

Warewashing
 hygiene&clean Undercounter, atmospheric
 boiler, double skin, drain pump&rinse aid
 disp, DIN 10512 and A0 60 compliant

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____


502722 (EUCA060DD)

hygiene&clean Undercounter Dishwasher with atmospheric boiler, double skin, built-in drain pump and rinse aid dispenser, complies with DIN 10512 and EN 15883-1 standards reaching A0 60 disinfection level, 3 phase, 40B/H or 480D/H

Short Form Specification

Item No. _____

Unit shall be Electrolux Professional hygiene&clean undercounter type hot water rinsing dishmachine using rack dimension of 500*500mm which is designed for higher sanitation requirement. 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. 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. 90°C rinse temperature and pressure guaranteed by built in atmospheric boiler and built in rinse booster pump. Three automatic cycles for different types of wares. Cycle cannot be interrupted thanks to the door lock mechanism which ensures the complete cycle is performed. 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 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 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.
- 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.
- Double skinned insulated wall ensures a low noise level and a reduction in heat loss from the machine.
- 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.
- Slanted wash arms to avoid detergent-filled wash water dropping on clean dishes after the rinsing phase, thus guaranteeing ideal washing results.
- Solid double skinned counter-balance door with hurt-free handle fully in stainless steel.
- An effective rinse system uses only 7,5 litres of clean hot water per basket for perfect sanitization.
- Constant temperature of 90 °C throughout the rinsing cycle regardless of the network's water pressure.
- Built-in atmospheric boiler sized to raise incoming 50 °C water to 90 °C minimum for sanitizing rinse. No external booster is required.
- Built-in rinse aid dispenser with automatic initial and continuous cycle loading for perfect result while minimizing service and maintenance needs.
- Designed to efficiently disinfect items thus fulfilling hospital requirements by guaranteeing a temperature of 90 °C during 30 seconds rinsing phase.
- Three phase or single phase electrical connection, convertible on-site.
- Washing capacity of 12 baskets or 216 dishes per hour.

Construction

- Unit to feature smooth surfaces to facilitate cleaning.

APPROVAL: _____

- 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.
- 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.
- Unit to include drain pump and rinse aid dispenser pump.

- | | | |
|--|------------|--------------------------|
| • 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 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



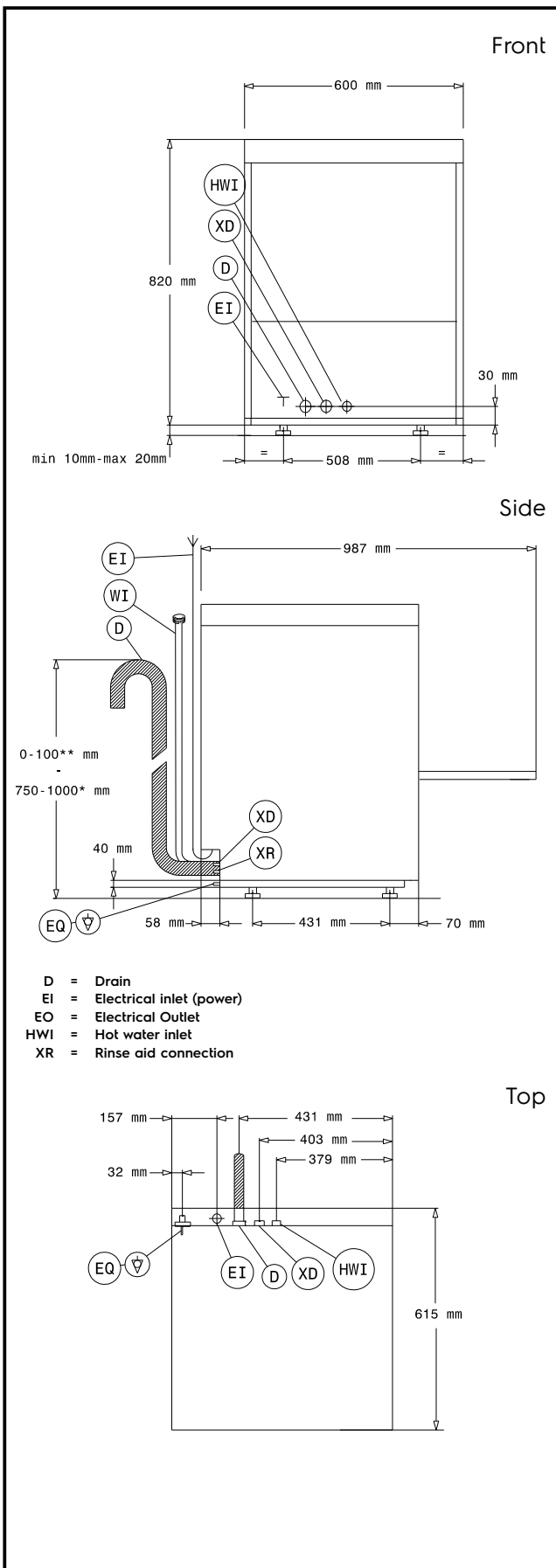
- Pre-arranged to accept external dispensers.
- Pre-arrangement for HACCP system implementation and Energy Management device.

Included Accessories

- | | |
|---|------------|
| • 2 of Yellow cutlery container | PNC 864242 |
| • 1 of Basket for 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 | <input type="checkbox"/> |
| • 8lt external automatic water softener | PNC 860413 | <input type="checkbox"/> |
| • Stand for undercounter dishwasher | PNC 860418 | <input type="checkbox"/> |
| • 20lt external manual water softener | PNC 860430 | <input type="checkbox"/> |
| • External detergent level probe kit | PNC 864004 | <input type="checkbox"/> |
| • External rinse aid level probe kit | PNC 864005 | <input type="checkbox"/> |
| • Kit 4 castors for double skin undercounter dishwashers | PNC 864008 | <input type="checkbox"/> |
| • Kit 4 flanged feet for undercounter dishwashers | PNC 864009 | <input type="checkbox"/> |
| • Stainless steel inlet hose kit | PNC 864016 | <input type="checkbox"/> |
| • Filter for partial demineralization | PNC 864017 | <input type="checkbox"/> |
| • Kit to measure total and partial water hardness | PNC 864050 | <input type="checkbox"/> |
| • Detergent dosing kit | PNC 864218 | <input type="checkbox"/> |
| • Yellow cutlery container | PNC 864242 | <input type="checkbox"/> |
| • 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"/> |



Electric

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|---------------------------------|-------------------|
| Supply voltage: | |
| 502722 (EUCA060DD) | 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 size: | 0.736 kW |

Water:

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|-------------------------------------|---------------------------|
| 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:

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|-------------------------------------|-----------------|
| Baskets per hour*: | 40 |
| Dishes per hour: | 480 |
| Working cycles time (sec.): | 90/120/240 |
| 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: | 615 mm |
| External dimensions, Height: | 820 mm |
| Packaging size (WxDxH): | 670x740x1020 mm |

Sustainability

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|--|--------|
| Water supply temperature*: | 50 °C |
| Water consumption per cycle (lt): | 3 |
| Noise level: | 61 dBA |