Electrolux PROFESSIONAL

Warewashing Hood Type for Utensils,double skin manual hood,atmospheric boiler,built-in detergent & rinse aid dis



Short Form Specification

Item No.

304 Stainless steel construction to include double skin hood, external, front and side panels, wash tank, tank filter plus wash and rinse arms. Uses 2.5 liters of clean water per final rinse cycle. 84°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. The unit shall include drain pump, detergent and rinse aid dispenser pumps. Washing performance is guaranteed by a powerful 0.8 kW wash pump and upper and lower stainless steel revolving washing spray arms. The unit is equipped with flexible fill hoses. Delivered on height-adjustable feet.

ITEM # MODEL # NAME # SIS # AIA

Main Features

- Field convertible from straight to corner operation.
- Green light of "WASH SAFE CONTROL" confirms that items have been rinsed properly.
- Maximum capacity per hour of 60 racks.
- Equipped with specific stainless steel rack designed for perfect washing result on trays, boxes and containers.
- The unit has pre-arranged wiring hardness for easy adapt the user interface on left or right position.
- Pre-arranged to be connected using RS485 cable for on-site HACCP implementation and to an external gateway by means of the modbus protocol.
- Unique temperature interlock guarantees required temperatures in both the wash and final rinse in case of emergency cold water feeding.
- Slanted wash arms to avoid detergent-filled wash water dropping on clean dishes after the rinsing phase, thus guaranteeing ideal washing results.
- Cycle may be interrupted at any time by lifting the hood.
- Automatic self-cleaning cycle and self-draining vertical wash pump and boiler to avoid bacteria proliferation.
- State-of-the-art electronic controls with built-in programming, self-diagnostics for serviceability and automatic interior self-cleaning cycle.
- Boiler power setting from control panel to facilitate technician's operation when reducing total installed power, thus avoiding the need of machine opening.
- Built-in rinse aid and detergent dispenser with automatic initial and continuous cycle loading for perfect result while minimizing service and maintenance needs.
- Three phase electrical connection, convertible to single phase on-site.
- IP25 protection against water jets, solid objects and small animals (larger than 6 mm).
- Built-in atmospheric boiler sized to raise incoming water to a minimum of minimum 84 °C for sanitizing rinse. No external booster is required. Constant temperature of 84 °C throughout the rinsing cycle regardless of the network's water pressure.
- 60/90 seconds cycles.
- NSF/ANSI 3 and DIN 10512 compliant.

Construction

- Incorporated drain pump to control water level in wash tank draining.
- Heavy duty Stainless steel construction. Internal cavity as well as exterior panels are in 304 series Stainless steel.
- Prearranged for IoT via on-board communication port. Real-time data transfer of machine status, temperature, alarms, washing cycles performed, cleaning and sanitizing cycles and main diagnostic parameters.
- Pressed tank in front position to facilitate cleaning.
- Specially designed Stainless steel wash/rinse arms

APPROVAL:



and nozzles provide superior cleaning action.

- Revolving interchangeable Stainless steel wash/rinse arms
 Included Accessories above and below the rack, screw out for simple clean up.
- Element protection from dry fire and low water. Double skin hood supported by 4 springs to ensure smooth
 1 of Flat basket for cutlery containers
- movement and guarantee operator safety. Unit to include drain, detergent and rinse aid dispenser Optional Accessories pumps

Sustainability

- The machine can be connected to cold water.
- Requires only 2.5 liters of water per washing cycle thus ensuring low energy, water, detergent and rinse aid consumption.

- 1 of Stainless steel rack for trays, PNC 888019 boxes, containers for Hood Type XL
- PNC 888024 500x500mm

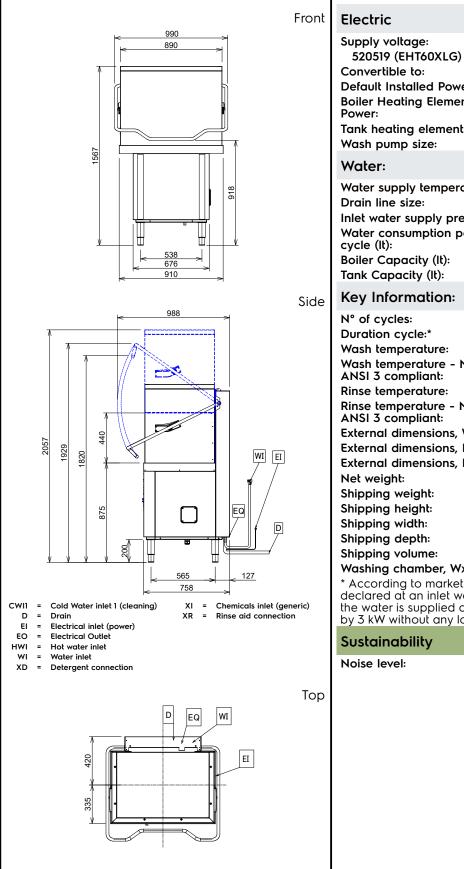
| Optional Accessories | | |
|--|------------|--|
| • Kit 8 plastic boxes for cutlery - yellow | PNC 780068 | |
| 12lt external manual water softener | PNC 860412 | |
| 8lt external automatic water softener | PNC 860413 | |
| 20lt external manual water softener | PNC 860430 | |
| • Connectivity kit for Double Skin Hood Type Dishwashers (ECAP) | PNC 864007 | |
| Stainless steel inlet hose kit | PNC 864016 | |
| Filter for partial demineralization | PNC 864017 | |
| • Kit to measure total and partial water hardness | PNC 864050 | |
| Yellow cutlery container | PNC 864242 | |
| CLEAR BLUE Filtering System kit for single skin hood type | PNC 864329 | |
| Filter for total demineralization | PNC 864367 | |
| • External reverse osmosis filter for single tank Dishwashers with atmosphere boiler and Ovens | PNC 864388 | |
| Kit of 100mm feet for Hood Type Dishwasher | PNC 864464 | |
| • ZERO LIME device kit with pump and air gap for hood type | PNC 864526 | |
| • Kit 4 plastic boxes for cutlery - yellow | PNC 865574 | |
| Basket for 6 trays 530x370 mm - red | PNC 866743 | |
| Basket for 12 soup bowls - green | PNC 867000 | |
| Basket for 18 dinner plates - yellow | PNC 867002 | |
| Basket for 48 small cups or 24 cups - blue | PNC 867007 | |
| Basket for bulk cutlery-capacity: 100 pieces - brown | PNC 867009 | |
| • Cover rack for small and light items (500x500 baskets) | PNC 867016 | |

• Ethernet connector for ECAP protocol PNC 922768 appliances

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380-400 V/3N ph/50 Hz





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| Convertible to: Default Installed Power: | 230V 1N~; 230V 3~ 9.9 kW | |
|---|-----------------------------|--|
| Boiler Heating Elements Power: | 9 kW | |
| Tank heating elements: | 3 kW | |
| Wash pump size: | 0.8 kW | |
| Water: | | |
| Water supply temperature*: | 10-65 °C | |
| Drain line size: | 20.5mm | |
| Inlet water supply pressure: | 0.5-7 bar | |
| Water consumption per | | |
| cycle (lt): | / 2.5 | |
| Boiler Capacity (It): | 12 | |
| Tank Capacity (It): | 24 | |
| Key Information: | | |
| N° of cycles: | 2 | |
| Duration cycle:* | 60/90 sec. | |
| Wash temperature: | 55-65 °C | |
| Wash temperature - NSF/ | 75.40 | |
| ANSI 3 compliant: | 75 °C | |
| Rinse temperature: | 84 °C | |
| Rinse temperature - NSF/ ANSI 3 compliant: | 86 °C | |
| External dimensions, Width: | 990 mm | |
| External dimensions, Depth: | 988 mm | |
| External dimensions, Height: | 1567 mm | |
| Net weight: | 135 kg | |
| Shipping weight: | 160 kg | |
| Shipping height: | 1700 mm | |
| Shipping width: | 980 mm | |
| Shipping depth: | 1050 mm | |
| Shipping volume: | 1.75 m³ | |
| Washing chamber, WxHxD: | 840 / 440 / 560 mm | |
| * According to market standard, the productivity is | | |
| declared at an inlet water supply temperature of 50°C. If | | |

declared at an inlet water supply temperature of 50°C . If the water is supplied at 65°C, the power can be reduced by 3 kW without any loss in productivity.

Sustainability

Noise level:

<68 dBA

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