

Warewashing green&clean dual rinse rack type, Energy Saving Device,ZERO LIME,Wash- Safe Control 250r/h, elec-50Hz

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____


535106 (EDR25PERA5WV)

Dual rinse rack type dishwasher, 250 racks/hour, Energy Saving Device, ZERO LIME Device, CLEAR BLUE Filtering System, WASH-SAFE CONTROL, electric, touch screen, Right> Left

535107 (EDR25PELA5WV)

Dual rinse rack type dishwasher, 250 racks/hour, Energy Saving Device, ZERO LIME Device, CLEAR BLUE Filtering System, WASH-SAFE CONTROL, electric, touch screen, Left> Right

Short Form Specification

Item No. _____

Unit to be green&clean dual rinse rack type dishwasher. Operating direction right to left or left to right. Featured built-in Energy Saving Device (ESD) recovers the heat inside the machine to heat up incoming cold water to the boiler. Dual rinse with built-in WASH-SAFE CONTROL system and rinse booster pump guarantees constant rinse pressure. ZERO LIME device automatically de-scales the whole hydraulic circuit and all washing and rinsing chambers. Maximum Water Contact (MWC) wash arms are positioned along the full length of the wash tank included large pre-wash zone works with cold water of max. 40°C. 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 liters per rack at maximum speed of 250racks/hour. Three conveyor speeds are selectable by the operator with maximum capacity of 250racks/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. Modularity allows split delivery, customization and upgrade on-site and over time.

Main Features

- IP25 protection against water jets, solid objects and small animals (larger than 6 mm).
- Intuitive touch screen control panel features user-friendly 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.
- All internal components: wash and rinse arms, tank filters, curtains can be easily removed for cleaning.
- 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.
- 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.
- 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.
- Pre-wash section uses cold water so food remains are not "baked" onto the plates in order to have better pre-wash performance.
- Adjustable feet for full access underneath the machine for cleaning.
- 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.
- 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.
- 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.
- Maximum capacity per hour of 250 racks easy to switch to DIN 10510 compliant or other speed.
- 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.

Construction

- 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

APPROVAL: _____

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.
- 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.
- 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.

Sustainability



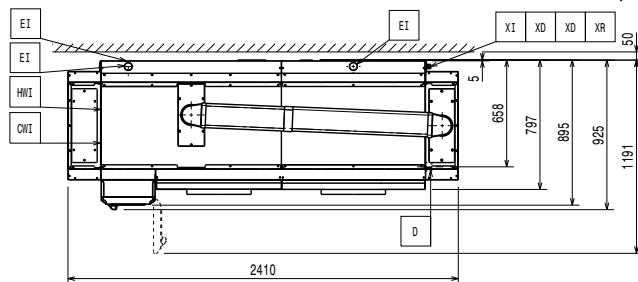
- ZERO LIME Device as a fully automatic cycle ensures total scale removal from the boiler, the hydraulic circuit, the washing chamber and the rinsing chamber allowing ultimate performances and lower energy consumption thanks to highly efficient heating elements.
- Auto-start/stop equipped in different 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.
- Built-in Energy Saving Device (ESD) captures the hot steam released on the sides of the machine to heat up incoming cold water before entering to the boiler, thus saving energy and reducing heat emission from the machine.
- Dual rinse with air break and rinse booster pump guarantees rinse water consumption of 1.0 liters/rack regardless of inlet water pressure to ensure low energy, water, detergent and rinse aid consumption.

Included Accessories

- 2 of Splash hood kit for single and dual rinse Rack Type Dishwasher, 200 mm PNC 865498

Optional Accessories

- | | | |
|--|------------|--------------------------|
| • Medium drying zone with door for green&clean Dual Rinse Rack Type Dishwasher | PNC 535097 | ☐ |
| • Large drying zone with door for green&clean Dual Rinse Rack Type Dishwasher | PNC 535098 | ☐ |
| • Corner drying zone for green&clean Dual Rinse Rack Type Dishwasher | PNC 535099 | ☐ |
| • Medium hot air blower zone without door for Dual Rinse Rack Type Dishwasher, 50Hz & 60Hz | PNC 535141 | ☐ |
| • Connection bracket for plain undershelf and grid undershelf (to be used if roller conveyor is connected directly to Rack Type Dishwasher with splash hood) | PNC 865235 | ☐ |
| • Kit water softener for Rack Type dishwasher | PNC 865284 | ☐ |
| • Kit water meter | PNC 865286 | ☐ |
| • Kit water softener and reverse osmosis for Rack Type Dishwasher | PNC 865494 | ☐ |
| • Silicon curtains for single and dual rinse Rack Type dishwasher | PNC 865503 | ☐ |
| • Kit electronic connection for motorized table and remote pre wash module for Dual Rinse Rack Type Dishwasher | PNC 865508 | ☐ |
| • Set of 6 baskets: 2 for trays, 2 for plates, 1 for cutlery and 1 for cups | PNC 867050 | ☐ |
| • Set of 9 baskets: 2 for trays, 3 for plates, 2 for cutlery and 2 for cups | PNC 867051 | ☐ |



Electric

When the machine is run at DIN 10510 compliant speed.
 Pre-wash tank heating element are activated only during sanitation cycle.

Wash pump size:	1.5kW
Supply voltage:	380-415 V/3N ph/50 Hz
Pre-wash tank heating elements:	7 kW
Default Installed Power:	33 kW
Boiler heating elements:	19 kW
Electrical power, min:	23 kW
Wash tank heating elements:	10 kW

Water:

Inlet cold water line size:	G 3/4"
When below 7°F/4°dH special detergent and rinse aid are needed.	
Peak rate of drain flow:	2.5 l/s
Pre-wash tank size:	70 l
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):	50 - 65 °C
Inlet water supply hardness:	14 °fH / 8°dH
Water cold/hot pipe size	G 3/4"

Key Information:

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.

Reference norm used to measure the noise: IEC60335-2-58 annex AA.

Table to table distance:	2010 mm
Height with door open:	2095 mm
Charging hole size (width):	530 mm
Productivity per hour (max. speed):	250 racks/4500dishes
Productivity per hour (medium speed):	168 racks/3024 dishes
External dimensions, Width:	2410 mm
External dimensions, Depth:	925 mm
External dimensions, Height:	1908 mm
Productivity per hour (DIN compliant speed):	115 racks/2070 dishes
Charging hole size (height):	490 mm
Wash Temperature:	55 - 65 °C
Shipping height:	2068 mm
Shipping width:	1006 mm
Shipping depth:	2142 mm
Shipping volume:	4.46 m³
Pre-wash temperature:	10-40°C
Final rinse temperature:	85 °C

Air Emission:

Air humidity (top, exit):	
535106 (EDR25PERA5WV)	100 / 0 % r.h.
535107 (EDR25PELA5WV)	100 / 0 % r.h.
Latent heat:	
535106 (EDR25PERA5WV)	5000 W
535107 (EDR25PELA5WV)	5000 W
Sensible heat:	3500 W
Air flow (top, exit):	565 / 0 m³/h
Air temperature (top, exit):	27 °C

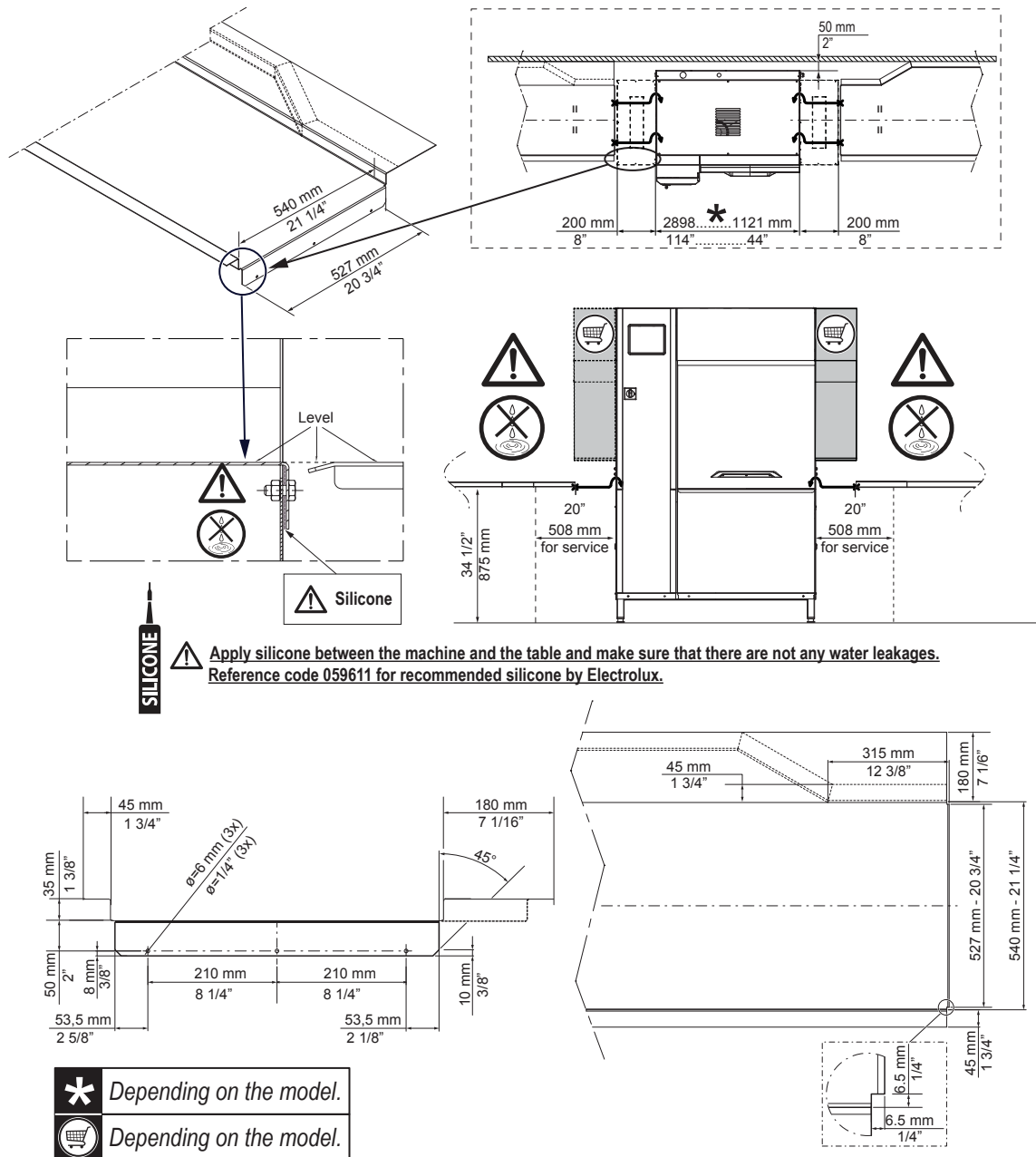
The data is measured at exhaust points at 25°C and 60% r.h. ambient conditions, 18°C inlet water temperature and refer only to the machine.

This model requires a ventilation hood. Please refer to the attached "Recommended Exhaust Hood Design".

Noise level:

<62 dBA

RECOMMENDED TABLE CONNECTION



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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