

Warewashing

Undercounter WSC, double skin, drain pump, detergent & rinse aid dispensers, 720d/h

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____


502718 (ELAI3GTL)

Undercounter Dishwasher with WASH-SAFE CONTROL, with double skin, built-in drain pump, detergent and rinse aid dispensers, 3 phase, 720d/h - Thermal label compliant

Short Form Specification

Item No. _____

Unit shall be Electrolux Professional green&clean undercounter type hot water rinsing dishmachine using rack dimension of 500*500mm which is designed in compliance with Thermal label test. Electrical characteristics to be 400 volts three phase 50Hz operation, convertible to single phase on-site. Washing performance is ensured 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 3/3.5/4 l (depending by the cycle selected) 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.

Main Features

- Fully automatic self-cleaning cycle avoids the risk of bacteria proliferation.
- State-of-the-art electronic controls with built-in programming, self-diagnostics for serviceability and automatic interior self-cleaning cycle.
- 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.
- The unit is designed in compliance with Marriott's Food Safety Operational Standards, NSF ANSI standard, thermal label test, DIN 10512.
- 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.
- Incorporated Soft Start feature to offer additional protection to more delicate items.
- Constant temperature of 84 °C throughout the rinsing cycle regardless of the network's water pressure and temperature.
- Built-in rinse aid and detergent 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.
- 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.
- IPx4 water protection.
- Low noise level.
- Three phase or single phase electrical connection, convertible on-site.
- Unique temperature interlock guarantees required temperatures in both the wash and final rinse in case of emergency cold water feeding.
- Washing capacity of 40 baskets or 720 dishes per hour.
- Washing system endowed with rotating washing arms, high powered wash pump and large capacity boiler for professional washing.
- Simple control panel with digital display allows on-site 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.
- Slanted wash arms to avoid detergent-filled wash water dropping on clean dishes after the rinsing phase, thus guaranteeing ideal washing results.
- An effective rinse system uses 3 liters (short cycle) or 3.5 liters (medium cycle) or 4 liters (long cycle) of clean hot water per basket for low running costs and Marriott's Food Safety Operation Standards,

APPROVAL: _____

NSF ANSI standard, thermal label test, DIN 10512 compliant.

- 90/120/240 seconds cycle. The short cycle is for light soiled items as glasses, the medium cycle is for mixed soiled items while the long cycle is for normal soiled items as dishes.

Construction

- Unit to feature smooth surfaces to facilitate cleaning.
- Incorporated drain pump to control water level in wash tank draining.
- Large tank filter collects the soil to keep the wash water clean for a longer time and have better washing performance.
- Element protection from dry fire and low water.
- 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.
- Revolving Stainless steel wash/rinse arms above and below the basket.
- The boiler drain facilitates the evacuation of stagnant water after long periods of inactivity to ensure a higher level of hygiene.
- 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.
- Front panel, door, wash tank, tank filters, wash arms and rinse arms made in heavy duty anti-corrosive 304 AISI stainless steel.

• 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"/>
• Connectivity kit for Undercounter Dishwashers and Pot Washers (ECAP)	PNC 864479	<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"/>
• Wire basket for 12 plates up to 320 mm	PNC 867014	<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"/>

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

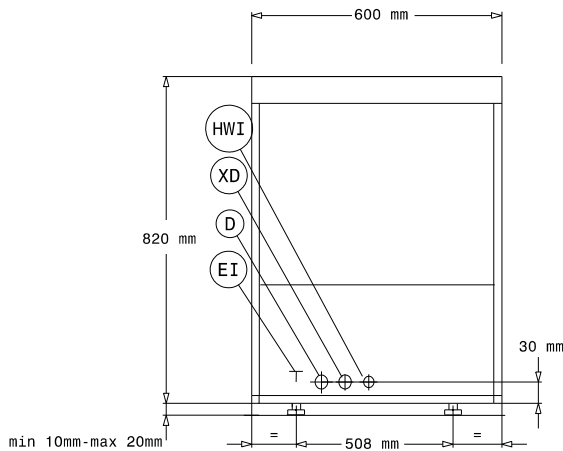
- 12lt external manual water softener PNC 860412 ☐
- 8lt external automatic water softener PNC 860413 ☐
- Stand for undercounter dishwasher PNC 860418 ☐
- 20lt external manual water softener PNC 860430 ☐
- External detergent level probe kit PNC 864004 ☐
- External rinse aid level probe kit PNC 864005 ☐
- Kit 4 castors for double skin undercounter dishwashers PNC 864008 ☐
- Kit 4 flanged feet for undercounter dishwashers PNC 864009 ☐
- Stainless steel inlet hose kit PNC 864016 ☐
- Filter for partial demineralization PNC 864017 ☐
- Kit to measure total and partial water hardness PNC 864050 ☐
- Yellow cutlery container PNC 864242 ☐



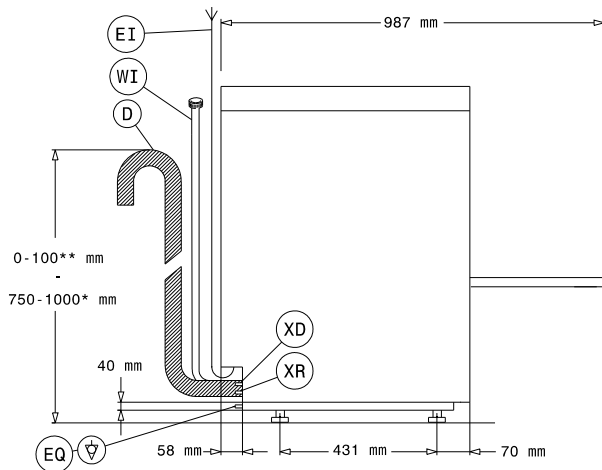
Electrolux
PROFESSIONAL

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Front

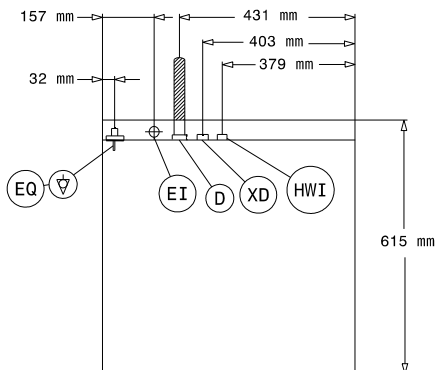


Side



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

Top



Electric

Supply voltage:
502718 (ELAI3GTL) 400 V/3N ph/50 Hz

Convertible to:
230V 1N~;
230V 3~
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
Inlet Water supply pressure: 7 - 102 psi (0.5 - 7 bar)
Washing tank capacity (lt): 23
Boiler Capacity (lt): 12

Key Information:

Baskets per hour*: 40
Dishes per hour: 720
Working cycles time (sec.): 90/120/240
Wash temperature: 75-78°C
Cell dimensions - width: 500 mm
Cell dimensions - depth: 500 mm
Cell dimensions - height: 335 mm
Rinse temperature: 87-90 °C
External dimensions, Width: 600 mm
External dimensions, Depth: 615 mm
External dimensions, Height: 820 mm
Packaging size (WxDxH): 740x670x1020 mm

Sustainability

Water supply temperature*: 50 °C
Water consumption per cycle (lt): 0
Noise level: <65 dBA



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dispensers, 720d/h
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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