



Perfect solution to the modern catering.

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KOREAN COMMERCIAL DISHWASHER



ABOUT OUR COMPANY

SouthPro Enterprise Ltd. is a commercial kitchen manufacturer and supplier company located in Seoul, South Korea and Guangzhou, China. We have been manufacturing kitchen equipment for over 25 years with over 20 different types of certified patent products. We are one of the leading manufacturers in Korea with wide variety of commercial dishwashers.

With many years of experience in overseas, we are continuously improving our products to meet various customer needs, kitchen requirements, electric capacities, water and chemical conditions etc by countries. We offer the latest technology, energy efficient and user friendly solutions. In addition, we provide excellent after-service and support our customers world-wide.

SouthPro strives to create the best commercial warewashing solutions and services. We listen closely to our customer's needs and work closely to provide a more powerful and efficient results. With every passion and professionalism in the commercial kitchen industry, we aim to build a cleaner environment and improve the workflow efficiency in the workplace.



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SERVICE & TECHNOLOGY

POWERFUL
& EFFICIENT



ADMINISTRATIVE MANAGEMENT

SouthPro focuses on three core aspects: information, communication, and technology. We believe that these aspects are priceless in today's rapidly changing environment. With many of our working professionals and SouthPro distributors world-wide, we are able to improve, grow and excel our vision. We aim to achieve greater flexibility and efficiency working with our customers everyday.

EXCELLENT CLIENT SERVICE

We provide seamless customer service support and excellent after-service on our products. Our services range from intuitive technician trainings to suggestive marketing techniques. We offer regular client meetings and technician trainings overseas to our distributors. Our focus is on cultivating corporate image through developing a long term client relationship.

DURABILITY & RELIABILITY

We believe the two most prominent attributes in the commercial machinery are durability and reliability. Our products are designed to perform well in hard water and unstable electricity conditions. Many of our features are focused to maximize the durability and overall machine lifespan. With our long experiences, we have also prioritized on user convenience and maintenance. Users are able to easily clean the machine after each shift and technicians can spend less time for inspection. As a result, the machine will stay in its best condition to provide excellent wash results.



ADVANCED TECHNOLOGY

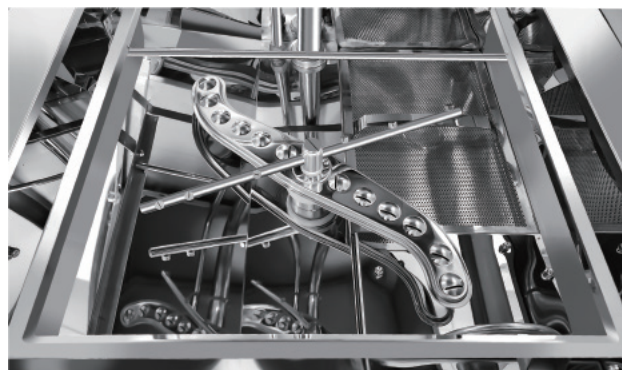
With the latest technology available and high quality materials applied from South Korea, our commercial dishwashers guarantee excellent wash and rinse results. Dishwasher conditions can be observed and calculated through our wireless monitoring system on mobile and PC. Programs can help predict when it needs servicing and which part needs to be replaced. Customers are able to receive accurate and fast maintenance.



DESIGN & SIMPLICITY

Starting from the outside, all of our door-type product have large tempered glass window installed at the door cap. The window allows users and technicians to observe the wash and rinse cycle. We believe this is a necessary feature for checking the wash quality and dishwasher condition.

Inside the window, all of our parts are designed in high quality stainless steel for maximum hygiene and long lasting durability. And all electric parts inside the dishwasher have enough space for easy upgrades and maintenance. It also has protective covers on all parts to prevent damage from water and chemical leakage from other parts.



SPARE PARTS SERVICE

SouthPro offers worldwide supply with original spare parts from South Korea and China. We provide fast delivery with reasonable price of all spare parts required for dishwashing equipment. Competitive price of our spare parts is an important part of our services. We also provide parts upgrade services to optimize the quality and performance.

PRODUCTS



PDX-1001A-1
Door-Type



PDX-1001A-2
Door-Type



PDX-1001B-1
Door-Type



PDX-1001C
Door-Type



PDX-1001C-1
Door-Type



PDX-1001C-2
Door-Type

POWERFUL
& EFFICIENT



PDX-1002
Slider-Type



PDX-1004
Double Door-Type



PDX-1003
Undercounter-Type



PDX-1001JD
Wide Door-Type



PDX-1005
Extra Wide Door-Type

PRODUCT FEATURES

“S-SHAPED” STAINLESS WASH ARMS

Specially designed “S-shaped” wash arm is able to provide excellent wash results and maximum hygiene. The curved ends helps increase the speed of the wash arm rotation. Jet nozzles are shaped in convex semisphere to maximize the spraying water pressure. They are also calculated to spray all angles evenly including the corner blind spots.



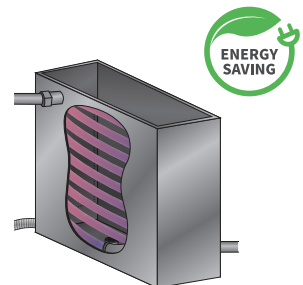
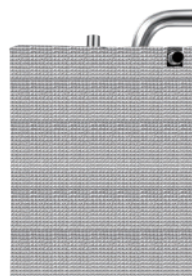
TRIPLE HEATER SYSTEM

Total of 3 heaters (SUS 316L Flange Immersion-Type) are used per dishwasher. There are 2 heaters installed in the rinse tank and 1 heater in the wash tank. These heaters have special coatings which reduces the build up of limescale on the heating elements and increases the durability of the machine. More heaters enables faster heating and allows users to use dishwasher continuously at high temperature.



ENERGY SAVING SYSTEM

The energy saving system is built next to the main water tanks to assist the heating process by increasing the initial water temperature to 35~40°C during the water supply process. During the water supply process, the water will pass through this system before filling the rinse tank. This can significantly reduce the total time and electricity required to heat the water in the rinse tank up to 90°C every time.



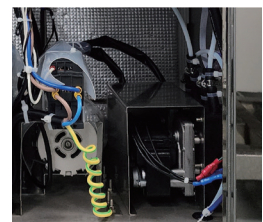
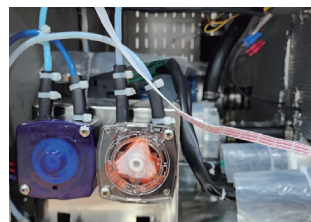
ULTRAVIOLET (UV) LAMP

UV lamp is activated during and after the washing process to effectively sterilize dishware. This prevents the spreading of harmful bacteria and virus on dishware. Dishware can be kept inside the dishwasher for sterilization purposes. The UV lamp will turn off when the door is opened.



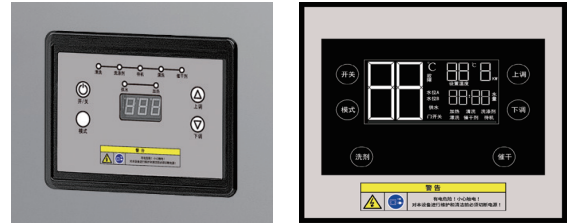
INTERNAL CHEMICAL DISPENSER

All models have chemical dispenser installed inside. This feature allows technicians to easily install the dishwasher. The chemical dispenser consists of 2 AC motors which can be controlled from the control panels. White inlet tube indicates “Detergent” and blue inlet tube indicates “Rinse Aid”.



CONTROL PANEL

2 types of control panels are available; touch-type and button-type. The touchscreen control panel allows flexible control and detailed inspections of the machine. Button control panel provides easy operation with hidden shortcut buttons for quick inspection on pumps and motors.



WATER FILTER SYSTEM

Water filters are recommended when using dishwashers in locations with excessive hard water. Hard water has high mineral contents of calcium and magnesium which can decrease the durability and damage the dishwasher parts over period of time. The water filters are installed between the water supply hose and water inlet hose.



AUTO DRAIN SYSTEM

Water in the wash tank can be drained automatically from the control panel. Simply press the "UP" button when the machine is turned OFF. This feature allows workers to easily drain the tank after working shift. This option is available for both door-type and undercounter type dishwasher.



DUAL WASH SYSTEM

An additional fixed "U-shaped" wash arm is installed around the "S-shaped" wash arm. "U-shaped" wash arm has large fixed nozzles targeting the sides and corners that "S-shaped" wash arm cannot reach completely. Using both wash arms will increase the overall washing quality and efficiently cover all corners and blind spots.



PDX-1001 SERIES CHART

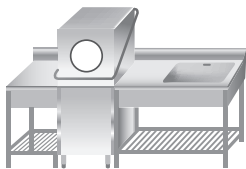
PDX-1001 SERIES	A-1	A-2	B-1	C	C-1	C-2
GLASS WINDOW	LARGE	LARGE	LARGE	MEDIUM	MEDIUM	MEDIUM
CONTROL PANEL	TOUCH	BUTTON	TOUCH	BUTTON	BUTTON	BUTTON
MACHINE OUTCASE	SUS 304+201	SUS 304+201	SUS 304+201	SUS 304+201	SUS 304+201	SUS 304+201
CHEMICAL DISPENSER	O	O	O	O	O	O
ENERGY SAVING SYSTEM	O	O	O	O	X	X
ULTRAVIOLET (UV) LAMP	O	O	X	X	X	O

DOOR-TYPE DISHWASHER

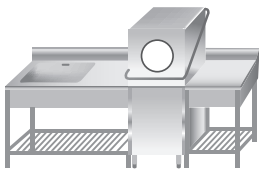
PDX-1001 Series



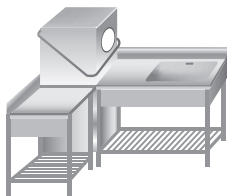
PDX-1001 door-type dishwasher guarantees excellent washing performance, maximum hygiene, high durability, and low water consumption. It is designed to maximize its efficiency for warewashing and maintenance. Product features include energy saving system, touch screen control panels, ultraviolet (UV) lamps, triple heater system etc. The recommended catering capacity ranges from 100 to 200 people.



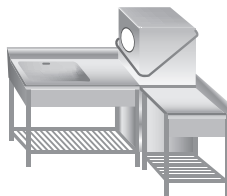
Straight-through (R → L)



Straight-through (L → R)



Left Corner (R → L)



Right Corner (L → R)

PRODUCT ADVANTAGES

■ "S-shaped" Stainless Wash Arms :

"S-shaped" wash arms provide maximum hygiene by using high pressure jet nozzles and reaching the corner blind spots.

■ Built-in Ultraviolet (UV) Lamp :

Ultraviolet (UV) light is activated during and after the wash to effectively sterilize the germs such as bacteria, virus etc.

■ Energy Saving System :

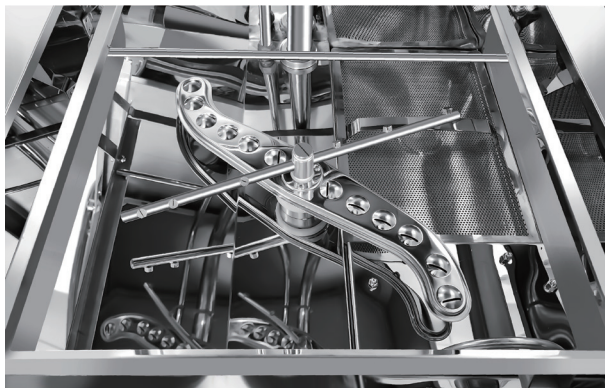
Increases the speed of water heating process in the rinse tank and reduces the total electricity required for heating.

■ Triple Heater System :

3 heaters are installed for faster heating and maintain high temperature. Dishwasher can be used continuously at the highest water temperature for the best washing results.

■ Tempered Glass Window :

Washing process is observable through large tempered glass window to ensure dishware hygiene and operation.



Specially designed stainless wash & rinse arms are able to rotate at high speed and target all angles as well as reaching corner blind spots. Rack guide can be lifted upwards for easy cleaning and maintenance.

MODEL	PDX-1001A/B/C SERIES
TOTAL RATED LOAD	5 kW / 7 kW / 9 kW / 12 kW
ELECTRICAL RATING	220V, 50Hz, 1PH 380V, 50Hz, 3PH
CAPACITY (Racks, Plates)	50 /h, 1,500 /h
INLET OPENING HEIGHT	400 mm
CYCLE TIME	40~285 sec (Default: 77)
WASH & RINSE TEMPERATURE	65~70°C, 85~95°C
WASH & RINSE TANK	42 L, 28 L
HEATER	6.0 kW, 3.5 kW, 2.1 kW, 0.8kW
RINSE WATER CONSUMPTION	3 L /min
DIMENSION (Outer)	680 x 780 x 1355 mm



Corner Installation (R → L)



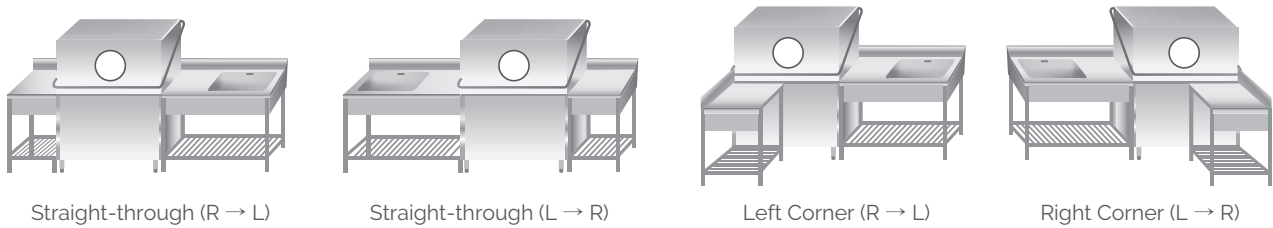
Straight-through Installation (R → L)

DOUBLE DOOR-TYPE DISHWASHER

PDX-1004 Series



PDX-1004 double door-type dishwasher allows flexible washing performance for simultaneous washing of two racks at once. It is recommended in limited kitchen spaces where rack conveyor-type dishwashers are difficult to install. The recommended catering capacity ranges from 200 to 300 people.



PRODUCT ADVANTAGES

- **Double Capacity :**
Double-wide wash chamber can wash 2 racks efficiently at once.
- **Double Rinse Pumps :**
High-quality rinse pump is installed at each rinse tank (left and right). This provides excellent rinse quality results simulatenously when washing different types of dishware.
- **"S-shaped" Stainless Wash Arms :**
"S-shaped" stainless wash arms provide maximum hygiene by using high pressure jet nozzles and reaching the corner blind spots.
- **Tempered Glass Window :**
Washing and rinsing processes are observable through the tempered glass window to ensure dishware hygiene and machine operation.
- **Remote Control System (optional) :**
Dishwasher can be operated at a distance by remote controller.



RACK CONVEYOR ALTERNATIVE

Users who require heavy duty warewashing solution equivalent to rack conveyor dishwasher are highly recommended to use the double door-type dishwasher. This model does not require both left and right side sink and work tabling which can solve limited kitchen space problem. It can be also be installed in L-shaped corner configuration similar to regular door-type and wash twice the dishware capacity at once.

MODEL	PDX-1004 SERIES
TOTAL RATED LOAD	18.0 kW, 20.0 kW
ELECTRICAL RATING	380V, 50Hz, 3PH
CAPACITY (Racks, Plates)	100 /h, 3,000 /h
INLET OPENING HEIGHT	420 mm
CYCLE TIME	40~285 sec (Default: 117)
WASH & RINSE TEMPERATURE	65~70°C, 85~95°C
WASH & RINSE TANK	82 L, 38 L
HEATER	8.0 kW, 6.0 kW, 2.1 kW
RINSE WATER CONSUMPTION	6 L /min
DIMENSION (Outer)	1280 x 830 x 1385 mm

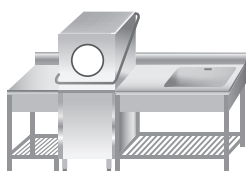


WIDE DOOR-TYPE DISHWASHER

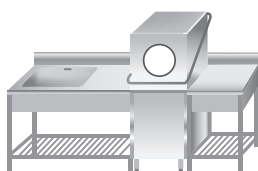
PDX-1001JD Series



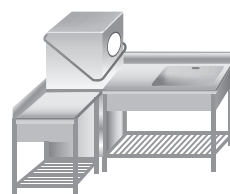
PDX-1001JD is designed to wash more dishware and larger-sized dishware including pots and pans. The overall size is 30% larger than PDX-1001 door-type dishwasher. It has inlet opening height of 480 mm and 600 x 600 mm customized stainless steel rack. The recommended catering capacity ranges from 200 to 300 people.



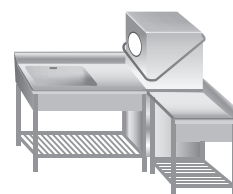
Straight-through (R → L)



Straight-through (L → R)



Left Corner (R → L)



Right Corner (L → R)

PRODUCT ADVANTAGES

■ Wash Larger and More Dishwares :

Inlet opening height is 15% taller (480 mm) than regular door-type dishwasher. This allows users to wash larger and taller sized dishware. PDX-1001JD uses customized stainless dishwasher rack (600 x 600 mm) to provide extra stacking space for more dishware.

■ High Quality Wash Pump :

Wash pump performance is increased by 15% providing excellent wash results and leaving no residue on dishware.

■ "S-shaped" Stainless Wash Arms :

"S-shaped" wash arms provide maximum hygiene by using high pressure jet nozzles and reaching the corner blind spots.

■ 3 Heaters (Heating Elements) :

Total of 3 heaters are installed. This allows the water to be heated faster and maintain high temperature which enables the dishwasher to be used continuously.



MODEL	PDX-1001JD SERIES
TOTAL RATED LOAD	12.0 kW, 15.0 kW
ELECTRICAL RATING	380V, 50Hz, 3PH
CAPACITY (Racks, Plates)	50 /h, 2,000 /h
INLET OPENING HEIGHT	480 mm
CYCLE TIME	40~285 sec (Default: 119)
WASH & RINSE TEMPERATURE	65~70°C, 85~95°C
WASH & RINSE TANK	68 L, 38 L
HEATER	6.0 kW, 3.5 kW, 2.1 kW
RINSE WATER CONSUMPTION	3 L /min
DIMENSION (Outer)	780 x 890 x 1410 mm



PDX-1001 Door-Type

**SIZE UP
30%**



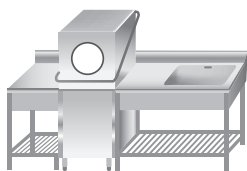
PDX-1001JD Wide Door-Type

EXTRA WIDE DOOR-TYPE DISHWASHER

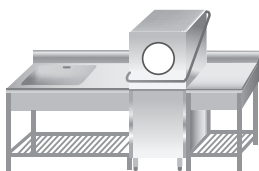
PDX-1005 Series



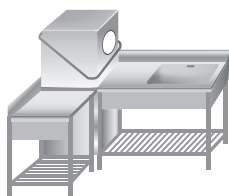
PDX-1005 is extra wide door-type dishwasher specifically designed to wash large dishware including pots, pans, trays etc. It is approximately 50% larger than PDX-1001 door-type and 20% larger than PDX-1001JD wide door-type. The door inlet opening height is 550 mm with 717 x 625 mm customized stainless steel rack (fixed). The recommended catering capacity ranges from 300 to 400 people.



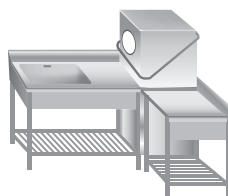
Straight-through (R → L)



Straight-through (L → R)



Left Corner (R → L)



Right Corner (L → R)

PRODUCT ADVANTAGES

■ Increased Size and Opening Height :

PDX-1005 is approximately 50% larger than regular door-type dishwasher. Inlet opening height reaches up to 535 mm which allows to wash more and larger dishware such as trays, pots, pans etc.

■ Dual Wash Arm System :

"U-shaped" fixed wash arm and "S-shaped" rotating wash arms operate together to provide excellent wash quality. They are able to wash all angles including corner blind spots.

■ Powerful Wash Pump :

Powerful 2 HP wash pump provides high pressure water spray.

■ 3 Heaters (Heating Elements) :

Total of 3 heaters are installed, This allows the water to be heated faster and maintain high temperature which enables the dishwasher to be used continuously.

■ Changeable Stainless Steel Rack (fixed) :

717 x 625 mm sized changeable stainless rack can be used as "flat or 84-pin" rack depending on the type of dishware.



MODEL	PDX-1005 SERIES
TOTAL RATED LOAD	17.0 kW, 380V, 50Hz, 3PH
CAPACITY (Trays)	500-800 /h
INLET OPENING HEIGHT	535 mm
CYCLE TIME	40~285 sec (Default: 121)
WASH & RINSE TEMPERATURE	65~70°C, 85~95°C
WASH TANK, RINSE TANK	77 L, 39 L
WASH PUMP	1.5 kW (2HP), 380V, 50Hz, 3p
HEATER	8.0 kW, 6.0 kW, 2.1 kW
RINSE WATER CONSUMPTION	3 L /min
DIMENSION (Outer), WEIGHT	875 x 930 x 1550 mm, 120 KG

DUAL WASH ARM SYSTEM

PDX-1005 has an additional fixed "U-shaped" wash arms located at the top. When the rotating wash arms in the middle activates, the "U-shaped" wash arms also sprays pressurized water through fixed jet nozzles for the same duration. This helps increase the overall washing quality and remove stubborn stain easily especially for larger sized dishware. Since the washing surface is increased, it can efficiently cover all the corners and blind spots as well as being able to wash different shapes of equipment.



EXTRA WIDE DOOR-TYPE DISHWASHER

PDX-1005 Series



Cafeteria Trays & Sheet Pans



Compartment Trays



Table and Hotel Pans



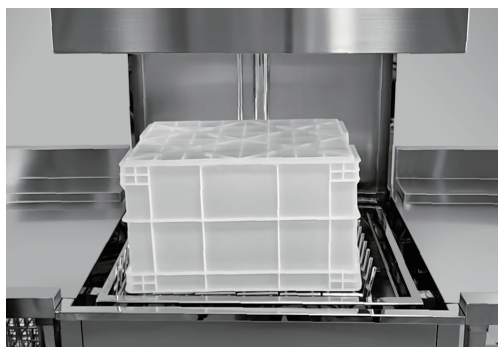
Stock Pots and Large Dishware



Fry & Wok Pans



Tabletop Flatwares



Storage Boxes

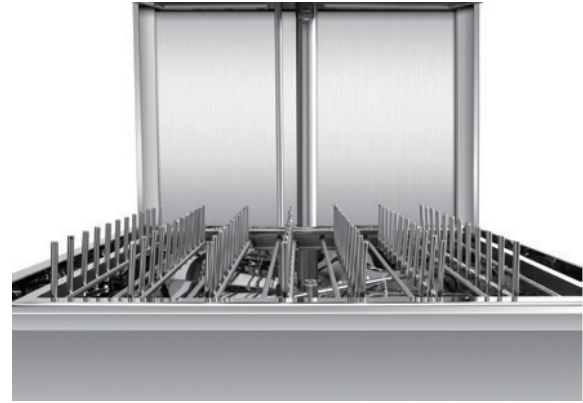


Fire Safety & Protection Equipments

BUILT-IN CHANGEABLE RACK



Flat Rack



84-Pin Rack

PDX-1005 has built-in rack (717 x 626 mm) that can be transformed into either flat rack or pin rack. The pin rack has total of 84-pins with 7 columns of 12 pins on each column. Each column can be lifted individually.

COMPARISON CHART

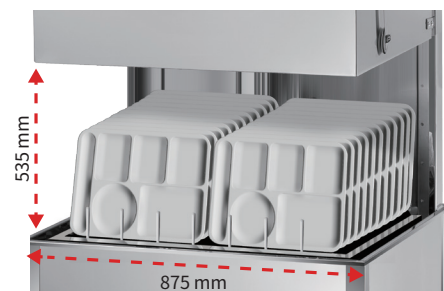
MODEL	DIMENSION	SPECIFICATION	RACK SIZE	OPENING HEIGHT	TANK SIZE
PDX-1001 Door	675 x 740 x 1390 mm	5kW, 7kW / 220V 5kW~12kW / 380V	500 x 500 mm (International)	400 mm	Wash Tank : 42L Rinse Tank : 28L
PDX-1001JD Wide Door	780 x 880 x 1435 mm	12kW, 15kW / 380V	600 x 600 mm (Customized)	480 mm	Wash Tank : 68L Rinse Tank : 38L
PDX-1005 Extra Wide Door	875 x 930 x 1550 mm	17kW / 380V	717 x 625 mm (Customized)	535 mm	Wash Tank : 77L Rinse Tank : 39L



PDX-1001 Door-Type



PDX-1001JD Wide Door-Type



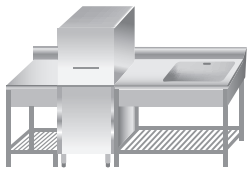
PDX-1005 Extra Wide Door-Type

SLIDER-TYPE DISHWASHER

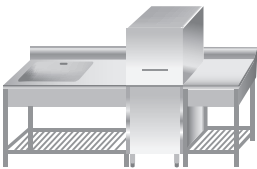
PDX-1002 Series



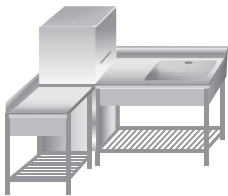
PDX-1002 slider-type dishwasher is specially designed with inward sliding door to save space above the machine. Dishwasher can be used in limited kitchen spaces such as under the shelf, hood duct etc, It has the same washing performance as door-type dishwasher. The recommended catering capacity ranges from 100 to 200 people.



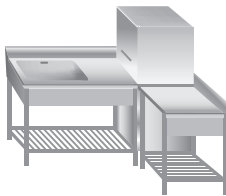
Straight-through (R → L)



Straight-through (L → R)



Left Corner (R → L)



Right Corner (L → R)

PRODUCT ADVANTAGES

■ Slider Cap Design :

Dishwasher door can be opened by simply sliding the door cap inwards. This design saves kitchen & clearance space above the machine by 40~50 CM.

■ 3 Heaters (Heating Elements) :

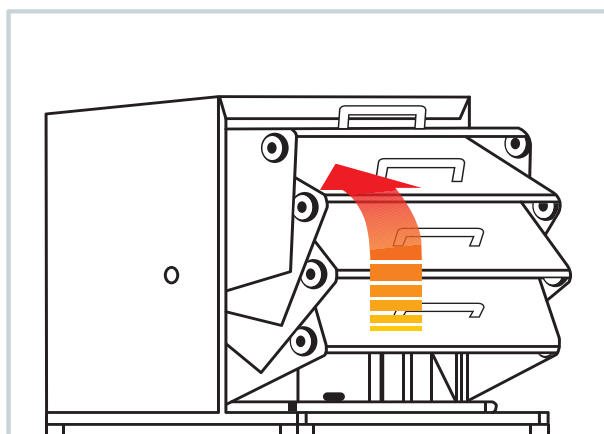
Total of 3 heaters are installed; 2 heaters in the rinse tank, 1 heater in the wash tank. This allows the water to be heated faster and maintain high temperature which enables the dishwasher to be used continuously.

■ "S-Shaped" Stainless Wash Arms :

Specially designed "S-shaped" stainless wash arms can provide maximum hygiene by using high pressure jet nozzles and reaching the corner blind spots.

■ Electrical Compatibility :

Various electrical specifications are available from 220V and 380V. Various total rated loads are available at 5kW, 7kW, 9kW and 12kW.

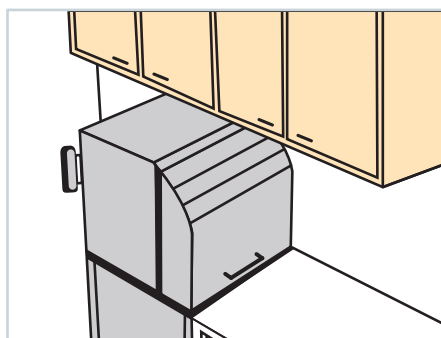


Door cap will slide inwards when lifted

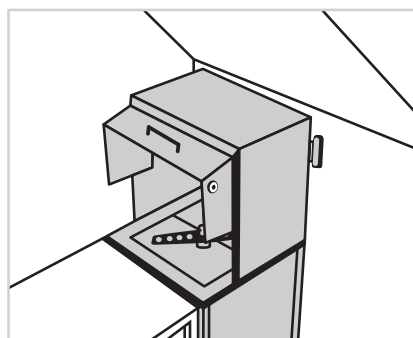
MODEL	PDX-1002 SERIES
TYPE	ELECTRIC
TOTAL RATED LOAD	5kW / 7kW / 9kW / 12kW
ELECTRICAL RATING	220V, 50Hz, 1PH 380V, 50Hz, 3PH
CAPACITY (Racks, Plates)	50 /h, 1,500 /h
CYCLE TIME	40~285 sec (Default: 77)
WASH & RINSE TANK	42 L, 28 L
WASH & RINSE TEMPERATURE	65~70°C, 85~95°C
RINSE WATER CONSUMPTION	3 L /min
DIMENSION (Outer)	660 x 665 x 1375 mm

WHERE-TO-USE

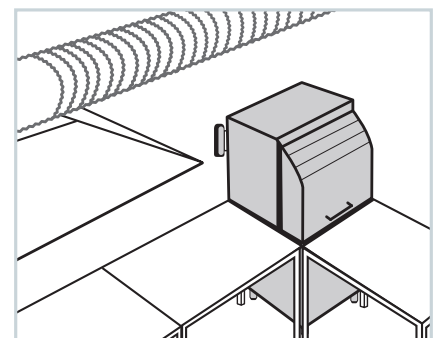
Slider-type dishwasher can be used in limited kitchen spaces; under the cabinet, shelf, stairs, hood duct etc. It saves an extra clearance space of 40~50 CM above the dishwasher compared to regular door-type dishwasher.



Under the shelf



Under the stairs



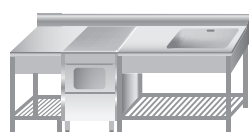
Under the hood duct

UNDERCOUNTER-TYPE DISHWASHER

PDX-1003 Series



PDX-1003 undercounter-type dishwasher is a compact sized dishwasher for small dining facilities like cafes and bars. This model can be used in both commercial and residential kitchens. The recommended catering capacity ranges from 50 to 100 people.



Between sink & work table



Next to sink table

PRODUCT ADVANTAGES

■ All-in-One Design :

This compact sized undercounter includes high quality wash pump, rinse pump, drain pump and dispenser pump. Washing is observable through large tempered glass to ensure proper operation and dishware hygiene.

■ Auto Drain System :

After each wash, the used water in wash tank is drained out automatically. This feature provides convenience for users when cleaning as well as better hygiene. The drain pump can be also operated manually on control panel.

■ Residential and Commercial Use :

Various electrical loads are available for residential and commercial use; 1.5 kW, 2.0 kW, 4.0 kW, 5.0 kW. For residential use (1.5 kW and 2.0 kW), electrical plugs can be used directly for electrical connection.

■ Internal Chemical Dispenser and Tablet Case :

Liquid chemicals can be used by connecting to internal chemical dispenser and solid chemicals can be used by placing tablets on stainless tablet case.



MODEL	PDX-1003 SERIES
TYPE	ELECTRIC
TOTAL LOAD (Residential)	1.5 kW
TOTAL LOAD (Commercial)	2.0 kW / 4.0 kW / 6.0 kW
ELECTRICAL RATING	220V/380V, 50Hz, 1PH
WASH PUMP & RINSE PUMP	350W / 90W
CAPACITY (Racks)	30~40 /h
CYCLE TIME	300~600 sec
WASH & RINSE TANK	21 L, 9 L
TANK TEMPERATURE	80~90°C
RINSE WATER CONSUMPTION	2 L /min
DIMENSION (Outer), WEIGHT	600 x 628 x 810 mm, 65 KG

COMPARISON CHART

MODEL	TOTAL LOAD	# OF PUMPS	SPRAY ARMS	WINDOW	WATER TANKS	DRAIN	CYCLE TIME
SouthPro PDX-1003	1.5 kW, 2.0 kW, 4.0 kW, 6.0 kW	3 PUMPS INSTALLED	2 x WASH ARMS 2 x RINSE ARMS	YES	2 TANKS (WASH & RINSE TANK)	AUTO	1~5 MIN
Other Brands China Models	4.0 ~ 15.0 kW	1 PUMP INSTALLED	1 x WASH ARM 1 x RINSE ARM	NO	1 TANK	MANUAL	2~3 MIN

RACK CONVEYOR-TYPE DISHWASHER

SPJ-2001 Series



SPJ-2001 Single tank rack conveyor-type dishwasher guarantees maximum hygiene and wash results with optimized technology and durability. Electric booster is built-in the dishwasher to save kitchen space. The operating direction of the conveyors can be changed on site. The recommended catering capacity is between 300 to 400 people.

PRODUCT ADVANTAGES

■ **3 HP Wash Pump :**

Powerful 3 HP wash pump provides maximum hygiene and wash result.

■ **Built-in Electric Booster :**

Electric booster is installed inside the machine to save kitchen space.

■ **Triple Rinse Arms :**

Total of 3 rinse arms are installed at rinse zone for improved rinse quality.

■ **SMART Maintenance System & Safety System :**

All detailed electrical inspections can be done from by LCD touchscreen.

■ **Detachable Dryer (SPJ-D) :**

Dryer zone can be attached to the machine for faster dry results.



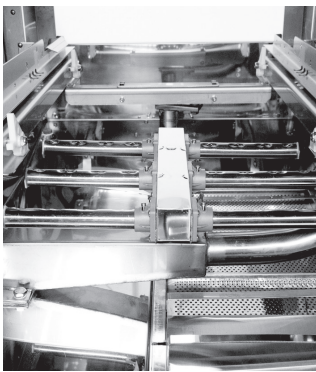
SPJ-2001D : 1-Tank Rack conveyor-type dishwasher is attached with dryer zone (SPJ-D).

RACK CONVEYOR-TYPE DISHWASHER

SPJ-2003 Series

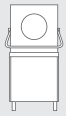
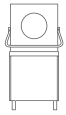
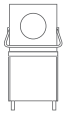



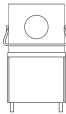


SPJ-2003 is 2-tank rack conveyor-type dishwasher which has an additional wash zone to increase the washing capacity by 25%. Also, dryer zone machine can be installed seperately next to the rack conveyor dishwasher for faster dry results. The recommended catering capacity is between 400 to 500 people.



MODEL	SPJ-2001 SERIES	SPJ-2003 SERIES	SPJ-D (DRYER)
TYPE	ELECTRIC	ELECTRIC	ELECTRIC
TOTAL RATED LOAD	36.0 kW	38.2 kW	18.4 kW
ELECTRICAL RATING	380V, 50Hz, 3PH	380V, 50Hz, 3PH	380V, 50Hz, 3PH
CAPACITY (RACKS, PLATES)	150 /h, 4,500 /h	200 /h, 6,000 /h	
CONVEYOR SPEED	1.0-1.4 m /min	1.5-2.0 m /min	
WASH PUMP	2.2 kW, 380V, 50Hz	2 x 2.2 kW, 380V, 50Hz	DRY MOTOR : 0.4 kW
WASH & RINSE TEMPERATURE	65~70°C, 85~95°C	65~70°C, 85~95°C	DRY TEMP.: 95~100°C
WASH & RINSE TANK	80 L, 75 L	145 L, 75 L	
HEATER (WASH TANK, RINSE TANK)	6.0 kW, 3 x 9.0 kW	6.0 kW, 3 x 9.0 kW	DRYER : 9 x 2.0 kW
DIMENSION (OUTER)	1340 x 700 x 1400 mm	2000 x 700 x 1400 mm	700 x 700 x 1855 mm

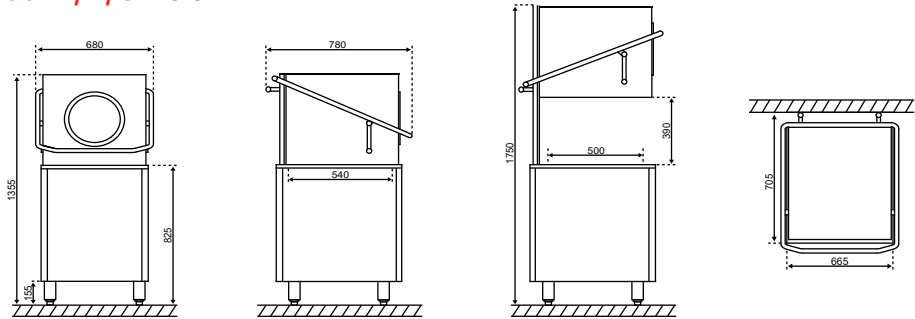
TECHNICAL DATA

MODEL	SERIES TYPE	DIMENSION (Outer)	CLEARANCE HEIGHT	CAPACITY (Racks /h) (Plates /h)	CYCLE TIME (Seconds) (Default)	TEMPERATURE (Wash) (Rinse)
	PDX-1001A-1 Door-Type Electric	680 x 780 x 1355	400 mm	50 /h 1,500 /h	40 ~ 285 sec (Default : 77 sec)	55~65°C 85~95°C
	PDX-1001A-2 Door-Type Electric	680 x 780 x 1355	400 mm	50 /h 1,500 /h	40 ~ 285 sec (Default : 77 sec)	55~65°C 85~95°C
	PDX-1001B-1 Door-Type Electric	680 x 780 x 1355	400 mm	50 /h 1,500 /h	40 ~ 285 sec (Default : 77 sec)	55~65°C 85~95°C
	PDX-1001C Door-Type Electric	680 x 780 x 1355	400 mm	50 /h 1,500 /h	40 ~ 285 sec (Default : 77 sec)	55~65°C 85~95°C
	PDX-1001C-1 Door-Type Electric	680 x 780 x 1355	400 mm	50 /h 1,500 /h	40 ~ 285 sec (Default : 77 sec)	55~65°C 85~95°C
	PDX-1001C-2 Door-Type Electric	680 x 780 x 1355	400 mm	50 /h 1,500 /h	40 ~ 285 sec (Default : 77 sec)	55~65°C 85~95°C
	PDX-1001JD Wide Door-Type Electric	780 x 890 x 1410	480 mm	50 /h 1,500 /h	40 ~ 285 sec (Default : 119 sec)	60~70°C 85~95°C
	PDX-1002 Slider-Type Electric	660 x 665 x 1375	400 mm	50 /h 1,500 /h	40 ~ 285 sec (Default : 77 sec)	60~70°C 85~95°C
	PDX-1003 Undercounter Electric	600 x 600 x 810	380 mm	40 /h 1,200 /h	300 ~ 600	60~70°C 80~90°C
	PDX-1004 Double Door-Type Electric	1280 x 830 x 1385	420 mm	100 /h 4,000 /h	40 ~ 285 sec (Default : 117 sec)	60~70°C 85~95°C
	PDX-1005 Extra Wide Door Electric	875 x 930 x 1550	535 mm	170 /h 5,000 /h	40 ~ 285 sec (Default : 121 sec)	60~70°C 85~95°C
	SPJ-2001 Rack Conveyor Electric	1340 x 700 x 1400	425 mm	150 /h 4,500 /h	1.0 – 1.4 m /min	60~70°C 85~95°C
	SPJ-2003 Rack Conveyor Electric	2000 x 700 x 1400	425 mm	200 /h 6,000 /h	1.5 – 2.0 m /min	60~70°C 85~95°C

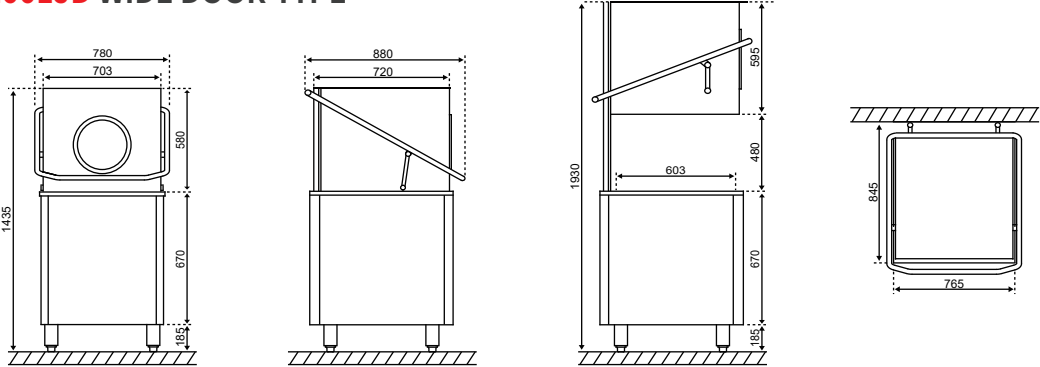
TOTAL LOAD (kW)	ELECTRICAL RATING	WASH PUMP (kW, hp)	HEATER (Wash Tank) (Rinse Tank)	TANK SIZE (Wash Tank) (Rinse Tank)	RINSE WATER CONSUMPTION	CHEMICAL DISPENSER
5.0kW 7.0kW 9.0kW 12.0kW	220V, 50Hz, 1PH 380V, 50Hz, 3PH	0.75kW, 1 hp 220V, 50Hz, 1PH	0.8kW 2.1kW, 3.5kW, 6.0kW	42 L 28 L	3.0 L /min	INTERNAL
5.0kW 7.0kW 9.0kW 12.0kW	220V, 50Hz, 1PH 380V, 50Hz, 3PH	0.75kW, 1 hp 220V, 50Hz, 1PH	0.8kW 2.1kW, 3.5kW, 6.0kW	42 L 28 L	3.0 L /min	INTERNAL
5.0kW 7.0kW 9.0kW 12.0kW	220V, 50Hz, 1PH 380V, 50Hz, 3PH	0.75kW, 1 hp 220V, 50Hz, 1PH	0.8kW 2.1kW, 3.5kW, 6.0kW	42 L 28 L	3.0 L /min	INTERNAL
5.0kW 7.0kW 9.0kW 12.0kW	220V, 50Hz, 1PH 380V, 50Hz, 3PH	0.75kW, 1 hp 220V, 50Hz, 1PH	0.8kW 2.1kW, 3.5kW, 6.0kW	42 L 28 L	3.0 L /min	INTERNAL
5.0kW 7.0kW 9.0kW 12.0kW	220V, 50Hz, 1PH 380V, 50Hz, 3PH	0.75kW, 1 hp 220V, 50Hz, 1PH	0.8kW 2.1kW, 3.5kW, 6.0kW	42 L 28 L	3.0 L /min	INTERNAL
5.0kW 7.0kW 9.0kW 12.0kW	220V, 50Hz, 1PH 380V, 50Hz, 3PH	0.75kW, 1 hp 220V, 50Hz, 1PH	0.8kW 2.1kW, 3.5kW, 6.0kW	42 L 28 L	3.0 L /min	INTERNAL
12.0kW 15.0kW	380V, 50Hz, 3PH	0.75kW, 1 hp 220V, 50Hz, 1PH	2.1kW 3.5kW, 6.0kW	68 L 38 L	6.0 L /min	INTERNAL
5.0kW 7.0kW 9.0kW 12.0kW	220V, 50Hz, 1PH 380V, 50Hz, 3PH	2 x 0.75kW, 1 hp 220V, 50Hz, 1PH	0.8kW 2.1kW, 3.5kW, 6.0kW	42 L 28 L	3.0 L /min	INTERNAL
1.5kW 2.0kW 4.0kW 6.0kW	220V, 50Hz, 1PH 220V, 50Hz, 1PH 380V, 50Hz, 3PH 380V, 50Hz, 3PH	0.75kW, 1 hp 220V, 50Hz, 1PH	- 2.0 kW	21 L 9 L	1.2 L /min	INTERNAL
18.0kW 20.0kW	380V, 50Hz, 3PH	2 x 0.75kW, 1 hp 220V, 50Hz, 1PH	2.1kW 6.0kW, 8.0kW	102 L 45L	6.0 L /min	INTERNAL
17.0kW	380V, 50Hz, 3PH	1.5kW, 2 hp 380V, 50Hz, 3PH	2.1kW 6.0kW, 8.0kW	77 L 39 L	5.2 L /min	INTERNAL
36.0kW	380V, 50Hz, 3PH	2.2kW, 3 hp 380V, 50Hz, 3PH	6.0kW 9.0kW x 3 EA	80 L 75 L	5.0 L /min	EXTERNAL
38.2kW	380V, 50Hz, 3PH	2 x 2.2kW, 3 hp 380V, 50Hz, 3PH	6.0kW 9.0kW x 3 EA	145 L 75 L	5.0 L /min	EXTERNAL

DIMENSION

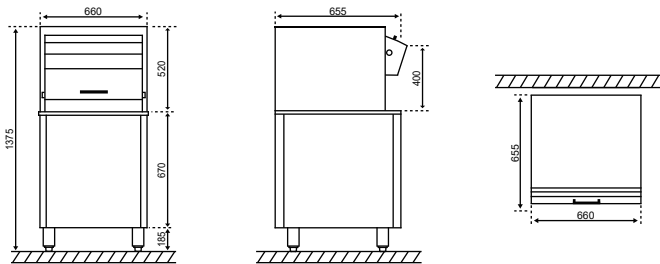
PDX-1001A/B/C DOOR-TYPE



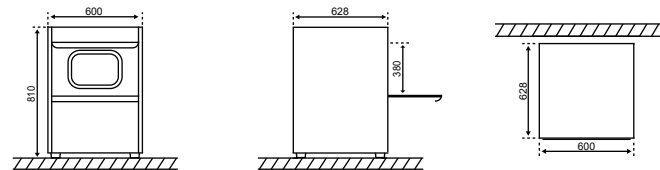
PDX-1001JD WIDE DOOR-TYPE



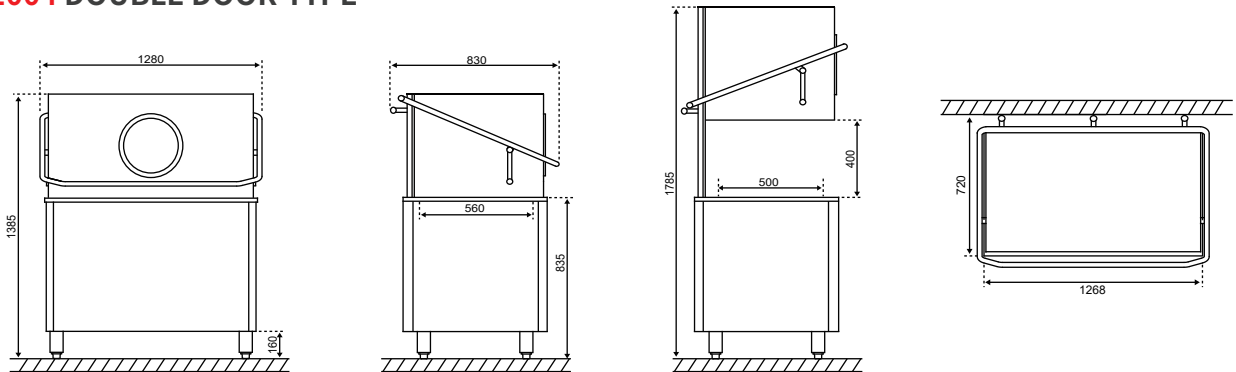
PDX-1002 SLIDER-TYPE



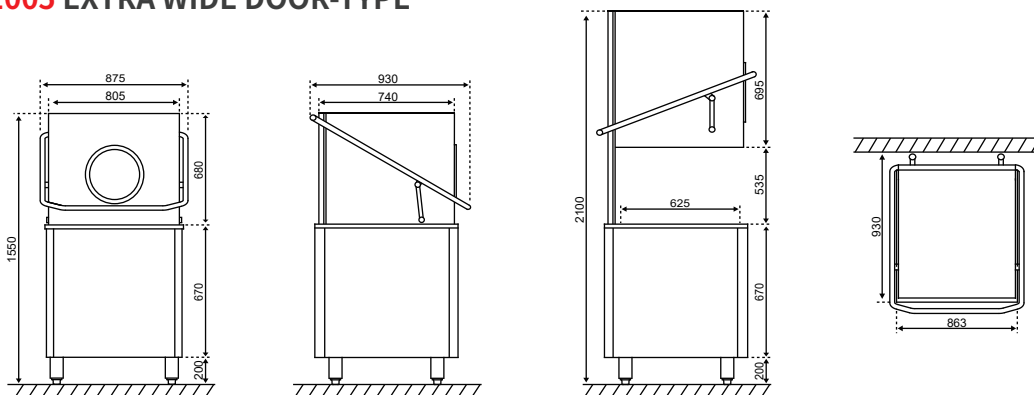
PDX-1003 UNDERCOUNTER-TYPE



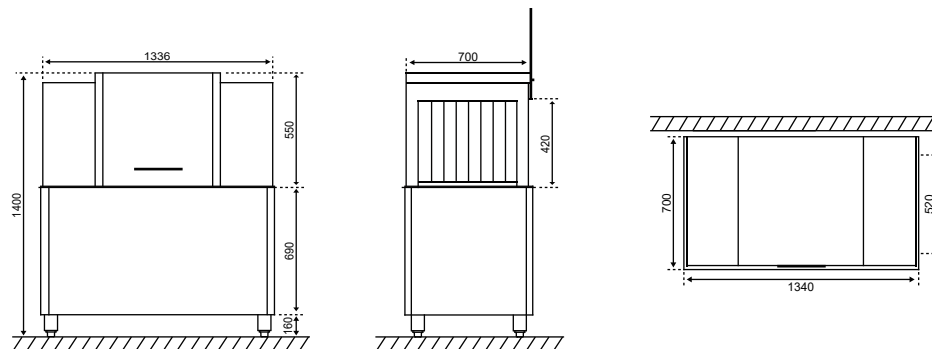
PDX-1004 DOUBLE DOOR-TYPE



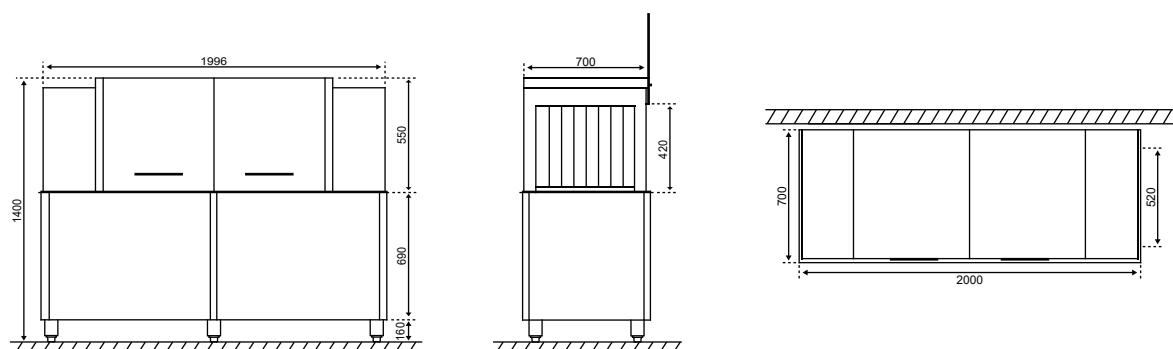
PDX-1005 EXTRA WIDE DOOR-TYPE



SPJ-2001 RACK CONVEYOR-TYPE (1-TANK)



SPJ-2003 RACK CONVEYOR-TYPE (2-TANK)



CERTIFICATIONS & PATENTS



Business Registration Certificate



Work Registration Certificate



CE Certification Door-Type



CE Certification Undercounter-Type



Door-Type Dishwasher Patent



Door-Type Dishwasher Patent



Double Door-Type Dishwasher Patent



Wide Door-Type Dishwasher Patent



Extra Wide Door Dishwasher Patent



Extra Wide Door Dishwasher Patent



Slider-Type Dishwasher Patent



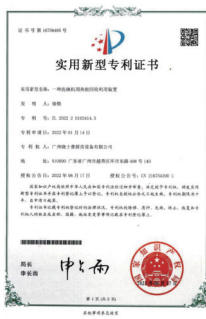
Undercounter-Type Dishwasher Patent



Auto Drain System Patent



U-shaped Wash Arm



Heat Recovery System Patent



Chemical Dispenser Patent



Changeable Rack Patent

FACTORY & EXHIBITION

SOUTHPRO CHINA FACTORY

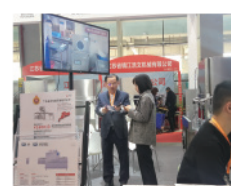


2017 Guangzhou Hotel Equipment & Supply Exhibition

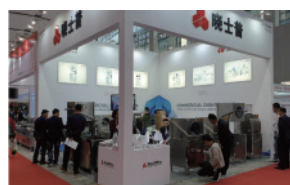
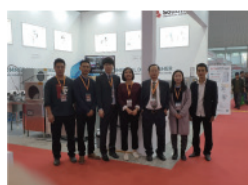


2017 Food & Hospitality Thailand (FHT)

2018 Guangzhou Hotel Equipment & Supply Exhibition



2019 Guangzhou Hotel Equipment & Supply Exhibition



2019 Hofex Hong Kong

2020 Guangzhou Hotel Equipment & Supply Exhibition

