

Warewashing green&clean dual rinse rack type dishwasher, 150 racks/hour, electric, 50Hz

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on the layout flow with pre-arranged right to left from the factory.

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535102 (EDR150ECA5W)

Dual rinse rack type dishwasher, 150 racks/hour, ZERO LIME Device, CLEAR BLUE Filtering System, WASH-SAFE CONTROL, electric, touch screen, customized direction on-site

Short Form Specification

Item No.

Unit to be Electrolux green&clean dual rinse rack type dishwasher. 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. 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 1.2liters per rack at maximum speed of 150racks/hour. Three conveyor speeds are selectable by the operator with maximum capacity of 150racks/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. Operating direction of the machine is decided by customer on-site depending

APPROVAL:





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Main Features

- 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.
- Automatic drain, clean and sanitize cycles featured as standard. The internal chamber, is completely cleaned or • External pre-arrangement for inlet water, drain water, sanitized avoiding bacteria proliferation for maximum hygiene and reducing manual work/time for operator.
- 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.
- Dual rinse technology ensures maximum rinse water covering every corner of the rack inside the rinse area for perfect hygiene on washed wares.
- 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.
- Large counterbalanced 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.
- 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.
- Adjustable feet for full access underneath the machine for cleaning.
- All internal components: wash and rinse arms, tank filters, curtains can be easily removed for cleaning.
- 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.
- 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.
- 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 drain valve in the tanks allows automatic dump and fill to refresh the water in the tank without any interruption of the washing process.
- IP25 protection against water jets, solid objects and small animals (larger than 6 mm).
- Maximum capacity per hour of 150 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.
- Dual rinse with air break and rinse booster pump guarantees rinse water consumption of 1.2 liters/rack regardless of inlet water pressure to ensure low energy, water, detergent and rinse aid consumption.

Construction

- 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.
- 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.

- 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.
- detergent & rinse aid connections for fast and easy installation on both sides of the unit.
- All chambers without internal pipes and therefore no hidden dirt traps.
- 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.
- The feeding direction is right to left as pre-arrangement from the factory, but it can be simply reversed on-site to left to right.
- The unit is built on modularity concept for easy to add prewash and dryer modules on-site.



Included Accessories

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

(Optional Accessories	
•	Medium pre-wash zone for green&clean Dual Rinse Rack Type Dishwasher	PNC 535095 □
•	Large pre-wash zone for green&clean Dual Rinse Rack Type Dishwasher	PNC 535096 □
•	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 □

Rinse Rack Type Dishwasher • Medium hot air blower zone without door PNC 535141 🖵 for Dual Rinse Rack Type Dishwasher,

50Hz & 60Hz • Kit end limit switch for Rack Type PNC 864138 🗆 dishwasher

• Connection bracket for plain undershelf and grid undershelf (to be used if roller conveyor is connected directly to Rack

PNC 865235

Type Dishwasher with splash hood) • Kit water softener for Rack Type

PNC 865284

dishwasher • Kit water meter

PNC 865286

• HACCP cable connection for Rack Type

PNC 865490

dishwasher

• Kit water softener and reverse osmosis for PNC 865494 Rack Type Dishwasher

• Splash hood kit for single and dual rinse Rack Type Dishwasher, 200 mm

PNC 865498

• Silicon courtains for single and dual rinse PNC 865503 Rack Type dishwasher

• Kit electronic connection for motorized table and remote pre wash module for PNC 865508

Dual Rinse Rack Type Dishwasher

• Set of 6 baskets: 2 for trays, 2 for plates, 1 for cutlery and 1 for cups

PNC 867050

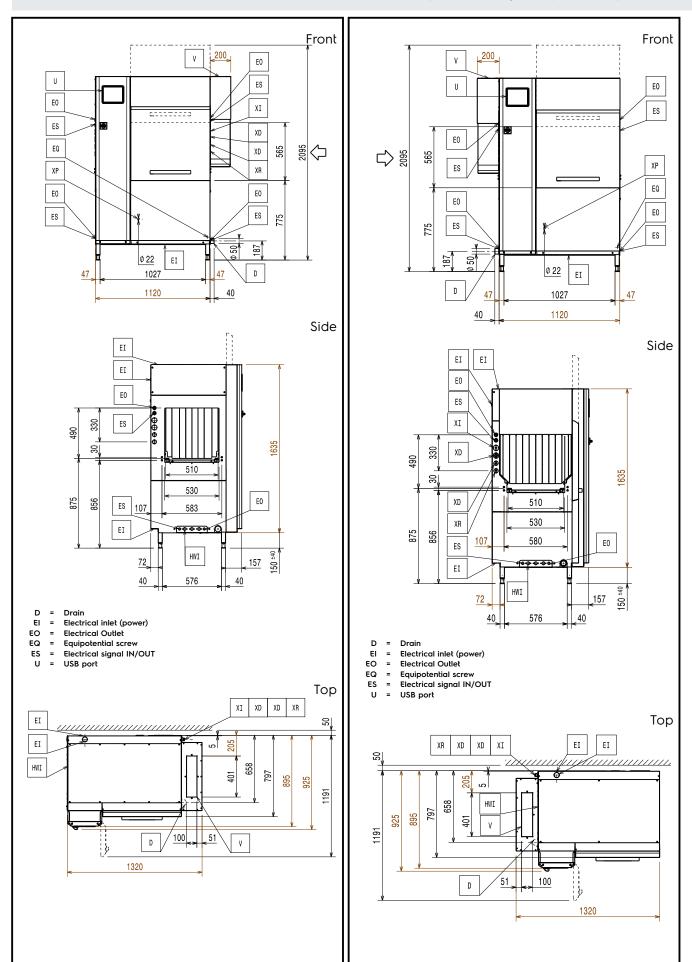
• Set of 9 baskets: 2 for trays, 3 for plates, 2 PNC 867051 🗖

for cutlery and 2 for cups

• Connectivity services hub (router) • Connectivity services hub (router for sim

PNC 922697 🗆 PNC 922705







Electric

Supply voltage:

535102 (EDR150ECA5W) 380-415 V/3N ph/50 Hz

Default Installed Power: Electrical power min: 12.3 kW

When the machine is run at DIN 10510 compliant speed.

Boiler heating elements: 10 kW 1.5kW Wash pump size: Wash tank heating elements: 10 kW

Water:

Inlet hot water line size: G 3/4" Drain line size: 50_{mm} Inlet water supply pressure: 1.5-6 bar

Inlet water supply temperature

(wash and rinse): 50 - 65°C Inlet water supply hardness: 14 °fH / 8°dH

When below 7°fH/4°dH special detergent and rinse aid are

needed.

Peak rate of drain flow: 2.5 l/s Wash tank size: 70 I

Rinse water consumption at

max speed: 1.2 I/rack Rinse water consumption: 180 l/h

Key Information:

Productivity per hour (max.

speed): 150 racks/2700dishes

Productivity per hour (medium

speed):

Productivity per hour (DIN compliant speed): 82 racks/1476 dishes

Wash Temperature: 55 - 65 °C 85 °C Final rinse temperature: External dimensions, Width: 1320 mm External dimensions, Height: 1785 mm External dimensions, Depth: 925 mm

For transportation purpose only, the depth can be reduced to either 895mm by removing the main switch button or 797mm by

114 racks/2052 dishes

removing the control box and the door handle.

Height with door open: 2095 mm 530 mm Charging hole size (width): Charging hole size (height): 490 mm Shipping height: 1951 mm Shipping width: 1006 mm Shipping depth: 1255 mm Shipping volume: 2.46 m³ Noise level: <62 dBA

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

annex AA.

Table to table distance: 1120 mm

Air Emission:

Air flow (entrance, exit): 107 / 107 m³/h

Air temperature (entrance, 45 °C

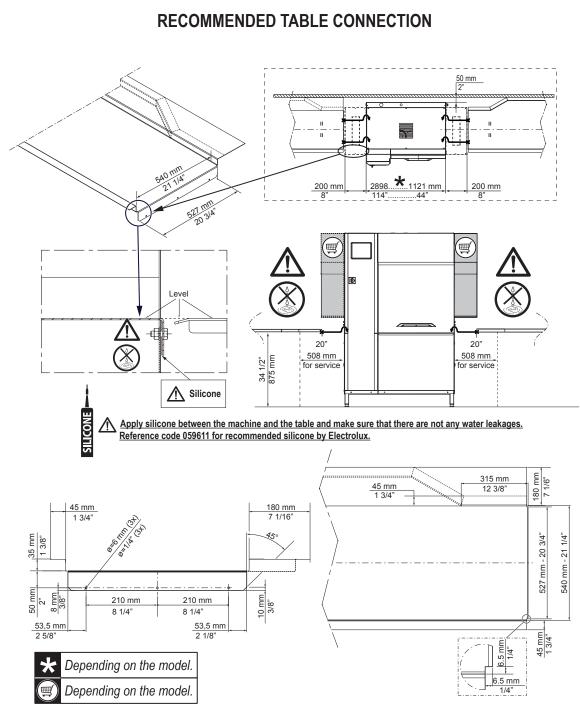
100 / 100 % r.h. Air humidity (entrance, exit):

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: Sensible heat: 3400 W

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





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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