

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

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



502072 (EUCA060)

hygiene&clean Undercounter Dishwasher, double skin, insulated with atmospheric boiler, drain pump, detergent and rinse aid dispenser, complies with DIN 10512 and A0 60 standards, 40r/h

Short Form Specification

Item No. _____

Unit to be hygiene&clean Undercounter hot water rinsing dishwasher with WASH SAFE CONTROL. Electrical characteristics to be ___400 volts, three phase 50Hz operation, convertible to single phase on-site.

Unit complies with DIN 10512 standard and performs at the disinfection level A0 60 according to EN 15883-1 standard. 90°C rinse temperature and pressure guaranteed by built-in atmospheric boiler with air gap and rinse booster pump. Unit to feature "WASH SAFE CONTROL" led light. Green light will indicate that all items washed have been properly rinsed. Washing performance is guaranteed by a powerful wash pump and upper and lower stainless steel revolving washing spray arms. Cycle cannot be interrupted thanks to the door lock mechanism which ensures the complete cycle is performed. Double skinned, counter-balanced door. Wash tank with rounded corners. Soft start wash pump to avoid accidental breakage of crystal items. The unit shall include drain pump, detergent and rinse aid dispenser pumps and is equipped with flexible fill hoses.

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 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.

- Basket semi-professional 500x500x190mm

PNC 867024 ☐

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

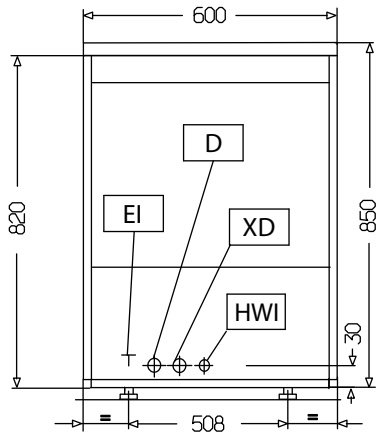
- 8lt external automatic water softener PNC 860005 ☐
- 12lt external manual water softener PNC 860412 ☐
- Stand for undercounter dishwasher PNC 860418 ☐
- 20lt external manual water softener PNC 860430 ☐
- External detergent level probe kit PNC 864004 ☐
- External rinse aid level probe kit PNC 864005 ☐
- Kit 4 castors for double skin undercounter dishwashers PNC 864008 ☐
- Kit 4 flanged feet for undercounter dishwashers PNC 864009 ☐
- 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 ☐
- 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 ☐



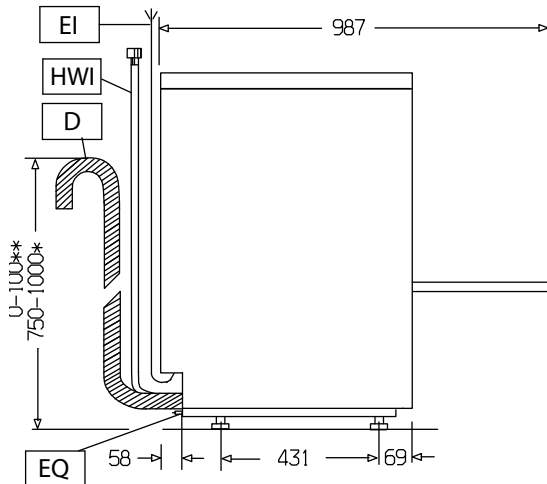
Electrolux
PROFESSIONAL

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

Front

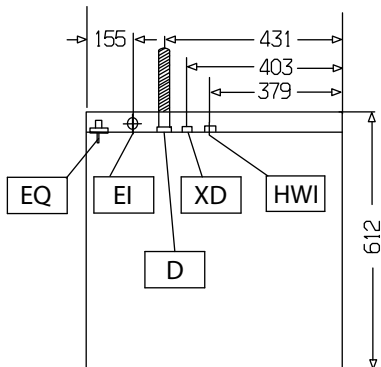


Side



- 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 |
| Productivity, baskets/h: | 40 |
| Productivity, dishes/h: | 480 |
| Working cycle, sec: | 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 |
|--------------|---------|



Warewashing
hygiene&clean Undercounter dishwasher, DIN 10512 and A0 60
compliant
The company reserves the right to make modifications to the products
without prior notice. All information correct at time of printing.

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