



## Pot & Pan Washers

 **Electrolux**

# The Intelligent generation...



- Pot & Pan washers are ideal solutions for demanding customers looking for high performing machines. Perfect for cleaning pots, pans, utensils, trays, gastronorm containers as well as butchery and bakery trays.

- Flexible and ergonomic to operate, and offering the maximum in sanitation and washing results, the Electrolux promise is to provide a reliable warewashing operation with low running costs.

# ...sets the standards

## Sanitisation and Hygiene

- Rinsing at a constant temperature of 82,5 °C
  - 7 to 14 litres fresh hot water per rack
  - Rinse water pressure optimized independent of mains network
  - Boiler drain down facility
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## State-of-the art Electronics

- HACCP digital display of precise wash & rinse water temperatures
  - Soft-touch low voltage control panel
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## Flexibility

- On-site personalisation of washing & rinsing cycle times
  - On-site personalisation of washing & rinsing cycle temperatures
  - Pre-arrangement to accept internal and external dosing equipment
  - Quick fit external connection box
  - On-site conversion of electrical voltages
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## Performance

- Powerful wash pumps ensure clean pots, pans, containers
  - Removable 3 sided wash arms for all round washing (front loading only)
  - Top & bottom on-site adjustable wash water pressure
  - Fast initial heat-up times
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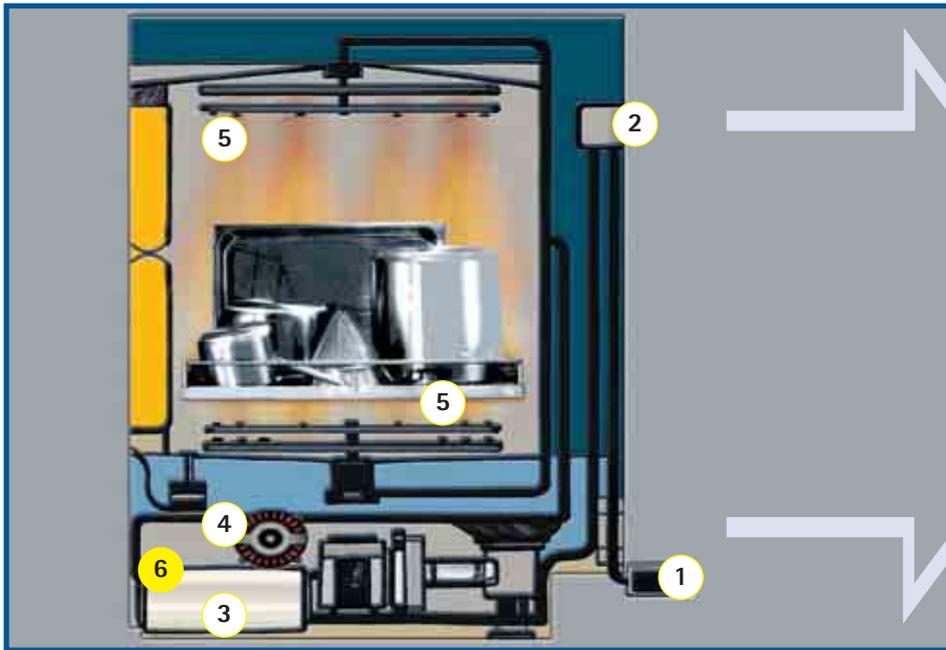
## Ergonomics

- Front loading drop down doors split to counterbalance door
  - Push-button automatic hood lifting door on pass-through versions
  - Sound deadening insulation
  - Audible and visual messages
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## Peace of mind reliability

- Main components in heavy duty 304 aisi stainless steel
- IPX5 water protection
- Auto-diagnostic electronic control

# Safety and Hygiene

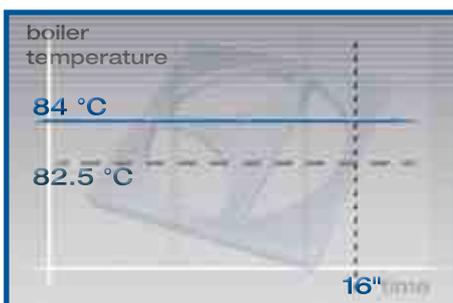


## Rinsing

1. Solenoid valve allows water to enter the machine and is closed during rinsing
2. Air-break ensures protection of mains water and compliance with strictest hygiene regulations
3. 18 litre atmospheric boiler provides a large quantity of hot water at a constant temperature
4. Rinse Booster Pump pushes water at constant high pressure, irrespective of incoming water mains pressure
5. Rinsing arms spray water at all angles to completely remove detergent remains
6. Waiting device ensures rinsing starts only when water is at the correct temperature

- All pot & pan washers share the same tried & tested atmospheric rinsing system
- Atmospheric boiler coupled with the rinse booster pump ensures strong rinsing water pressure even where water mains pressure is low
- 20" rinse cycle that can be increased or shortened on-site
- 7 litre fresh hot water per rack
- Rinsing circuit dimensioned to sanitise all washed items at a constant temperature above 82.5 °C
- Internal wash area with round corners & no pipes
- Fully automatic self-cleaning cycle sanitises washing chamber with hot water after use
- Electronic control panel pre-arranged for HACCP monitoring equipment such as computers & printers
- Boiler drain down facility to evacuate "dirty" water for added hygiene in periods of non-use
- 200 mm height adjustable feet
- Rear of machine completely enclosed

## • Atmospheric boiler



### Constant rinsing conditions:

84 °C at high pressure ensures excellent sanitization

### Independent from the external water pressure:

strong pressure is created to completely remove detergent from every item

Energy savings: lower running cost

# State-of-the-art Electronics

Electronic Control Panel					
	<b>On/Off</b>	On/Off button		<b>P2</b>	Medium wash cycle
	<b>Drain</b>	Clean Cycle and/or Drain		<b>P3</b>	Long wash cycle
	<b>Temperature indicator</b>	ON during washing		<b>Infinite</b>	Infinite wash cycle recommended for soaking heavily soiled items
	<b>Temperature indicator</b>	ON during rinsing		<b>Hood lift</b>	Automatic hood movement - up and down
	<b>Temperature display</b>	Actual wash tank temperature during washing or actual boiler temperature during rinsing		<b>Clean Cycle and/or Drain + P3</b>	Pressing these two buttons together empties the boiler
	<b>P1</b>	Short wash cycle			

- Electronics provides notable benefits, whether for the operator, the owner, the engineer and even the consumer
- In order to avoid time-loss for the operator, the electronic control audibly & visually signals on the display, messages such as:
  - "Close" – close the door
  - "Fill" – machine filling with water
  - "End" – washing cycle finished
  - "Clean" – cleaning cycle being performed
- Electronic control panel pre-arranged

- for HACCP monitoring equipment such as computers & printers
- Large digital display for reading of wash and rinse temperatures
- Self-cleaning cycle uses 8 litres of hot water for sanitisation of wash chamber after use
- All electronics are linked to soft touch low voltage control panel
- Electronic display incorporates a number of "wash cycles & "drainage cycles" performed counter to provide a quick

- check if dirty water is being changed often enough to provide clean pots and pans
- Electronic control allows instant component check-up before machine leaves the factory
- Service "CALL" on display suggesting regular maintenance be performed
- Wash cycle times and temperatures can be easily personalised
- Auto diagnostic display provided in the event of machine malfunction, with codified indication of the problem.

- All wash cycle times can be easily personalised, both wash and rinse times and temperatures
- Boiler drain down facility to evacuate "dirty" water for added hygiene in periods of non-use
- Precise rinse aid and detergent

quantities can be set via the control panel, offering excellent money saving results

# Performance, flexibility, reliability



WT830EA



WT830EA



WT830EM

All models have been engineered to offer the maximum in washing performance and have many features that make them a safe long-term investment.

- 3 wash cycles: for light, medium and heavy soiled items. Infinite cycle for continuous washing
- External connection box allows rapid on-site changing of voltage
- Electronic control panel allows on-site personalisation of washing & rinsing cycle times & temperatures depending on the

customers needs

- All models designed to accept internal and external dosing equipment:
  - Dosage quantities are programmable via the electronic control panel.
  - All machines are prearranged to accept external dosing equipment.
- All main components made in heavy duty anti-corrosive 304 AISI stainless steel such as frame, doors, front, rear & side panels, basket runners, anti-block wash & rinse arms and nozzles

- IPX5 hoseproof water protection.

All machines are completely enclosed at the rear to prevent filtration from insects, dirt and water

- High level of components such as Incoloy800 coated wash & rinse tank elements with internal thermal protection – if one branch of the element fails, the

other two will continue working

- Full tank coverage stainless steel wash tank filters to prevent coarse debris entering wash water system

# Ergonomics



WT830EA



WT830EA

Electrolux Pot & Pan washers excel in their ergonomic design offering operators a simplified working environment.

- Front loading models feature half doors that are split and counterbalanced by two telescopic arms that lighten the load during opening and closing. The pass-through models feature a push button operation – 2 buttons located at a comfortable height on the hood
- Front – loading model doors fold down to facilitate cleaning

- Door handles are ergonomically designed to be grabbed from any position
- Carefully designed runner's assist loading and unloading of heavy baskets
- Specific internal shape of hood prevents "dirty" drops of water falling on the clean items, once the wash cycle has finished. Wash tank pressed with round corners & no pipes in wash area
- Removable filters without taking out the washing and rinsing arms.
  - Insulated double walled door for low

- noise levels
- Stainless steel slide-out basket with rollers for easy handling

# Front Loading Pot & Pan Washers

Available in 3 different sizes

- Compact with standard door (700 w x 650 h door opening) - WT830EM
  - WT830EMM - Tall with high door (700 w x 850 h door opening ideal for such as bakery trays)
  - Wide with large door (1350 w x 650 h door opening) - WT850EM
- 3 sided wash arms for all round cleaning of large

items with "click-in - click-out" device if not required by the operator.

- Front loading models feature half doors that are split and counterbalanced by two telescopic arms that lighten the load during opening and closing



manual front loading			
	WT830EM	WT830EMH	WT850EM
	External dimensions - mm		
	Width	876	876
	Depth	900	900
	Height	1771	1971
	Loading hole - mm		
	Width	680	680
	Depth	710	710
	Height	600	800
	N. of cycles	4	4
	Capacity (containers)	3 x 1/1	3 x Bakery
Washing	Tank capacity - l	95	95
	Tank heating elements - kW	7,5	7,5
	Pump power - kW	2,5	2,5
Rinsing	Boiler capacity - l	18	18
	Boiler heating elements - kW	10,5	10,5
	Total Power - kW	13,5	13,5
	Voltage	230 / 400 V 3+N 50 Hz	230 / 400 V 3+N 50 Hz
Included accessories	Rinse booster pump	YES	YES
	Detergent connection	YES	YES
	Baskets	rack for containers and trays s/s basket	rack for containers and trays s/s basket



# Pass-through Pot & Pan Washers

- Available in 2 different sizes
  - Compact
  - Wide
- Pass-through models improve the efficiency and ergonomics of the pot washing operation allowing heavy items to slid out of the pot washer, avoiding heavy lifting that is not accepted by many countries or by unions
- Automatic hood-movement by 2 buttons ergonomically positioned on the hood, enabling the operator to work without having to continually bend down

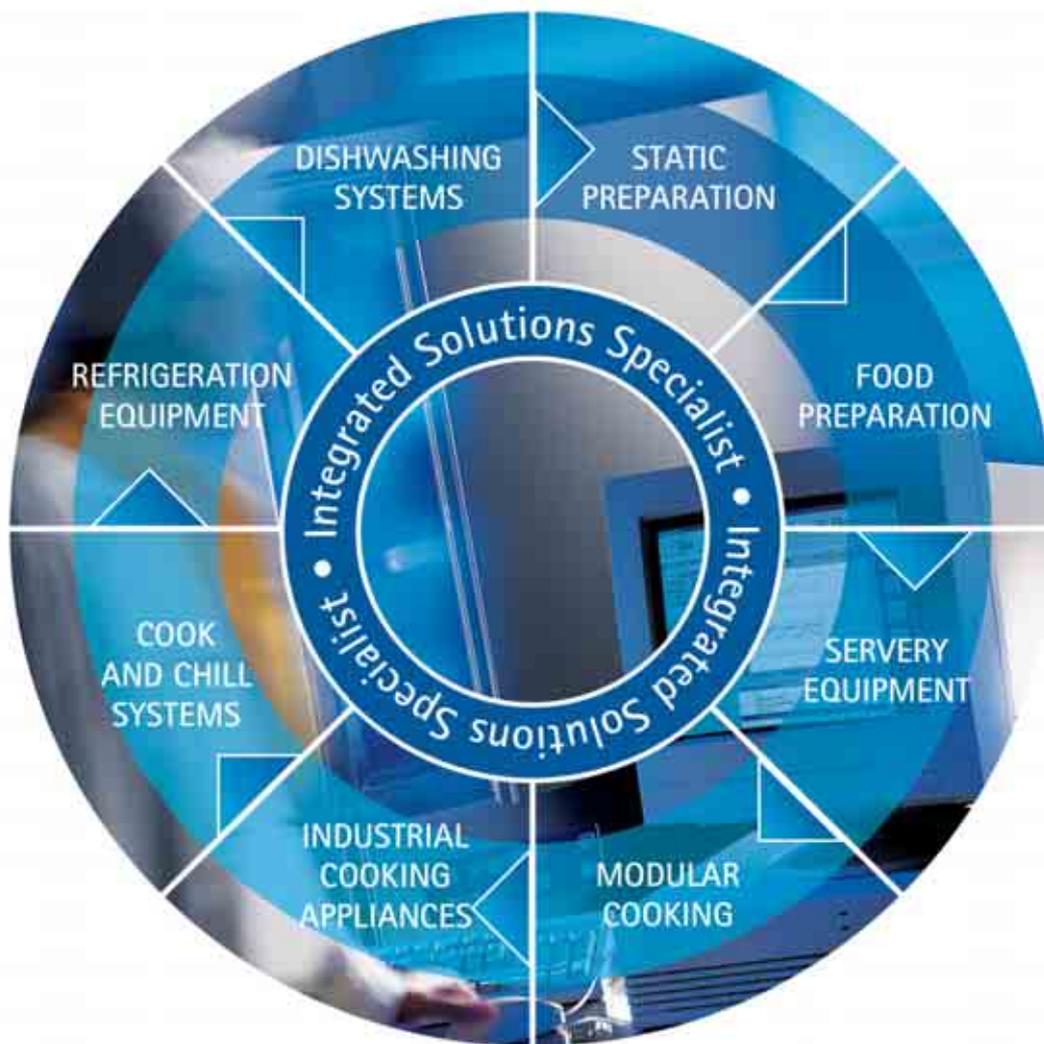


**automatic pass-through**

	WT830EA	WT850EA	
<b>External dimensions - mm</b>			
Width	833	1433	
Depth	890	890	
Height	1760	1760	
<b>Loading hole - mm</b>			
Width	730	1330	
Depth	685	685	
Height	640	640	
N. of cycles	4	4	
Duration cycles	180 / 360 / 540 / infinite	180 / 360 / 540 / infinite	
Capacity (dishes/h)	3 x 1/1 GN	6 x 1/1 GN	
Washing	Tank capacity - l	95	150
	Tank heating elements - kW	7	10,5
	Pump power - kW	2,5	2 x 2,5
Rinsing	Boiler capacity - l	18	18
	Boiler heating elements - kW	<b>10,5</b>	<b>10,5</b>
	Water consumption per rack - l	7	12
	Total Power - kW	<b>13,5</b>	<b>21</b>
	Voltage	230 / 400 V 3+N 50 Hz	230 / 400 V 3+N 50 Hz
Hood	Single skin Hood with insulated ceiling	YES	YES
Included accessories	Detergent connection	YES	YES
	Baskets	rack for containers and trays	rack for containers and trays
		s/s basket	s/s basket



# BUILDING THE future



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