



Warewashing  
hygiene&clean Undercounter  
dishwasher, DIN 10512 and A0 60  
compliant

ITEM # \_\_\_\_\_  
MODEL # \_\_\_\_\_  
NAME # \_\_\_\_\_  
SIS # \_\_\_\_\_  
AIA # \_\_\_\_\_



502072 (EUCA060)

\* NOT TRANSLATED \*

## Main Features

- Performance is certified for disinfection level according to DIN 10512 standard (1st and 2nd cycle) and complies with A0 60 level according to EN 15883-1 standard (3rd cycle as Disinfection cycle).
- Cycle cannot be interrupted thanks to door lock mechanism ensuring the complete cycle is performed.
- Built-in rinse aid and detergent dispenser with automatic initial and continuous cycle loading for perfect result while minimizing service and maintenance needs.
- Built-in atmospheric boiler sized to raise incoming 50 °C water to 90 °C minimum for sanitizing rinse. No external booster is required. Constant temperature of 90 °C throughout the rinsing cycle regardless of the network's water pressure.
- High efficiency air gap (class A) in water inlet circuit to avoid water being siphoned back contaminating the network is compliant with EN 61770 standard, WRAS, Belgaqua back-flow prevention requirements.
- Incorporated Soft Start feature to offer additional protection to more delicate items.
- Maximum capacity per hour of 40 racks or 480 dishes.
- 90/120 second cycles are certified according to DIN 10512 standard. While 240 second cycle complies with A0 60 disinfection level according to EN 15883-1 standard which includes final pause to improve the drying result avoiding water residues on the washed wares.
- 4 second (variable) pause after washing and before rinsing ensures that no drops of unclean water will fall on the clean items at the end of the rinsing cycle.
- Unique temperature interlock guarantees required temperatures in both the wash and final rinse.
- Double skinned insulated wall ensures a low noise level and a reduction in heat loss from the machine.
- Automatic self-cleaning cycle to avoid bacteria proliferation.
- State-of-the-art electronic controls with built-in programming, self-diagnostics for serviceability and automatic interior self-cleaning cycle.
- Digital read-out keeps operator informed as to temperatures.
- Fault auto-diagnosis system.
- Three phase or single phase electrical connection, convertible on-site.
- Low noise level.
- IPX 4 water protection.
- Green light of "WASH SAFE CONTROL" confirms that items have been rinsed properly.

## Construction

- Incorporated drain pump to control water level in wash tank draining.
- Heavy duty Stainless steel construction.
- Special designed Stainless steel nozzles provide superior cleaning action.
- Revolving Stainless steel wash/rinse arms above and below the basket.

APPROVAL: \_\_\_\_\_



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- Interchangeable wash/rinse arms screw out for simple clean up.
- Large deep drawn wash tank and internal wash area with round corners and no pipes to avoid dirt built-up.
- Element protection from dry fire and low water.
- The boiler drain facilitates the evacuation of stagnant water after long periods of inactivity to ensure a higher level of hygiene.
- Internal cavity as well as components are all 304 series Stainless steel.

### Sustainability



- An effective rinse system uses only 3 litres (1st & 2nd cycle) or 4 liters (3rd cycle) of clean hot water per basket for perfect disinfection result at low energy, water, detergent and rinse aid consumption.

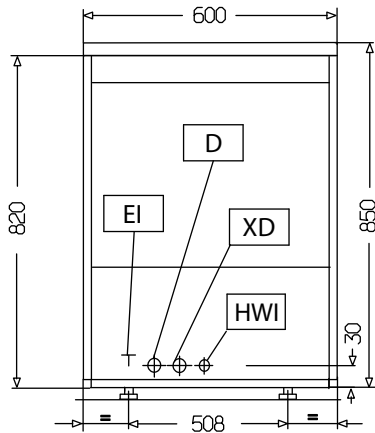
### Included Accessories

- 2 of Yellow cutlery container PNC 864242
- 1 of Basket for 12 soup bowls - green PNC 867000
- 1 of Basket for 48 small cups or 24 cups - blue PNC 867007

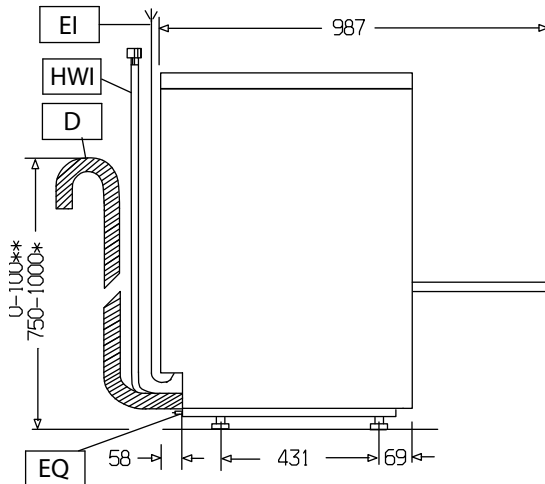
### Optional Accessories

- |  |            |                          |
|--|------------|--------------------------|
| • 12lt external manual water softener  | PNC 860412 | <input type="checkbox"/> |
| • Stand for undercounter dishwasher  | PNC 860418 | <input type="checkbox"/> |
| • 20lt external manual water softener  | PNC 860430 | <input type="checkbox"/> |
| • External detergent level probe kit   | PNC 864004 | <input type="checkbox"/> |
| • External rinse level probe kit   | PNC 864005 | <input type="checkbox"/> |
| • Kit 4 castors for double skin undercounter dishwashers   | PNC 864008 | <input type="checkbox"/> |
| • KIT 4 FLANGED FEET (MARINE FEET) FOR UC DW   | PNC 864009 | <input type="checkbox"/> |
| • Filter for partial demineralization  | PNC 864017 | <input type="checkbox"/> |
| • EXT.REVERSE OSMOSIS FILT-ATMOSPH. BOILER   | PNC 864026 | <input type="checkbox"/> |
| • Kit to measure total and partial water hardness  | PNC 864050 | <input type="checkbox"/> |
| • Yellow cutlery container   | PNC 864242 | <input type="checkbox"/> |
| • Filter for total demineralization  | PNC 864367 | <input type="checkbox"/> |
| • External reverse osmosis filter for single tank Dishwashers with atmosphere boiler and Ovens                 | PNC 864388 | <input type="checkbox"/> |
| • Pressure reducer for single tank dishwasher  | PNC 864461 | <input type="checkbox"/> |
| • Half size basket universal   | PNC 864527 | <input type="checkbox"/> |
| • Half size basket for plates  | PNC 864528 | <input type="checkbox"/> |
| • Half size basket for glasses   | PNC 864529 | <input type="checkbox"/> |
| • Kit 4 plastic boxes for cutlery - yellow   | PNC 865574 | <input type="checkbox"/> |
| • Basket for 18 dinner plates - yellow   | PNC 867002 | <input type="checkbox"/> |
| • Basket for 5 trays 530x325 mm - red, for undercounter (top level), utensil dishwashers, hood type, rack type | PNC 867006 | <input type="checkbox"/> |
| • Basket for 48 small cups or 24 cups - blue   | PNC 867007 | <input type="checkbox"/> |
| • Cover rack for small and light items (500x500 baskets)   | PNC 867016 | <input type="checkbox"/> |
| • Basket for long stem wine glasses  | PNC 867019 | <input type="checkbox"/> |
| • Basket for 16 vertical glasses (h 70 mm - diam 100 mm) - blue  | PNC 867023 | <input type="checkbox"/> |
| • Basket semi-professional 500x500x190mm   | PNC 867024 | <input type="checkbox"/> |

Front

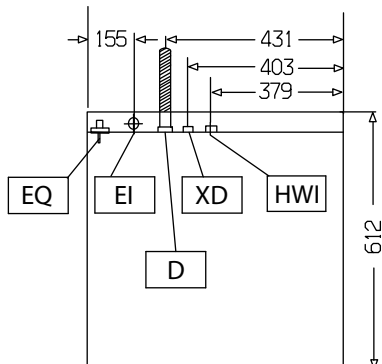


Side



D = Drain  
 EI = Electrical inlet (power)  
 EO = Electrical Outlet  
 HWI = Hot water inlet  
 XD = Detergent connection  
 XR = Rinse aid connection

Top



### Electric

|                          |                   |
|--------------------------|-------------------|
| Supply voltage:          | 400 V/3N ph/50 Hz |
| Convertible to:          | 230V 3~; 230V 1N~ |
| Default Installed Power: | 6.85 kW           |
| Boiler heating elements: | 6 kW              |
| Tank heating elements:   | 2 kW              |
| Wash pump power:         | 0.736 kW          |

### Water:

|   |                           |
|---|---------------------------|
| Min hot rinse water consumption (lt/cycle)**: | 3                         |
| Water supply temperature*:                    | 50 °C                     |
| Drain line size:                              | 20.5mm                    |
| Inlet Water supply pressure:                  | 7 - 102 psi (0.5 - 7 bar) |
| Washing tank capacity (lt):                   | 23                        |
| Boiler Capacity (lt):                         | 12                        |

### Key Information:

|                              |            |
|------------------------------|------------|
| Wash temperature:            | 71-77°C    |
| Cell dimensions - width:     | 500 mm     |
| Cell dimensions - depth:     | 500 mm     |
| Cell dimensions - height:    | 335 mm     |
| Rinse temperature:           | 90 °C      |
| External dimensions, Width:  | 600 mm     |
| External dimensions, Depth:  | 612 mm     |
| External dimensions, Height: | 850 mm     |
| [NOT TRANSLATED]             | 40         |
| [NOT TRANSLATED]             | 480        |
| [NOT TRANSLATED]             | 90/120/240 |
| N° of working cycles:        | 3          |

\* productivity guaranteed at this required temperature  
 \*\* Hot rinse water consumption of 3rd cycle is 4lt/cycle

### Sustainability

|              |         |
|--------------|---------|
| Noise level: | <65 dBA |
|--------------|---------|