

The Silvershine' CDM cutlery dryer performs several functions under its stainless steel skin. Primarily to be used to eliminate the labor intensive task of drying flatware (stainless, silver plate, sterling) the Silvershine will retain cutlery's original shine, or over extended use can restore a shine to older cutlery. Using a UV-C germicidal lamp combined with heat the Silvershine' also ensures a more complete removal of bacteria which might otherwise survive the dishwashing process.

The Silvershine STAR is a cutlery drier with compact dimensions, ideal for locations where space is at a premium, for clients having to deal with a limited amount of cutlery, for bars, pubs and small restaurants, or for anyone wishing to add an efficient machine taking up only a small amount of space.

CONSTRUCTION FEATURES

- Stainless steel construction throughout
- Heavy duty Stainless Steel exterior with polished finish to withstand tough kitchen environments
- Solid steel frame on constructed sub frame for years of use
- Patented INOX stainless steel NAUTILUS tub to withstand heat
- Powder-coated steel vibration grid
- Powerful HD electric motor with efficient low amp. draw
- Protected UVC* Germicidal lamp with automatic cut-off
- Tough, thick plastic discharge chute
- Moisture resistant heavy duty steel springs (4) to transfer energy to frame

PERFORMANCE FEATURES

- Long life calrod heating point for higher operating temperatures
- Heating point temperatures as high as 338° F for maximum sanitizing effect
- Germicidal lamp operating output of 253.7nm to eradicate bacteria
- Constant average operating temperature in NAUTILUS tub of 150°F -170°F for continuous sanitizing effect
- Easy to open service/fuse panel , bottom access
- Granulate good for up to 400 hours of operation. One button operation with safety shut-off
- Quiet, vibration free



TECHNICAL FEATURES

- Dimensions: 22" x 17" x 19"
- Weight: 70 lbs.
- Amps : 3.5
- Watts: 400 W.
- Volts: 120V.
- Rubber support feet

INCLUDED ACCESSORIES

- Custom bus bin with perforated insert
- Initial batch of vacuum sealed, dust-free vegetable granulate
- Operations/ maintenance manual

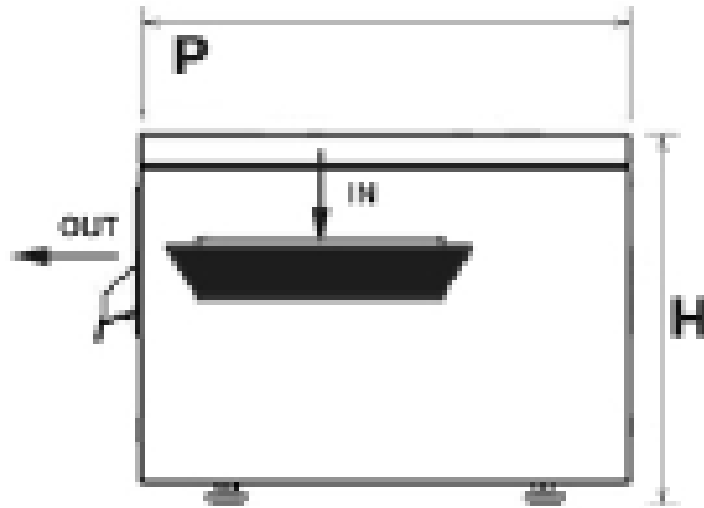
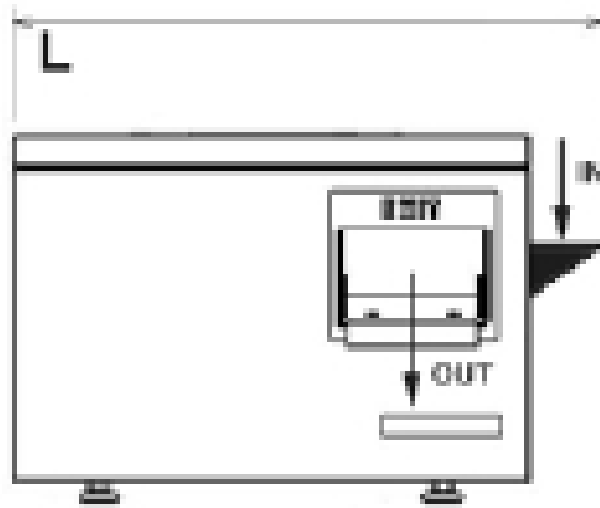
AVAILABLE OPTIONS

- N/A (All features are standard)

REPLACEMENT ITEMS

- Vacuum-sealed, dust-free vegetable granulate 20lb tubs (require replacing approx. 3X/year)
- Additional UV-C Lamps
- Additional custom bus bins

**UV-C LAMP SANITIZES GRANULATE*



GPI CAMPUS PRODUCTS INC.

(866) 912-3469

SPECIFICATIONS

Silver
shine™