A close-up, high-angle shot of water being sprayed from a nozzle in a dishwasher. The water is captured in mid-air, creating a dense, misty spray. The background shows the metallic interior of the dishwasher with some water droplets on a surface.

# green&clean warewashers

- Glasswasher
- Undercounter
- Hood Type
- Pot and Pan
- Rack Conveyor



**Electrolux**

# Five options for all your warewashing needs

Glasswasher, Undercounter, Hood type, Pot and Pan, Rack Conveyor warewashers are the ideal solutions for demanding customers who require high performance, low running costs and less impact on the environment. Electrolux offers the maximum in washing results while providing a reliable warewashing service.





**Restaurants**

High-performance warewashers, the perfect choice for restaurants with large customer turnover that need to provide rapid quality service.



**Hotels**

The ideal solution for kitchens that must satisfy various customer requirements from room service to fine dining.



**School and university canteens**

Ideal for facilities where a quick service is required for kitchens that have limited time to prepare and serve meals.

# Best in class performance



**GREEN**

Less water, energy, detergent and rinse aid consumption for lower running costs and less impact on the environment.



**CLEAN**

Best-in-class wash and rinse performance with total detergent removal.



**SAFE**

Unique WASH•SAFE CONTROL device for a constant nominal rinsing temperature of 84°C.



**EASY**

Worry-free operation and maintenance.



**INMETRO**

The complete Electrolux warewashing range is certified INMETRO.



**Glasswasher**



**Undercounter**



**Hood Type**



**Pot & Pan**



**Rack Conveyor**



# Glasswashers warewasher

Cleaner hygiene, faster service for better results.



## Cool hygienic glasses

Top performance leaves the competition behind.

### Double walled cabinet

Two walls on the sturdy glasswasher frame reduce noise and heat loss. The door is also built with an insulated double skin to reduce energy loss.

### Superior hygiene

Superior wash technology ensures excellent hygiene, accelerates the serving of beverages and creates a better drinking experience for customers.

### Efficient engineering

Optimal washing and rinsing performance, offering total detergent removal. No area of the wash chamber is out of reach from the high-performance, carefully-engineered water jet pattern, guaranteeing the best washing results.

### Quick operation

60 racks/hour: Fast and efficient cleaning allows to wash more ware for busy bars and pubs.



Equipment includes built-in rinse booster pump for perfect rinsing results even at low inlet water pressure.



# Optimal washing results

## Upper and lower washing and rinsing arms

Stainless steel construction with independent rotary supplies high water pressure for both washing and rinsing. Advanced cold rinse system produces sanitised glasses that are cool enough to handle immediately.

## Stainless steel wash tank

The fully pressed wash tank with rounded corners avoids dirt traps.



Pushing the button, the machine will rinse first with hot water (from 80-90°C) for hygiene and then cold water will be used in the final rinse to cool down glasses.



# Safe operation

## IPX4 water protection

Design of the glasswasher satisfies important international safety requirements. Warewasher rear is covered with a single plate to protect both internal components and external elements. Either against water or small solid objects.

# IPX4





# Quick plug-in installation

Washers that are the easiest to install and maintain.

## Simple operation is user-friendly

Wash cycle lasts 60 seconds, permitting fast and easy washing of heavy loads and rendering your outlet more productive.

## Easy plug-in

Fast yet safe installation thanks to intelligent design of fully equipped features.

Built-in drain pump inside. Outside the drain hose enables to drain waste water (max 1m height).

Included water supply hose.

Included electric cable.

Built-in peristaltic rinse aid dispenser. Outside there is a tube to insert into the rinse aid container.



# Easy internal cleaning

Worry-free operation and maintenance.

## Internal components easy to be removed

Intelligent mechanical design provides for easy removal and cleaning of internal parts.

## Moulded wash tank

Single moulded piece including the wash basin ensures complete and easy cleaning

## Quality construction

The glasswasher has smooth surfaces to avoid build-up of dirt and to aid cleaning. Glasswashers are built

with 304 AISI stainless steel front and side panels, wash tank, wash/rinse arms and nozzles.



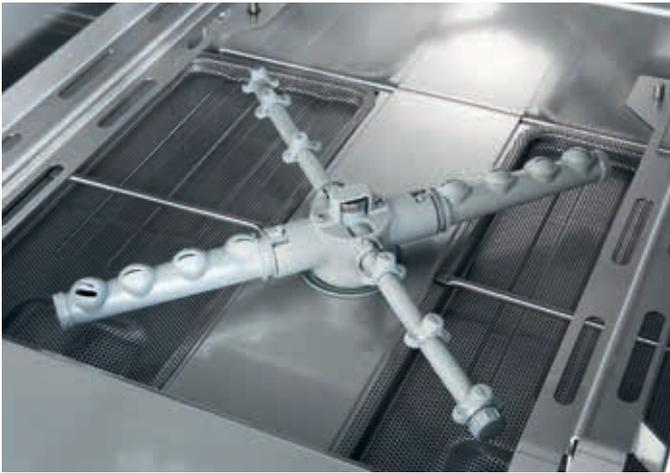
# Undercounter warewasher

The ideal warewasher for cleaning plates, cups, utensils, glasses and cutlery.





# Savings and efficiency

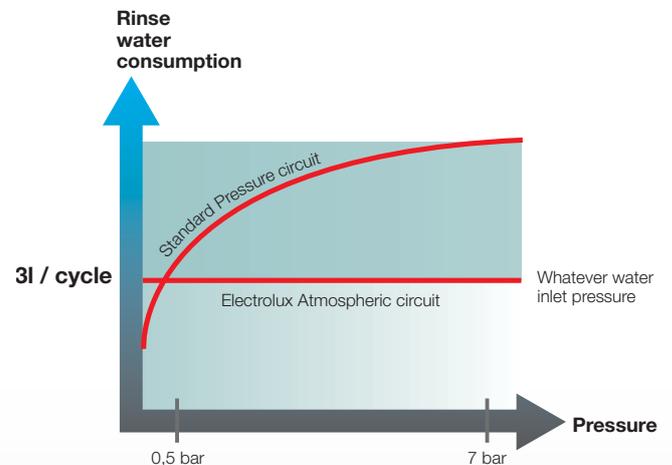


## Water savings

The shape of the spray nozzles and the rotating arms both at the top and bottom of the wash chamber, combined with the rinse booster pump, ensure excellent washing and rinsing. The nozzles are specially designed to distribute water evenly throughout the area of the washing chamber, leaving no area uncovered. This system produces more efficient rinsing with low water consumption.

## Controllable running costs

Constant rinse water consumption of 3 l/cycle regardless of inlet water pressure ensure low consumption of water, energy, detergent and rinse aid.





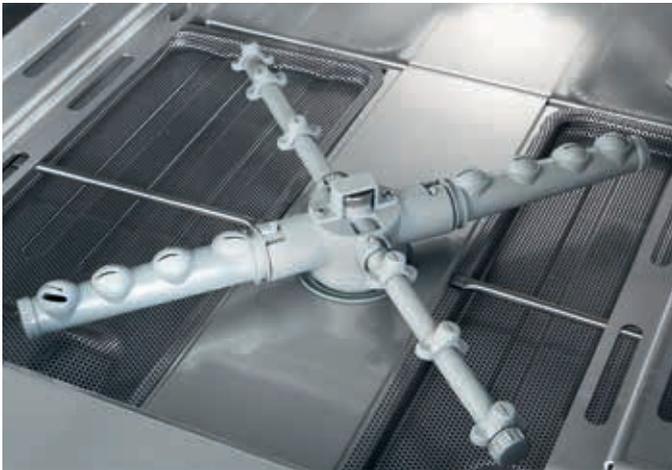
# Excellent washing & rinsing

## Washing

The powerful wash circuit fully exploits the shape of the spraying nozzles and the rotating arms both from the top and bottom of the wash chamber to deliver best-in-class results. No area in the wash chamber remains uncovered by blades of water generated by the nozzles.

## Rinsing

The hydraulic circuit is equipped with a solenoid valve, air break, boiler waiting device and rinse booster pump. It ensures a constant high temperature and controlled water pressure during the rinse phase. Therefore, rinse quality is always guaranteed. Thanks to the 4-second pause after washing and before rinsing, no water drops fall on the cleaned items.



### Electrolux Undercounter warewasher

guarantees removal of food particles.



### Electrolux Undercounter warewasher

guarantees elimination of bacteria.



# Perfect rinsing performance

The Atmospheric boiler guarantees rinsing has been performed perfectly with a constant temperature of 84°C.



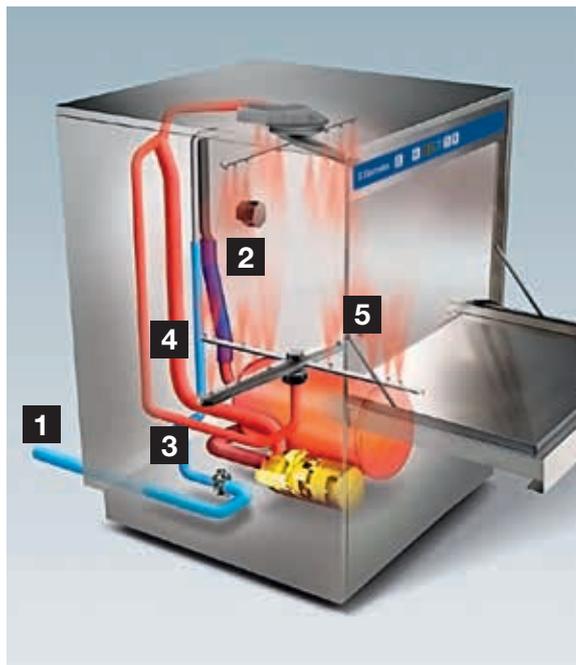
**1. Water inlet**, water enters at a pressure from 0,5 to 7 bar (depending on water supply).

**2. Air gap exit**, water pressure reaches 0,9 - 1 bar (depending on the installation location) while temperature remains constant at inlet conditions.

**3. Boiler exit**, water reaches **84°C** while pressure remains constant at 0,9 - 1 bar.

**4. Rinse booster pump exit**, water pressure reaches 6 bar while temperature remains at **84°C**.

**5. Rinse nozzle exit**, at each nozzle the pressure drops to 0,4 - 0,5 bar while temperature remains at **84°C**.



The **air-break** prevents water from flowing back into the mains in case of machine failure and stabilizes water pressure.

The **atmospheric boiler** provides a large quantity of hot water at a constant high temperature.

The **boiler waiting device** ensures that rinsing starts only when the water reaches the right temperature.

The **rinse booster pump** pushes water at constant high pressure. Detergent removal is guaranteed even with low water inlet pressure.

The **solenoid valve** allows water from the mains to enter the machine and fill the boiler.



# Easy to use control panel

User friendly control panel makes operation easy.



#### Self cleaning

Once the tank filter and overflow tube have been removed, pressing this button will activate the emptying of the wash tank. After that, four rinse cycles will start to sanitize the wash chamber. When completed, the water from rinsing is drained completely to avoid bacteria proliferation.



#### Wash Temperature indicator

When lit, indicates that the washing cycle is in operation at the temperature shown on the display.



#### Cycle 1\*

Short wash cycle recommended for lightly soiled items and glasses.



#### Rinsing Temperature indicator

When lit, indicates that the rinsing cycle is in operation at the temperature shown on the display.



#### Cycle 2\*

Medium wash cycle recommended for medium soiled items.



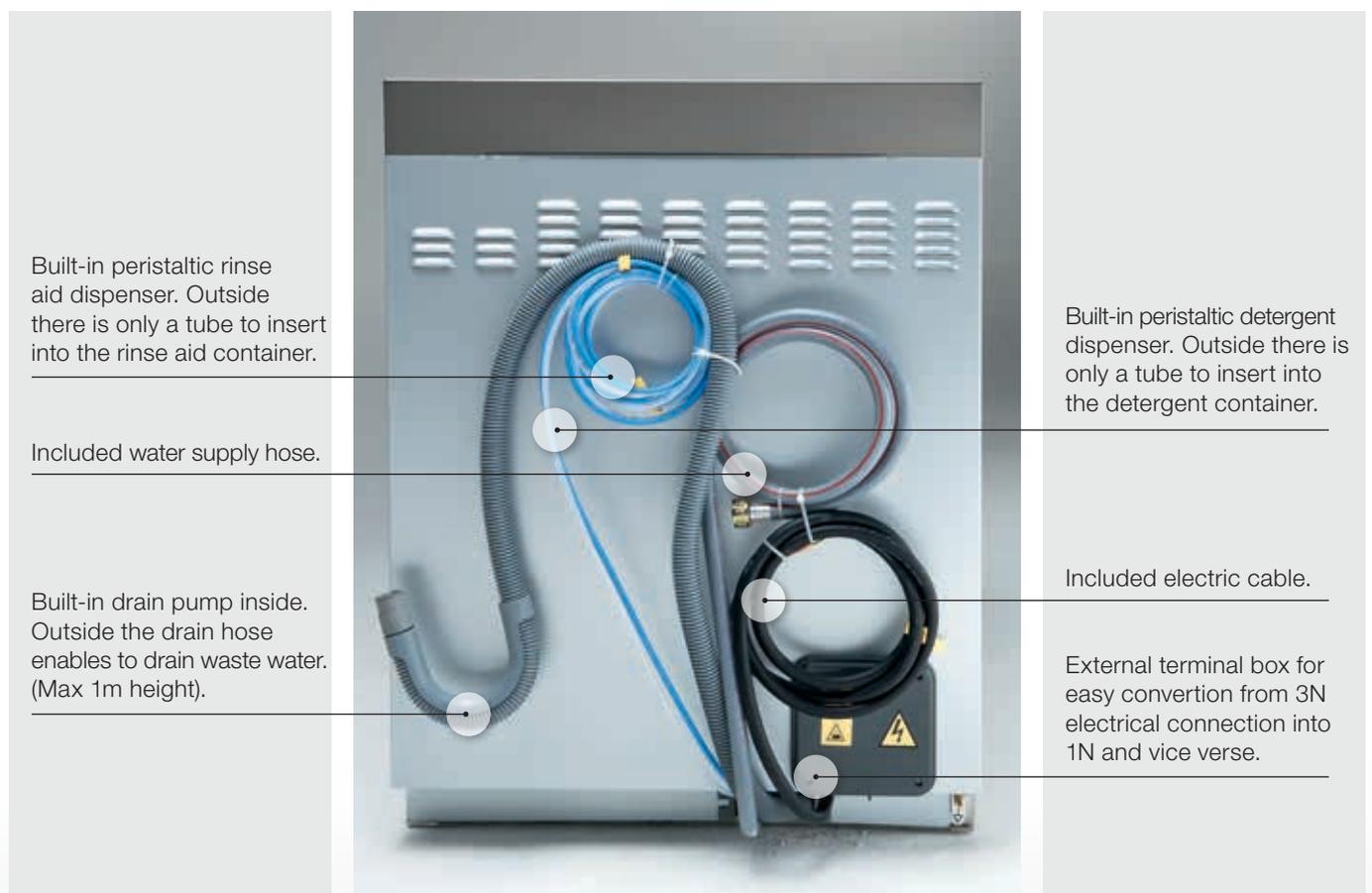
#### On /Off button

\*The washing and rinsing cycle times and temperatures can be fully customized to meet specific customer requirements.



# Plug-in design

Fully equipped for easy and fast installation without opening the machine.



# Hood Type warewasher

The solution for highly efficient multipurpose washing.





# Excellent performance

The ideal warewasher for cleaning plates, cups, utensils, glasses and cutlery with total detergent removal.



## Washing

### CLEAR BLUE Filtering System

ensures the highest standards of cleanliness. This advanced filtering system **keeps the wash water free of food residue** thus improving the efficiency of the detergent. Thanks to the tank filter, soil is collected and guided through filters. Before rinsing, the drain pump removes all soils. **Powerful washing circuit** guarantees **best-in-class washing results** regardless of where the items are placed, thanks to the unique shape of the spray nozzles and the upper and lower rotating arms.



## Rinsing

**ZERO LIME Device - improves performance** by avoiding scale build-up safely and easily.

### Atmospheric boiler - High quality rinsing

is always achieved regardless of inlet water conditions. Ensures constant high temperature and water pressure during the rinse phase.

Sloped ceiling and slanted wash arms for the **best rinsing performance**. The **sloped ceiling** guides the wash water to the front of the hood resulting in fewer water drops on the items. The **slanted wash arms** and the 4-second pause after washing and before rinsing ensures the wash water no longer drops on the clean dishes during the rinse cycle.



## Sanitation

The most dangerous groups of bacteria find their ideal condition in an environment with a temperature between 20° and 60°C (max 70°C).

The green&clean hood type washer guarantees a constant rinsing temperature of **84°C** assuring **perfect hygienic conditions and total detergent removal**.



# Safety comes first

No more worries, hygienic conditions are always under control. **WASH•SAFE CONTROL:** the rinse quality is guaranteed thanks to a constant rinse temperature of 84°C and water pressure that is independent from the mains.

### Perfect sanitation

The most dangerous groups of bacteria find their ideal condition for growth in an environment with a temperature between 20° and 60°C (max 70°C).

The green&clean hood type guarantees a constant rinsing temperature of 84°C assuring perfect hygienic conditions and total detergent removal fulfilling best-in-class safety requirements.



The **WASH•SAFE CONTROL** light turns green to guarantee rinsing has been performed perfectly with a constant temperature of **84°C**.



### Complete sanitation in 5 steps

**1 Water inlet**, water enters at a pressure from 0.5 to 7.0 bar (depending on water supply).

**2 Air gap exit**, water pressure reaches 0.9-1.0 bar (depending on the installation location) while temperature remains constant at inlet conditions.

**3 Boiler exit**, water reaches **84°C** while pressure remains constant at 0.9-1.0 bar.

**4 Rinse booster pump exit**, water pressure reaches 6.0 bar while temperature remains at **84°C**.

**5 Rinse nozzle exit**, at each nozzle the pressure drops to 0.4- 0.5 bar while temperature remains at **84°C**.





# Simple ergonomic operation

The hood type warewasher - the only machine developed with a corner control panel for maximum visibility and operation.

The models featuring the ESD Energy Saving Device eliminates the need for an additional ventilation hood. ESD captures the excess steam thus guaranteeing a better working environment.

The models with automatic opening feature the integrated LED display at the top corner of the machine to allow easy monitoring of operations.

High clearance of 440 mm facilitates washing of large items. Choose from a wide range of accessories to complement your warewashing area.

24 liter pressed tank in frontal position. Filter can be easily removed for cleaning operations

Maximum visibility thanks to the innovative angular position of the control panel.

Obtain the perfect washing result

in all conditions by customizing the concentration of detergent and rinse aid directly at the control panel.

The self-cleaning feature completely drains the water from the wash tank and pump, performs 6 rinse cycles to sanitize the washing chamber and when completed, the water from rinsing is drained completely to avoid bacteria proliferation.





# Easy to use control panel



The **WASH-SAFE CONTROL** light turns green to guarantee rinsing has been performed perfectly with a constant temperature over 84°C (on selected models).



**On /Off button**



**Washing Temperature indicator**

When lit, it indicates that the washing cycle is in operation at the temperature shown on the display.



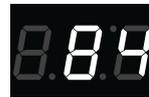
**No water supply**

When lit, it indicates that there is no inlet water being supplied to the machine.



**Rinsing Temperature indicator**

When lit, it indicates that the rinsing cycle is in operation at the temperature shown on the display.



**Temperature display**

Indicates the water temperature during washing and rinsing.



**Cycle 1**

Short wash cycle (ETL 57 sec / high productivity 45 sec) recommended for lightly soiled items and glasses.



**Cycle 2**

Medium wash cycle (84 sec) recommended for medium soiled items.



**Cycle 3**

Long wash cycle (150 sec) recommended for heavily soiled items.



**High Productivity Mode**

When selected the machine will operate in high productivity mode, sanitizing according to DIN10512.



**ZERO LIME Device**

When activated, the machine performs the automatic de-lime cycle (on selected models).



**Self cleaning**

When activated, the machine drains the water from the wash tank and the wash pump. Six rinse cycles will then start to sanitize the washing chamber. When completed, the water from rinsing is drained to avoid bacteria proliferation.

# Pot & Pan warewasher

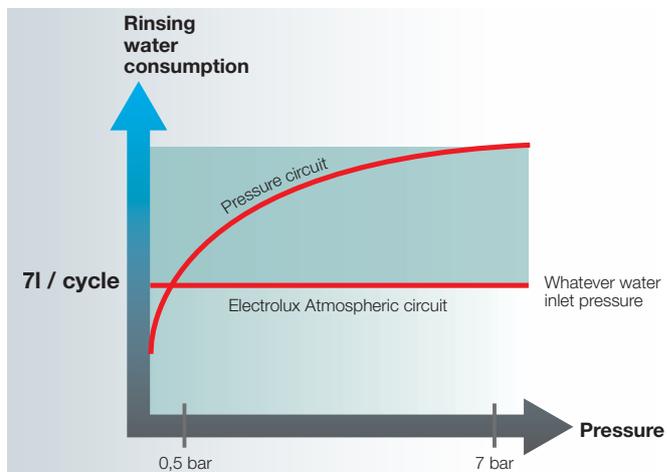
Electrolux Pot & Pan washers are the ideal solution for demanding customers looking for high performing machines. Perfect for cleaning pots, pans, utensils, trays. Flexible and ergonomic operation, offering the maximum in sanitation and washing results, the Electrolux promise is to provide a reliable ware washing operation with low running costs.





# Exceptional performance

Electrolux Pot & Pan washers are designed to satisfy the highest standards in wash performance.



## Water savings

- Constant rinse water consumption saves water, energy, detergent and rinse aid.
- Double-skin construction saves energy with less heat emission.



Small Pot & Pan washer



Large Pot & Pan washer



# Efficient use of water



## Performance prevents water from being wasted

- Powerful wash pumps ensure clean pots, pans and containers.
- Additional 3-sided wash arm provides more powerful wash water for the best cleaning.
- Specific internal shape of hood prevents drops of water from falling on the clean items, once the wash cycle has finished.
- Possibility to adjust wash water pressure of both upper and lower washing arms (depending on items) to obtain the best performance.





# Excellent rinse quality



## Wash Safe Control = excellent rinse quality

- Rinsing circuit sanitizes all washed items at a constant temperature of 84°C, regardless of the network's water temperature.
- Atmospheric boiler and rinse booster pump ensure a strong constant rinse water pressure, even when water main pressure is low.
- Internal wash area has round corners & no pipes.
- 3-sided wash arms for thorough cleaning of large items with "click-in - click-out" device if not required by the operator.
- Automatic self-cleaning cycle sanitizes washing chamber with hot water after use.
- Boiler drain facility to evacuate "dirty" water for added hygienic protection when not in use.
- Height adjustable feet facilitate cleaning operations.
- All internal components; wash arms, rinse arms, and filters are easily removable for cleaning.

## How it works

- 1 The solenoid valve allows water from the mains to enter the machine to fill the boiler
- 2 The air-break prevents water from flowing back into the mains in case of machine failure
- 3 The rinse booster pump pushes water at constant high pressure. Detergent removal is granted even with low water inlet pressure
- 4 The boiler waiting device ensures that rinsing starts only when the water reaches the right temperature
- 5 The atmospheric boiler provides a large quantity of hot water at a constant high temperature





# Designed specifically for you

Ergonomic excellence offers operators an efficient and user-friendly working environment.

## Design

- Pot and pans washers feature split doors, counterbalanced by two telescopic arms which lighten the load during opening and closing.
- Carefully designed runners assist loading and unloading of heavy baskets.
- Insulated double-walled door reduces noise levels.
- Pressed wash tank with rounded corners.

## Plug-in design

- Built-in drain pump inside. Outside the drain hose enables to drain waste water to max 800 mm height.
- Built-in peristaltic rinse aid dispenser. Outside there is only a tube to insert into the rinse aid container.
- Built-in peristaltic detergent dispenser. Outside there is only a tube to insert into the detergent container.



180° frontal door opening



# Easy to use control panel



- **No time wasted**, audio and visual signals are clearly displayed for the operator:
  - “Close” - close the door
  - “Fill” - machine filling with water
  - “End” - washing cycle finished
  - “Clean” - cleaning cycle being performed
- **Large digital display** to read wash and rinse temperatures
- **Wash and rinse cycle** times and temperatures can be easily personalized
- **Electronic display incorporates a counter** which indicates the number of wash and drain cycles performed, to check if dirty water is being changed often to provide clean pots and pans
- **Precise rinse aid** and detergent quantities set via the control panel, offering excellent savings
- **Auto diagnostic display** provided in the event of malfunction, with code indicating the problem
- **Electronic control panel set for HACCP** monitoring equipment such as computers & printers



The **WASH-SAFE CONTROL** guarantees excellent rinsing quality and sanitization.



**On/Off button**



**Self cleaning**

Activates 4 rinse cycles to sanitize washing chamber and then completely drains the wash tank and wash pump to avoid bacteria proliferation.



**Washing/rinsing**

temperature indicators When lit, it indicates the wash or rinse cycle is in operation at the temperature displayed.



**Cycle 1**

Short wash cycle (3')



**Cycle 2**

Medium wash cycle (6')



**Cycle 3**

Long wash cycle (9')



**Infinite**

Infinite wash cycle

# Rack conveyor warewasher

Adaptable and sturdy, the new range of compact rack type warewashers from Electrolux offers the maximum in hygiene and is the most dependable perfect solution to the wash up zone. A range comprising of 12 models, single tank and double tank available in 380-400V 3-phase voltage.





# Ecologically sound

Less heat released by the washer results in major savings. Steam heat is captured rather than released into the kitchen environment and then used to heat incoming cold water.



**ESD - Energy Saving Device**  
**Highly efficient. No need for additional ventilation.**

The steam generated during the wash cycle is captured and its energy is used to pre-heat the incoming cold water.

**Flexible curtains**

Silicon curtains (on selected models) permit all types of dishes and wares to enter the washer without leaving open gaps for heat and steam to escape. This material resists wear-and-tear over time, continuing to function properly over the years.

**Auto Start**

Electrolux auto start and stop device in the pre-wash, wash and rinse areas provide full power only when needed. Levers located at the entrance and just before the rinse area identify the location of the racks inside the washer. Pumps are activated only when there is at least one rack in the wash zone. If no racks are loaded, after 5 minutes the pulling motor is automatically stopped and restarts when a new rack enters the washer.





# Automatic Dump & Fill

Superior Wash Performance.



Incorporates **2 speeds**, slow for more baked on dirt, fast for lighter soiling; thanks to the inverter, both speeds **can be fine tuned** to set the perfect washing speed.

The hardware of the electronic board can be updated - new software releases are easily downloaded.

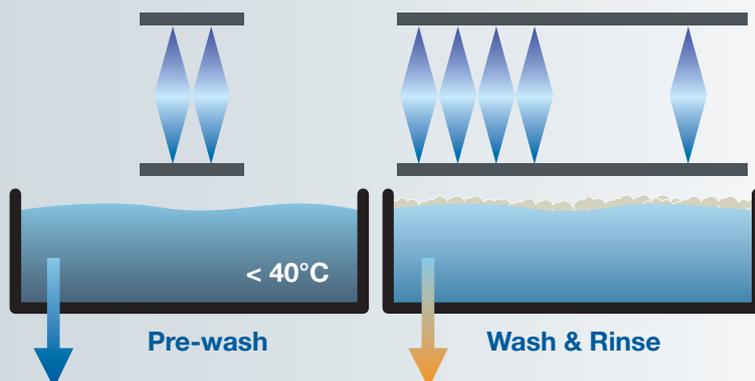
Despite the compact dimensions, an optimum distance between wash and rinse arms **eliminates splashing of soiled water** onto sanitized items.

The dividing curtains ensure that no food debris is carried over between the wash tank and rinse zone.

The pre-wash zone is completely detached from the wash & rinse zone and drains dirty water, replenishing with clean water: frequently for dirty plates, less frequently for lightly soiled items.

Thanks to the built-in drain valve controlled by the main board, wash and pre-wash water tanks are completely filled during normal operations (120 and 154 liters respectively) without stopping the unit. Some 30% of the water is dumped and refilled automatically every 200 racks for the wash tank and every 170 racks for the pre-wash.

The independent pre-wash tank, available only in the 168 cm model, becomes in reality an additional wash zone. This removes most soil even as water temperature remains below 40°C to prevent proteins from sticking to the dishes and wares, guaranteeing perfect pre-wash action.





# Exclusive booster technology

Greater efficiency, longer life, regardless of inlet water condition.

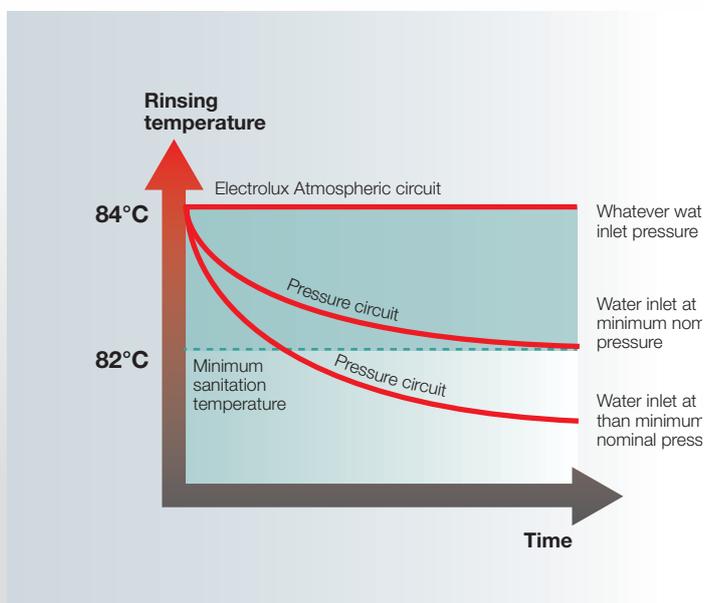


### Longer life for the booster

Warewasher contains a booster made in AISI 304 with TIG welding executed in a nitrogen atmosphere. This prevents damage caused by lime and eliminates corrosion risk deriving from water chlorine content. Your booster will last 10 times longer as a result.

### Always safe rinse

Thanks to the atmospheric/open booster hydraulics, sanitization is guaranteed by rinse water temperature and pressures kept at constant high levels by the atmospheric circuit - equipped with rinse booster pump and air gap.





# Quick and Easy monitoring...



## Easy interaction for all operators

The LCD display on the control panel produces clear messages for operators and technicians. At the first installation, the display will automatically guide the technician in performing motor current adjustment and checking for correct wiring.

During operation, the LCD ensures easy monitoring of washer status, which may be read from a distance in the kitchen.

# ...and installation



The clear instructions are available in English, Spanish and Portuguese languages, including one copy inside the machine and another attached to the door. Instruction offer for installation detailed information to connect water, chemical and ventilation supply.

All connections for water, detergent and rinse aid are external and pre-arranged for easy connections without opening the machines.





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The Company reserves the right to change specifications without notice. Pictures are not contractual.

## Excellence with the environment in mind

- All our factories are ISO 14001-certified
- All our solutions are designed for low consumption of water, energy, detergents and harmful emissions
- In recent years over 70% of our product features have been updated with the environmental needs of our customers in mind
- Our technology is ROHS and REACH compliant and over 95% recyclable
- Our products are 100% quality tested by experts



**Electrolux**

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