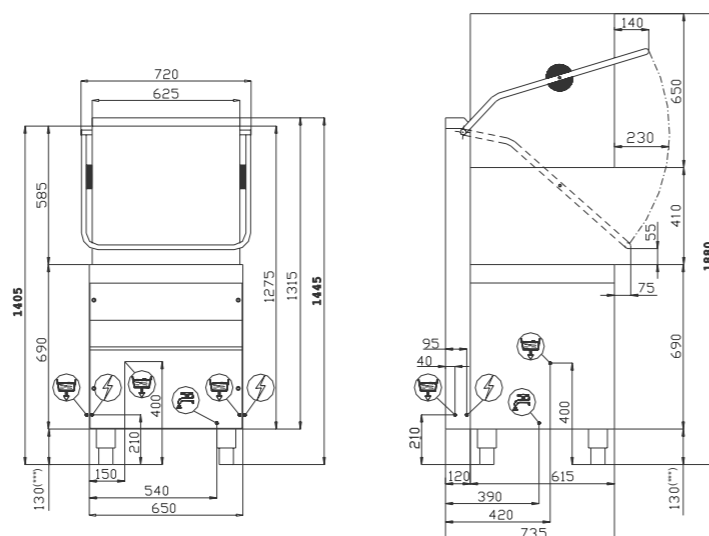
Ø 16 1/4"



20" x 20"



20 7/8" x 12 3/4"  
GASTRONORM 1/1



## OPTIONS

- Detergent dispenser
- S/S surface filters

## OPCIONES

- Dosificador de detergente
- Filtros de superficie de acero

# OPTIMA HT PLUS USA

## THE EVOLUTION OF TRADITION

Last generation DIHR dishwashers.

Dishwashing machines built with fully double skin, completely deep-formed, designed for being silent and reliable. Beside the electromechanical models of large request, we offer EL versions with four programmable cycles, and PLUS versions with steady rinse temperature and pressure.

## FEATURES

- Double skin insulated hood
- 5 wash cycles
- Three-phase machine
- Wash and rinse temperatures displayed
- Built-in rinse-aid dispenser
- Split wash and rinse arms
- Deep-formed tank
- Self-cleaning vertical pump
- Standard drain pump
- Break Tank system to prevent backflow contaminations in the piping network
- User-friendly multichromatic START key
- Electronic control panel with LCD screen
- Language selection and menu personalization
- Self-diagnostic system for users and service staff
- **PLUS SYSTEM** to grant a constant rinse temperature and pressure

## CARACTERISTICAS

- Cúpula de doble pared aislada
- 5 ciclos de lavado
- Máquina trifásica
- Digitalización de las temperaturas de lavado y aclarado
- Dosificador de abrillantador incorporado
- Brazos de lavado y aclarado independientes
- Cuba profunda y estampada
- Bomba vertical autolimpiante
- Bomba de desagüe estándar
- Sistema Break Tank para evitar contaminaciones en caso de insuficiencia hídrica en la red
- Botón intuitivo START multicolor
- Pantalla electrónica con LCD luminoso
- Personalización de idiomas y menú
- Autodiagnóstico y señalización averías de dos niveles para usuario y servicio técnico
- **SISTEMA PLUS** que garantiza un aclarado a temperatura y presión constantes

DIMENSIONS : 28 3/8" x 28 15/16" x 56 7/8" inch  
(74 1/16" open hood) - 253,5 lbs

VOLTAGE : 220-240V 3ph ~ 60Hz

CYCLES (sec) : 1 (120) / 2 (180) / 3 (240) / 4 (300) / 5 (360)

RACKS/H (water supply 131°F) : 30 / 20 / 15 / 12 / 10

POWER REQUIRED : 10750 W

## CAPACITY :



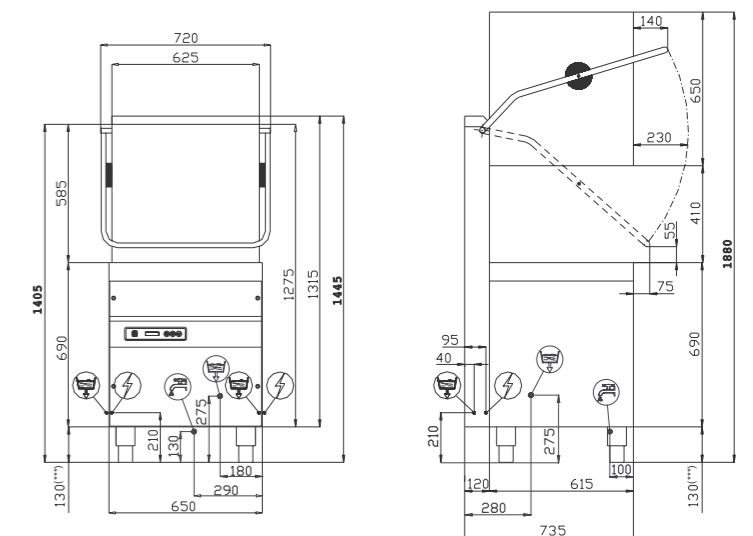
Ø 16 1/8"



20" x 20"



20 7/8" x 12 3/4"  
GASTRONORM 1/1



## OPTION

- Detergent dispenser

## OPCIÓN

- Dosificador de detergente

# OPTIMA HR PLUS USA

## FEATURES

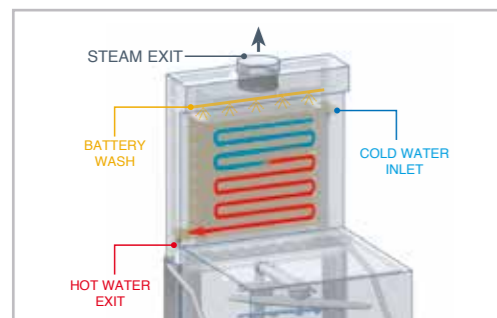
- Double skin insulated hood
- 5 wash cycles
- Built-in rinse-aid dispenser
- Split wash and rinse arms
- Deep-formed tank
- Self-cleaning vertical pump
- Standard drain pump
- Break Tank system to prevent backflow contaminations in the piping network
- User-friendly multichromatic START key
- Electronic control panel with LCD screen
- Language selection and menu personalization
- Self-diagnostic system for users and service staff
- **PLUS SYSTEM** to grant a constant rinse temperature and pressure

## CARACTERISTICAS

- Cúpula de doble pared aislada
- 5 ciclos de lavado
- Dosificador de abrillantador incorporado
- Brazos de lavado y aclarado independientes
- Cuba profunda y estampada
- Bomba vertical autolimpiante
- Bomba de desagüe estándar
- Sistema Break Tank para evitar contaminaciones en caso de insuficiencia hídrica en la red
- Botón intuitivo START multicolor
- Pantalla electrónica con LCD luminoso
- Personalización de idiomas y menú
- Autodiagnóstico y señalización averías de dos niveles para usuario y servicio técnico
- **SISTEMA PLUS** que garantiza un aclarado a temperatura y presión constantes



## HR - ENERGY RECOVERY SYSTEM



DIMENSIONS : 28 3/8" x 29" x 82 1/2" inch - 319,6 lbs  
 VOLTAGE: 220-240V 3ph ~ 60Hz  
 CYCLES (sec) : 1 (120) / 2 (180) / 3 (240) / 4 (300) / 5 (360)  
 RACKS/H (water supply 131°F) : 30 / 20 / 15 / 12 / 10  
 POWER REQUIRED : 10750 W

## CAPACITY :

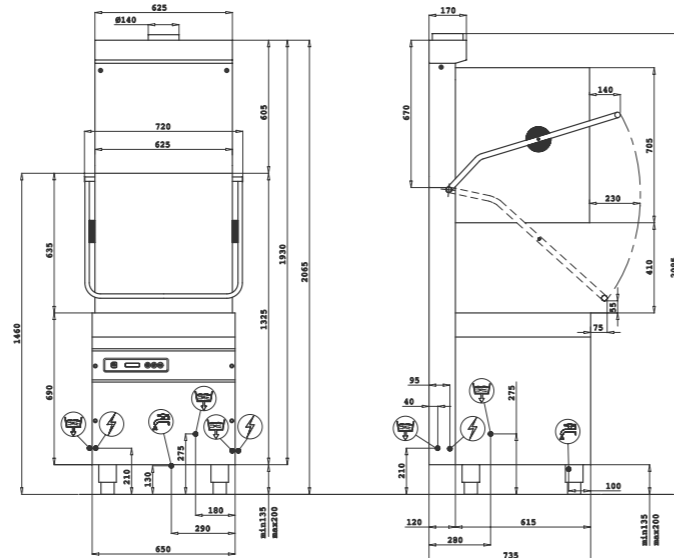


## OPTION

- Detergent dispenser

## OPCIÓN

- Dosificador de detergente



# RX 101E USA



## COMPACT SIZE, GREAT PERFORMANCE

The RX Compact rack conveyors Line has been designed to satisfy the demand of medium and small restaurants.

These machines combine compact dimensions with high performances.

The new RX 101E USA compact will surely catch your attention. Its working direction and most of the options can be quickly and easily arranged and assembled on either sides. This gives the possibility to offer a wide choice of layouts. RX 101E USA is the practical solution for quick results... with all the benefits of being compact.

## FEATURES

- Reversible
- S/S AISI 304 structure
- Double skin insulated door, counterbalanced, with security hook
- Radial sloped wash sump to help draining procedures
- Self-cleaning vertical wash pump, protected from electrical overloads

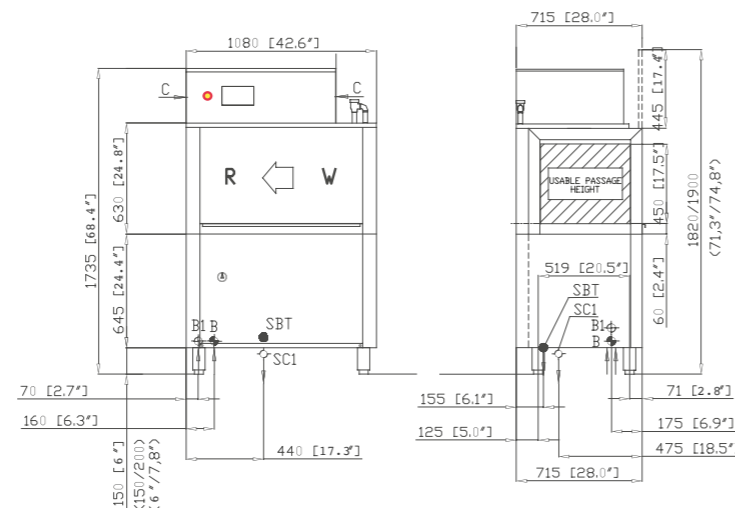
- High speed included: 156-212 racks/hour as nominal productivity
- Low voltage electronic soft touch panel
- Self-diagnostic system
- Economizers

## CARACTERISTICAS

- Reversible
- Carrocería en acero inoxidable AISI 304
- Puerta de doble pared aislada, contrabalanceada, con gancho de seguridad
- Cuba de lavado radiada e inclinada para mejorar el desagüe
- Bomba de lavado vertical y autolimpiante protegida de las sobrecargas eléctricas
- Alta velocidad: 156-212 cestas/hora productividad nominal
- Pantalla electrónica a presión de bajo voltaje
- Sistema de autodiagnóstico
- Economizadores

DIMENSIONS : 42,6" x 28" x 68,4" / 75"  
 VOLTAGE: 220-240V 3ph ~ 60Hz - 208V 3ph 60Hz  
 RACKS/H min. speed: 156  
 RACKS/H max. speed: 212  
 POWER REQUIRED : 31080 W (220-240V 3ph ~ 60Hz)

## CAPACITY :



# RX 164E USA



## COMPACT SIZE, GREAT PERFORMANCE

The RX Compact rack conveyors Line has been designed to satisfy the demand of medium and small restaurants.

With RX 164E USA even if space is limited, you still have the chance to benefit of prewash. In fact, this machine combines the prewash, the wash and the rinse zone in just one module. Furthermore, the economizers grant huge savings on water, detergent and energy.

## FEATURES

- Prewash to remove all food scraps from items
- S/S AISI 304 structure
- Double skin insulated door, counterbalanced, with security hook
- Radial sloped prewash and wash sumps to help draining procedures
- Self-cleaning vertical prewash and wash pumps, protected from electrical overloads
- High speed included: 156-212 racks/hour as nominal productivity

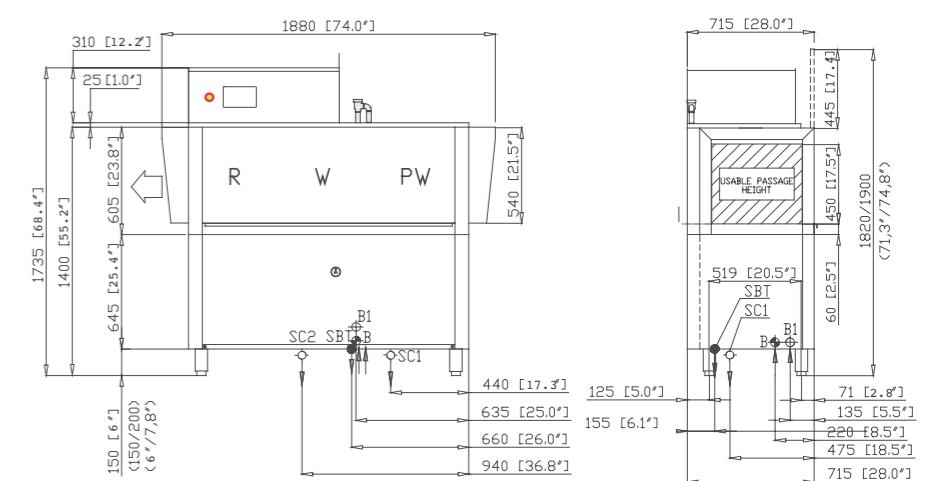
- Low voltage electronic soft touch panel
- Self-diagnostic system
- Economizers

## CARACTERISTICAS

- Prelavado para quitar el sucio de la vajilla
- Carrocería en acero inoxidable AISI 304
- Puerta de doble pared aislada, contrabalanceada, con gancho de seguridad
- Cubas de prelavado y lavado radiada e inclinada para mejorar el desagüe
- Bombas de prelavado y lavado verticales y auto limpiantes protegidas de las sobrecargas eléctricas
- Alta velocidad: 156-212 cestas/hora productividad nominal
- Pantalla electrónica a presión de bajo voltaje
- Sistema de autodiagnóstico
- Economizadores

DIMENSIONS : 74" x 28" x 68,4" / 75"  
 VOLTAGE: 220-240V 3ph ~ 60Hz - 208V 3ph 60Hz  
 RACKS/H min. speed: 156  
 RACKS/H max. speed: 212  
 POWER REQUIRED : 31980 W (220-240V 3ph)

## CAPACITY :



# RX 104E USA



## RACK CONVEYOR DISHWASHERS

New efficiency goals are met with the rack conveyors of our RX line. Very user-friendly and intuitive, they are extremely functional in the washing process and for daily cleaning and maintenance operations. Its IPX5 control panel and the easy-access to the machine's functions are the main advantages which make of our RX range a quality and efficiency benchmark in the sector of high-end commercial dishwashers.

## FEATURES

- Double rinse system
- S/S AISI 304 structure - S/S AISI 316 boosters and sumps
- Double skin insulated door, counterbalanced, with security hook
- Radial sloped wash sump to help draining procedures
- Self-cleaning vertical wash pump protected from electrical overloads
- High speed included: 240-340 racks/hour as nominal productivity

- Low voltage electronic soft touch panel
- Self-diagnostic system
- Economizers

## CARACTERISTICAS

- Sistema de doble aclarado
- Carrocería en acero inoxidable AISI 304 - Calderines y cubas en acero inoxidable AISI 316
- Puerta de doble pared aislada, contrabalaceada, con gancho de seguridad
- Cuba de lavado radiada e inclinada para mejorar el desagüe
- Bomba de lavado vertical y autolimpiante protegida de las sobrecargas eléctricas
- Alta velocidad: 240-340 cestas/hora productividad nominal
- Pantalla electrónica a presión de bajo voltaje
- Sistema de autodiagnóstico
- Economizadores

DIMENSIONS : 75" x 31,6" x 74" / 84,4"  
 VOLTAGE: 220-240V 3ph ~ 60Hz - 208V 3ph 60Hz  
 RACKS/H min. speed: 240  
 RACKS/H max. speed: 340  
 POWER REQUIRED : 43280 W (220-240V 3ph ~ 60Hz)

## CAPACITY :



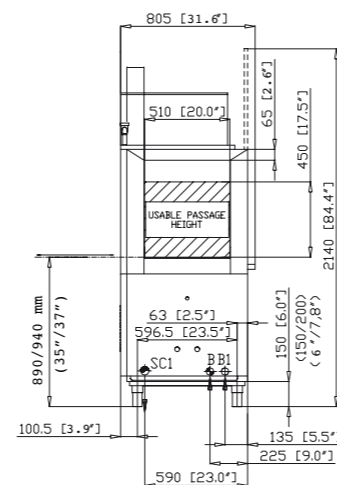
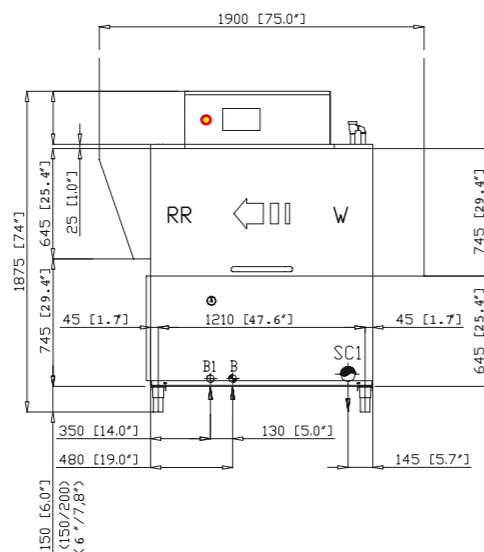
Ø 17 3/4"



20"x20"



20 7/8"x12 3/4"



## RACK CONVEYOR DISHWASHERS

New efficiency goals are met with the rack conveyors of our RX line. Very user-friendly and intuitive, they are extremely functional in the washing process and for daily cleaning and maintenance operations. Its IPX5 control panel and the easy-access to the machine's functions are the main advantages which make of our RX range a quality and efficiency benchmark in the sector of high-end commercial dishwashers.

## FEATURES

- Reinforced prewash to remove all heavy food scraps from items
- S/S AISI 304 structure - S/S AISI 316 boosters and sumps
- Double skin insulated door, counterbalanced, with security hook
- Radial sloped prewash and wash sumps to help draining procedures
- Self-cleaning vertical prewash and wash pumps protected from electrical overloads
- High speed included: 240-340 racks/hour as nominal productivity

- Low voltage electronic soft touch panel
- Self-diagnostic system
- Economizers

## CARACTERISTICAS

- Prelavado para quitar el sucio de la vajilla
- Carrocería en acero inoxidable AISI 304 - Calderines y cubas en acero inoxidable AISI 316
- Puerta de doble pared aislada, contrabalaceada, con gancho de seguridad
- Cubas de prelavado y lavado radiadas e inclinadas para mejorar el desagüe
- Bombas de prelavado y lavado verticales y auto limpiantes protegidas de las sobrecargas eléctricas
- Alta velocidad: 240-340 cestas/hora productividad nominal
- Pantalla electrónica a presión de bajo voltaje
- Sistema de autodiagnóstico
- Economizadores

DIMENSIONS : 110,5" x 31,6" x 74" / 84,4"  
 VOLTAGE: 220-240V 3ph ~ 60Hz - 208V 3ph 60Hz  
 RACKS/H min. speed: 240  
 RACKS/H max. speed: 340  
 POWER REQUIRED : 45180 W (220-240V 3ph ~ 60Hz)

## CAPACITY :



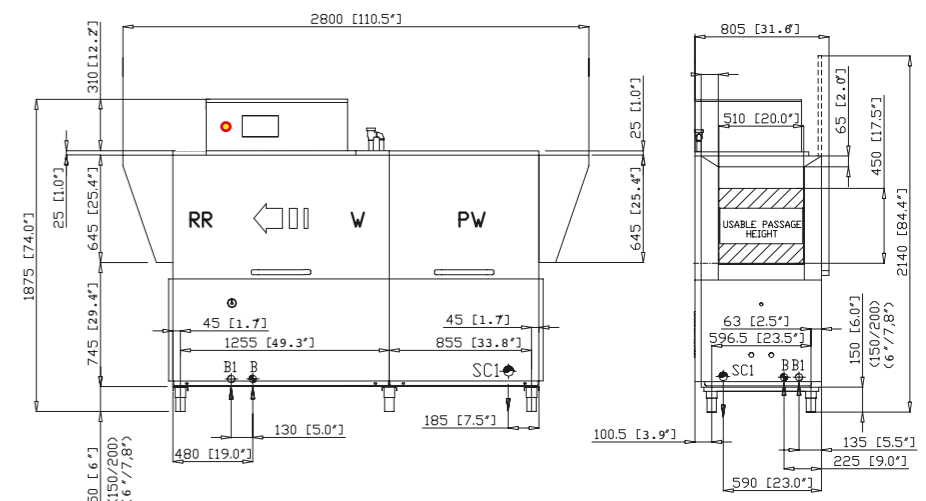
Ø 17 3/4"



20"x20"



20 7/8"x12 3/4"





# QX 536 USA



## FLIGHT CONVEYOR DISHWASHERS

DIHR flight-conveyor dishwashers are the ideal solution to deal with heavy workloads, as in the case of large canteens for schools, hospitals, hotels, cruise ships, catering services and airports. Our new QX line can be also combined with our rack conveyor dishwashers or with different accessories in order to develop an increasing number of customized solutions to meet the requests of our clients. Possibility to customize the model with different options. The latter includes some of the distinctive features of the DIHR brand, such as the usable belt width of 27.95' (710mm), usable height of 17.71' H (450 mm H) and a high production capacity.

## OPTIONS

- 9kW shelf dryer, double skin shelf dryer on demand
- Heat Recovery
- HDR multipatented DIHR system (combined dryer and heat recovery)
- Delivery in 2 or more parts, to ease installation operations
- Tank insulation
- Loading shelf: 59", 72" or 88 1/2" length
- Unloading shelf: 72" or 88 1/2" length

DIMENSIONS (WITH NO OPTION): 196" X 32" X 62" / 72 wt.  
 VOLTAGE: 220-240V 3PH 60HZ - 208V 3PH 60HZ - 480V 3PH 60HZ  
 PLATES/H MIN: 9720 (15.4 FT/MIN)  
 PLATES/H MAX: 14000  
 WATER INLET 140°F OR 110°F (59°F IN CASE OF HEAT RECOVERY ONLY)

## CAPACITY:



## LOS LAVAVAJILLAS DE CINTA

Los lavavajillas de cinta DIHR son la solución ideal para las cargas de trabajo más intensas como grandes comedores, escuelas, hospitales, barcos grandes, caterings y aeropuertos. La nueva línea QX ofrece múltiples versiones que se pueden combinar con nuestras máquinas de arrastre y con distintos accesorios para ofrecer soluciones cada vez más personalizadas y adecuadas a las necesidades del cliente. La QX se puede personalizar con diferentes opciones y incluye las características standard de DIHR tales como la anchura del cinta de 27.95' (710mm), la altura útil de 17.71' (450 mm H) y una alta capacidad productiva.

## OPCIONES

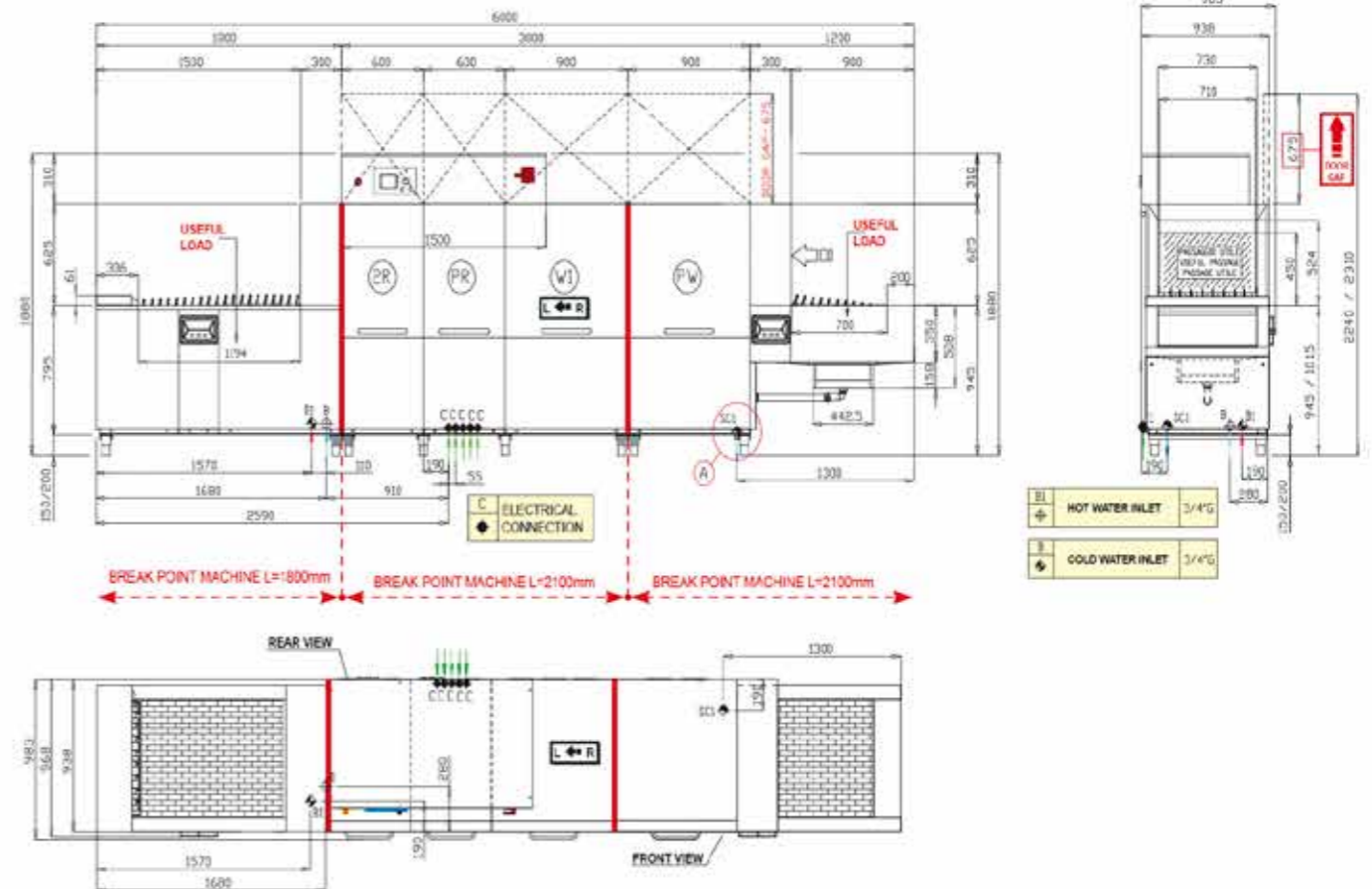
- Secado sobre mensole de 9kW, doble pared bajo petición
- Recuperador de calor
- Sistema HDR multipatentado DIHR (sistema combinado de secado y recuperación de calor)
- Entrega en 2 partes o más, para facilitar las operaciones de instalación
- Aislamiento de la cuba
- Dimensiones del módulo de entrada: 800, 2200 or 2700 mm de longitud
- Dimensiones del módulo de salida: 2200 or 2700 mm de longitud

## FEATURES

- SMART DRIVE 5 speed advancement system
- 710 mm wide conveyor
- Plates belt
- TFT 5.7" display and soft touch keyboard
- Frequently used keys shortcut and menu language setting
- Constant monitoring of key operations
- IPX5 electronic board
- Alarms and events report
- Autotimer
- Automatic centralized drain I-DRAIN, with total or partial drain of the tanks
- New wash arms ALL-IN-1
- Use economizer
- DDSS (Dihr Detergent Saving System) economizer
- ACID PROOF Radial wash tanks in AISI 316 stainless steel inclined to provide complete drainage of the wash water
- S/S surface filters CLEAN+ to protect the wash tanks as well as the wash pump
- Double-skin, insulated and counterbalanced doors, equipped with anti-fall safety device
- THERMO BARRIER system for comfort in use
- Vacuum breaker and air gap (in case of HDR option)
- ACID PROOF stainless steel boilers in AISI 316, fully insulated to reduce thermal loss.
- Vertical self-cleaning pumps
- Power rinse + Reinforced double rinse 2R+, improved efficiency with lower consumption
- Water, energy consumptions and working time control system

## CARACTERÍSTICAS

- Sistema de avance de 5 velocidades SMART DRIVE
- Cinta de gran capacidad con ancho de 710 mm
- Cinta platos
- Pantalla TFT en color de 5.7" y teclado de membrana
- Mandos para el operador con teclas rápidas con menú de idiomas
- Monitoreo continuado de los parámetros de trabajo
- Cuadro eléctrico IPX5
- Historial de alarmas y sucesos
- Autotimer
- Descarga automática I-DRAIN y centralizada AD, con descarga total y parcial de las cubas
- Nuevos brazos de lavado ALL-IN-1
- Economizadores de zona
- Economizador DDSS (sistema de ahorro de detergente Dihr)
- Cubas radiadas ACID PROOF en acero inox AISI 316 con pequeña inclinación para un mejor vaciado
- Filtros de superficie en acero Inox CLEAN+ para proteger las cubas y la bomba de lavado
- Nuevas puertas de doble pared aisladas, compensadas y con sistema de seguro anticaída
- Sistema THERMO BARRIER para uso más confortable
- Vacuum breaker y air gap (en el caso de la opción HDR)
- Bombas verticales autolimpiantes
- Power rinse + Doble aclarado reforzado 2R+, eficiencia mejorada con menor consumo
- Sistema de control de agua, consumo de energía y tiempo de trabajo.





\* The WRAS Approved Product logo is a certification marks which is owned by WRAS Ltd. - WRAS Approved Type AA - air gap

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For more information, please contact the manufacturer.





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