



**Warewashing
Undercounter Dishwasher Insulated with
pressure boiler, drain pump, rinse aid &
detergent dispensers**

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



520000 (EUC40G1)

Undercounter dishwasher, double skin, insulated with pressure boiler, drain pump, rinse aid & detergent dispensers, 230V/1N/50Hz - China & South East Asia

Short Form Specification

Item No. _____

Unit shall be Green & Clean undercounter type hot water rinsing dishwashing machine with pressure boiler. Electrical characteristics to be __230 volts single phase operation with three automatic cycles of 90/120/180 seconds for lightly, normal or heavily soiled items. Rinse temperature and pressure guaranteed by built in pressure boiler. Washing performance is guaranteed by a powerful wash pump, upper and lower revolving washing spray arms. 304 Stainless steel construction to include door, frame, wash tank. The unit shall include drain pump, detergents and rinse aid dispenser pumps.

Main Features

- Built-in pressure boiler designed to raise incoming water to a guaranteed minimum temperature of 82° C for sanitizing rinse. No external boiler is required.
- Built-in detergent and rinse aid dispenser with automatic initial and continuous cycle loading for perfect results while minimizing service and maintenance needs.
- 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.
- 90/120/180 seconds cycle.
- Few seconds (variable) pause after washing and before rinsing ensures that no drops of unclean water will fall on the clean items.
- An effective rinse system uses only 2.8 liters of clean hot water per basket for lower running costs.
- Double skinned insulated wall ensures a low noise level and a reduction in heat loss from the machine.
- Utilizes fresh hot rinse water.
- Low noise level.
- IPx4 water protection.
- 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.
- Plug-in designed with integrated drain pump, detergent and rinse aid dispensers for fast and easy installation.

Construction

- Heavy duty Stainless steel construction.
- Internal cavity as well as exterior panels are all 304 series Stainless steel.
- Revolving wash/rinse arms above and below the basket.
- Interchangeable wash/rinse arms screw out for simple clean up.
- Element protection from dry fire and low water.

Sustainability



- Triple layer filtering system having large tank filter with double layer strainer to keep water clean for a long time.

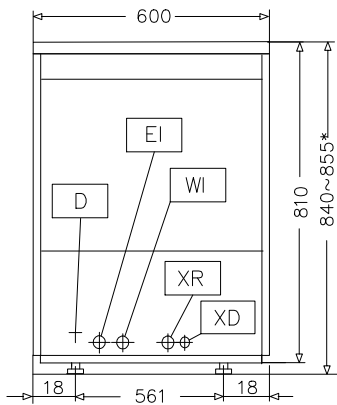
Included Accessories

- 1 of Stabbing basket 18 PNC 888023 dishes 500x500mm

APPROVAL: _____

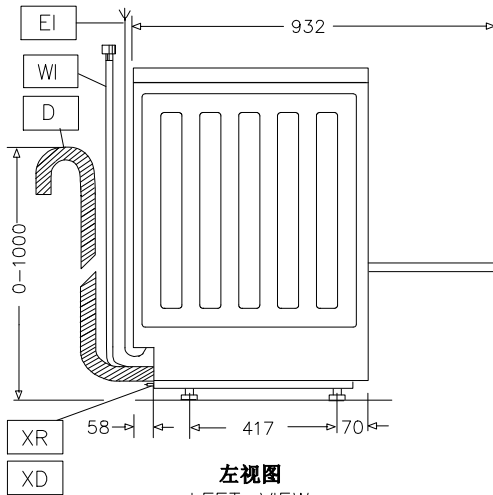


Front



前视图
FRONT-VIEW

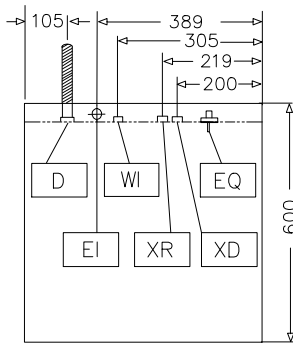
Side



左视图
LEFT-VIEW

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

Top



上视图
TOP-VIEW

Electric

Supply voltage:	
520000 (EUC40G1)	230 V/1N ph/50 Hz
Default Installed Power:	3.55 kW
Tank heating elements:	2 kW

Water:

Water supply temperature*:	10-60 °C
Drain line size:	22mm
Inlet Water supply pressure:	29 - 73 psi (2 - 5 bar)
Boiler Capacity (lt):	5.5
Tank Capacity (lt):	16
Water supply hardness (°fH / °dH):	7-14 / 4-8
Hot rinse cycle duration (sec.):	ISO 9001; ISO 14001
Min hot rinse water consumption (lt/cycle)**:	2.8

Key Information:

N° of working cycles:	3 (90/120/180)
Wash temperature:	55-65°C
Cell dimensions - width:	500 mm
Cell dimensions - depth:	500 mm
Cell dimensions - height:	310 mm
Rinse temperature:	80-90 °C
External dimensions, Width:	600 mm
External dimensions, Depth:	600 mm
External dimensions, Height:	840 mm
Shipping weight:	72 kg
Shipping height:	1000 mm
Shipping width:	710 mm
Productivity, baskets/h:	40
Productivity, dishes/h:	720
Working cycle, sec:	90/120/180

Sustainability

Noise level:	<70 dBA
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