



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 washes.
- 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 in case of emergency cold water feeding.
- 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.
- IPx4 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

APPROVAL: _____



and below the basket.

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

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
Baskets per hour:	40
Dishes per hour:	480
Program Cycle time:	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
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