



Swedish Innovation, Quality & Design



Pure Performance through Granule Technology™

Granule Gastro®



Extra powerful for kitchens using
a high volume of GN trays

NOR:DISK
CLEAN SOLUTIONS

Granule Gastro®

Granule Gastro® incorporates the innovative Granule Technology™ and eliminates the need to pre-wash.



Granule Gastro® is a pass through No Pre-Washing™ pot washer that provides an efficient, flexible workflow in the kitchen and is ideal for Gastronorm-based kitchens, as it has a high

capacity for 65 mm GNI/1 containers. Integrate Granule Gastro with a tabling system for most optimal results.



Less chemicals

Saves on average 1.6 litres per day, adding up to 500 litres per year.



Less water

Saves on average 1,200 litres per day, adding up to 350,000 litres per year.



Less energy

Saves on average 45 kWh per day, adding up to 13,500 kWh per year.



Less time

Cleans your pots and pans in 2 min. 10 sec without pre-washing.



High capacity

Up to 6 GNI/1 or GNI/2 per cycle – up to 144 GNI/1 or GNI/2 per hour (max. depth 65 mm)



Food safety

All wash programmes comply with the hygiene guidelines of the DIN 10512 standard.



Future proof

Granule Gastro is Industry 4.0 ready, meaning it will be compatible with future features and functions.



User-friendly design

Eye-level control panel.
Large buttons and clear symbols.
Reminders and messages on the display.
Automatic hood.
USB port for export of HACCP log files.



SIMpel™

QR code with online access to operator training videos, servicing history, and troubleshooting guides.

Available in two editions

Granule Gastro® is available in two editions: *Standard* and *HoReCa*. Granule Gastro is a pass through solution and needs to be installed with infeed and outfeed tabling to function optimally. Granule Gastro can be installed either in a corner or straight configuration and tabling can be connected on either the left or right side, or to the front of the machine.



Granule Gastro® Standard Edition

Art no. 20717

Granule Gastro® Standard Edition is delivered with the Pro wash basket and offers high capacity for kitchens that use mainly Gastronorm range cookware.

The Pro wash basket loads most of the GN range, and pots and pans, as well as grids, baking sheets and cutting boards without adding extra accessories.



Granule Gastro® HoReCa Edition

Art no. 26454

Granule Gastro® HoReCa Edition instead comes with a pot wash basket with a bottom grid that simplifies loading of cookware with handles, as the bottom grid prevents handles from slipping out the bottom of the basket where they risk obstructing basket rotation.

The pot wash basket with bottom grid loads most of the GN range – add more accessories and inserts to load a range of other kitchen utensils.

Tabling

Granule Gastro is a pass through solution and needs to be installed with inlet and outlet tabling to function optimally.

Straight or corner – left, right and front.

Granule Gastro can be installed either in a corner or straight configuration. Tabling can be connected on either the left, right or front of the machine.

Need extra surfaces or added flexibility?

Add a collapsible Folding Table or a mobile Trolley for Wash Basket from our accessories range.

Tabling is not sold by Nordisk. For recommendations and guidelines regarding tabling for Granule Gastro, please speak to your certified Nordisk dealer.



Want to learn more about Granule Gastro®?
Visit www.nordiskclean.com



The savings calculations are based on a sample site preparing 1,000 hot meals per day and 300 operational days per year. The comparison features manual washing in sinks compared to washing in Granule Gastro: 50% ECO cycle, 30% Short, and 20% Normal.

Accessories

Granule Gastro® can be further customised to fit your unique needs by adding one or more smart accessories and inserts.



Follow us on YouTube to see how to load and use the different accessories.

Pro Wash basket for GN pans, pots and baking trays

Art no. 29505

Loading possibilities for Gastronorm containers, pots and pans, as well as grids, baking sheets and cutting boards without adding extra accessories. Loads 6 GN 1/1, 65 mm deep, 2 GN 2/1 up to 100 mm, 12 GN 1/4, 1/6, 1/9. Inner diameter: 696 mm.

(1x included in Standard Edition)



Registered design.



Wash basket with bottom grid

Art no. 26140

For customers that washes items from the Gastronorm range, but also have a larger mix of other items. The bottom grid prevents handles etc. from slipping through the bottom of the basket.

(1x included in HoReCa Edition)



Utensil basket

Art no. 29495

Stainless net basket that slots into one of the 6 spaces in either of the round wash baskets.

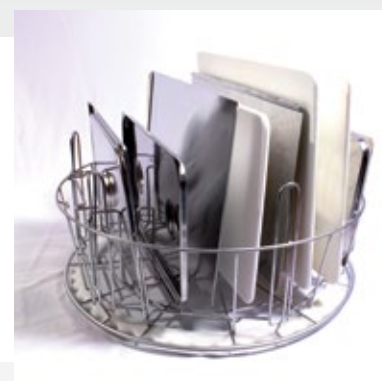
Used for whisks, ladles and other utensils up to 500 mm in length.



Insert for trays, grids, lids, cutting boards etc

Art no. 19992

To be placed inside the round wash baskets. Holds 2 GN 2/1 or 6 baking trays 600 x 400 mm up to 20 mm edge and 2 GN 1/1 sized trays, up to 16 grids, up to 8 chopping boards and GN 1/1 lids.



Registered design.

Multiflex holder for saucepans, small bowls, sieves

Art no. 20554

To be placed inside the round wash baskets. Capacity: up to 3-4 saucepans or up to 4-5 small bowls, sieves etc.



Registered design.

Pot basket

Art no. 21423

Holds 2 large pots (200 mm) or 1 large pot (400 mm). Placed in machine instead of Standard wash basket.



Flexible pot holder

Art no. 25188

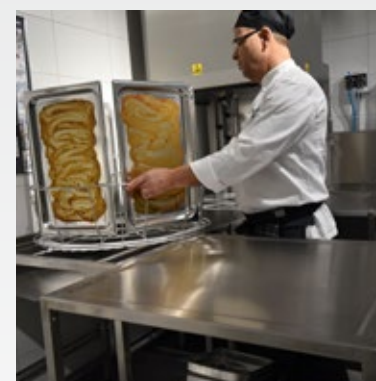
Rubber strap with two hooks. Rubber strap to be placed around pot and hooked onto the basket.



Folding table

Art no. 19570

Can be installed on the front or on side. 780 x 780 mm.



Trolley for wash basket

Art no. 24637

Maximises flexibility and flow and enables an ergonomic way of working.



SIMpel™
Scan QR to access

nordiskclean.com

Always SIMpel™

All Nor:disk solutions are equipped with SIMpel™ – a smart QR code system with a dedicated online platform. Whether you are an end-user or a service technician, SIMpel™ gives you quick and easy access to unique material for your specific product.

The QR code is the gateway between your product and your SIMpel portal. Simply scan the code to be automatically directed to the online portal containing machine-specific documents, troubleshooting guides, error code look-up tables, and how-to videos. As a service technician you will be able to enter the password-protected technician area to log or look up documentation and maintenance history.





Granule Gastro® technical data

General	
Design	Hood-type pot washer, pass through model and rotating basket.
Outer dimensions (H x W x D)	2339/1693 mm (± 25) x 850 mm x 1 002 mm
Loading volume	220 litres (Ø 700 x H 570 mm)
Weight (filled / empty)	403 kg / 304 kg
Wash tank volume	83 litres
Rinse water volume	4 litres (ECO programme) 8 litres (Short / Normal programme) <i>To achieve 3,600 HUE in accordance with NSF/ANSI 3, 8 litres is necessary.</i>
Granule volume	8 litres
Wash water temperature	65 °C
Rinse water temperature	85 °C
Sound pressure level	< 70 dB (A)
Programmes & capacity	
Wash programmes with Granules	ECO: 2 min, 10 sec Short: 3 min, 20 sec Normal: 5 min, 20 sec
Wash programmes without Granules	ECO: 2 min, 10 sec Short: 2 min, 40 sec Normal: 4 min, 40 sec
Max. / normal capacity per hour (normal capacity incl. handling)	144 / 114 GNI/1 65 mm depth or similar in other pots.
Capacity per programme	6 GNI/1 or GN 1/2 65 mm depth or 3 GNI/1 or GN 1/2 up to 200 mm depth and 3 GNI/1 or GN 1/2 up to 65 mm depth, or similar in other pots.
Electrical connection	
Voltage**	3~ 400–415 V/50 Hz + PE / 3~ 230 V/50 Hz + PE
Fuses (at max output 11.9 kW)	25A (400 V, 415 V) / 40A (230 V)
Fuses (at max output 16.9 kW)	32A (400 V, 415 V)
Max output (hot fill)	11.9 kW
Max output (cold fill)	16.9 kW
Wash pump motor	2.6 kW
Rinse pump motor	0.37 kW
Heater wash tank*	9 kW at max output 11.9 kW (14 kW at max output 16.9 kW)
Heater rinse tank*	9 kW at max output 11.9 kW (14 kW at max output 16.9 kW)
Enclosure rating	IPX5
Water connection	
Hardness / Connection	Total hardness: 3–7 °dH, 5–12 °TH, 53–125 PPM / ‰ BSP male (DN20) <i>Note: reversed osmosis/distilled water must not be used.</i>
Connection A	11.9 kW unit: 1–6 bar, 15 l/min, 55–65 °C (Hot fill) 16.9 kW unit: 1–6 bar, 15 l/min, 5–65 °C (Cold fill, optional)
Connection B	11.9/16.9 kW unit: 1–6 bar, 15 l/min, < 20 °C 11.9/16.9 kW with Steam reduction (option): 3–6 bar, 15 l/min, <20 °C
Backflow protection	EN 1717 is fulfilled with type AB air gap, EN 13077
Drain & ventilation	
Ventilation with steam reduction	150 m³/h
Ventilation without steam reduction	400 m³/h
Heat emitted to room with steam reduction (total/sensible/latent)	1.2 kW / 0.4 kW / 0.8 kW
Heat emitted to room without steam reduction (total/sensible/latent)	1.6 kW / 0.4 kW / 1.2 kW
Drainage pipe	Pipe ø 32 mm
Drain	Capacity requirement 50 l/min. No drain pump, gravity drain. <i>The machine must not be placed directly over a drain.</i>
Detergent and rinse aid	Required. 230 VAC signal is available from a separate box. Max. load total 0.5 A.

* Never operate simultaneously.
** For all available voltage options, please turn to your sales representative or consult a valid pricelist.
Granule Gastro® is supplied with a 2-metre-long power cable (without plug) for connection to an approved mains switch. The mains switch is not included in the delivery.

Voltage options

Cannot find your special requirements in the list? All Nor:disk pot washers are built to order and can often be customised to fit specific voltage conditions. What are your needs?

Talk to your Nor:disk sales representative or your preferred Certified Nor:disk Sales Partner for more information about customisations.



Dosing equipment

Liquid detergent and rinse aid dosing dispenser with peristaltic pump and detergent dosing sensor is available as an optional factory fitted add-on.



Tabling

Granule Gastro® is a pass through solution and needs to be installed with inlet and outlet tabling to function optimally.

Talk to your Nor:disk sales representative or your preferred Certified Nor:disk Sales Partner for more information.



Steam reduction

With the add-on steam reduction to your Granule Gastro® you ensure a more pleasant working environment for staff and lower the ventilation requirements. Adds 30 seconds to Short and Normal wash cycle duration.

Talk to your Nor:disk sales representative or your preferred Certified Nor:disk Sales Partner for more information about steam reduction for Granule Gastro®.

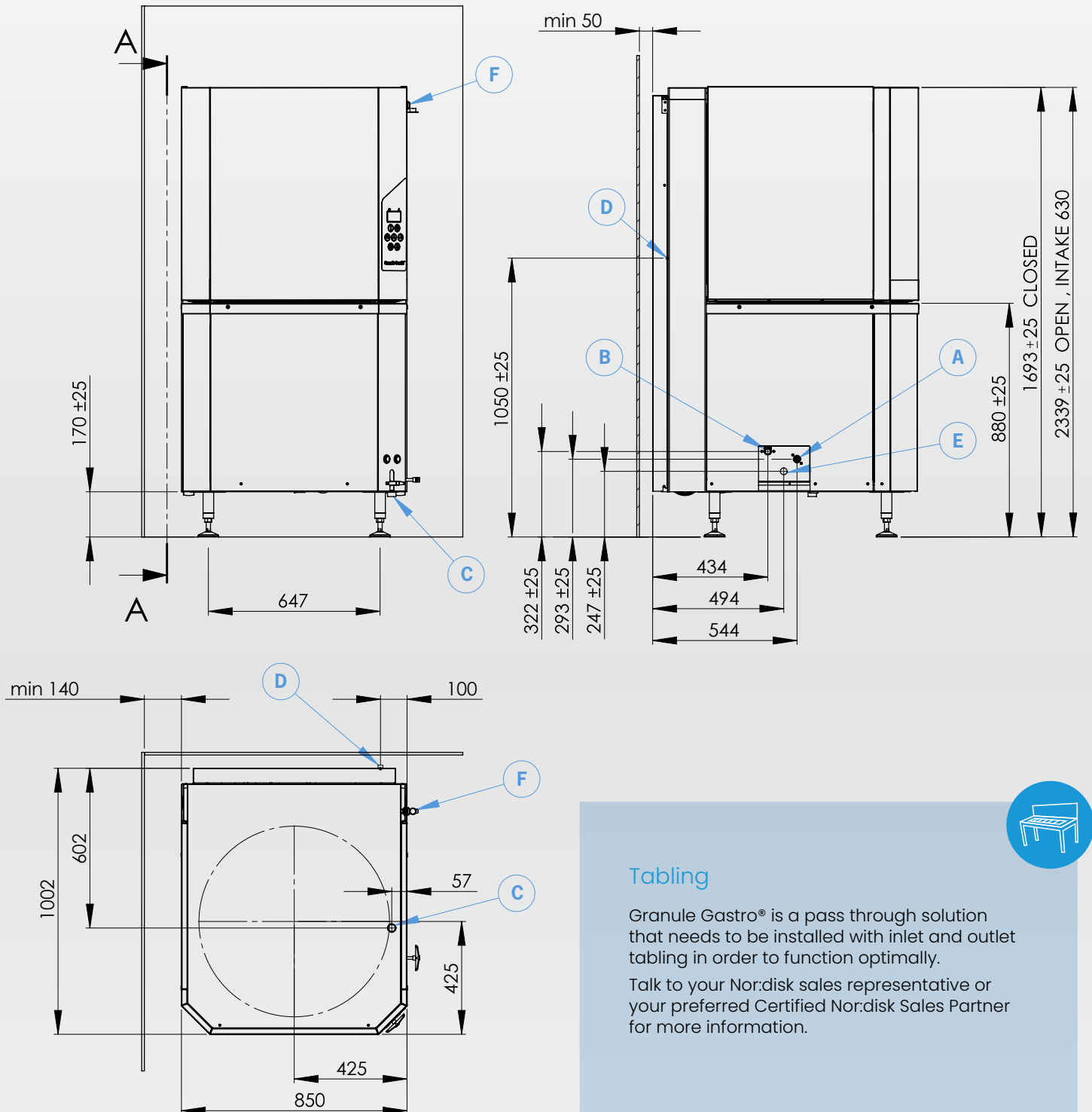


Granule Gastro® installation

(A/B) Water inlet. (C) Drain. (D) Detergent/drying agent connection. (E) Electrical connection. (F) USB port.

See previous page for details.

(mm)



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