

iNOVA
GENERATION

NEXT-GEN HOOD TYPE DISHWASHERS

🔥 WHC-502TBD & WHC-502TRCBD (Heated Recovery)



iNOVA

GENERATION

The new iNOVA range adapts to your needs, offering innovative washing technology through intuitive operation and efficient washing with the best consumption values.

In both gastronomy, hospitality, restaurants, and hospitals, whether with a lot or little space, iNOVA always guarantees brilliant results, regardless of whether it's glassware, dishes, cutlery, trays, etc.

Behind the iNOVA series lies a simple idea: a professional dishwasher with a configurable design, achieving a completely unique result.

The dream solution.



Maximum efficiency

Engineered to maximise return on investment.



Guaranteed disinfection

Perfect hygienic results.



Environmentally conscious

Low consumption of energy, water, detergent, and rinse aid.



Easy maintenance

Accessibility to components make servicing simple.

Interface

- Electromechanical interface with three or four robust backlit pushbuttons depending on the type of machine.
- Optional two digit LED displays (T) to indicate wash and rinse temperatures, as well as alphanumeric status and error codes.
- Additional programmes by long pressing of the buttons:
 - Cold rinse
 - Self-cleaning (in models with drain pump)
 - Drain (in models with drain pump)
 - Extended cycle (hood type dishwasher)



Technology



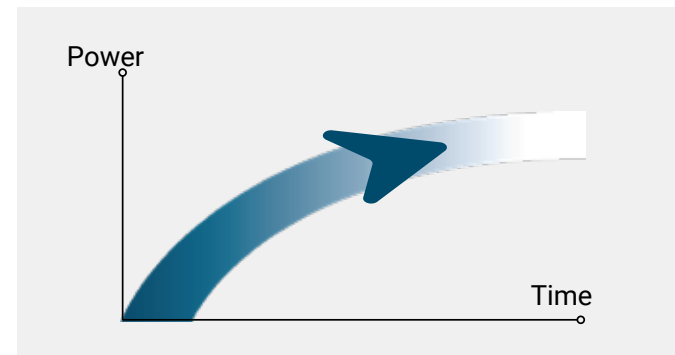
Duo-KLIP wash/rinse arms

- A combined wash and rinse arm at the same level, made of composite material, in stainless steel as option **(X)**, preventing the two arms from getting in each other's way.
- Washing and rinsing orifices designed to reach the most inaccessible places. They spray water precisely, achieving lower water consumption, reducing electricity and chemical consumption.
- The clip-on snap-on coupling makes it easy to assemble and disassemble for cleaning.



Dual-flow wash pumps with soft-start

- Dual-flow wash pumps: one input and two outputs, one for each arm, without the need to split the flow to avoid power loss and reduce noise.
- The cycle starts slowly and gradually increases to maximum speed to prevent light items such as glassware and crockery from falling out.





Dispensers

- Hydraulic rinse aid dispenser and Peristaltic detergent dispenser.



Temperature Control

- Maximum precision in tank and boiler temperature control through electronic sensors.



Color Identification

- The blue operation concept: everything marked in blue can be removed, cleaned, and reinstalled. This prevents misuse or accidental interference in the washing process.



Hood-type dishwashers

If your business requires an efficient, fast, and high-capacity washing solution, a **hood-type dishwasher** is the perfect choice. With its large capacity, advanced technology, and ergonomic design, it ensures outstanding kitchen performance, resulting in time and cost savings.

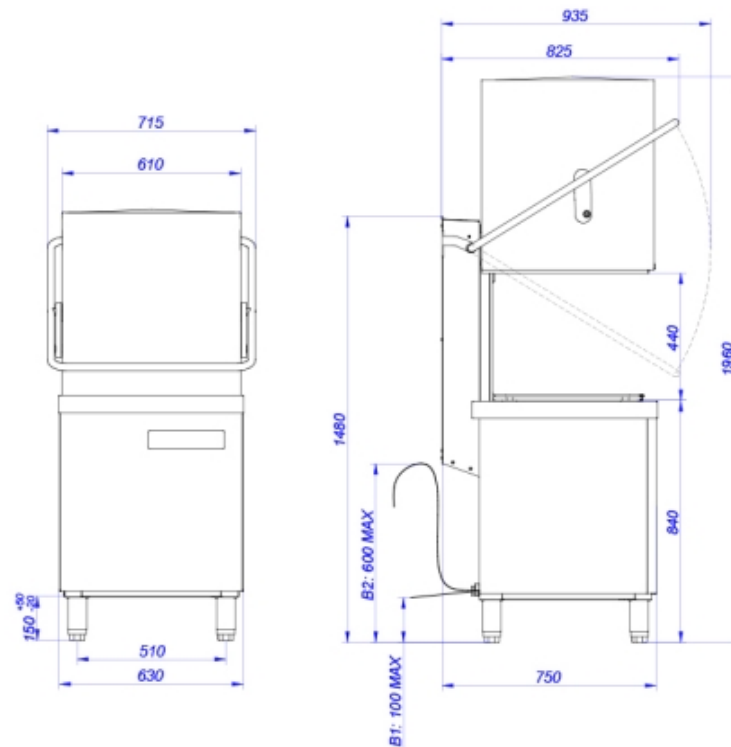




WHC-502TBD



- Stainless Steel Construction with Single-skin hood, which slides smoothly on metal runners that reduce lifting effort and noise level.
- Fully stamped tank with no welds or sharp edges. The washing chamber is free of interior pipes, edges and holes where dirt can accumulate.
- Electro Mechanical Controls with Robust Back Lit Pushbuttons and LED Displays to indicate wash and rinse temp and diagnostics
- 90/120/180/Extended 480 second Wash Cycles
- Temperature Settings:
Wash 60C Rinse 85C
- 40 Basket Hourly Production
- Wash Height Clearance
450mm Plates / 415mm Glasses
- Magnetic Microswitch on Hood to Stop Cycle on Accidental Opening
- Duo-Klip low-friction, lightweight wash & rinse arms with optimised geometry for maximum reach, improved spray efficiency, and up to 10% lower water consumption, reducing operating costs. Dual Flow Wash Pump with soft start
- Double filtering system with polypropylene pump suction filter and composite tank surface filter to trap fine dirt and food particles, protecting the wash pump and arms, with easy removal for cleaning without disassembly
- Volumetric Rinse: Dirty Water is Partially drained before rinsing which avoids waste of detergent by slowing the soiling of the water and reduce energy costs during the heating phase of wash water by continually regenerating the wash water
- 750w Wash Pump
- 100w Drain Pump
- 6000w Boiler Heating Power
- 9L Boiler Capacity
- 33L Wash Tank Capacity
- Peristaltic Detergent Pump and Hydraulic Rinse Aid Dosing as standard
- Watermark Approved
- Multi Power Unit Convertible to Single Phase 20amp
- 2 year Parts and Labour Warranty
- Supplied with 1 x 500mm x 500mm Glass Basket, 1 x 500mm x 500mm Plate Basket and 1 Cutlery Basket



Code	Basket	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
WHC-502TBD	500x500	630x750x1480	98	415	9.75/3~N



WHC-502TRCBD (with Heat Recovery)

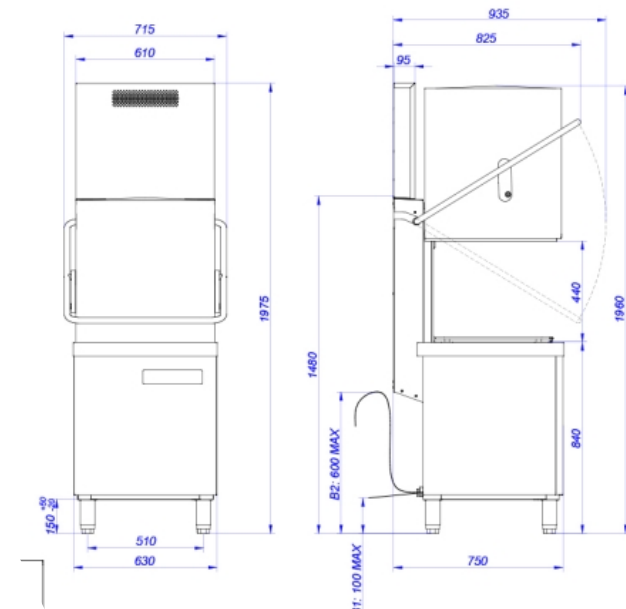


- **Energy-efficient heat recovery system reuses waste heat to preheat incoming water, reducing energy use and operating costs while minimising steam for a cooler kitchen. No direct exhaust required, with faster drying performance. End-of-cycle process (40 sec, configurable) raises incoming water from 10°C to 25°C; cold water connection recommended.**
- Stainless Steel Construction with Single-skin hood, which slides smoothly on metal runners that reduce lifting effort and noise level.
- Fully stamped tank with no welds or sharp edges. The washing chamber is free of interior pipes, edges and holes where dirt can accumulate.
- Electro-mechanical controls with robust backlit pushbuttons and LED display for wash/rinse temperatures and diagnostics
- 90/120/180/Extended 480 second Wash Cycles
- Temperature Settings: Wash 60C Rinse 85C
- 40 Basket Hourly Production
- Wash Height Clearance 450mm Plates / 415mm Glasses
- Magnetic Microswitch on Hood to Stop Cycle on Accidental Opening
- Duo-Klip low-friction, lightweight wash & rinse arms with optimised geometry for maximum reach,

improved spray efficiency, and up to 10% lower water consumption, reducing operating costs. Dual Flow Wash Pump with soft start

- Double filtering system with polypropylene pump suction filter and composite tank surface filter to trap fine dirt and food particles, protecting the wash pump and arms, with easy removal for cleaning without disassembly
- Volumetric Rinse system partially drains dirty water before rinsing, slowing soiling, reducing detergent use, and lowering energy consumption by continuously regenerating wash water

- 750w Wash Pump
- 100w Drain Pump
- 6000w Boiler Heating Power
- 9L Boiler Capacity
- 33L Wash Tank Capacity
- Peristaltic Detergent Pump and Hydraulic Rinse Aid Dosing as standard
- Watermark Approved
- 2 year Parts and Labour Warranty
- Supplied with 1 x 500mm x 500mm Glass Basket, 1 x 500mm x 500mm Plate Basket and 1 Cutlery Basket
- Only Available in 3 Phase Connection



Code	Basket	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
WHC-502TRCBD	500x500	630x750x1975	117	415	9.75/3~N

Construction details

- Fully pressed tank with no welds or sharp edge. The washing chamber is free of interior pipes, sharp edges, and gaps where dirt could accumulate.
- Easy cleaning of internal parts without the need to remove the basket support. The support can be tilted 90° upwards.
- The machine and its tables can be installed in a straight line or in a corner. Additionally, the working direction can be modified: left-to-right or right-to-left.
- Usable height: 440 mm.



Filtration system

Double-stage filtration

- Tank surface filter made of composite material, with stainless steel as an option.
- Pump suction filter made of polypropylene.



Hood

- Single-wall hood, sliding smoothly on metal rails that reduce lifting effort and noise level. Double-wall option available.



Energy Recovery System

Only applicable for WHC-502TRCBD

- Minimises the steam released to create a more comfortable working environment while using the heat from the unit to further heat the incoming water and reduce energy costs.
- The process is carried out at the end of the cycle for 40 seconds (configurable) increasing the temperature of the incoming water from 10°C to 25°C, which means that a cold water connection (15-25°C) is recommended.

