

Thinking of you

Electrolux

Modular Rack Type Dishwasher





The new range of Modular Rack Type dishwashers from Electrolux combines the highest level of washing and rinsing performance with outstanding solidity, ideal for heavy usage installations such as hotels restaurants, large canteens, in-flight catering and hospitals.

Washing Performance

- New Ideal Wash System (**IWS**) to optimise results
- Duo wash configuration of wash pumps
- Maximum Water Contact (**MWC**) wash arms

Washware sanitisation

- Atmospheric rinse independent of incoming water pressure
- High temperature duo rinse

Machine cleanability

- Self-draining wash pumps
- **Pressed** pre-wash, wash & rinse tanks
- All-round access inspection doors on every module

Sturdiness

- Solid stainless steel under-frame
- Foam injection insulated doors
- All stainless steel components
- IPX 5 water protection

Cost savings

- Continuous washing without needing to drain detergent laden water saves **30%** of water
- Duo rinse saves **50%** water consumption
- Separate pre-wash zone without the need for high volumes of cooling water
- Up to **75%** detergent saving

Ergonomics

- Foam injected doors
- Low temperature drying
- Large door handles



New Ideal Wash



Pressed tank



Pressed ceiling



Duo rinse system



Ergonomics

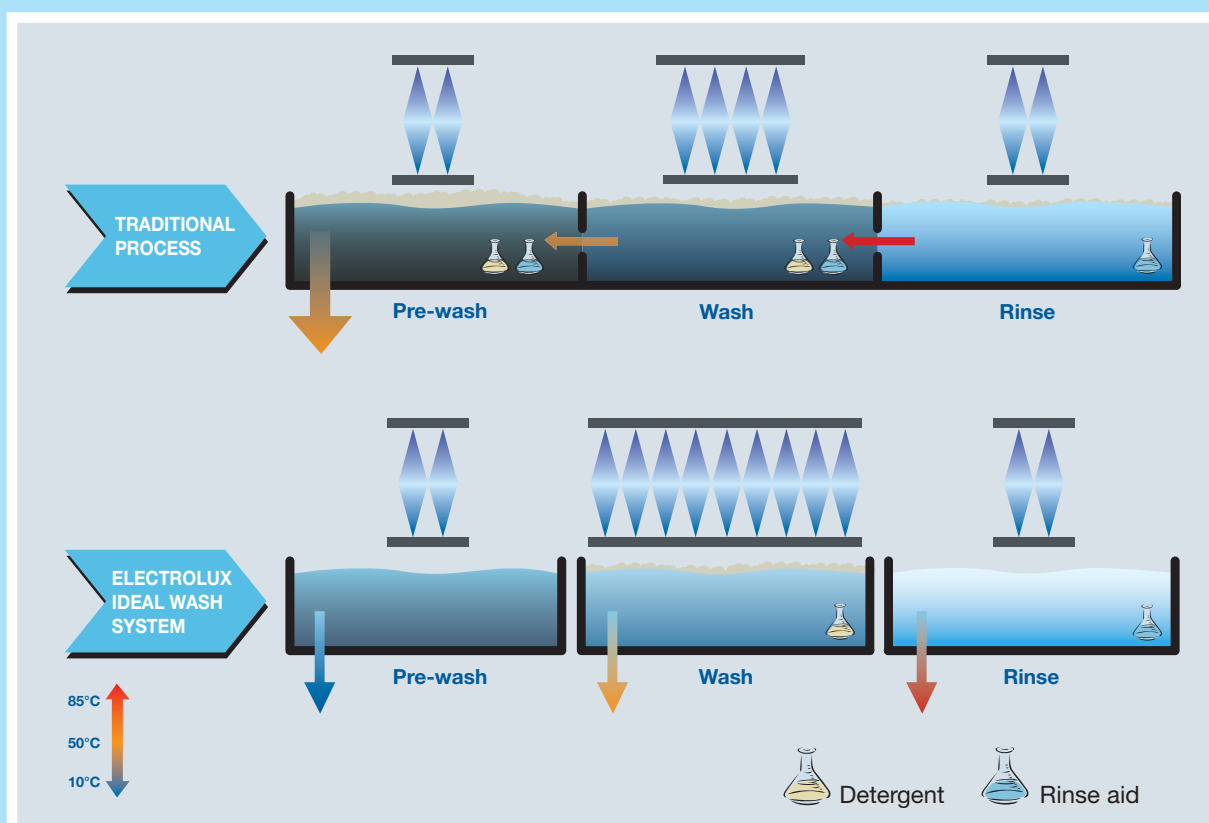
Washing performance



The **Ideal Wash System (IWS)** is designed to wash every item perfectly the **first time** - 24 hours per day, 7 days a week. The pre-wash zone typically contains the dirtiest water in the dishwasher and provides the base for perfect washing.

Unlike traditional systems, the **Electrolux pre-wash** is **completely detached** from the detergent laden heated wash zone water and uses only fresh cold water to prevent protein based food stuffs sticking to the plates.

The wash zone is also physically separated from the rinse zone, (that in a traditional system is carried over from rinse area) so the wash tank is free of rinse aid that typically weakens the washing power of the detergent; resulting in excessive detergent consumption.

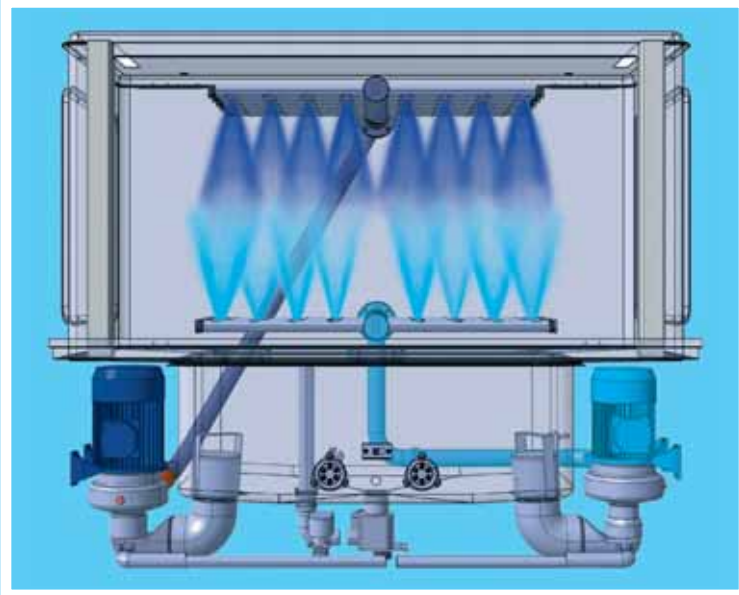


Even during long washing periods lasting several hours, where traditional dishwashers need to be completely drained and re-filled at some stage, the **IWS continues washing** with only a **minimal quantity of water** being consumed.

Each machine has **two pre-set speeds** - slow for more baked on dirt, fast for lighter soiling; **both speeds** can be fine tuned on-site via the electronic control panel to suit customer needs.

When the pre-wash or wash water becomes too dirty to wash effectively, a part of the dirty wash water is automatically drained and replenished without stopping the dishwasher enabling continuous-all day washing. Drainage quantities and frequencies are all variable via the electronic control panel in order to maximize washing performance with minimum water consumption.





On 150 litre modules, the **duo wash** pump configuration features one 2,2kW pump supplying the upper wash arms, another 1,1kW pump supplying the lower wash arms, concentrating as much high powered wash water as possible - ideal for dried on foods or where large number of containers or utensils are washed.



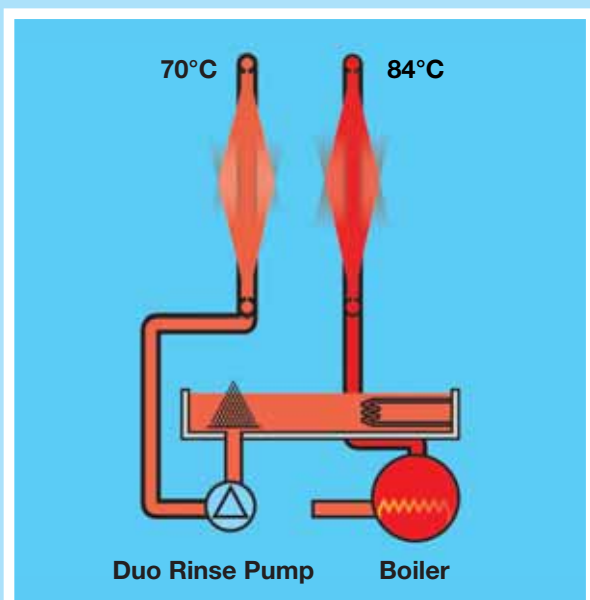
In order to wash in the shortest possible space, the Maximum Water Contact (**MWC**) wash arms are **positioned along the full length** of the wash tank. Thus doubling the amount of wash water contact time in comparison to traditional wash arm configurations. Just because a basket is in the wash zone for 2 minutes, it doesn't mean it is being washed in water for 2 minutes.



Duo filter system minimises food debris entering the wash water system, reducing the need to regenerate water. The curtain system prevents water splash over from tank to tank.



Washware sanitisation

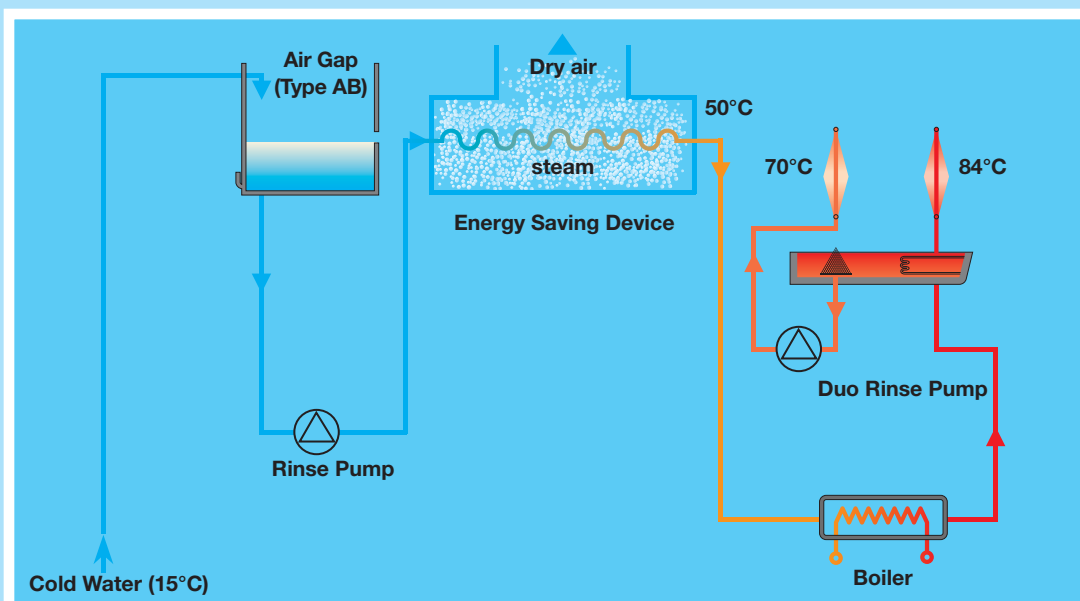


The **atmospheric duo rinse system** with built-in air gap is the benchmark for rinsing. Hot water at a **constant temperature** in any conditions provides the peace of mind that every washed item will be **detergent free** and **sanitised**.

The tried and tested two stage rinse system, the duo rinse, ensures complete **detergent removal with minimum water consumption** - hot rinse even from the 2nd rinse created by additional 3kW electrical elements in the duo rinse tank.

The **Energy Saving Device** is able to pre-heat incoming cold water, saving up to 12kW in energy as well as condensing the steam in the kitchen.

Duo Rinse system



Atmospheric Duo Rinse shown with Energy Saving Device

Sturdiness

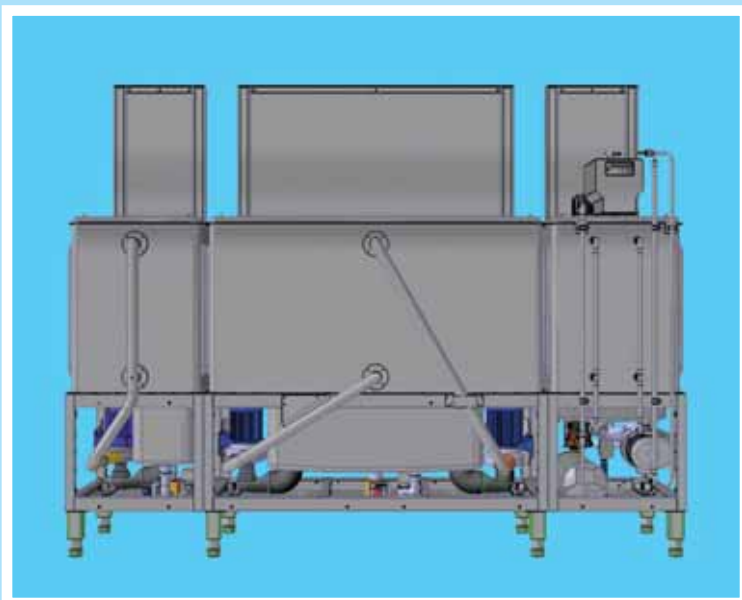


The Electrolux RT dishwasher is designed to be the work-horse of the kitchen, able to work continuously under heavy conditions.

Foam insulated counter-balanced doors add strength in arduous conditions.



The **solid 3mm thick stainless steel box sub-frame** provides long term sturdiness with bolt-together construction that can be split on-site for increased site accessibility.



All main components made in heavy duty anti-corrosive **304 AISI stainless steel**: all tanks, wash & rinse arms and end caps, doors, front and side-panels, feeding system fingers, basket runners and rear tubing.

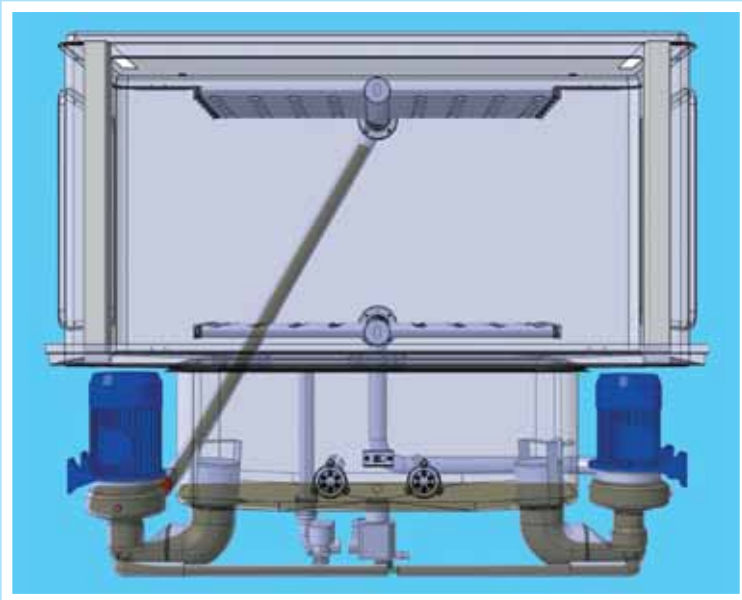


Stainless steel wash pumps ideal for heavy duty usage installations or where water supply is not constant.

Brass inlet valves are standard for extra reliability at high incoming water temperatures. **IPX5** water protection for easy hosing down of the machine exterior.

All **elements** in **Incoloy 800**, protected against all detergents.

Machine cleanability



The Electrolux Modular Rack Type dishwashers have been engineered to be fully and quickly cleaned both internally and externally.

Self-draining wash pumps provide maximum hygiene with no smells.



Hinged flap, for easy access to the energy saving condenser unit, housed on extractable runners to aid cleaning.



Large balanced inspection doors for easy access to wash and rinse area.



Pressed tanks in the pre-wash, wash and rinse zones, sloped towards drain to prevent dirt build up.



Removable washing arms (**end-caps** in **stainless steel** as option).



Washing chamber without internal pipes.



Ergonomics



Foam injection insulated doors to reduce noise and cool uncomfortably hot surfaces (less than 60°C.) Counter balanced door with springs open with minimum operator effort and incorporate a safety device to block the door during cleaning. **Door handles** designed to be accessed from any position.



Quick pull-out stainless steel **filters**. Easily removable “click-in / click-out” **wash arms**.



The **drying zone** removes every trace of water from the crockery via a high powered fan, that sucks dry air from outside with minimum temperature loss and steam escape.

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Dishwashing
System
Welcome in the New Rack Type




WASH-SAFE
CONTROL

Electronic control panel

Touch button electronics provide notable benefits, whether for the operator, the owner or the engineer and also the user: in order to avoid time-loss for the operator, the electronic control audibly and visually signals on the display, messages such as:

Door open - close the door / **Warm up** / **Clean** - cleaning cycle being performed / **Drain** / **Wash** / **Time-to-heat-up** message from start up.

Pre-arranged for **HACCP** monitoring equipment such as computers, printers and modem for remote control.

Optional measuring of water, detergent and energy consumption.

The following information can be selected and displayed in the window:

Stand by mode

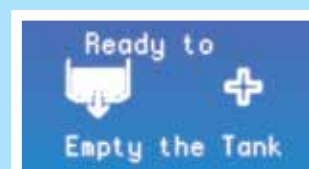
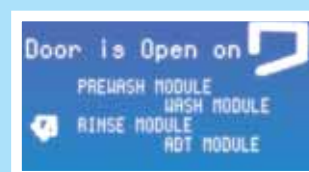
Actual and set temperature values
Flow limit settings
Todays washing statistics
Todays washing alarms
Time left to service
HACCP function

Washing mode

Washing efficiency
Current alarms
Actual & set temperature values
Flow/speed/electrical actual power values (if meters are installed)
Todays washing statistics
Todays washing current alarms

Setup mode

The following fields can be set:
For the user
Date and time
Language
For the technician
Model and serial number, electricity supply, maximum absorbed power and production year
Temperatures
Service timer
HACCP protocols
Water flows (option)



The green light provides the operator with an immediate signal after every rinse cycle informing that rinsing has been performed to perfection.



Cost savings

Water consumption



Traditional System

up to 30% saving



Electrolux System

The unique wash and rinse system minimises water, energy and chemical usage to reduce overall running costs.

The **IWS** avoids the need to completely drain all the wash tanks when the water becomes too dirty to wash. A part of the dirty water, typically 15 litres/hr, is drained away and topped up with clean water on a predefined basis (variable onsite) so the dishwasher can operate all day. Water saving is **up to 30%**.

Detergent consumption



Traditional System

up to 75% saving



Electrolux System

The separate pre-wash zone does not use heated water and therefore requires no additional water for cooling.

Autostart ensures no water and energy consumption during periods when dishwasher is on stand-by. The boiler is insulated to avoid further heat loss.

The **Energy Saving Device** incorporates a large condenser unit able to pre-heat incoming cold water to 50°C, saving **up to 12kW** as well as avoiding the need for a dedicated ventilation hood.

Handling systems

The Electrolux Modular Rack type dishwasher is the centre of a fully integrated rack loading system aimed at maximising efficiency in terms of capacity as well as minimising crockery breakage. Strength guaranteed by all stainless steel construction, ease of cleaning by rounded corner construction, comfortable ergonomic operation by correctly dimensioned functions, the system is ideal for installations up to 3,000 plates per hour.





Full system shown with **automatic stacking table**, 180° curve and roller conveyor.



Cord conveyor for maximum hygiene.



180° curve-rounded corners and all working components hidden underneath to aid cleaning.

Product Range



Model	Type	Total length	Capacity Baskets/hour
WTM140 electric and steam version	100litre wash & rinse	1773mm	from 80 to 140



WTM165 electric and steam version	150litre wash & rinse	2100mm	from 90 to 165
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WTM180 electric and steam version	50litre pre-wash & 100litre wash & rinse	2573 mm	from 110 to 180
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WTM200 electric and steam version	50litre pre-wash & 150litre wash & rinse	2900mm	from 130 to 200
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WTM250 electric and steam version	100litre pre-wash & 150litre wash & rinse	3270mm	from 160 to 250
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WTM300 electric and steam version	150litre pre-wash & 150litre wash & rinse	3600mm	from 180 to 300
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Electric versions available either with or without energy saving device. Steam versions equipped with energy saving device as standard.

Technical Data		WTM140	WTM165	WTM180	WTM200	WTM250	WTM300
Slow speed (can be increased on-site)	baskets/hr	80	90	110	130	160	180
2 nd Speed (can be decreased on-site)	baskets/hr	140	165	180	200	250	300
Length of machine (without drying)	mm	1773	2100	2573	2900	3270	3600
Length of machine (with straight drying)	mm	2673	3000	3473	3800	4170	4500
Pre-wash							
Power	upper			0,23	0,23	2,2	2,2
	lower						1,1
Circulation	upper			150	150	600	500
	lower						350
tank capacity	l			45	45	100	150
Wash							
Power	upper	2,2	2,2	2,2	2,2	2,2	2,2
	lower		1,1		1,1	1,1	1,1
Circulation	upper	600	500	600	500	500	500
	lower		350		350	350	350
tank capacity	l	100	150	100	150	150	150
Rinse							
duo-rinse	kW	0,35	0,35	0,35	0,35	0,35	0,35
	l/min	15	15	15	15	15	15
duo-rinse boiler	l	23	23	23	23	23	23
	l	12	12	12	12	12	12
Final Rinse consumption, hot water (electric versions, level B)	l/hr	240	300	300	300	300	300
Final Rinse consumption, cold water (electric & steam versions, level A)	l/hr	240	300	300	300	300	300
Electrical loading							
wash tank elements	kW	12	21	12	21	21	21
duo rinse tank elements	kW	3	3	3	3	3	3
boiler elements	kW	12	16,5	16,5	16,5	16,5	16,5
Drying Heating elements	kW	8,25	8,25	8,25	8,25	8,25	8,25
Drying Fan	kW	1,1	1,1	1,1	1,1	1,1	1,1
Drying	m ³ /h	1000	1000	1000	1000	1000	1000
Drying Temperature	°C	50-60	50-60	50-60	50-60	50-60	50-60
Transport motor	kW	0,25	0,25	0,25	0,25	0,25	0,25
ESD fan	kW	0,13	0,13	0,13	0,13	0,13	0,13
Total power (electric version)	kW	27,4	31,5	31,8	31,8	44,2	45,3
Total power (steam version)	kW	6,4	7,5	6,6	7,7	9,7	10,8
Hot water connection	°C	50	50	50	50	50	50
Cold water connection	°C	15	15	15	15	15	15
Noise Level	dBA	<70	<70	<70	<70	<70	<70
Steam pressure bar Min/Max*		1,5/7	1,5/7	1,5/7	1,5/7	1,5/7	1,5/7

*For steam version only

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The Company reserves the right to change specifications without notice.

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