top tech plus 46











TopTech Plus is the consistent evolution of the proven TopTech range - offering noticeable improvements in performance, user comfort, and sustainability.

This product range combines advanced technology with high efficiency, providing a reliable and powerful solution for professional users. TopTech Plus stands for a well-balanced combination of quality, functionality, and intuitive operation

- making it the smart choice for modern kitchens that value performance without compromise.



## toptouch Interface



The new **TopTouch** user interface offers 23 selectable programs for maximum flexibility and features an intuitive configuration concept.

Frequently used settings can be accessed quickly via the favorites screen function.

The clear graphical display shows the progress of the wash cycle, while extensive customization options allow for full personalization.

With a practical screen lock function, integrated Wi-Fi, and a TFT touchscreen with RGB button, you're always in full control.

Point monitors the machine status through color-coded LEDs, and the robust, scratch-resistant synthetic glass front panel combines durability with elegant design.

	gent Functions & nced Technologies	46- 33 D	46- 33 TD	46- 33 BD
<b>©</b>	<b>DuoFlow</b> - Proven Pump System  – More Efficiency, Less Noise	•	•	•
(1)	<b>QuickReady</b> - Energy management system for reduced heat-up time and a faster start-up process.	•	•	•
	<b>HotWash</b> - Constant heat for faster washing and drying times.	•	•	•
	<b>ProRinse</b> - Constant water pressure for perfect wash results.	•	•	•
	<b>ThermoStop</b> - Constant Wash Temperature for Maximum Hygiene.	•	•	•
	<b>EvoLution<sub>3</sub></b> - Clean Water for Better Washing Results	•	•	•
	<b>ProDrain<sub>4</sub></b> - Optimized Filtration for Maximum Efficiency.	•	•	•
	<b>UltraRinse</b> <sub>3</sub> - Perfect wash results with minimal water consumption.	•	•	•
	EnergySaving - Optimized Energy Usage	•	•	•
	<b>HiTech</b> - Innovative wash arm for maximum performance.	•	•	•
<b>@</b>	Inspect - Clear View for Maximum Hygiene	•	•	•
	Access - Maintenance Made Easy	•	•	•
<b>(</b>	<b>SmartClean</b> - Self-Cleaning Design for Effortless Operation	•	•	•
Control of the Contro	<b>ProSoft</b> - Gentle Wash Start for Maximum Care	•	•	•
	<b>BistroPro</b> - Double Rack Function for Maximum Efficiency			•
	<b>ProDose</b> - Precise dosing for optimal wash results.	•	•	•
<b>(</b>	<b>MultiPower</b> - Flexible Power Adaptation for Maximum Compatibility	•	•	•
	<b>CareFree</b> - Continuous water softening for maximum protection.		•	

Dimensions and Weights		
Installation size (W x D x H)		600 x 610 x 820
Rack size		500 x 500
Loading height		400
Maximum plate diameter		390
Maximum glass height		355
Compatible with GN 1/1 containers		yes
Compatible with 60 x 40 boxes or trays		no
Gross weight / Net weight		63 / 57
Packaging dimensions (W $\times$ D $\times$ H)		690 x 670 x 980
Volume (packaged)		0,45

Essential Information				
Theoretical capacity*		48		
Waterconsumption / rack**		1,5		
Waterconsumption / rack***		1,5		
Connected load (standard)		7.500		
Electrical connection (standard)		400/50/3N		
Fuse protection (standard)	amp	16		
Connected load (MultiPower 1)		5.500		
Electrical connection (MultiPower 1)		400/50/3N		
Fuse protection (MultiPower 1)		16		
Connected load (MultiPower 2 & 3)	W	5.500 / 3.500		
Electrical connection (MultiPower 2 & 3)		230/50/3N 230/50/1N		
Fuse protection (MultiPower 2 & 3)		16 / 16		
Inlet water flow pressure min. – max.		0,5 - 6,0		
Inlet water temperature min. – max.		15 - 60		

<sup>\*</sup>Calculated based on standard program 75"

<sup>\*\*\*</sup> For further details, please refer to the table "Standard EN IEC 63136:2019."

Tech Specs		
Tank volume		15
Boiler volume		6
Tank heating		2.000
Boiler heating		5.000
Wash pump	W	500
Rinse pump		200
Drain pump		40
Heat emission latent / sensible		0,4 / 0,3
Steam output		0,6
Noise level		59
Water connection		3/4"
Drain hose // inner / outer Ø		2.000 // 18/24
Detergent / rinse aid hose		1.800 / 1.800

 $<sup>^{\</sup>star}\text{Techical}$  data is non-binding - valid only as of the specified date and time: 10.06.2025 - 14:45.









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<sup>\*\*</sup>Calculated based on wash program PR2