

Warewashing Steam Traywasher with Condensing Unit, Drying Zone - Right to Left, 1200t/h

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



511062 (TW12SRCB)

Tray washer with
condensing Unit, autostart/
stop and drying zone, steam
r>, 1200 trays/h

Short Form Specification

Item No. _____

304 AISI stainless steel exterior. Wash tank in 316 AISI acid proof stainless steel with rounded corners. Large counter-balanced double skinned doors with safety device. Easily removable wash and rinse arms. Deep strainer boxes. 16-liter boiler. Automatic start/stop function. Condensing unit with energy saving function. Power wash, final rinse and drying zone. 2 speeds. Variable speed control from 7-14m/min. for a washing capacity of 600-1200 trays/h. Feeding direction: right to left. Automatic loading from a tray conveyor and automatic unloading to a lowerator.

Main Features

- Electric or steam heated and in left or right feeding versions.
- Power wash zone where all the soil is removed.
- Final rinse where the clean water is reused to eliminate any trace of detergent.
- Simple service from the front.
- Drying zone for fast and efficient drying.
- Deep strainer boxes covers the entire width of the machine.
- Automatic start/stop function to switch off the machine when not in use.
- Simple control panel.
- Built-in boiler to increase the temperature of the final rinse water.
- Variable speed control from 7-14 m/min which give a 600 to 1200 trays/h washing capacity.
- Wash and rinse arms can be easily removed for cleaning.

Construction

- Exterior finish in AISI 304 stainless steel for easy cleaning.
- Only one cable for electrical connection.
- Automatic loading of trays from an Electrolux Professional tray conveyor.
- Automatic unloading to lowerator.
- All models in range are finished in top quality materials to aid durability.
- Automatic controlled dishwashing.
- Lowerator station for two lowerators (option).
- Large counter balanced doors for easy access to washing and drying zones.
- Large counter balanced and double skinned doors with safety device and easy to grip handle for easy access to washing and drying zones.
- Wash tank in 316 AISI acid proof stainless steel with rounded corners and sloping base to facilitate cleaning.
- Features a tray buffer containing up to 10 trays and as an option, the trays can also be unloaded in an unloading station made of two lowerators used alternatively.

Sustainability



- Built-in condensing unit allows to use the steam generated from the machine to heat-up the incoming cold water, decreasing the temperature and humidity of the hot steam outlet as well as reducing water, energy and detergent consumption.

Optional Accessories

- Tray Lowerator for conveyor, PNC 865135 ☐
H=800/900 mm

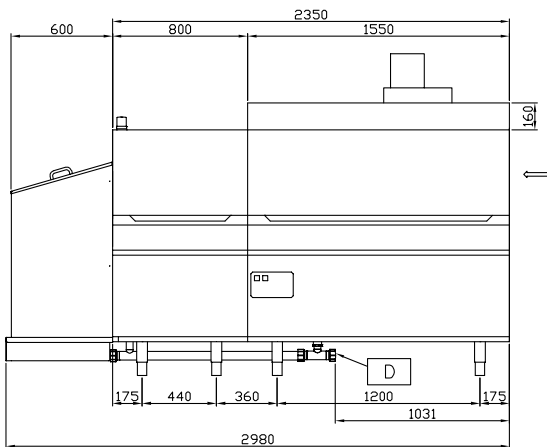
APPROVAL: _____



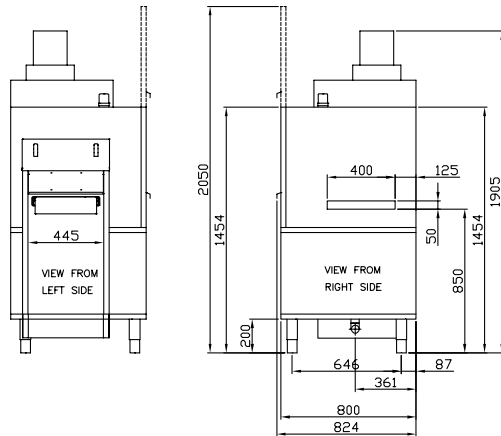
Electrolux
PROFESSIONAL

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Front



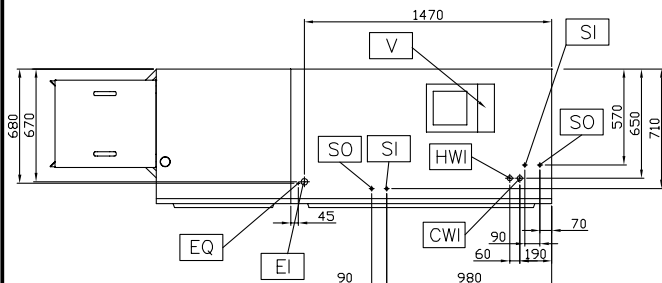
Side



- D = Drain
- EI = Electrical inlet (power)
- EO = Electrical Outlet
- EQ = Equipotential screw
- ES = Electrical signal IN/OUT
- HWI = Hot water inlet
- SI = Steam inlet
- SO = Steam outlet
- U = USB port

WI = Water inlet

Top



Electric

Total Watts: 6.4 kW

Steam

Steam consumption peak: 34 kg/h

Water:

Water supply - operation: 10-15 °C

Water supply (temp hot/
cold): 50 °C

Capacity:

N° of speeds: 2

Key Information:

Height with door open: 2050 mm

Air emission: 500m³/h

Rinsing water consumption
(per cycle): 300 lt

External dimensions, Width: 2980 mm

External dimensions, Depth: 824 mm

External dimensions, Height: 1914 mm

Net weight: 520 kg

Speed min/max: 14 m/max - 7 m/min

1st wash tank capacity: 114 liters

1st wash pump power: 3.0 kW

1st wash temperature: 80-90 °C

Rinsing temperature: 80-90 °C

Rinsing boiler capacity: 16 liters



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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.

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