Electrolux PROFESSIONAL

Warewashing Undercounter, atmospheric boiler, double skin, drain pump, det&rinse aid disp,USPH,540d/h-60Hz-Mar



502715 (ELAI3GUSPH6) Undercounter Dishwasher with atmospheric boiler, double skin, built-in drain pump, detergent and rinse aid dispensers, USPH, 540d/ h - 440V/ 3/ 60Hz - Marine

Short Form Specification

Item No.

Unit shall be Electrolux Professional green&clean undercounter type hot water rinsing dishmachine using rack dimension of 500*500mm. Electrical characteristics to be 440 volts 3-phase 60Hz operation. USPH compliant performance. 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. Double skin insulated, counter-balance door. Double skin cabinet. Pressed wash tank with round corners. 304 AISI stainless steel construction to include door, external panels, frame, wash tank, tank filters, wash arms and rinse arms. The unit shall include drain pump, detergent and rinse aid dispenser pumps and is equipped with electric cable

ITEM #	
MODEL #	
NAME #	
SIS #	
AIA #	

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.
- 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.
- 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.
- Built-in rinse aid and detergent dispenser with automatic initial and continuous cycle loading for perfect result while minimizing service and maintenance needs.

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

APPROVAL:



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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.
- 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-arrangement for HACCP system implementation and Energy Management device.
- Unit to feature drain pump, rinse aid and detergent dispenser pumps.

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

Optional Accessories

Optional Accessories				
• 12lt external manual water softener	PNC 860412			
• 8lt external automatic water softener	PNC 860413			
• 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			
Filter for partial demineralization	PNC 864017			
 Kit to measure total and partial water hardness 	PNC 864050			
 Yellow cutlery container 	PNC 864242			
 Filter for total demineralization 	PNC 864367			
 Pressure reducer for single tank dishwasher 	PNC 864461			
 Connectivity kit for Undercounter Dishwashers and Pot Washers (ECAP) 	PNC 864479			
 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 -	PNC 867007			

- Basket for 48 small cups or 24 cups PNC 867007 blue Wire basket for 12 plates up to 320 PNC 867014
- mm



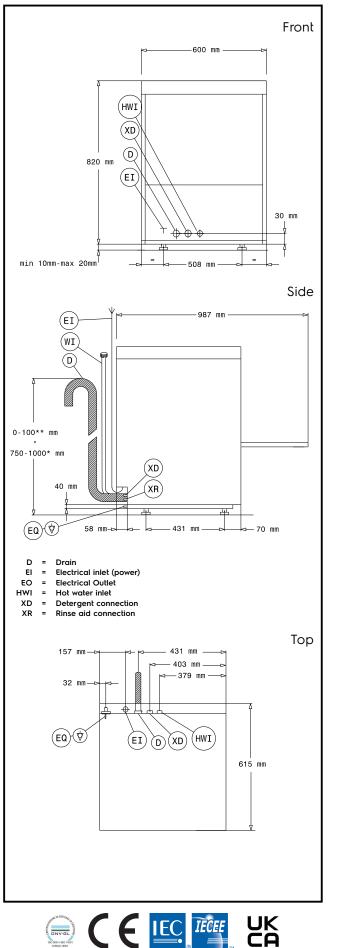
•	Cover rack for small and light items (500x500 baskets)	PNC 867016	
•	Basket for long stem wine glasses	PNC 867019	
•	Basket for 16 vertical glasses (h 70 mm - diam 100 mm) - blue	PNC 867023	

• Basket semi-professional PNC 867024 500x500x190mm

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Electric	
Supply voltage: 502715 (ELAI3GUSPH6) Convertible to:	440 V/3 ph/60 Hz
Default Installed Power:	6.85 kW 6 kW
Boiler heating elements: Tank heating elements:	o kvv 2 kW
Wash pump size:	0.736 kW
Water:	
Pressure, bar min/max:	0.5-7 bar
Drain line size:	20.5mm
Inlet Water supply pressure: Washing tank capacity (It):	7 - 102 psi (0.5 - 7 bar) 23
Boiler Capacity (It):	12
Key Information:	
Baskets per hour*:	30
Dishes per hour:	540
Working cycles time (sec.):	120/180/240
Wash temperature: Cell dimensions - width:	68°C 500 mm
Cell dimensions - depth:	500 mm
Cell dimensions - height:	335 mm
Rinse temperature:	80-90 °C
External dimensions, Width:	600 mm
External dimensions, Depth:	615 mm
External dimensions, Height:	820 mm
Packaging size	
(WxDxH):	690x620x920 mm

Water supply temperature*:	50 °C
Water consumption per cycle (It):	2.5
Noise level:	61 dBA

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