

### Tray Washer



## **Electrolux**

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# TW1E



# Key points

• The trays are automatically loaded from a cord conveyor into the TW1E and - after washing, rinsing and drying - automatically unloaded on a lowerator, with a capacity up to100 trays.

• On the unloading side the dishwasher has a tray buffer for a maximum 10 trays, in order to avoid to block the operations during the replacement of the trolley.

• As optional, a two-lowerators station is available. This accessory allows to increase the tray buffer



TW1E

Electrolux can offer tailored solutions for creating an automatic dishwashing system, combining Electrolux dishwashers with a proper handling system equipment, such as tray conveyors, sorting and stacking stations, cutlery removing device and napkin blower device. The new Electrolux tray washer for automatic washing of trays is one of the key functions in an automatic dishwashing system, suitable to treat cookeries in canteens with up to 1200 guest per hour. The new tray washer can guarantee the best working conditions - lower noise and heat emission - thanks to the double skin capacity of one lowerator (up to 100 trays), giving more time to the user, to replace the full lowerator.

• Washing and rinsing systems are designed to guarantee high efficiency and performances.

• The high-pressure ventilator that blows air very close to the trays and the inclined designed that helps the water drain off the trays, guarantees an efficient drying function.



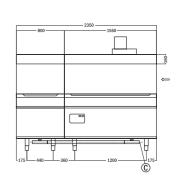
and insulated construction and to the condensing unit (standard accessory in all models)  $% \label{eq:construction}$ 

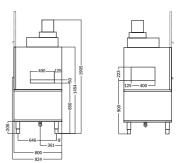
The internal components - washing and rinsing arms, filters, tank rounded corners and sloping base - allow a better cleanability; while the large and well-balanced doors give the proper accessibility for cleaning and maintenance.

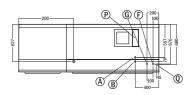
The frame and the main components are made of AISI 304, while the tank is made of acid proof stainless steel (AISI 316) for a reliable and long lasting performance.

Technical charact	eristics - TW1E		
Speed	Variable speed	m/min	7-14
Capacity	Variable capacity	Trays/h	600-1200
Feeding motor		kW	0,25
Washing section	Temperature	°C	55-65
	Tank capacity	I	114
	Pump capacity	l/min	700
	Pump power	kW	2,55
	Tank heating elements	kW	9
Rinsing section	Final rinse	l/h	200
	Temperature	°C	85
	Boiler heating elements	kW	12
Drying tunnel	Temperature	°C	30-40
	Quality of circulated air	m³/h	195
	Fan motor	kW	3
Total power		kW	27,2
Condensing unit	Steam cooling area	m²	10,5
	Water consumption (1)	l/h	300
	Air emission	m³/h	450
	Air temperature (2)	°C	25-35 approx.
	Humidity	%	75-85
	Fan motor	kW	0,11
Energy savings	Condensing unit	kW/h	12
Dimensions	Lenght with dryer (3)	mm	2900
	Height/open door	mm	1905/2050
	Width	mm	824
	Working height	mm	900
	Feet	mm	200
Water supply	Temperature "operation"	°C	10-15
	Temperature "tank filling"	°C	50
	Hardness maximun	°dH	5
	Pressure	Bar	3-9
STEAM HEATED MACHINI	ES		
Total power	With dryer	kW	6,2
Steam pressure		bar	0,5-3,0
Steam consumption		kg/h	34

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#### TW1E

A= Hot water inlet

- B= Colt water inlet C= Drain
- F= Steam inlet
- G= Condensation outlet

P= Fumes outlet

Q= Equipotential screw

(1) Water for final rinse is in this volume

(2) Cold water temperature 10°C

(3) Including the hood to install on unloading section for noise reduction



