

*Thinking of you*

**Electrolux**

**Compact Rack Type Dishwashers**



# The compact solution

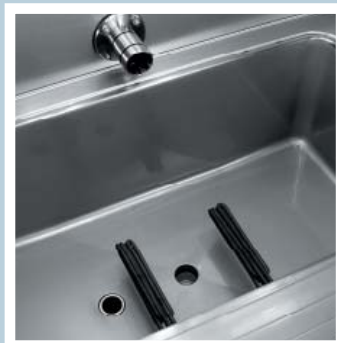
Adaptable and sturdy the new range of compact rack type dishwashers from Electrolux offers the maximum in hygiene and is the most dependable perfect solution to the wash up zone. A range comprising of 4 models from 90, 140, 180 and 250 racks per hour washing capacity, available with driers and a full assortment of handling systems.





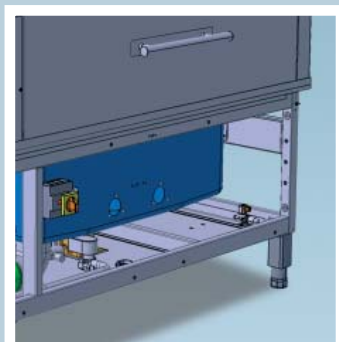
### Adaptability

- Compact design for reduced spaces starting from 1125mm overall length
- Can be split between pre-wash & drier zones
- Maximum & minimum power function
- 2 variable speeds (except WTCS90)



### Hygiene

- Self-draining wash pumps
- Pressed pre-wash & wash tanks
- Wide inspection door
- Self-cleaning cycle



### Sturdiness

- Solid stainless steel frame
- Foam injected insulated door
- 304 AISI stainless steel construction, back panel in 430 AISI stainless steel
- IPX 5 water protection
- Fully protected electronic parts



# Adaptability



All machines are built on a **modular frame** and the pre-wash and drier units can be detached from the main wash & rinse zone for easier access to tight buildings.

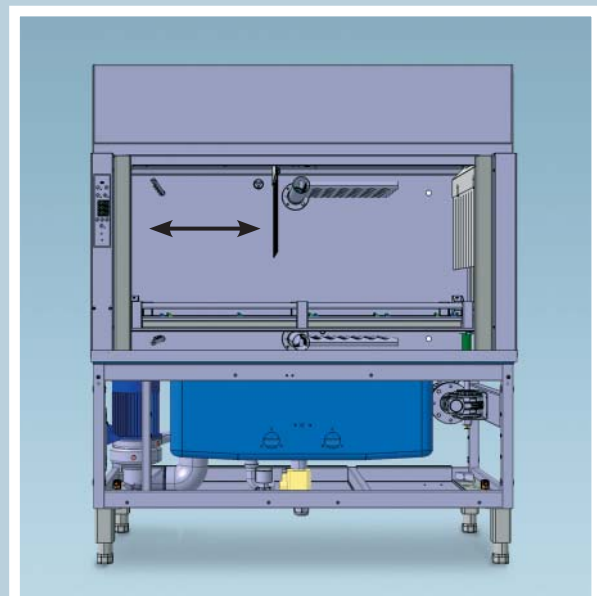
WTCS 140, WTCS 180 & WTCS 250 incorporate **2 speeds**, slow for more baked on dirt, fast for lighter soiling; thanks to the inverter, both speeds **can be fine tuned** to set the perfect washing speed depending on the customers requirements.

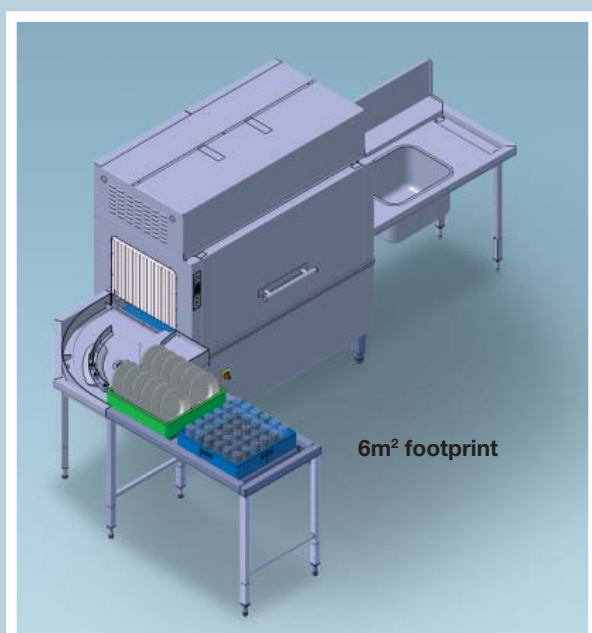
The new electronic control is **equipped with flash technology** so that any new updated software releases can be easily downloaded in the same way as a computer.

Despite the compact dimensions, an optimum distance between wash and rinse arms **eliminates splashing of soiled water** on 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 automatically drains dirty water and replenishes with clean water thus adapting to the items being washed; frequent replenishing for dirty plates, less frequent for glasses or lightly soiled items.



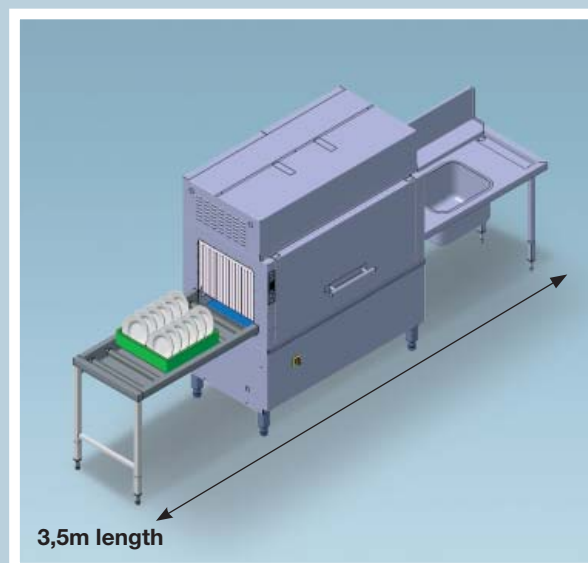


Compact design for reduced spaces starting from only 1125mm overall length in order to have the **wash & rinse** housed **in only one module**.

An electrical and physical pre-arrangement to Electrolux handling systems guarantees a **solid connection between dishwasher and tabling** and ensures that the basket movement speed is synchronised with the dishwasher without reducing the washing capacity.

The particular design of WTCS90 and WTCS140 with a centrally positioned wash tank enables the **feeding direction to be changed** on-site if necessary.

Via the electronic control panel, all machines are designed so that they can be modified to **operate with either a maximum or minimum power load**. Minimum power is recommended for less frequent or short washing periods (half an hour). Maximum power is required for continuous use.









# Hygiene



The new compact range has been engineered for **quick cleaning** internally and externally.

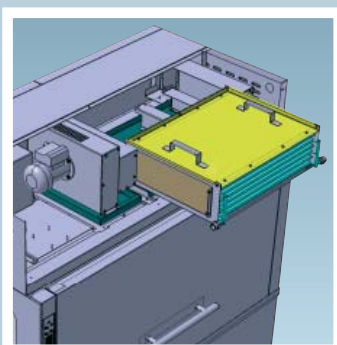
Large counter balanced inspection doors allow **unrestricted all round access** to the wash and rinse areas.

Large filters sloping towards the front to the smaller pressed filter box for quick removal.

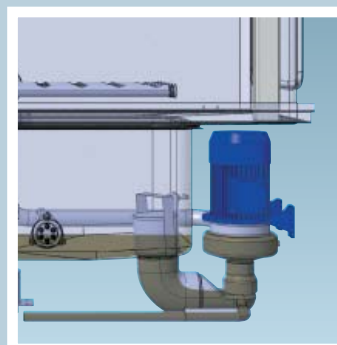
200mm height adjustable feet for **full access underneath the machine**.

As an option, a sanitization cycle can be added to sanitize all tanks in the dishwasher at 75°C for 5 minutes.

The push button **self-cleaning cycle** of the pre-wash, wash & rinse zones takes the laborious strain away from cleaning.



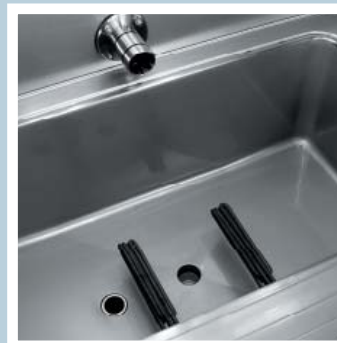
Different components, such as the energy saving device and all the washing and rinsing arms are easily removable from their housing for cleaning.



Self-draining wash pumps provide maximum hygiene with no smells and all wash and rinse zones drain automatically at the push of a button.



The washing chamber is without internal pipes and therefore no hidden dirt traps.



A one piece deep drawn pressed tank with fully rounded corners, sloped towards the drain to prevent dirt build up, provides fast drainage in only a few minutes. Pressed tanks, with no welded points offer a guaranteed water tight solution.





# Sturdiness

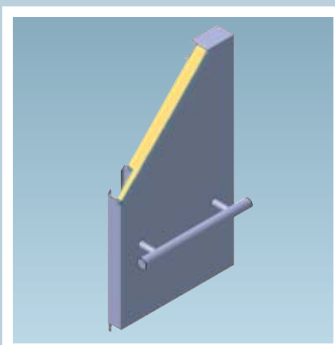


The overall dishwasher structure is held together with a solid, 50x50mm, 3mm thick stainless steel tube sub-frame, to provide **long term sturdiness**.

All main components are made in heavy duty anti-corrosive 304 AISI stainless steel: tanks, panels, wash & rinse arms, doors, front, handle and side panels and basket runners.

IPX5 water protection ensures no damage from cleaning the exterior with a light pressure hose.

Autostart/stop ensures components are used only when a basket is inside the machine, and **reduces both water and energy consumption**.



The double skinned counter-balanced doors with 35mm thick injected foam insulation adds strength as well as reduces noise and heat loss.



Silicon curtains (available as accessories) are the most durable on the market and are not affected by detergent or heat: no silicon sealant is used anywhere else in the dishwasher.



Pre-wash & wash tank filters feature holes smaller than the concave anti-block wash nozzles so that large food particles will not enter and block the wash system.



The electronic control panel is placed high off the ground, protected against water, high humidity and insect infiltration. Large display for reading pre-wash, wash, rinse and drying temperatures. Pre-arranged for HACCP.

# Product Range



Model	Type	Total Length	Baskets/Hour
<b>WTCS90</b>	Wash & rinse	1125mm	90



Model	Type	Total Length	Baskets/Hour
<b>WTCS140</b>	Wash & rinse	1125mm	90 to 140



Model	Type	Total Length	Baskets/Hour
<b>WTCS180</b>	Pre-wash Wash & rinse	1680mm	90 to 180



Model	Type	Total Length	Baskets/Hour
<b>WTCS250</b>	Pre-wash Wash & rinse	2240mm	140 to 250

All versions are available either with or without energy saving device (except WTCS90), electric or steam heated.

## Compact Rack Type Dishwashers

Technical data		WTCS90	WTCS140	WTCS180	WTCS250
Slow speed (can be increased on-site)	baskets/hr	-	90	120	180
Fast speed (can be decreased on-site)	baskets/hr	90	140	180	220
Length of machine (without drying)	mm	1125	1125	1680	2240
<b>Pre-wash</b>					
Pump power	kW	-	-	0,2	1,0
Circulation	l/min	-	-	150	300
Tank capacity	l	-	-	45	100
<b>Wash</b>					
Pump power	kW	1	1,5	1	1
Circulation	l/min	300	500	300	300
Tank capacity	l	100	100	100	100
<b>Rinse</b>					
Circulation	l/min	4	4	4	5
Boiler capacity	l	12	12	12	12
Final rinse consumption	l/hr	240	240	240	300
<b>Electrical loading</b>					
Pre-wash with optional sanitization elements	kW	-	-	10,5	16,5
Wash tank elements	kW	10,5	6 + 6	6 + 6	6 + 6
Boiler elements	kW	6 + 6	6 + 6	6 + 6	10,5 + 6
<b>Drying unit (corner and tunnel)</b>					
Heating elements	kW	8,25	8,25	8,25	8,25
Fan	kW	1,1	1,1	1,1	1,1
Air flow	m <sup>3</sup> /h	1000	1000	1000	1000
Temperature	°C	50 to 60	50 to 60	50 to 60	50 to 60
<b>Transport motor</b>	kW	0,25	0,25	0,25	0,25
<b>ESD fan</b>	kW	-	0,13	0,13	0,13
<b>Total power (without drying unit)</b>					
Min	kW	13,8	14,4	14,1	19,4
Max	kW	24,3	26,4	26,1	31,4
<b>Total power (with drying unit)</b>					
Min	kW	23,1	23,7	23,4	28,7
Max	kW	33,6	35,7	35,4	40,7
<b>Hot water connection</b>	°C	50	50	50	50
<b>Cold water connection</b>	°C	15	15	15	15
<b>Noise Level (equivalent sound pressure level)</b>	Db	<70	<70	<70	<70



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