

Warewashing green&clean multi-rinse Rack Type, Energy Saving Device, ZERO LIME, medium dryer,electric,150r/h,R>L



#### Item No.

Unit to be multi-rinse rack type dishwasher with dryer. Operating direction left to right or right to left. Featured built-in Energy Saving Device (ESD) recovers the heat inside the machine to heat up incoming cold water to the boiler. ZERO LIME device automatically de-scales the whole hydraulic circuit and all washing & rinsing chambers. Multi-rinse area with built-in Wash-Safe Control system and rinse booster pump augrantees constant rinse pressure. CLEAR BLUE filtering system removes majority of soil from the wash water to ensure clean water for long time. 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 that is re-used in several phases in pre-rinse at around 70°C. Multi-rinse with double rinse tanks and multi rinse arms re-uses rinsing water several times to ensure hygiene on washed wares. Constant 0.4 liter/ rack rinse water consumption of cold water in any conveyor speed. Three conveyor speeds are selectable by the operator, one for maximum capacity, one compliant to DIN 10510 and one certified according to NSF/ANSI 3. Included medium dryer provides completely dry dishes using both external and internal air. Intuitive touch screen control panel provides easy communication on different levels. Easy drain of water done through control panel. Standard end of the day self cleaning cycle and sanitation cycle both including internal side of the door. Modularity allows split delivery, customization and upgrade on-site and over time.

#### APPROVAL:

ITEM #	
MODEL #	
NAME #	
SIS #	
AIA #	

### Main Features

- 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 WASH-SAFE CONTROL system raises water temperature to 85°C to sanitize the rinse water. No external boiler is required. Built-in air break and rinse booster pump ensure constant temperature and pressure throughout the rinsing cycle regardless of the inlet water condition.
- Deep drawn pressed wash tank with fully rounded corners, sloped towards the drain to prevent dirt build up provides fast drainage in only a few minutes. Pressed wash tank with no welded points offer a guaranteed water tight solution.
- Three conveyor speeds can be selected through the control panel by the operator and customized on site.
- Maximum Water Contact (MWC) wash arms are positioned along the full length of the wash tank.
- Multi-rinse arms in combination with double rinse tanks re-use final rinsing water in several phases to ensure hygiene and complete detergent removal on the washed wares.
- Drying zone removes most of water from the crockery through a high powered fan that extracts dry air from outside mixing it with the internal air, thus providing dry plates at a temperature cool enough to handle safely.
- 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.
- 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.
- Automatic drain, clean and sanitize cycles featured as standard. The internal chambers, including the internal doors are completely cleaned or sanitized avoiding bacteria proliferation for maximum hygiene and reducing manual work/ time for operator.
- Self-draining wash pumps provide maximum hygiene and all wash and rinse zones drain automatically at the push of a button.
- All internal components: wash and rinse arms, tank filters, curtains can be easily removed for cleaning.
- IP25 protection against water jets, solid objects and small animals (larger than 6 mm).
- Large counter balanced inspection doors 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.
- Adjustable feet for full access underneath the machine for cleaning.
- Splashhood at the entrance avoids water spilling outside the machine.
- Unit equipped with USB port making it simple to





read data such as machine identification, counters and consumption, components, devices and alarm logs. Included Accessories Machine parameters can be uploaded and downloaded • 1 of Medium drying zone with door for PNC 535038 green&clean Multi Rinse Rack Type

Automatic back-up mode is activated when a failure occurs. Guided troubleshooting for fast fixes including 300 • 1 of Kit splash hood for rack type with PNC 865280 precises notifications and 23 easy-to-follow processes.

### Construction

- Modularity design allows the machine not only be Optional Accessories disassembled for delivery and re-assembled at customer's site, but also to be customized and upgraded on-site and over time.
- 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.
- Dishwasher structure is held together with a solid 50 x 50 mm stainless steel frame to provide long-term 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.
- The unit is built on modularity concept for easy to add pre- Medium drying zone with door for wash, wash and up to 2 dryer modules onsite.
- Table-to-table length, 2340mm.

# Sustainability

- ZERO LIME Device as a fully automatic cycle ensures total scale removal from the boiler, the hydraulic circuit, the washing chamber and the rinsing chamber allowing ultimate performances and lower energy consumption • Grid undershelf for Hot Air Blower, 555 PNC 863229 thanks to highly efficient heating elements.
- Built-in Energy Saving Device (ESD) utilizes the hot steam Kit to adapt motorized table with generated by the machine in the rinse and wash tanks to heat up incoming cold water up to 55°C before entering the boiler, thus saving energy.
- Multi-rinse technology guarantees rinse water consumption
  Inclined extension table for roller of 0.4 liters/rack regardless of the conveyor speed to ensure low energy, water, detergent and rinse aid • consumption.
- DIN 10510 or NSF ANSI 3 compliant speed.
- All chambers without internal pipes and therefore no hidden dirt traps.
- Auto-start/stop equipped in different zones ensures that the zone runs only when a rack is passing through it. This • Kit water meter reduces water, energy, chemical consumption and noise.

- Dishwasher
- ESD
- 1 of Kit delime for rack type PNC 865282

• Medium hot air blower zone without PNC 534056 door for green&clean Multi Rinse Rack Type Dishwasher Corner drying zone for green&clean PNC 534057 Multi Rinse Rack Type Dishwasher • Medium pre-wash zone for PNC 535036 green&clean Multi Rinse Rack Type Dishwasher with Energy Saving Device, ZERO LIME Device, WRAS/ Watermark approval Large pre-wash zone for green&clean PNC 535037 Multi Rinse Rack Type Dishwasher with Energy Saving Device, ZERO LIME Device, WRAS/Watermark approval PNC 535038 green&clean Multi Rinse Rack Type Dishwasher • Large drying zone with door for PNC 535039 green&clean Multi Rinse Rack Type Dishwasher • Plain undershelf with hole for drain for PNC 863228 Hot Air Blower, 560 mm mm PNC 865232 green&clean Rack Type - Europe, UK, M.E., Africa, Asia, Latin America, Oceania PNC 865253 conveyor Inclined extension table for splash PNC 865254 hood • Maximum capacity per hour of 150 racks easy to switch to • Kit splash hood for rack type with ESD PNC 865280 Kit to convert pre-wash module to PNC 865281 wash module • Kit water softener for Rack Type PNC 865284 dishwasher PNC 865286 Kit electronic connection for PNC 865290 motorized table and remote pre-wash module • Kit of splash panel to change on the PNC 865291 splash hood for 90° and 180° curve table Pair of legs for long conveyors PNC 865477 connected directly to the Rack Type Dishwasher with hot air blower PNC 865489 Lateral panel (to be used instead of splash hood on Rack Type with ESD) HACCP cable connection for Rack PNC 865490 Type dishwasher • Kit water softener and reverse osmosis PNC 865494 for Rack Type Dishwasher • Ethernet board (NIU-LAN) for PNC 922696 green&clean Rack Type Dishwashers



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Electric		S S
Supply voltage: 535048 (EMR15MEREW)	380-415 V/3N ph/50 Hz	S
Default Installed Power:	32.2 kW	R
Electrical power min:	25.8 kW	- İI
When the machine runs at DIN 10510 compliant speed.		
Energy consumption:	29.1 kWh	A
At average working conditions.		
Wash tank heating		A
elements:	14 kW	A
Triple tank heating elements:	7 kW	4
Boiler heating elements:	3.5 kW	T r.
Wash pump size:	1.5 kW	re
Rinse pump size (final, duo,	1.5 KVV	L
triple):	0.55 / 0.32 / 0.32 kW	S
Water:		T C
Inlet water line size:	G 3/4"	S
Inlet cold water line size:	G 3/4"	
Drain line size:	50mm	R
Inlet water supply pressure:	1.5-6 bar	n
Inlet water supply temperature (wash and		٢
rinse):	5 - 65°C	
The higher the temperature, th Recommended temperature: {	ne faster the warm-up. 50°C.	
Inlet water supply temperature (rinse and pre- wash):	5 - 30 °C	
Inlet water supply hardness:		
When below 7°fH/4°dH specie		
are needed.	al detergent and hise ald	
Flow rate of wash pump:	500 l/h	
Peak rate of drain flow:	1.8 l/s	
Wash lank size:	70 I	
Duo rinse tank size:	20	
Triple rinse tank size:	20	
<b></b>		

#### Shipping height: 2260 mm 1040 mm Shipping width: 3100 mm Shipping depth: 7.29 m³ Shipping volume: Reference norm used to measure the noise: EC60335-2-58 annex AA. Table to table distance: 2640 mm Air Emission: 145 / 15 m³/h Air flow (top, exit): 45 - 45 °C Air temperature: 100 / 100 % r.h. Air humidity (top, exit): 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:12300 WSensible heat:5000 WThis model requires a ventilation hood. Please refer to the<br/>attached "Recommended Exhaust Hood Design".

## Sustainability

Rinse water consumption at	
max. speed:	60 l/h
Noise level:	<62 dBA

# Key Information:

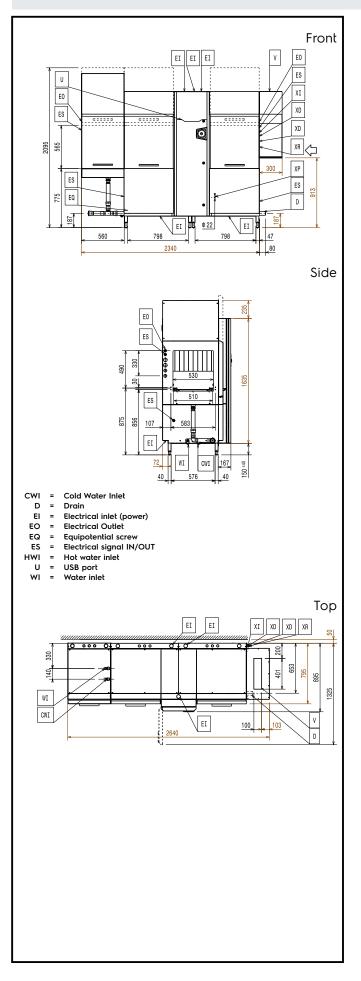
Rinse water consumption:

•		
Productivity per hour (max. speed):	150 racks/2700dishes	
Productivity per hour (DIN compliant speed):	114 racks/2052 dishes	
Productivity per hour (NSF compliant speed):	96 racks/1728 dishes	
Wash Temperature:	55 - 65 °C	
Duo rinse temperature:	75-80 °C	
Final rinse temperature:	85 °C	
Triple rinse temperature:	70 - 75 °C	
External dimensions, Width:	2640 mm	
External dimensions, Depth:	895 mm	
For transportation purpose only, the depth can be reduced to 795mm by removing the control box and the door handles.		
External dimensions, Height:	2020 mm	
Height with door open:	2095 mm	
Charging hole size (width):	530 mm	
Charging hole size (height):	490 mm	

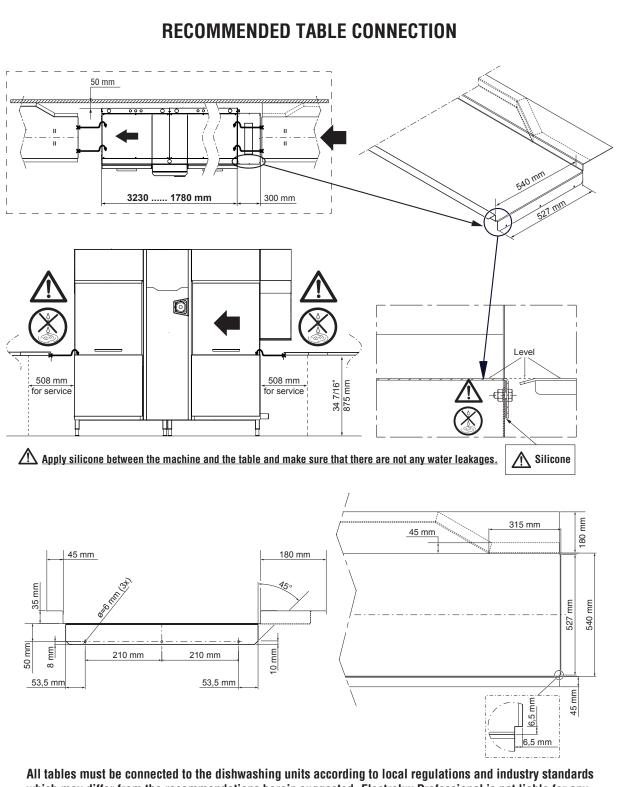
Charging hole size (height):490 mrNet weight:470 kgShipping weight:524 kg



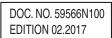
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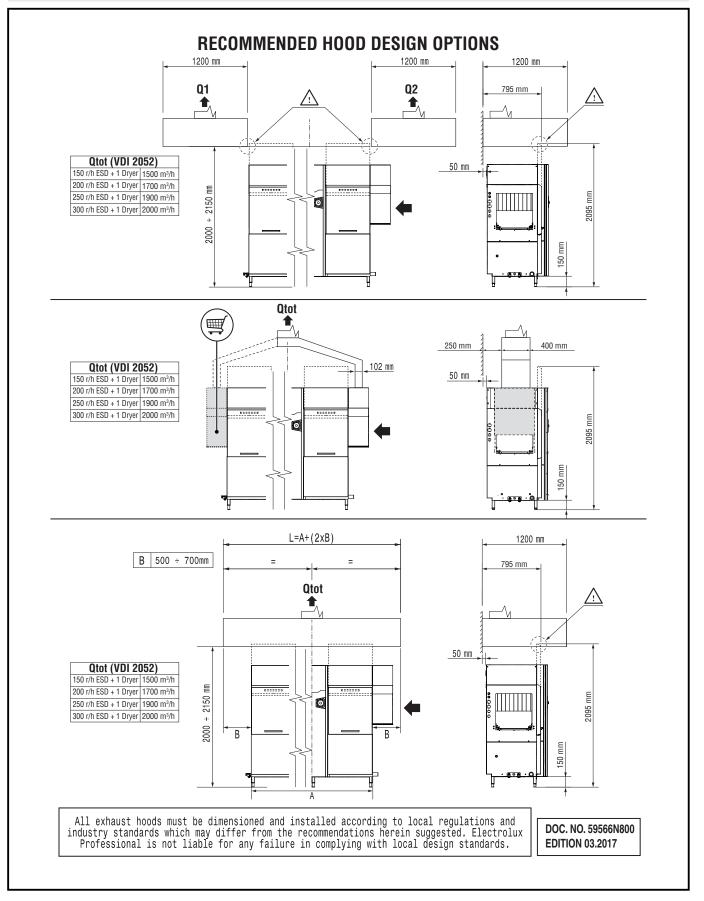




All tables must be connected to the dishwashing units according to local regulations and industry standards which may differ from the recommendations herein suggested. Electrolux Professional is not liable for any failure in complying with local design standards.







Warewashing green&clean multi-rinse Rack Type, Energy Saving Device, ZERO LINE, medium dryer,electric,150r/h,R>L The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.

