

Warewashina Utensil Dishwasher with Drain Pump and Wash Safe Control

ITEM #
MODEL #
NAME #
<u>SIS #</u>
AIA #



- Built-in atmospheric boiler sized to raise incoming 50 °C water to 84 °C minimum for sanitizing rinse. No external booster is required.
- Constant temperature of 84 °C thoughout the rinsing cycle regardless of the network's water
- High efficiency air gap (class A) in water inlet circuit to avoid water being siphoned back into the network as a result of a sudden drop in main
- Green light of "WASH SAFE CONTROL" confirms that items have been rinsed properly.
- Double rack support equipped with either a large 550x535mm rack for pizza plates, trays and utensils or a standard 500x500mm rack for plates, cups and
- Equipped with drain pump for easy and quick installation without opening the machine.

- Easy to remove wash/rinse arms and filter.
- Fully automatic self-cleaning cycle avoids the risk
- Simple control panel, with digital display for wash
- Automatic boiler emptying function.
- Counter-balanced door to minimize impact when
- Unit to feature rinse aid dispenser pump.
- Unit to feature smooth surfaces to facilitate
- Wash/rinse arms and nozzles in stainless steel.
- 304 AISI stainless steel front and side panels, wash
- Double skinned construction.
- Completely closed on the back by a cover plate.
- Double wash tank with rounded corners for easier
- No pipes inside the washing chamber.
- Finished in top quality materials to ensure durability.
- Pre-arrangement for HACCP system implementation and Energy Management device.

APPROVAL:



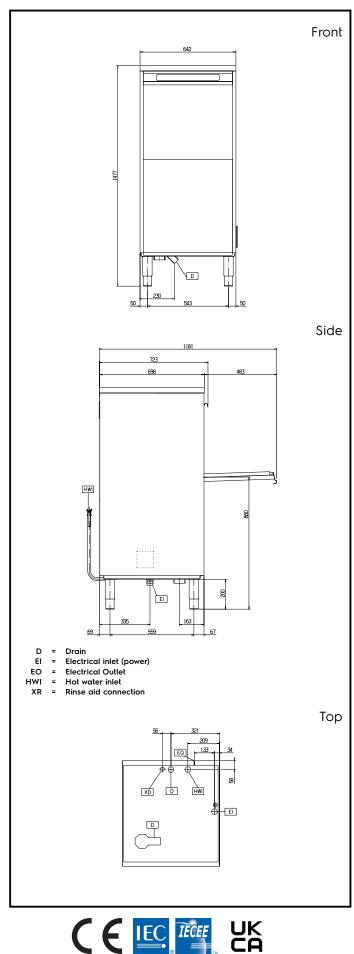
Included Accessories			
 2 of Yellow cutlery container 	PNC	864242	
 1 of Basket for 18 dinner plates - yellow 	PNC	867002	
• 1 of Wire basket for pizza plates, up to 320mm diam. trays, utensils	PNC	867045	
Optional Accessories			
• 12lt external manual water softener	PNC	860412	
 Filter for partial demineralization 	PNC	864017	
 External reverse osmosis filter for undercounter and hood type dishwashers with atmosphere boiler 	PNC	864026	
 Kit to measure total and partial water hardness 	PNC	864050	
 Detergent dosing kit 	PNC	864218	
Yellow cutlery container	PNC	864242	
Filter for total demineralization	PNC	864367	
• External reverse osmosis filter for single tank Dishwashers with atmosphere boiler and Ovens	PNC	864388	
Integrated HACCP kit	PNC	864479	
 Kit 4 plastic boxes for cutlery - yellow 	PNC	865574	
Basket for 12 soup bowls - green	PNC	867000	
• Basket for 18 dinner plates - yellow	PNC	867002	
• Cover rack for small and light items (500x500 baskets)	PNC	867016	
 Basket for 16 vertical glasses (h 70 mm - diam 100 mm) - blue 	PNC	867023	
 Basket semi-professional 500x500x190mm 	PNC	867024	
• Wire basket for pizza plates, up to 320mm diam. trays, utensils	PNC	867045	
• Wire basket (550x535mm) for utensils	PNC	867046	
 - NOTTRANSLATED - 	PNC	922768	



The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.

Electrolux PROFESSIONAL

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Electric

3N ph/50 Hz
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Water:

Washing cycle electrical elements:	3 kW
Hot rinse cycle duration (sec.):	16
Min hot rinse water consumption (lt/cycle)**:	3.8
Water supply temperature*:	50 °C
Washing tank capacity (It):	42
Boiler Capacity (It):	12

Key Information:

Washing cycle temperature: 55-65 °C Hot rinse cycle temperature: 84 °C Working cycles time (sec.): Cell dimensions - width: Cell dimensions - depth: 570 mm Cell dimensions - height: External dimensions, Width: 642 mm External dimensions, Depth: 723 mm External dimensions, Height: 1477 mm 97 kg Net weight: 103 kg Shipping weight: Shipping height: 810 mm Shipping width: Shipping depth: 760 mm Shipping volume: 1.05 m³ Dishes capacity: 1170/hr **Basket capacity:** 65/h

84 °C 55/90/300 / / / / 554 mm 570 mm 450 mm 642 mm 723 mm 1477 mm 97 kg 103 kg 1700 mm 810 mm 760 mm 1.05 m³ 1170/hr

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