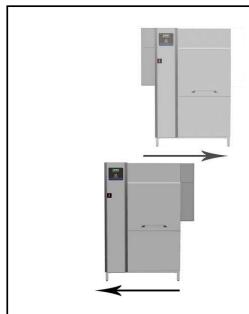


## Warewashing green&clean dual rinse rack type dishwasher, 150 racks/hour, electric, 50Hz (Marine)

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA#		



535126 (EDR150EC5M)

Dual rinse rack type dishwasher, 150 racks/hour, CLEAR BLUE Filtering System, electric, touch screen, customized direction on-site, USPH compliant, 50Hz - Marine

# **Short Form Specification**

#### Item No.

Unit to be Electrolux green&clean dual rinse rack type dishwasher. Dual rinse with built-in stabilized pressure valve ensures the right rinsing pressure for optimum hygiene results. Maximum Water Contact (MWC) wash arms are positioned along the full length of the wash tank. Powerful wash pump and specially designed wash spray arms guarantee cleaning. Washing is done with water circulating at 55-65° C. Final rinsing is done with clean water heated up to 85°C. Dual rinse technology provides rinse water covering maximum the rinse area to ensure hygiene on washed wares. Low rinse water consumption of 1.2liters per rack at maximum speed of 150racks/hour. Three conveyor speeds are selectable by the operator with maximum capacity of 150racks/hour. Intuitive touch screen control panel provides easy communication on different levels. Large counter-balance door has heat and noise insulation with easy internal access. CLEAR BLUE filtering system removes majority of soil from the wash water to ensure clean water for long time. Built-in drain valve in the tank allows automatic dump and fill to refresh the water in the tank without interruption. Standard end of the day self cleaning cycle and sanitation cycle. Operating direction of the machine is decided by customer onsite depending on the layout flow with pre-arranged right to left from the factory.

#### APPROVAL:

#### **Main Features**

- Automatic drain, clean and sanitize cycles featured as standard. The internal chamber, is completely cleaned or sanitized avoiding bacteria proliferation for maximum hygiene and reducing manual work/time for operator.
- Dual rinse technology ensures maximum rinse water covering every corner of the rack inside the rinse area for perfect hygiene on washed wares.
- Three conveyor speeds can be selected through the control panel by the operator and customized on-site.
- The unit is ready to be connected with OnE Connectivity for 24/7 real time monitoring, increasing equipment uptime, maximum profit and optimizing your process.
- Large counter balanced inspection door allow unrestricted all-round access to the wash and rinse area. Door is insulated with injected foam. This adds strength as well as reduces noise and heat loss.
- Unit equipped with USB port making it simple to read data such as machine identification, counters and consumption, components, devices and alarm logs. Machine parameters can be uploaded and downloaded and firmware updated.
- Adjustable feet for full access underneath the machine for cleaning.
- All internal components: wash and rinse arms, tank filters, curtains can be easily removed for cleaning.
- Intuitive touch screen control panel features userfriendly display to easily operate the machine and to monitor machine status. Three different levels of interaction are available each show relevant messages and information to the operator, the general maintenance staff and the authorized service partners.
- CLEAR BLUE filtering system removes soil from the wash water providing cleaner water and highly active detergent thus ensuring better washing performance and lower running costs.
- Built-in drain valve in the tanks allows automatic dump and fill to refresh the water in the tank without any interruption of the washing process.
- IP25 protection against water jets, solid objects and small animals (larger than 6 mm).
- Maximum capacity per hour of 150 racks easy to switch to DIN 10510 compliant or other speed.
- USPH performance compliant.

## Construction

- Deep drawn pressed wash tank with fully rounded corners, sloped towards the drain to prevent dirt buildup, provides fast drainage in just a few minutes. With no welding points the pressed tank offers a guaranteed water tight solution.
- Modularity design allows the machine not only be disassembled for delivery and re-assembled at customer's site, but also to be customized and upgraded on-site and over time.
- Dishwasher structure is held together with a solid 50 x 50 mm stainless steel frame to provide longterm sturdiness.





- All electric components are put in one IP65 central box isolated from water and steam to ensure high reliability.
- External pre-arrangement for inlet water, drain water, detergent & rinse aid connections for fast and easy installation on both sides of the unit.
- All main components made in heavy duty anti-corrosive 304 type stainless steel: external front, side panels and internal chambers, wash and rinse arms, doors and rack transportation system.
- The feeding direction is right to left as pre-arrangement from the factory, but it can be simply reversed on-site to left to right.
- The unit is built on modularity concept for easy to add prewash and dryer modules on-site.
- The unit is designed for marine application as components is easily accessible from front for service and maintenance without removing the machine.

## Sustainability

- Auto-start/stop equipped in different zones ensures that the zone runs only when a rack is passing through it. This reduces water, energy, chemical consumption and noise.
- All chambers without internal pipes and therefore no hidden dirt traps.
- Built-in stabilized pressure valve ensures constant pressure throughout the rinsing cycle regardless of inlet water pressure.
- Self-draining vertical wash pumps provide maximum hygiene.
- Automatic back-up mode is activated when a failure occurs. Guided troubleshooting for fast fixes including 150 precises notifications and 23 easy-to-follow processes.
- Dual rinse with stabilized pressure valve guarantees rinse water consumption of 1.2 liters/ rack regardless of inlet water pressure to ensure low energy, water, detergent and rinse aid consumption.

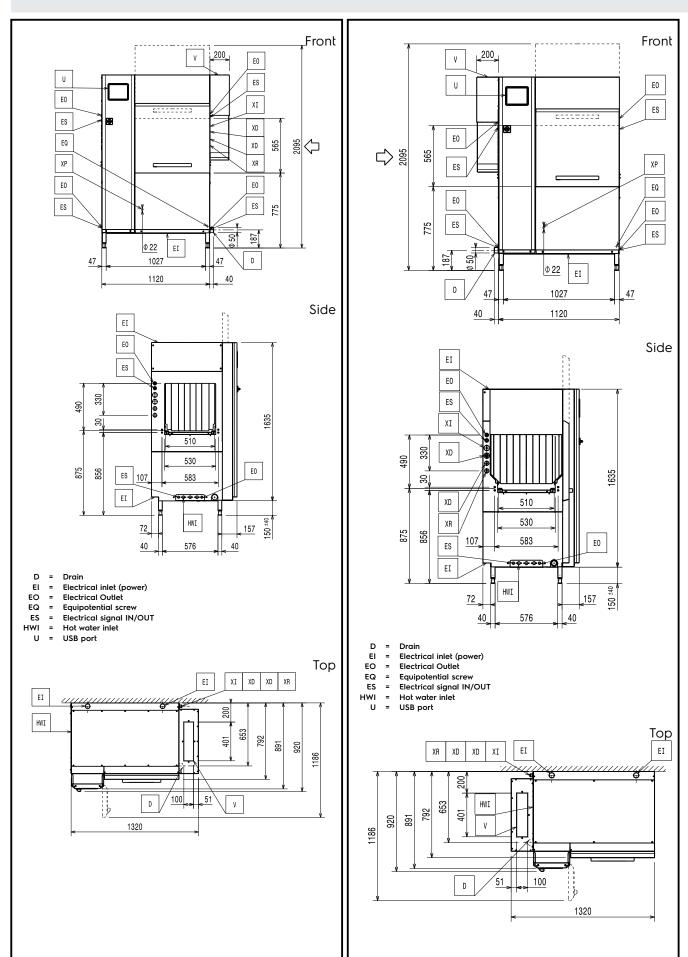
#### **Included Accessories**

 1 of Splash hood kit for single and dualPNC 865498 rinse Rack Type Dishwasher, 200 mm

## Optional Accessories

	Optional Accessories			
:   	<ul> <li>Medium pre-wash zone for green&amp;clean Dual Rinse Rack Type Dishwasher, 50Hz - Marine</li> </ul>	PNC	535130	
t )	<ul> <li>Medium hot air blower zone without door for Dual Rinse Rack Type dishwasher, 50Hz - Marine</li> </ul>	PNC	535135	
	<ul> <li>Large drying zone with door for green&amp;clean Dual Rinse Rack Type Dishwasher, 50Hz - Marine</li> </ul>	PNC	535136	
2	<ul> <li>Emergency stop kit for Rack Type Dishwasher (not for Basic handling system)</li> </ul>	PNC	865162	
)	<ul> <li>End limit switch for short roller conveyor</li> </ul>	PNC	865218	
5	<ul> <li>End limit switch for long roller conveyor (kit with two short rollers and end switch)</li> </ul>	PNC	865256	
)	Kit water meter	PNC	865286	
,	<ul> <li>HACCP cable connection for Rack Type dishwasher</li> </ul>	PNC	865490	
r	<ul> <li>Splash hood kit for single and dual rinse Rack Type Dishwasher, 200 mm</li> </ul>	PNC	865498	
1	Silicon courtains for single and dual rinse Rack Type dishwasher	PNC	865503	
)	Kit electronic board for Dual Rinse Rack Type Dishwasher	PNC	865506	
<u>,</u>	<ul> <li>Kit delime &amp; door cleaning for dual for Rinse Rack Rack Type Dishwasher</li> </ul>	PNC	865507	
Ì	<ul> <li>Kit electronic connection for motorized table and remote pre wash module for Dual Rinse Rack Type Dishwasher</li> </ul>	PNC	865508	
	<ul> <li>Pipe extension kit for additional 22</li> <li>" pre-wash module on Dual Rinse Rack Type Dishwasher with ESD</li> </ul>	PNC	865509	
	Kit ESD for Dual Rinse Rack Type Dishwasher (Marine)	PNC	865510	
	Set of 6 baskets: 2 for trays, 2 for plates, 1 for cutlery and 1 for cups	PNC	867050	
	<ul> <li>Set of 9 baskets: 2 for trays, 3 for plates, 2 for cutlery and 2 for cups</li> </ul>	PNC	867051	
	Ethernet board (NIU-LAN) for green&clean Rack Type Dishwashers	PNC	922696	







### Warewashing green&clean dual rinse rack type dishwasher, 150 racks/hour, electric, 50Hz (Marine)

#### Electric

Supply voltage:

535126 (EDR150EC5M) 400 V/3 ph/50 Hz

**Default Installed Power:** 42 kW Electrical power min: 22 kW

When the machine is run at DIN 10510 compliant speed.

Boiler heating elements: 20 kW Wash pump size: 1.2 kW Wash tank heating

20 kW elements:

Water:

Inlet hot water line size: G 3/4" Drain line size: 50mm Inlet water supply pressure: 1.5-6 bar

Inlet water supply temperature (wash and

50 - 65°C rinse): Inlet water supply hardness: 14 °fH / 8°dH

When below 7°fH/4°dH special detergent and rinse aid

are needed.

Peak rate of drain flow: 2.5 l/s Wash tank size: 70 I Rinse water consumption: 180 l/h

#### **Key Information:**

Productivity per hour (max.

speed): 150 racks/2700dishes

Productivity per hour

114 racks/2052 dishes (medium speed):

Productivity per hour (DIN

82 racks/1476 dishes compliant speed):

71 - 76 °C Wash Temperature: 86 °C Final rinse temperature: 1320 mm External dimensions, Width: 925 mm External dimensions, Depth:

For transportation purpose only, the depth can be reduced to either 895mm by removing the main switch button or 797mm by removing the control box and the door handle.

External dimensions, Height: 1785 mm Height with door open: 2095 mm Charging hole size (width): 530 mm Charging hole size (height): 490 mm Shipping height: 1950 mm Shipping width: 1010 mm 1260 mm Shipping depth: 2.48 m<sup>3</sup> Shipping volume: Reference norm used to measure the noise:

IEC60335-2-58 annex AA.

Table to table distance: 1120 mm

## Air Emission:

Air flow (entrance, exit): 107 / 107 m<sup>3</sup>/h Air temperature: 45 °C Air humidity (entrance, exit): 100 / 100 % r.h.

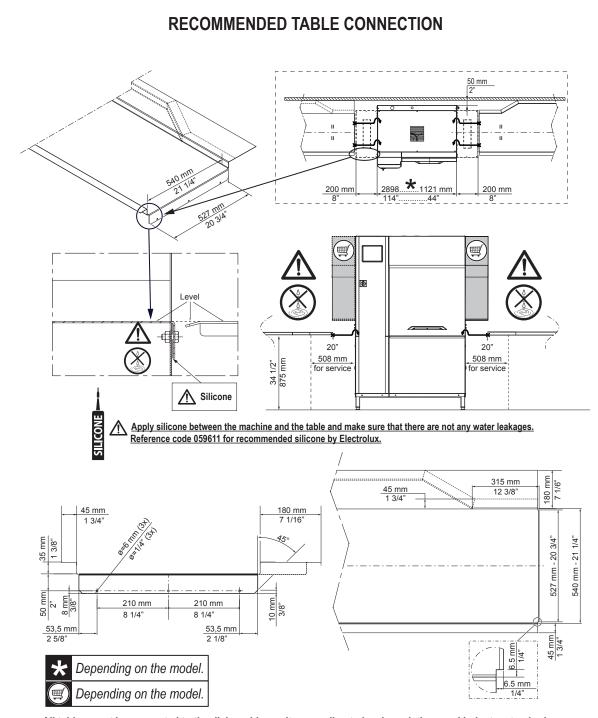
The data is measured at exhaust points at 25°C and 60% r.h. ambient conditions, 18°C inlet water temperature and refer only to the machine.

Latent heat: 9100 W Sensible heat: 3400 W This model requires a ventilation hood. Please refer to the attached "Recommended Exhaust Hood Design".

## Sustainability

Noise level: <62 dBA





All tables must be connected to the dishwashing units according to local regulations and industry standards which may differ from the recommendations herein suggested. Electrolux Professional is not liable for any failure in complying with local design standards.

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