

green&clean warewashers

- Undercounter
- Hood Type
- Pot and Pan



Electrolux

Three options for all your warewashing needs

Undercounter, Hood Type and Pot and Pan 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-performing warewashers, the perfect choice for restaurants with large customer turnover that need to provide rapid quality service.



Hotels

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



Schools and universities 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 180°F.



EASY

Worry-free operation and maintenance.



ENERGY STAR 2.0

The complete Electrolux warewashing range is certified Energy Star® 2.0.



Undercounter



Hood Type



Pot & Pan

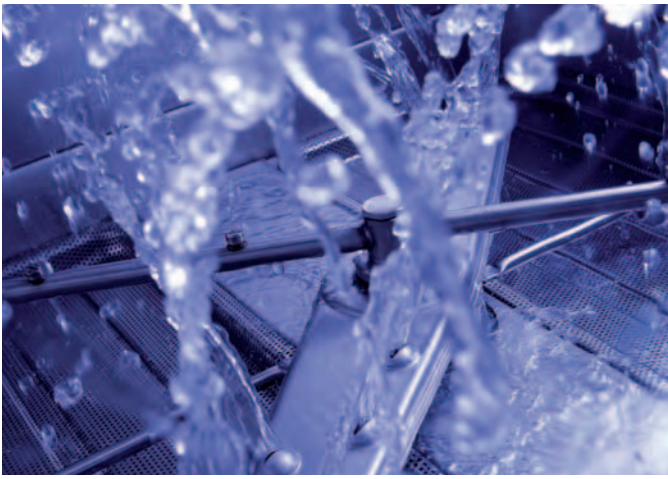
Undercounter warewasher

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





Savings and efficiency



Energy Star® 2.0

Electrolux Undercounter warewasher carries the ENERGY STAR® international certification, Version 2.0. In particular, Electrolux Undercounter warewashers

feature a rinse water consumption up to 5% lower than the Energy Star limit (0.86 gallons per rack) and an idle energy rate up to 44% lower than the Energy Star limit (0.5 kW).

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 designed specially to distribute water evenly throughout the area of the washing chamber, leaving no area uncovered. This system produces more efficient rinsing with quicker and cleaner results.



WT30 undercounter





Excellent washing & rinsing

Washing

The powerful wash cycle circuit fully exploits the shape of the stainless steel components, rotating wash arms and spraying nozzles, and is engineered to deliver best-in-class results, both from the top and bottom of the wash chamber. No area in the wash chamber is out of reach from the high performance and engineered wash spray pattern.



Rinsing

The controlled rinse cycle hydraulic circuit is completely equipped with a solenoid valve, air break, boiler waiting device and rinse booster pump. The engineered rinse system is designed to ensure a constant high temperature and controlled water pressure during the rinse phase. Therefore, sanitization is guaranteed at the end of every rinse cycle. Thanks to the 4-second pause after the washing phase and before the rinse phase, 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 WASH•SAFE CONTROL light turns green to guarantee rinsing has been performed perfectly with a constant temperature of 180°F.



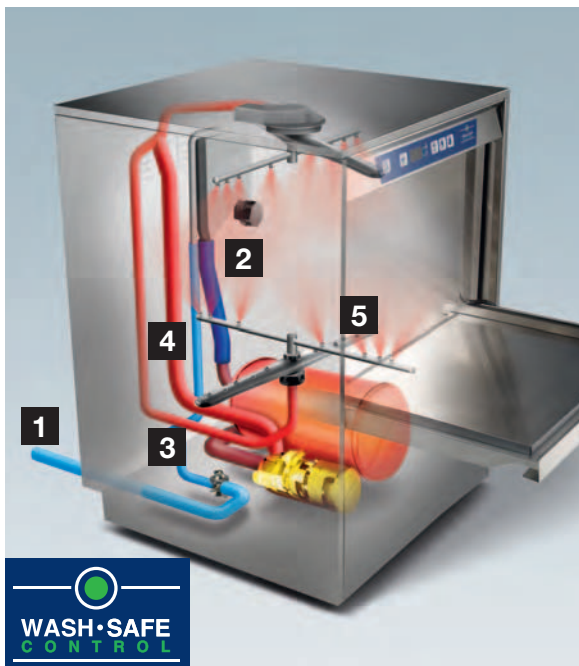
1. Water inlet, water enters at a pressure from 7.25 to 101.5 psi (depending on water supply).

2. Air gap exit, water pressure reaches 13-14.5 psi (depending on the installation location) while temperature remains constant at inlet conditions.

3. Boiler exit, water reaches **180°F** while pressure remains constant at 13-14.5 psi.

4. Rinse booster pump exit, water pressure reaches 87 psi while temperature remains at **180°F**.

5. Rinse nozzle exit, at each nozzle the pressure drops to 5.8- 7.25 psi while temperature remains at **180°F**.



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.



 **Electrolux**



The **WASH-SAFE CONTROL** light turns green to guarantee rinsing has been performed perfectly with a constant temperature of 180°F.



On /Off button



Self cleaning

Once the tank filter and overflow pipe 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.



Rinsing Temperature indicator

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



Cycle 1*

Short wash cycle recommended for lightly soiled items and glasses.



Cycle 2*

Medium wash cycle recommended for medium soiled items.



Cycle 3*

Long wash cycle recommended for heavily soiled items.

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

Hood type warewasher

The solution for highly efficient multipurpose washing.



Low running costs

Electrolux Hood Type warewashers offer reduced running costs compared to current machines on the market; saving both types of green: money and the environment.



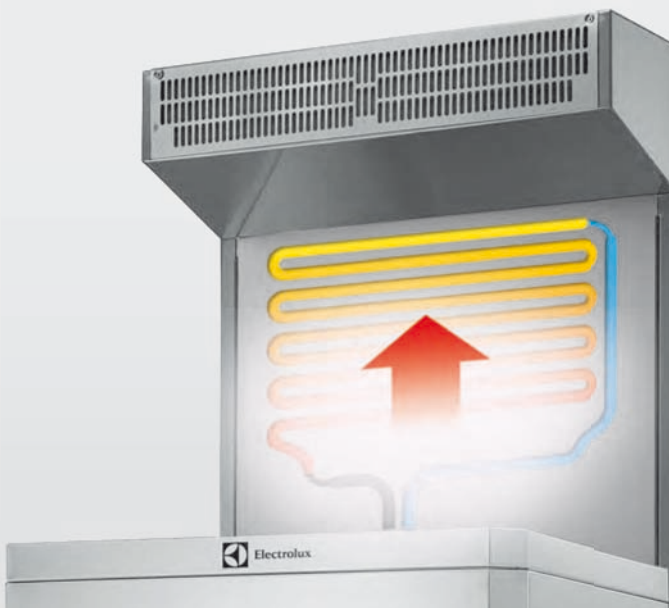
Enjoy the yearly savings in water, energy detergent and rinse aid while guaranteeing best-in-class performance.

- Water savings: only 0.53 gallons per rack of fresh water are needed for rinsing regardless of water inlet conditions.

- Detergent and rinse aid savings: chemical consumption reduced by 35% thanks to the reduced quantity of fresh water needed.
- Energy savings: Drops by 35% since less hot water is used for rinsing and less water is needed for initial filling.

Ventless 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.



ZERO LIME Device

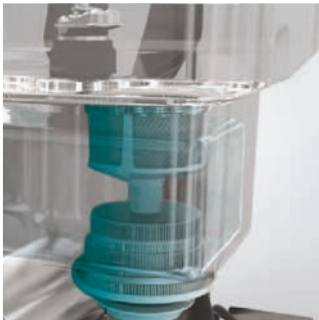
Maximum efficiency - Automatic de-lime cycle keeps boiler, hydraulic circuit, heating elements, nozzles and washing chamber **completely free from scale build-up** thus guaranteeing high efficiency, low energy consumption and lower running costs.





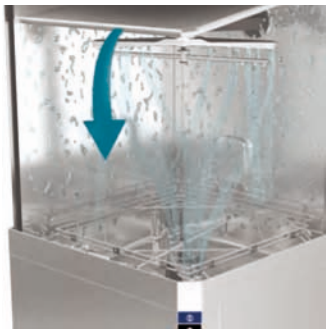
Excellent performance

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 wash 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 60° and 140°F (max 158°F).

The green&clean hood type washer guarantees a constant rinsing temperature of **180°F** assuring **perfect hygienic conditions and total detergent removal guaranteeing sanitization at the end of every cycle.**



Safety comes first

No more worries, sanitation is always under control. **WASH•SAFE CONTROL:** the rinse quality is guaranteed thanks to the constant rinse temperature of 180°F and the water pressure which 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 68° and 140°F (max 158°F).

The green&clean hood type guarantees a constant rinsing temperature of 180°F 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 **180°F**.



Complete sanitation in 5 steps

1 Water inlet, water enters at a pressure from 7.25 to 101.5 psi (depending on water supply).

2 Air gap exit, water pressure reaches 13-14.5 psi (depending on the installation location) while temperature remains constant at inlet conditions.

3 Boiler exit, water reaches **180°F** while pressure remains constant at 13-14.5 psi.

4 Rinse booster pump exit, water pressure reaches 87 psi while temperature remains at **180°F**.

5 Rinse nozzle exit, at each nozzle the pressure drops to 5.8- 7.25 psi while temperature remains at **180°F**.



WT65 automatic hood type with ESD



WT65 manual hood type with ESD



WT65 hood type



Simple ergonomic operation

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

The ventless 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 on top corner of the machine to allow easy monitoring of operations.

High clearance of 17 5/16" facilitates washing of large items. Choose from a wide range of accessories to complement your warewashing area.

6.34 gal 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 180°F (on selected models).



On /Off button



Hood lift

Automatic hood lifting button on automatic models.



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.



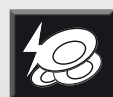
Cycle 2

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

Electrolux Pot & Pan warewashers carry Energy Star® version 2.0 international certification. In particular, Electrolux Pot & Pan warewashers feature a rinse

water consumption up to 43% lower than the Energy Star limit (0.58 gallons per sq.ft) and a idle energy rate up to 22% lower than the Energy Star limit (1.2 kW).



WT830

Door clearance 29 1/8"



WT830T high opening

Door clearance 22 7/16"



WT850



Efficient use of water



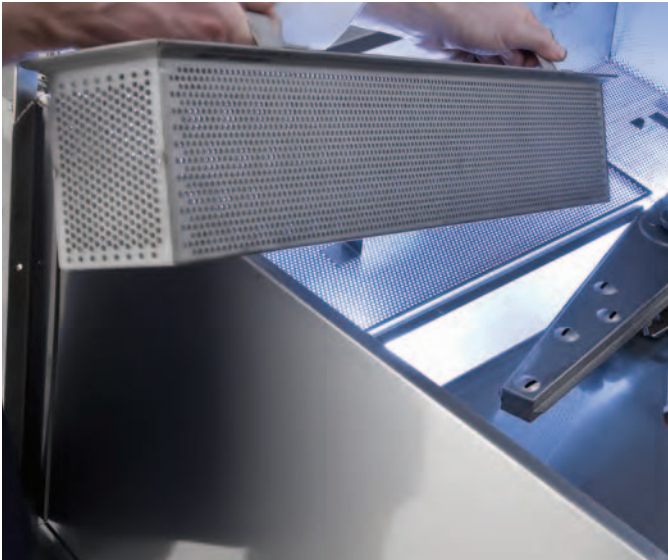
Performance prevents water from being wasted

- Powerful wash pumps ensure clean pots, pans and containers.
- Additional 3-sided wash arm (in front loading models) 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.
- Fast heat-up time.





Excellent rinse quality

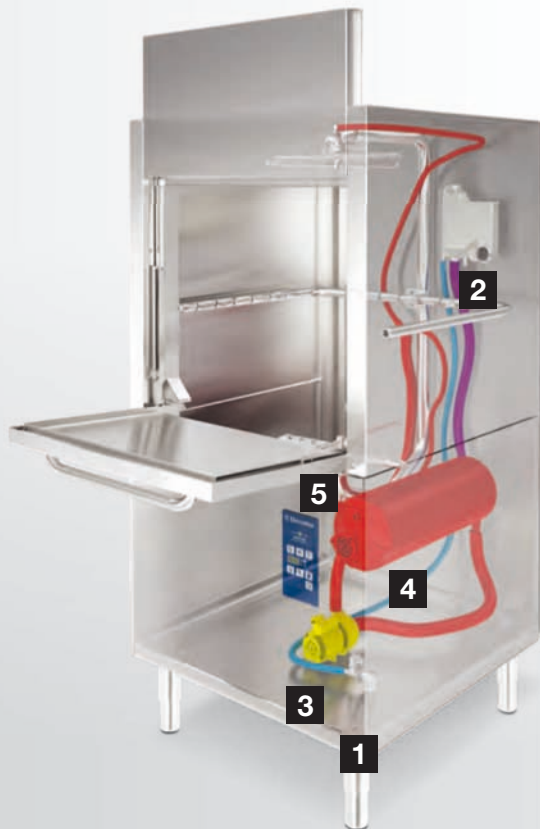


Wash Safe Control = excellent rinse quality

- Rinsing circuit sanitizes all washed items at a constant temperature of 180°F, 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 hygiene 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

- Front loading models 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.



180° frontal door opening



Easy to use control panel



- **No time wasted**, audible 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.



Hood Lift

Automatic hood movement available in selected models.



Cycle 1

Short wash cycle (3')



Cycle 2

Medium wash cycle (6')



Cycle 3

Long wash cycle (9')



Infinite

Infinite wash cycle



WT30 undercounter



Undercounter
warewasher

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WT65 automatic hood type with ESD



WT65 manual hood type with ESD



WT65 hood type

Hood type
warewasher

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WT830



WT830T high opening



WT850

Pot & Pan
warewasher

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Excellence with the environment in mind

Electrolux Professional solutions perfectly match the customers' needs, including the areas of reliability, cost efficiency and sustainability. The products are the best in terms of quality - durability with low running costs. Some installations have been running for more than 40 years!

- All Electrolux Professional factories are ISO 14001-certified
- All Electrolux Professional solutions are designed for low water, energy and detergent consumption, and for low emissions into the environment
- All Electrolux Professional solutions are the best-in-class in terms of quality, for a long life cycle with the lowest life cycle costs. There are solutions still running after 40 years
- All Electrolux Professional solutions are ROHS and REACH compliant and over 95% recyclable
- All Electrolux Professional solutions are 100% quality tested and all of the functions are singularly checked by expert technicians
- In the last five years, more than 70% of Electrolux Professional solutions have been updated with features that are always designed with the needs of customers and environmental considerations in mind
- Electrolux Professional sustains a specific energy saving program to reduce the energy consumption of its production plants



Thinking of you
Electrolux