



PRODUCT DOCUMENT PACK

Prepared and distributed by KW Commercial Kitchen

PRODUCT

Fagor WHC-502TRCBD Heat-Recovery Pass-Through Dishwasher

Model / SKU: WHC-502TRCBD

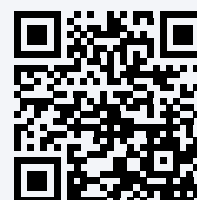
KW COMMERCIAL KITCHEN

7/72 Canterbury Road, Bankstown NSW 2200

Phone 1300 001 366

Email sales@kwcommercial.com.au

Web www.kwcommercial.com.au



Scan for the current KW product page

DOCUMENT NOTICE

The supplier document begins on the next page. KW contact branding is added in a separate footer area and does not replace the supplier's instructions, specifications or warranty terms.

Official supplier source: <https://www.foodequipment.com.au/amfile/file/download/file/4226/product/9263/>



Catalogue
FOOD SERVICE
Chapter
DISHWASHING

Specific model
WHC-502 T RC B D 400V3N50Hz

19110559

01/04/2025

DENOMINATION:

Hood type dishwasher concept range for 500x500 basket with mains pressure, led displays, energy recovery, drain pump and detergent dispenser.

DESCRIPTION :

INTERFACE

- Electromechanical interface with robust backlit pushbuttons. One button for power on and the rest for programmes, the light of which indicates the selected programme (flashing) or machine is ready (steady).
- Maximum precision of the tank and boiler temperature control by means of electronic probes.
- Two digit LED displays (T) to indicate wash and rinse temperatures, as well as alphanumeric status and error codes. They also include operating indicators for tank and boiler heaters.

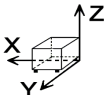
PROGRAMMES:

- P1 (Light): 90s (2,2 l/cycle at 2 bar, Wash T^a: 60°C, Rinse T^a: 85°C)
- P2 (Standard): 120s (2,2 l/cycle at 2 bar, Wash T^a: 60°C, Rinse T^a: 65°C)
- P3 (intensive): 180s (2,2 l/cycle at 2 bar, Wash T^a: 60°C, Rinse T^a: 65°C)
- Extended: 480s (2,2 l/cycle at 2 bar, Wash T^a: 60°C, Rinse T^a: 65°C)

CONSTRUCTION DETAILS

- 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.
- Easy cleaning of internal parts without the need to remove the rack support. The support can be tilted upwards by 90°.
- The machine and its tables can be installed in a straight line or in a corner. In addition, it is possible to change the working direction left-right or right-left.
- Upper and lower wash and rinse arms.
- Magnetic micro switch to stop the cycle in case of accidental opening

DIMENSIONS



X Width	630 mm	X Gross width	765 mm
Y Depth	750 mm	Y Gross depth	905 mm
Z Height	1975 mm	Z Gross height	1770 mm
Net Weight	117,0 kg	Gross Weight	138,0 kg
Net volume	0,934 m3	Gross volume	1,225 m3

ELECTRICITY TECHNICAL SPECIFICATIONS

Electric power	9,750 kW
Voltage	380-415V
Phases	3N
Electric frequency	50Hz
Amperage (A)	16,3
Engine power	0,75 kW
Heating power	9,00 kW

MULTIPOWER

CONNECTION	RATED POWER (kW)	RATED CURRENT (A)	BOILER (kW)	TANK (kW)	
400V, 3N~	6,75 kW	11,96 A	6 kW	3 kW	ALT
400V, 3N~	9,75 kW	16,30 A	6 kW	3 kW	SIM
230V, 3~	6,75 kW	18,32 A	6 kW	3 kW	ALT
230V, 3~	9,75 kW	25,85 A	6 kW	3 kW	SIM





Catalogue
FOOD SERVICE
Chapter
DISHWASHING

Specific model
WHC-502 T RC B D 400V3N50Hz

1911055901/04/2025

of the hood.

- Cycle start activated by hood down or manual (deactivated).
- Easy handling thanks to the surrounding handle on the hood.
- Double in stages filtering system:
 - Polypropylene pump suction filter that blocks the lightest dirt, protecting the washing pump.
 - Composite tank surface filters as standard, retain coarse dirt. The filter can be easily removed without disassembling the wash and rinse arms.
- 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.
- Soft-start: The cycle starts slowly and gradually increases to maximum speed to prevent light items such as glassware and crockery from falling out.
- Wash/rinse arms. Duo-KLIP:
 - A combined wash and rinse arm at the same level, made of composite material, preventing the two arms from getting in each other's way.
 - Low friction and very light arm that allows all the power supplied by the pump to be used for washing dishes and not for rotating the arm.
 - Washing and rinsing orifices designed with specific geometry to reach the most inaccessible places. They spray water precisely, achieving 10% lower water consumption, reducing electricity and chemical consumption and therefore helping to minimize operating costs.
 - The clip-on snap-on coupling makes it easy to assemble and disassemble for cleaning.
- Rinsing with mains pressure.
- Hydraulic rinse aid dosing as standard.
- Peristaltic detergent dispenser included (D).
- Drain pump included (B).
- Volumetric rinse: the dirty wash water is partially drained before rinsing, which makes it possible:
 - Avoid useless waste of detergent by slower soiling of the water.
 - Reducing energy costs during the heating phase of the wash water by continuously regenerating the wash
- Energy Recovery System (RC)
 - This system helps minimize 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 reduction of steam in the wash chamber also contributes to faster drying of glasses and dishes.
 - 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.
 - In models with energy recovery system (RC), the cycle time is extended by approximately 30s.
- Sensorisation (Z) including:
 - Chemical dosing control (DA).
 - Control of low chemical level by means of probes (L), available as an accessory, with warning on the control panel.

POSSIBLE OPTIONS :

- Double skin
- Glass rod basket
- Stainless steel surface filter
- Stainless steel wash and rinse arms

STANDARD OPTIONS :

WATER TECHNICAL SPECIFICATIONS

PressureH2O: 200-400kPa(2-4bar)
Maximum TemperatureH2O: Máx 25°C

CONNECTIONS TECHNICAL SPECIFICATIONS

Cold softened water 1 diameter3/4"
Drain 1 diameter17MM

OTHERS

IPXIPx4

TECHNICAL FEATURES

Height glasses415
Diameter plates450
Tray sizeGN 1/1
Max.theor.product.(baskets/h)40
Tank capacity33 L
Tank heater power3,00 kW
Washing pump power0,75 kW
Drain pump power0,10 kW
Boiler capacity9 L
Boiler heater power6,00 kW
Type of heating (Alt./Sim.)Simultaneous





Catalogue
FOOD SERVICE
Chapter
DISHWASHING

Specific model
WHC-502 T RC B D 400V3N50Hz

19110559

01/04/2025

- Drain pump
- Detergent dispenser

POSSIBLE ACCESSORIES :

- BASKETS FOR DISHWASHERS
- BASKETS FOR GLASSES
- WATER SOFTENERS
- TABLES FOR HOOD
- ENTRY-EXIT TABLES

SUPPLIED ACCESSORIES:

- 19000484 Glass basket, 500x500x110 mm. 1
- 19000487 Basket for 16-18 plates, 500x500x110 mm. 1
- 19000792 Cutlery basket for 15 pieces of cutlery, 105x105x130 mm. 1



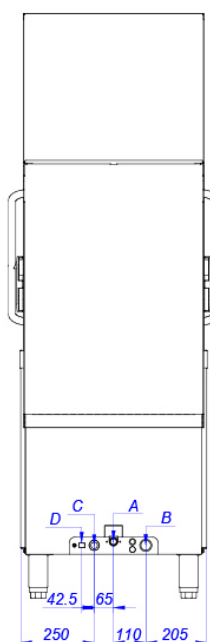
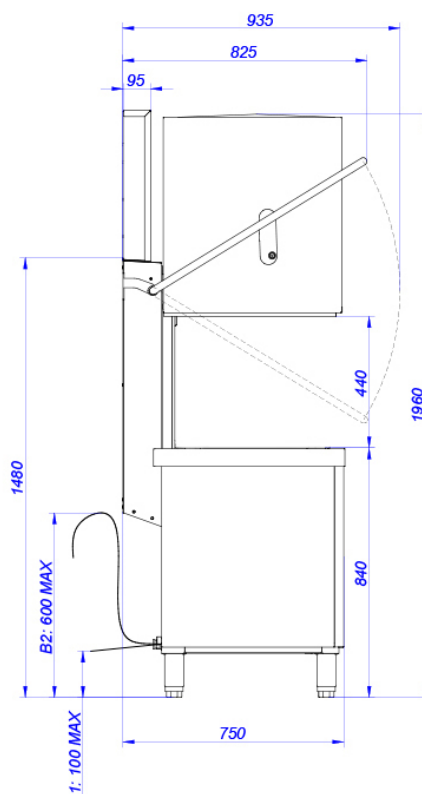
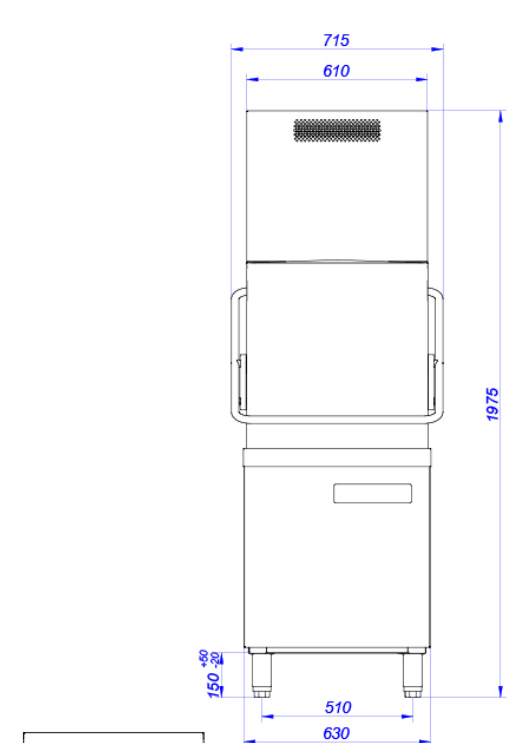


Catalogue
FOOD SERVICE
Chapter
DISHWASHING

Specific model
WHC-502 T RC B D 400V3N50Hz

19110559

01/04/2025



A: ENTRADA DE AGUA 3/4"
B1: DESAGÜE Ø25 L= 1500mm
B2: DESAGÜE CON BOMBA Ø17 L= 3000mm
C: ALIMENTACIÓN ELÉCTRICA
D: ETHERNET

A: WATER INLET 3/4"
B1: DRAIN Ø25 L= 1500mm
B2: DRAINAGE PUMP Ø17 L= 3000mm
C: ELECTRICAL CONNECTION
D: ETHERNET

A: ARRIVÉE D'EAU 3/4"
B1: VIDANGE Ø25 L= 1500mm
B2: POMPE À VIDANGE Ø17 L= 3000mm
C: CONNEXION ÉLECTRIQUE
D: ETHERNET

