

Warewashing Undercounter WSC, double skin, continuous water softener, drain pump & rinse aid dispenser, 720d/h

ITEM #
MODEL #
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NAME #
SIS #
AIA#



502709 (ELAI3WP)

Undercounter Dishwasher with WASH-SAFE CONTROL, double skin, built-in continuous water softener, drain pump and rinse aid dispenser, 3 phase, 720d/h

Short Form Specification

Item No.

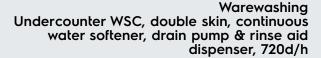
Unit shall be Electrolux Professional green&clean undercounter dishwasher type hot water rinsing using rack dimension of 500*500mm with WASH SAFE CONTROL. Electrical characteristics to be 400 volts three phase 50Hz operation, convertible to single phase on-site. Washing performance is ensure by a powerful wash pump, large capacity wash tank, upper and lower revolving spray arms. Soft start wash pump to avoid accidental breakage of crystal wares. Constant rinse temperature and pressure guaranteed by built-in atmospheric boiler and rinse booster pump. Unit to feature "Wash-Safe Control" led light. Green light will indicate that all washed items have been properly rinsed. Uses 2.5 liters of clean water per final rinse. Three automatic cycles for different types of wares. Continuous water softener (CWS) to ensure complete and automatic regeneration of rinse water without pressure drop. Double skin insulated, counterbalance door. Double skin cabinet. Pressed wash tank with round corners, 304 AISI stainless steel construction to include door, external panels, frame, wash tank, tank fitlers, wash arms and rinse arms. Electronic control with temperature display. Automatic self-cleaning cycle. The unit shall include drain pump and rinse aid dispenser pump and is equipped with electric cable.

Main Features

- Incorporated Soft Start feature to offer additional protection to more delicate items.
- Washing system endowed with rotating washing arms, high powered wash pump and large capacity boiler for professional washing.
- 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.
- Fully automatic self-cleaning cycle avoids the risk of bacteria proliferation.
- Simple control panel with digital display allows onsite personalization of washing and rinsing cycle times and temperatures as well as precise rinse aid and detergent quantities to suit customer's needs.
- Simple service from the front.
- IPx4 water protection.
- Built-in rinse aid dispenser with automatic initial and continuous cycle loading for perfect result while minimizing service and maintenance needs.
- Digital read-out keeps operator informed as to temperatures.
- State-of-the-art electronic controls with built-in programming, self-diagnostics for serviceability and automatic interior self-cleaning cycle.
- Unique temperature interlock guarantees required temperatures in both the wash and final rinse in case of emergency cold water feeding.
- Constant temperature of 84 °C thoughout the rinsing cycle regardless of the network's water pressure and temperature.
- Double skinned insulated wall ensures a low noise level and a reduction in heat loss from the machine.
- Green light of "WASH SAFE CONTROL" confirms that items have been rinsed properly.
- 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 pressures.
- Low noise level.
- Three phase or single phase electrical connection, convertible on-site.
- Washing capacity of 40 baskets or 720 dishes per hour.
- Slanted wash arms to avoid detergent-filled wash water dropping on clean dishes after the rinsing phase, thus guaranteeing ideal washing results.
- Built-in atmospheric boiler sized to raise incoming water to 84 °C minimum for sanitizing rinse. No external booster is required.
- Solid double skinned counter-balance door with hurt-free handle fully in stainless steel.
- An effective rinse system uses only 2,5 litres of clean hot water per basket for lower running costs.
- Continuous water softener (CWS) to ensure complete and automatic regeneration of rinse water without pressure drop.
- Front loading of regeneration salt: 2 resin containers alternate for non-stop washing.

APPROVAL:







Construction

- Unit to feature smooth surfaces to facilitate cleaning.
- 304 stainless steel boiler with higher welding protection to increase resistance to corrosion.
- PVC water supply hose with metal connections resistant to high water pressure.
- Completely closed on the back by a cover plate.
- Element protection from dry fire and low water.
- Interchangeable wash/rinse arms screw out for simple clean up.
- The boiler drain facilitates the evacuation of stagnant water after long periods of inactivity to ensure a higher level of hygiene.
- Incorporated drain pump to control water level in wash tank draining.
- Large deep drawn wash tank and internal wash area with round corners and no pipes to avoid dirt built-up.
- Revolving Stainless steel wash/rinse arms above and below the basket.
- Unit to include drain pump and rinse aid dispenser pump.
- Large tank filter collects the soil to keep the wash water clean for a longer time and have better washing performance.
- Front panel, door, wash tank, tank filters, wash arms and rinse arms made in heavy duty anti-corrosive 304 AISI stainless steel.

Sustainability



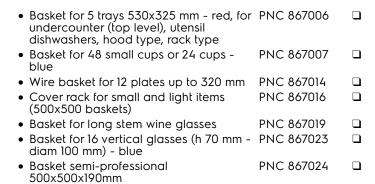
- Pre-arranged to accept external dispensers.
- Pre-arrangement for HACCP system implementation and Energy Management device.

Included Accessories

•	2 of Yellow cutlery container	PNC 864242
•	1 of Basket for 18 dinner plates - yellow	PNC 867002
•	1 of Basket for 48 small cups or 24 cups - blue	PNC 867007

Ontional Accessories

PNC 860418	
PNC 864004	
PNC 864005	
PNC 864008	
PNC 864009	
PNC 864016	
PNC 864050	
PNC 864218	
PNC 864242	
PNC 864367	
PNC 864461	
PNC 864527	
PNC 864528	
PNC 864529	
PNC 865574	
PNC 867002	
	PNC 864004 PNC 864005 PNC 864008 PNC 864009 PNC 864016 PNC 864050 PNC 864218 PNC 864242 PNC 864367 PNC 864461 PNC 864527 PNC 864528 PNC 864529 PNC 865574







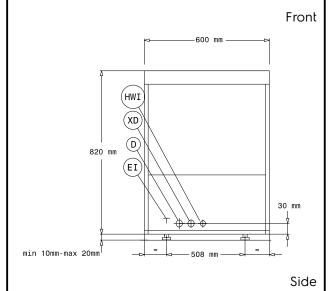


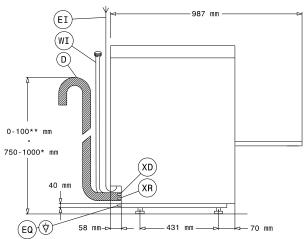




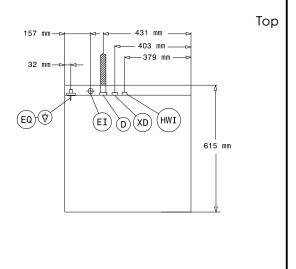








ΕI Electrical inlet (power) EO **Electrical Outlet** HWI Hot water inlet Rinse aid connection



Electric

Supply voltage:

502709 (ELAI3WP) 400 V/3N ph/50 Hz 230V 3~; 230V 1N~ Convertible to:

Default Installed Power: 5.35 kW Boiler heating elements: 4,5 kW Tank heating elements: 2 kW Wash pump size: 0.736 kW

Water:

Pressure, bar min/max: 0.5-7 bar Drain line size: 20.5mm

7 - 102 psi (0.5 - 7 bar) Inlet Water supply pressure:

Washing tank capacity (It): 23 Boiler Capacity (It): 12

Key Information:

Baskets per hour*: 40 Dishes per hour: 720

Working cycles time (sec.): 90/120/240 Wash temperature: 55-65°C Cell dimensions - width: 500 mm Cell dimensions - depth: 500 mm Cell dimensions - height: 335 mm Rinse temperature: 84 °C External dimensions, Width: 600 mm External dimensions, Depth: 615 mm

Packaging size

740x670x1000 mm (WxDxH):

820 mm

Sustainability

Water supply temperature*: 50 °C

Water consumption per cycle

External dimensions, Height:

2.5 Noise level: 61 dBA











