

Warewashing hygiene&clean Small Pot & Pan Washer, DIN 10512 and A0 60 compliant

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____


506058
(EPPWA060)

hygiene&clean Electric small Pot&Pan Washer with WASH-SAFE CONTROL, drain pump, detergent and rinse aid dispenser, complies with DIN 10512 and EN 15883-1 standards reaching A0 60 disinfection level

Short Form Specification

Item No. _____

Unit to be hygiene&clean hot water rinsing pot&pan washer with WASH SAFE CONTROL. Electrical characteristics to be __400 volts, three phase 50Hz operation, convertible to 230V 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 and built in 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, 3-side fix as well as upper and lower stainless steel revolving washing spray arms. Double skinned insulated door divided in 2 parts with 180° frontal opening. 304 Stainless steel construction to include double skin insulated door, external panels, wash tank, tank filters plus wash and rinse arms.

The unit shall include drain pump, detergent and rinse aid dispenser pumps and is equipped with flexible fill hoses. Delivered on height-adjustable feet.

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).
- 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.
- 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 contaminating the network is compliant with EN 61770 standard, WRAS, Belgaqua back-flow prevention requirements.
- 180/ 360 second cycles is certified according to DIN 10512 standard. While 480 second cycle complies with A0 60 level according to EN 15883-1 standard which includes final pause to improve the drying result to avoid water residuals on the washed wares.
- 4 washing programs (one program is continual).
- Equipped with 3-sided wash arm in addition to upper and lower revolving arms provides more powerful wash water from all angles for the best cleaning of soiled items.
- Door fold down 180° to easy access to the washing chamber and facilitate daily cleaning.
- 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.
- Built-in rinse aid and detergent dispenser with automatic initial and continuous cycle loading for perfect result while minimizing service and maintenance needs.
- 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.
- Low noise level.

Construction

- 304 stainless steel boiler with higher welding

APPROVAL: _____

protection to increase resistance to corrosion.

- External connecting board protected by a waterproof plastic box.
- Unit to feature smooth surfaces to facilitate cleaning.
- Easy to remove pump and tank filters.
- Large strainer box above the water surface for frequent cleaning operations.
- 304 AISI stainless steel front and side panels, wash tank, tank filter and wash and rinse arms.
- Unit to include drain pump, detergent and rinse aid dispenser pumps.

Sustainability



- Pre-arranged to be connected to Energy Management device.

Included Accessories

- 1 of Extra rack for containers and trays PNC 864182
- 1 of Stainless steel basket for pot washer, 688mm PNC 864191
- 1 of Basket for 12 soup bowls - green PNC 867000

Optional Accessories

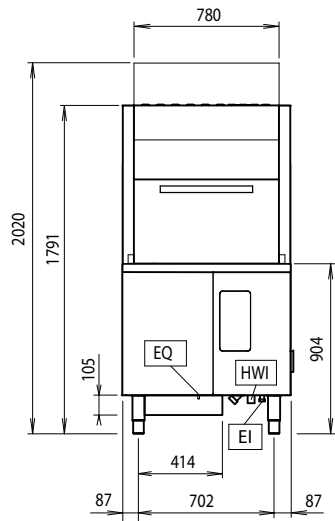
- Filter for partial demineralization PNC 864017 ☐
- Kit to measure total and partial water hardness PNC 864050 ☐
- Extra rack for containers and trays PNC 864182 ☐
- Stainless steel basket for pot washer, 688mm PNC 864191 ☐
- Filter for total demineralization PNC 864367 ☐
- Kit for trays in Potwashers PNC 864471 ☐



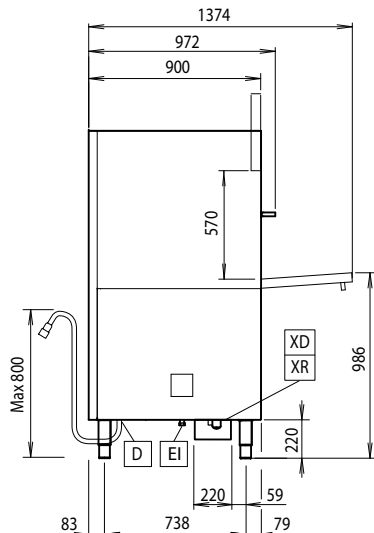
Electrolux
PROFESSIONAL

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Front

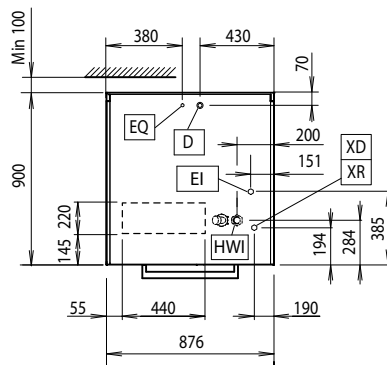


Side



- | | |
|--------------------------------------|---------------------------|
| CWII = Cold Water inlet 1 (cleaning) | XD = Detergent connection |
| D = Drain | XR = Rinse aid connection |
| EI = Electrical inlet (power) | |
| EO = Electrical Outlet | |
| HWI = Hot water inlet | |
| WI = Water inlet | |

Top



Electric

Supply voltage:	400 V/3N ph/50 Hz
Convertible to:	230V 3~
Default Installed Power:	13 kW
Boiler heating elements:	
Tank heating elements:	7 kW
Wash pump power:	2.5 kW

Water:

Pressure, min-max:	0.5-7 bar
Water supply temperature*:	50 °C
Washing tank capacity (lt):	95
Boiler Capacity (lt):	18

Key Information:

Rinsing water consumption (per cycle):	7 lt
Duration cycle*:	180/360/480/inf sec.
Washing cycle temperature:	77 °C
Hot rinse cycle temperature:	90 °C
Baskets per hour (fast*/glasses*/multipurpose&cups/intensive*/MyEco):	20 / 0 / / /
Cell dimensions - width:	670 mm
Cell dimensions - depth:	710 mm
Cell dimensions - height:	570 mm
External dimensions, Width:	876 mm
External dimensions, Depth:	900 mm
External dimensions, Height:	1791 mm
Net weight:	200 kg
Shipping weight:	246 kg
Shipping height:	2030 mm
Shipping width:	1010 mm
Shipping depth:	1020 mm
Shipping volume:	2.09 m ³
N° of working cycles:	4



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The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.

2025.12.22