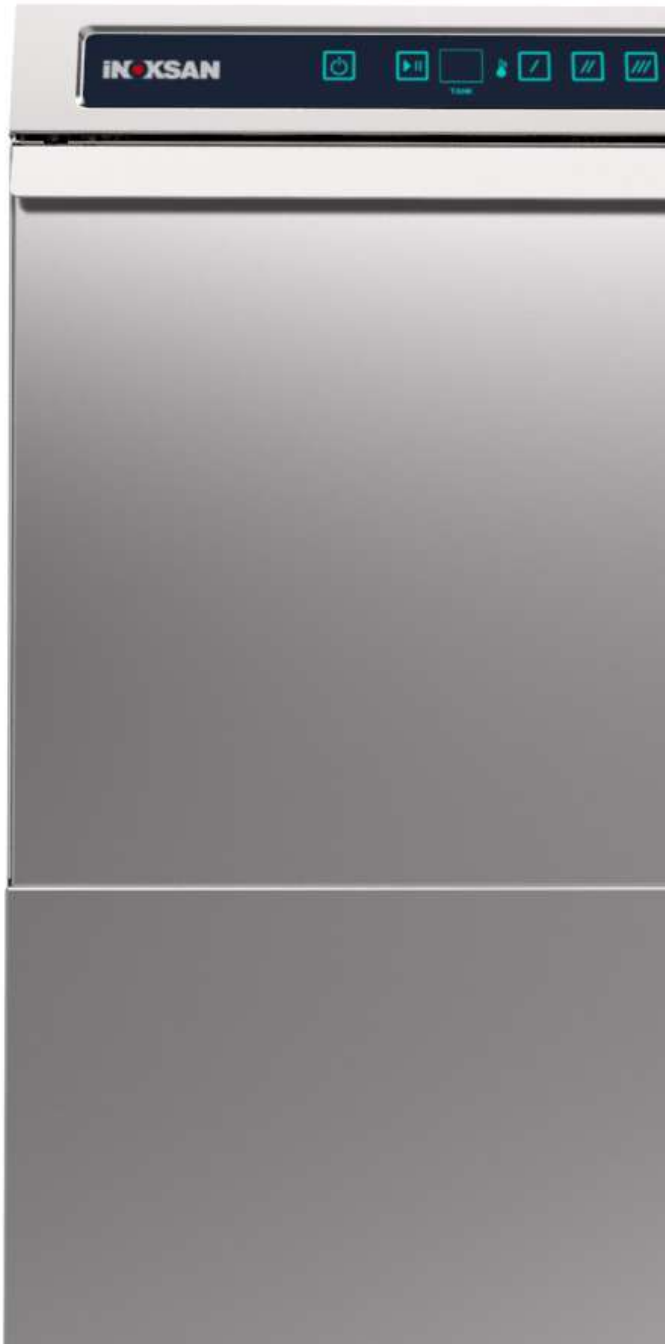
INOXSAN

DISCOVERING THE PERFECTION



D

DISHWASHING EQUIPMENT

THE TECHNOLOGY THAT BRINGS EFFICIENCY TO YOUR BUSINESS

Hygiene is the most important thing in professional kitchens. It is essential that the kitchen utensils used for cooking and serving quickly become reusable to save time and labor. We understand the importance of providing guests with sparkling clean plates and glasses and how this can impact patrons overall experience. Inoksan Dishwashing Equipment are stringently tested for operational and performance excellence and ready to stand up to the demands of todays intensive requirements.

With its wide range of products, Inoksan Dishwashing Equipment guarantee superior hygiene and budget savings, and offer solutions suitable to the needs and expectations of different types of businesses.

IK XSAN
IK XSAN

PERFECT HARMONY OF TECHNOLOGY AND EXPERIENCE

INOKSAN DWE

WHY INOKSAN DISHWASHING EQUIPMENT?

Developed with Inoksan experience, in line with the expectations of industry professionals, Inoksan Dishwashing Equipment provide budget, time, water, energy and labor savings, as well as maximum performance, ease of use, functional design, and offers numerous other benefits for your business. Let's take a closer look to The Inoksan Dishwashing Equipment full of advantages.

01.

IDEAL PERFORMANCE

Inoksan dishwashers designed with high-hyiene principle provide ideal performance for your buiness.

02.

FUNCTIONAL DESIGN

Our user friendly design that combines estethics and functionality adds value to your time and business.

03.

MAXIMUM EFFICIENCY

The smartest investment for your kitchen with its eco-friendly and cost-efficient Eco-smart design principle.

04.

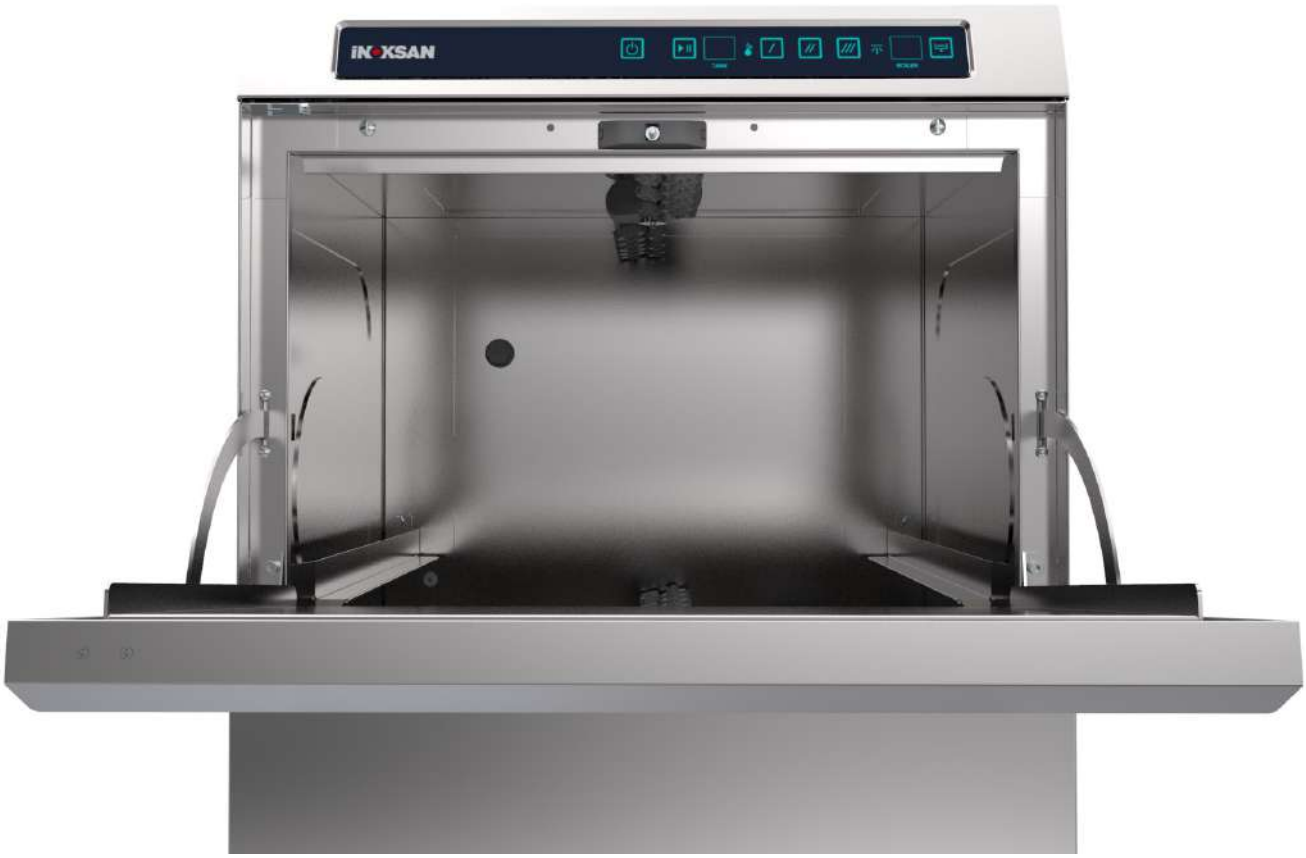
QUALİTY AND RELIABILITY

Complemented by our experience, high quality manufacture, dependable and friendly service, our product range offer your business trust.

INOKSAN DWE

IDEAL PERFORMANCE

As a strong reflection of our high-level hygiene principle, we have given the highest priority to performance when designing the Inoksan Dishwashing Equipment. With 3 different washing programs and **3 different working modes**, aiming to provide the best solution at one shot, Inoksan Dishwashers also fully adapt to your business thanks to the wash modes that can be customized and reprogrammed according to your usage habits.



3 DIFFERENT WORKING MODES

01.

STANDARD MODE

In standart mode, there are no restrictions for users. The user can wash without waiting for the wash and rinse water temperatures to reach the set point.

02.

ACTIVE OPERATING MODE

In the active operating mode, the user cannot wash until both the wash water and rinse water reach the set temperatures. This operating mode offers the highest washing performance with the lowest washing capacity.

03.

TERMOSTOP MODE

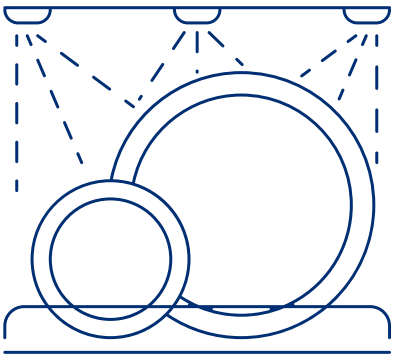
In termostop mode, the machine can do washing regardless of set water temperatures, however if water doesn't reach set temperature for rinsing (85°), washing continues until the temperature is reached. In this way, the rinsing is done at 85° for each washing.

INOKSAN DWE

WASHING PROGRAMS

FAST WASHING PROGRAM: FOR LIGHTLY SOILED DISHES	NORMAL WASHING PROGRAM: FOR SOILED DISHES	LONG WASHING PROGRAM: FOR HEAVILY SOILED, OILY DISHES
120 Sec	**180 Sec**	**300 Sec**

Inoksan Dishwashing Equipment offer less water consumption with the best performance.



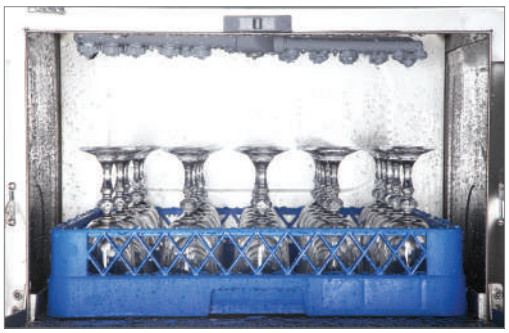
Inoksan Dishwashing Equipment takes your dishes, washes them with the washing program you selected according to the type and degree of dirtiness, and proceeds to automatic rinsing. Your kitchen staff can perform the most efficient washing by selecting the preferred washing program and mode.

Produced with the principles of high performance, durability and high level hygiene, the Inoksan DWE family has achieved 100% success in the International NSF Performance Test. Our strengths that underlie this success:

01.

OPTIMUM WATER USE

Inoksan Dishwashers consume 2.4 L to 3.0 L water during rinsing. The 20-second rinsing process is designed to achieve low water consumption with optimum results.



02.

SUPERIOR SPEED

The water sprays complete 20 spins in 20 seconds at 1 turn per second, ensuring optimum performance while keeping water consumption under control.

03.

NOZZLES WITH SPECIAL ANGLES

Best performance is achieved with our newly designed water spray with powerful washing cycles. Nozzles with rotating angles ensure that even the most stubborn dirt can be removed without leaving any blind spots in the washing tank.

04.

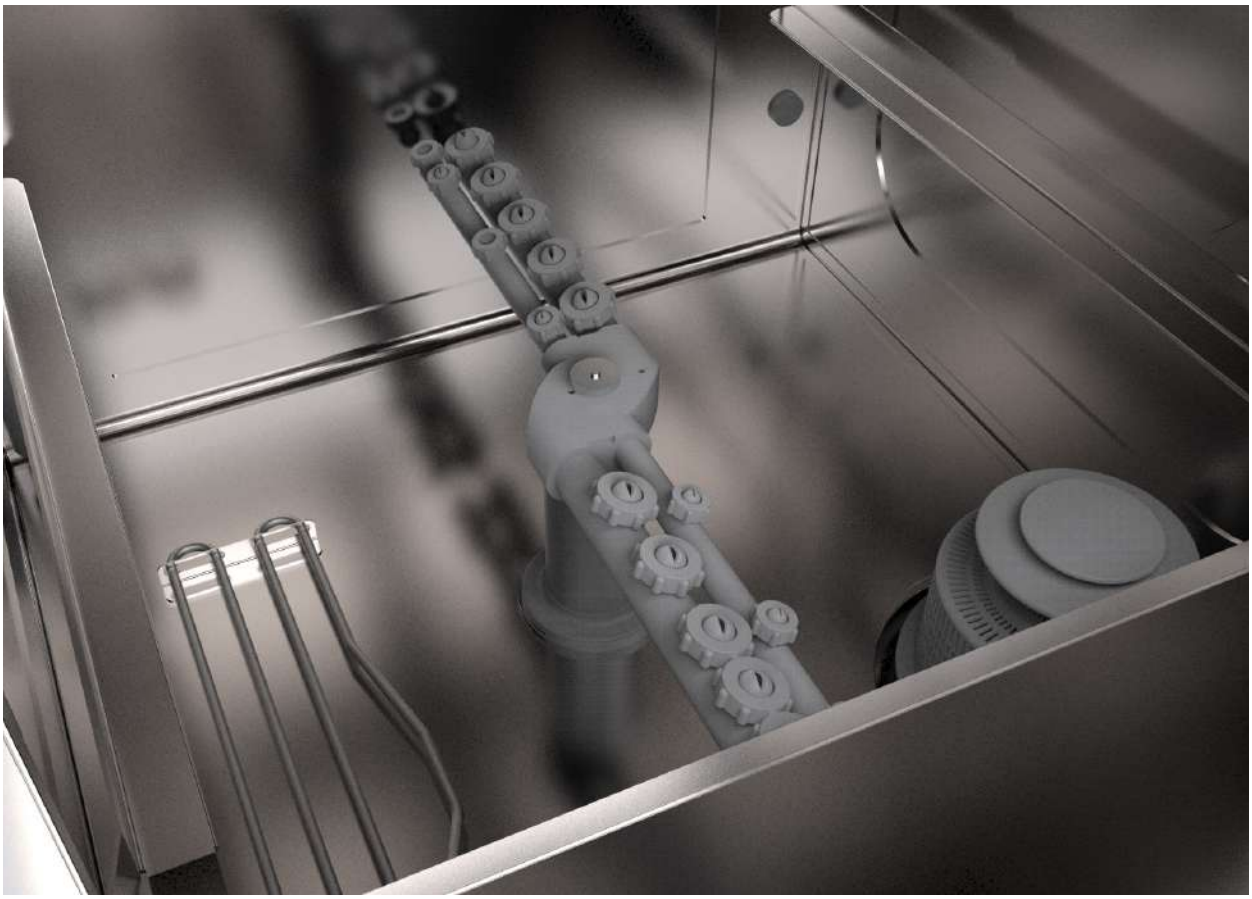
CHECK VALVE SYSTEM

Check valve system is used as a safety system against vacuum effect. In case the water is cut off, the chemical substance in the boiler is prevented from entering the mains water.

INOKSAN DWE

NEWLY DESIGNED WASH SPRAYS

Designed to ensure effectiveness at the highest level, the new high-performance Inoksan water sprays, with their exceptional washing system and increased water pressure, ensure that you can cover a larger area in a more accurate manner while saving water, energy, time. It also provides a residue-free rinsing process by preventing water leakages with its efficiency-oriented design, thus overall contributing to sustainability of the environment.



01.

WASHING PROCESS

WASHING

55°C-140°F

Thanks to our newly designed nozzles and rotating arms that spray water from the top and bottom of the washing chamber, the washing process ensure excellent results even in the presence of stubborn dirt. Every corner, inside the washing chamber is hit by pressurized water coming from the nozzles.

02.

RINSING PROCESS

RINSING

85°C-185°F

The efficient rinsing system guarantees a constant water temperature regardless of mains pressure. This process removes all detergent residues in the dishes and ensures that the kitchen equipment remains new. There is a 4 second pause after washing and first rinsing. Thus, not even one drop of water used for washing will drip onto the tableware that has just been cleaned.

INOXSAN
TANK
BOILER

INOKSAN DWE

FUNCTIONAL DESIGN

In our opinion, designing industrial kitchen utensils requires a good understanding of kitchen dynamics and an accurate analysis of the usage habits of professionals. Inoksan Dishwashing Equipment have been designed meticulously by experienced designers who are familiar with kitchen, with their functional features that improves user experience, such as handle grips spreading to the body, angled front panels and automatic start option from the door.

Ergonomic Door Handle

42 and 52 model's monolithic handle, preventing water leakage, is more robust and secure than the handles mounted on the door. The 102 models can be placed in any corner of the kitchen and easily opened and closed thanks to the handle that covers the whole surface.

User Friendly Control Panels:

42 and 52 models, thanks to their tilted panels, provide a better viewing angle.
This makes it easy to use and prevents unwanted errors.

Symmetrical Rack Carriers

The design of rack carriers does not block water. In this way, all the dishes in the rack recieves the same amount of water and the cleaning process is achived 100%.

Start From The Door

For consecutive washing, washing starts as soon as you close the door. You won't have to adjust settings each time, thus you save time.

Audible Alarm System

You will be notified when your plates and glasses are ready, even during the heavy workload in kitchen.

Double Skin Door

The double skin doors guarantee low noise levels and a minimum heat dispersion from the dishwasing Equipment.

A304 Stainless Steel Usage

Inoksan Dishwashers are manufactured with A304 stainless steel, in all places that comes into contact with water.

Curved Washing Tank

All corners are curved in the interior washing chamber. This prevents invisible accidents and accumulation of dirt in the corners.

Water Resistance

The products are designed with IPX4 standards that prevent water leakage and external leakage.

Safety System

Safe usage is ensured by the safety system that prevents the discharge of electricity and water by automatically stoping the device. In addition, the safety thermostat cuts the electricity in case of any leakage, and prevents damage to both user and infrastructure.

Cleanable Washing Spray and Filter

Wash and rinse arms and wash tank filters can be easily removed and installed for cleaning.

Wide Angle Nozzles

During the washing operation, an even distribution of the wash water is essential to achieve a perfect wash result. For the nozzles to be most effective, they were designed specifically to cover a larger area in a more accurate manner.

INOKSAN DWE

MAXIMUM EFFICIENCY

We are well aware of the importance of efficiency in the professional world. For this reason, we design each product to provide the advantage of spending minimum time and cost. Inoksan Dishwashing Equipment, produced using experience and modern production technology, addresses the needs of all types of enterprises with its washing capacity from 500 plates to 6,000 plates per hour.

Inoksan Dishwashing Equipment minimize water, electricity and detergent costs with the principle of efficient use of resources, and offer superior productivity in every respect.

High Performance, Lower Management Cost

SAVING WATER

Inoksan Dishwashers maximize washing performance while minimizing water consumption thanks to the new design wash spray and nozzle system. It lowers your water consumption and related expenses.

SAVING ENERGY

Thanks to the pumps and heaters selected at optimum values, Inoksan Dishwashers have lower energy consumption, which is an important part of operating costs. It contributes both to your budget and to the sustainability for environment.

SAVING TIME

Inoksan Dishwashers can classify dishes according to their dirtiness with 3 different programs and 3 working modes. You can finish your work in a short time with up to 100 dish washing performance per minute. In addition, you can spend your time more efficiently by determining the duration and temperatures of the wash-rinse processes yourself.

INOKSAN DWE

THE COMMON FEATURES OF INOKSAN DISHWASHING EQUIPMENT

- AISI 304 quality 18/8 Cr-Ni stainless steel sheet
- Safety System
- Check valve system
- Different washing programs according to dish type and degree of soiling
- Wash and rinse arms and filters can be easily removed and installed for cleaning.
- Max. and min. water levels in tank can be controlled automatically by the pressure switch.

INOKSAN DWE

UNDERCOUNTER DISHWASHERS

BYM 052N

Superior Capacity, Maximum Savings!

Inoksan Undercounter Dishwashers have the key benefit of being small enough to fit under most standard height counters, yet still have the ability to clean high volumes of wares on a commercial level. Used in café's, pubs, bars, small restaurants and offices, undercounter dishwashers are the perfect solution for easy to use, reliable, and consistent quality wash results.

MODEL	DIMENSIONS	CAPACITY pcs/h	MAX. POWER CONSUMPTION	HEAT CAPACITY	WEIGHT
BYM 052N	600x620x840 mm	Glass: 1440 Plates: 540 Tray:360 Rack:40	4,95 kw	Tank: 2,7 kW - Boiler: 4,5 kW	55 Kg

	BYM 052N
CONTROL PANEL	ELECTRONIC
NUMBER OF PROGRAMS	3 programs
FAST WASHING PERIOD	120 sec
NORMAL WASHING PERIOD	180 sec
LONG WASHING PERIOD	300 sec
WASHING WATER TEMPERATURE	140 °F
RINSING WATER TEMPERATURE	185 °F
RINSING WATER CONSUMPTION	0,84 US gal lqd
TANK CAPACITY	5,28 US gal lqd
WATER INLET	3/4 inch
WATER INLET PRESSURE	2-4 bar
WATER INLET TEMPERATURE	113 °F
WASHING PUMP ENGINE POWER	0.45 kW
MAX. POWER CONSUMPTION	5,2kW
ELECTRIC INLET	230 V AC 2P+G 60Hz
RINSE AID PUMP	STANDARD

OPTIONAL
Rinse Aid Pump
Detergent Aid Pump
Drain Pump

STANDART
Rinse Booster Pump

INOKSAN DWE

HOOD TYPE DISHWASHERS

BYM 102N

High level of proficiency!

High volume, simple to use Inoksan Hoodtype Dishwashers, are suitable for straight-through or corner sited operations. They are perfectly suited to any busy kitchen and are capable of cleaning up to 1080 plates per hour.

MODEL	DIMENSIONS	CAPACITY pcs/h	ELECTRICAL POWER	HEAT CAPACITY	WEIGHT
102N	740x743x1540 mm	Plate: 1080 Glass: 2160 Tray: 540 Rack: 60	8,7 kW	Tank: 2,7 kW - Boiler: 8 kW	113 Kg

	BYM 102N
CONTROL PANEL	ELECTRONIC
NUMBER OF PROGRAMS	3 programs
FAST WASHING PERIOD	120 sec
NORMAL WASHING PERIOD	180 sec
LONG WASHING PERIOD	300 sec
WASHING WATER TEMPERATURE	140 °F
RINSING WATER TEMPERATURE	185 °F
RINSING WATER CONSUMPTION	0,84 US gal lqd
TANK CAPACITY	7,66 US gal lqd
WATER INLET	3/4 inch
WATER INLET PRESSURE	2-4 bar
WATER INLET TEMPERATURE	113 °F
WASHING PUMP ENGINE POWER	0.60 kW
MAX. POWER CONSUMPTION	12,7 kW
ELECTRIC INLET	230 V AC 3N 60Hz
RINSE AID PUMP	STANDARD

OPTIONAL
Rinse Aid Pump
Detergent Aid Pump
Drain Pump

STANDART
Rinse Booster Pump

› Optimum level in water, energy and detergent usage:

	102	A	B	C
Washing Tank Water Capacity (Taken in)	Compared to its closest competitor 33% less tank water consumption	41 L	40 L	39 L
Water Consumption (Declared/ Recommended)	In terms of water spent per sec 65% more efficient compared to its competitor	Sec 270 ml	Sec 280 ml	Sec 247 ml

Our wide range of tables and accessories of different types and dimensions allows you to personalise the washing zone to suit your specific requirements.

01.

30 L

33 %

33% less tank water consumption compared to its closest competitor.

02.

Sec
150 ML

150 ml

65% more efficient than its closest competitor compared to the amount of water spent per second.

03.

EASILY LOWERED-RAISED HANDLE

DWE 102 models can be placed in any corner of the kitchen and easily opened and closed thanks to the handle that covers the whole surface.

04.

ADJUSTABLE TEMPERATURE INDICATOR

Three digit temperature display adjustable to C and F Washing-drying time and temperatures that can be changed according to user's preference.

The control panel also enables you:

- To monitor wash-rinse temperatures
- Adjust tank temperature
- Adjust boiler temperature
- Adjust Washing duration
- Adjust Rinsing duration
- Use Audible Alarm System

ECO FRIENDLY DISHWASHER

EQUIPMENT FOR DISHWASHERS

Wide range of accessories will improve your washing opeation and help you get the most value from your Inoksan Dishwasing Equipment.

SOILED DISH SORTING TABLE WITH SCRAPPING HOLE

CODE	DIMENSIONS
INO-BSN 100	1000X725X850
INO-BSN 120	1200X725X850
INO-BSN 140	1400X725X850
INO-BSN 160	1600X725X850
INO-BSN 180	1800X725X850
INO-BSN 200	2000X725X850
INO-BSN 220	2200X725X850
INO-BSN 240	2400X725X850

DISHWASHER INLET TABLE / SINGLE SINK / PERFORATED LOWER SHELF

CODE	CODE	DIMENSIONS
INO-BEN 080L	INO-BEN 080R	800x700x850
INO-BEN 100L	INO-BEN 100R	1000X725X850
INO-BEN 120L	INO-BEN 120R	1200X725X850
INO-BEN 140L	INO-BEN 140R	1400X725X850
INO-BEN 160L	INO-BEN 160R	1600X725X850

*Available for BYM and BYK models.

DISHWASHER OUTLET TABLE / Conveyor / 180°

CODE	DIMENSIONS
INO-BCK 180 R/L	1400X805X890

DISHWASHER OUTLET TABLE / Conveyor / 90°

CODE	DIMENSIONS
INO-BCK 090 R/L	850X850X850

EQUIPMENT FOR DISHWASHERS

DISHWASHER INLET OUTLET TABLE

CODE	DIMENSIONS
INO-BTN 060	600X580X850
INO-BTN 080	800X580X850
INO-BTN 100	1000X580X850
INO-BTN 120	1200X580X850
INO-BTN 140	1400X580X850
INO-BTN 160	1600X580X850

*Available for BYM and BYK models.

DISHWASHER INLET- OUTLET TABLE / CONVEYOR

CODE	CODE	DIMENSIONS
INO-BCB 100L	INO-BCB 100R	1000X535X850
INO-BCB 120L	INO-BCB 120R	1200X535X850
INO-BCB 140L	INO-BCB 140R	1400X535X850
INO-BCB 160L	INO-BCB 160R	1600X535X850

Stop switch shown on above photo is a part of dishwasher.

STAND FOR DISHWASHER

CODE	DIMENSIONS
INO-BTS 060	600X600X450

Stop switch shown on above photo is a part of dishwasher.

INT-CC0017 PRE-RINSE FAUCET

Table Mounted

INT-CC0018 PRE-RINSE FAUCET

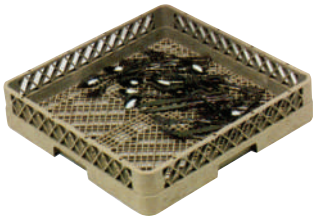
Table mounted, output-inverwal valve

INT-CC0019 PRE-RINSE FAUCET

Classic Wall Mounted

INT-CC0020 PRE-RINSE FAUCET

Wall mounted, output-inverwal valve

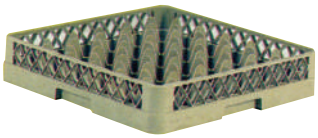


CUTLERY RACK
RECTANGULAR WITH HANDLE

CODE	DIMENSIONS
INT-UC0020	500 x 500 x 500 mm

CUTLERY RACK
RECTANGULAR WITH HANDLE

CODE	DIMENSIONS
INT-UC0021	205 x 425 x 150 mm



GLASS RACK / 36 SECTIONS

CODE	DIMENSIONS
INT-UC0005	500 x 500 x 500 mm

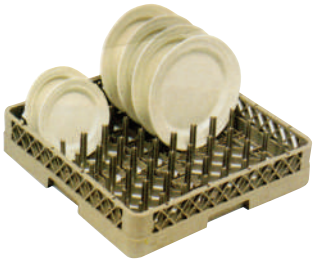


PLATE RACK

CODE	DIMENSIONS
INT-UC0032	500 x 500 x 500 mm

QUALITY PRODUCTION, RELIABLE SERVICE

Inoksan has been producing industrial kitchen solutions for businesses both in Turkey and in the world since 1980.
Inoksan Dishwashing Equipment has been brought to life with the mission of adding value to the future, with the expertise of our experienced staff and our sectoral know-how. While producing our products using the power of the high automation and SAP technologies we use in our production facility; we develop new products every year with the advantage of our innovative approach and being an R&D center. In addition to our extensive network of dealers operating in Turkey and abroad, we also provide affordable spare parts to our customers. We are proud to provide uninterrupted service to our customers in all pre-sales and after-sales processes.

A STRONGER INOKSAN FROM YESTERDAY TO TOMORROW

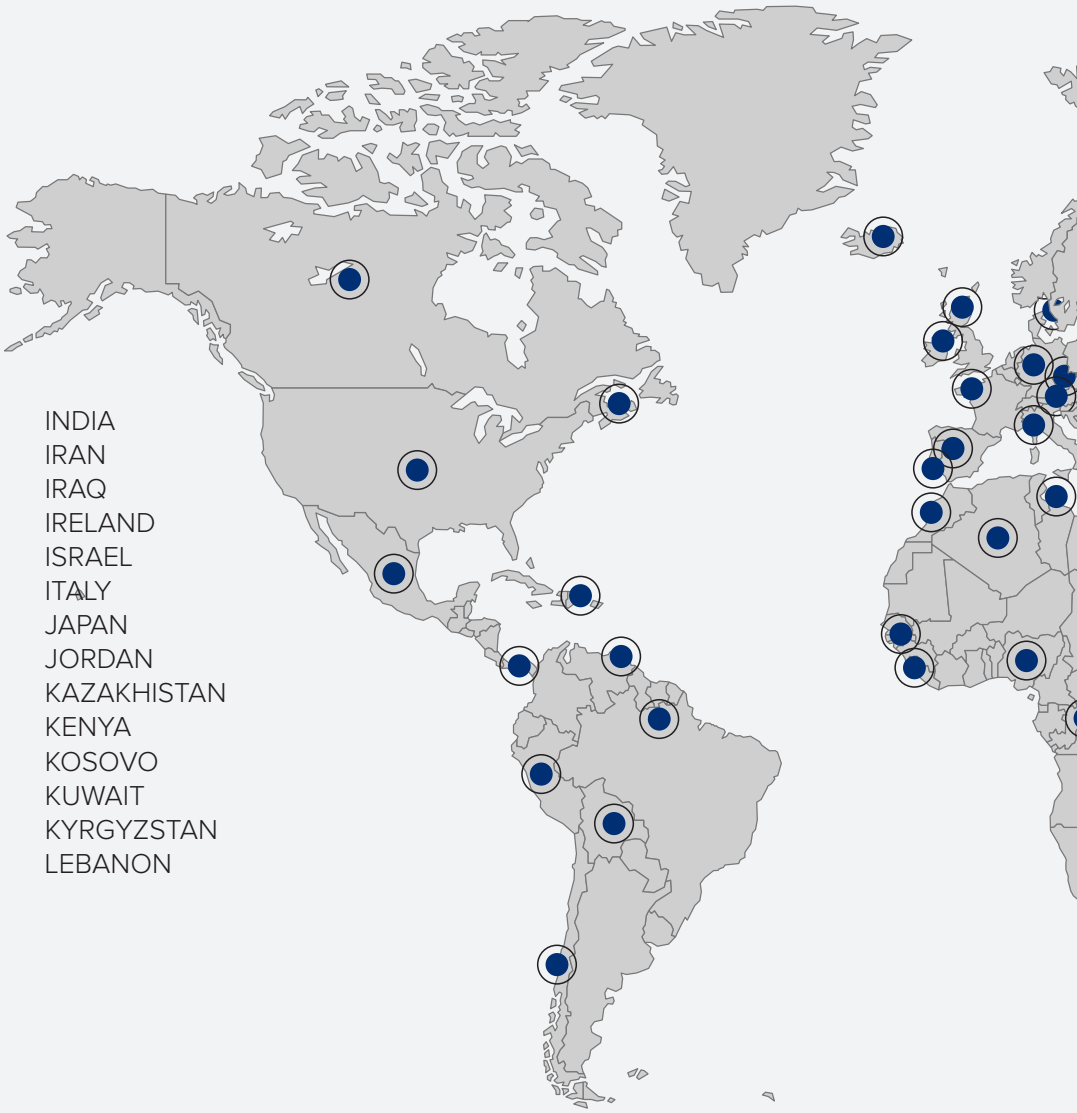
We always work with the mission of creating value and solution utilizing the confidence we build in production and after-sales processes, with the awareness of our responsibilities towards our employees, stakeholders and society. We look to the future with the vision of becoming a leading and exemplary brand not only in our country but also in the global arena, with our high service standards, which constantly renew itself, prioritizing people and the environment.

INOKSAN ON **5** CONTI
MORE THAN

44
years of
experience

25.000 m²
covered production
area

Sales points on
5 continents and more than
120 location



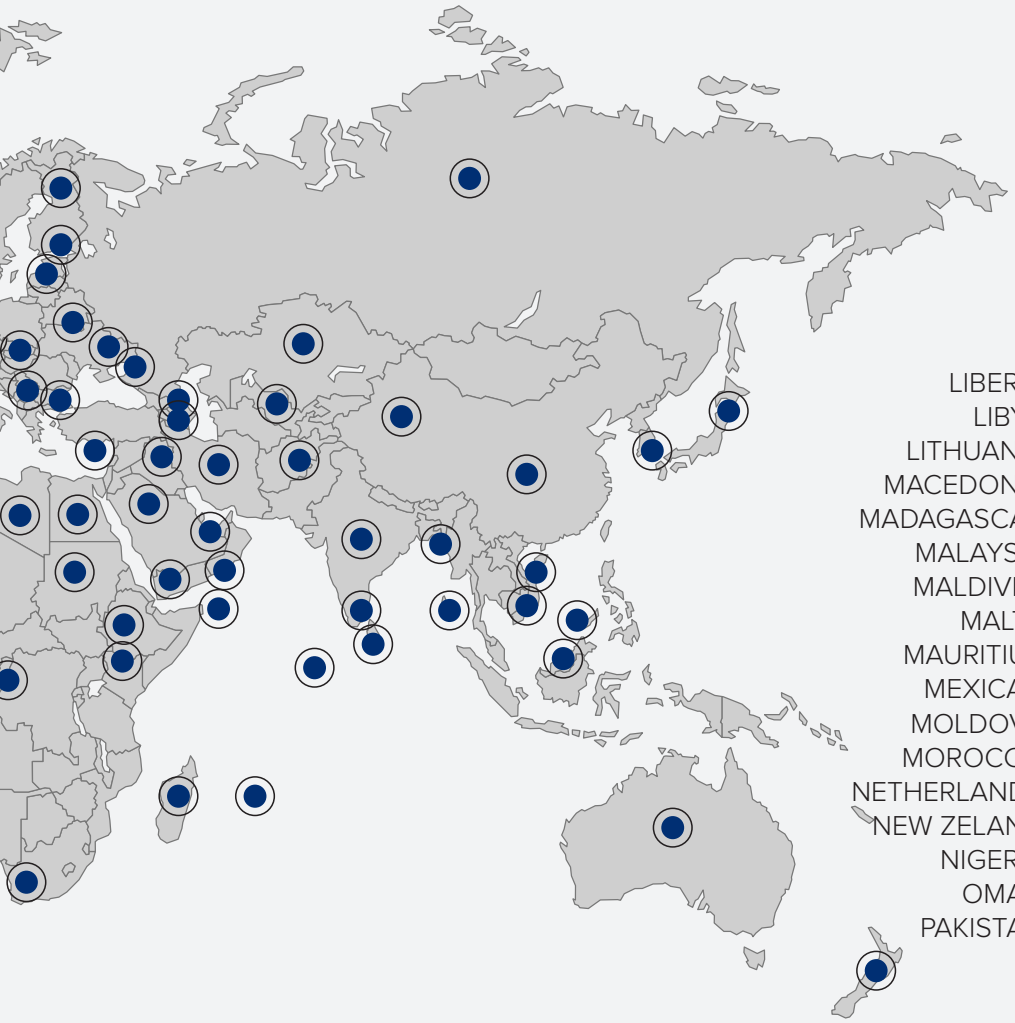
AFGHANISTAN
ALGERIA
AUSTRIA
AVUSTRALIA
AZERBAIJAN
BAHRAIN
BANGLADESH
BELGIUM
BOSNIA AND
HERZEGOVINA
BULGARIA
CAMBODIA
CANADA
CHILE
CHINA
CONGO
CROATIA
DENMARK
DOMINICAN
EGYPT
ENGLAND
ESTONIA
ETHIOPIA
FINLAND
FRANCE
GEORGIA
GERMANY
GHANA
GREECE
GUINEA
HUNGARY
ICELAND
INDIA
IRAN
IRAQ
IRELAND
ISRAEL
ITALY
JAPAN
JORDAN
KAZAKHISTAN
KENYA
KOSOVO
KUWAIT
KYRGYZSTAN
LEBANON

NENTS OF THE WORLD,
120 POINTS

4000 different products

2000 projects per year

2.500.000 kg processed stainless steel per year



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