Electrolux

Warewashing
Medical Line Undercounter Dishwasher with drain pump & detergent dispenser

ITEM #

MODEL #

NAME #

SIS #

AIA #



502037 (EUCAIMLG) Undercounter dishwasher, double skin, insulated with atmospheric boiler (6kW), drain pump, and detergent dispenser - medical line, 216d/h

Short Form Specification

Item No.

304 AISI stainless steel front and side panels, door, wash tank, tank filters and wash and rinse arms. Double skinned construction. Double skinned, counterbalanced door. Wash tank with rounded corners. 3 wash cycles 360/540/660 seconds. Soft start wash pump to avoid accidental breakage of dishes/glasses. Washing system with rotating washing arms, large capacity wash pump and tank volume. Built-in atmospheric boiler (6 kW), 12 liter capacity with rinse pump to guarantee a constant hot rinse temperature. Rinse temperatures guarantee 80°C "on the plate" for 1 minute. Boiler with 304L welding for protection against corrosion. Automatic boiler emptying function. The correct water temperature and pressure are maintained during the rinse phase to guarantee a perfect rinsing performance independent from the water pressure in the network (min. 0,5 bar). Rinse cycle duration 35 seconds. Drain pump. Electronic controls with temperature display. External connecting box protected by a waterproof plastic cover. High efficiency air gap (class A) in water inlet circuit to avoid water being syphoned back into the network as a result of a sudden drop in mains pressure. Fault auto-diagnosis system. Pre-arrangements for HACCP system implementation and energy Management device. Self-cleaning cycle. Rinse aid dispenser. Detergent dispenser.
Hourly capacity: 180 dishes/10 baskets mm500x500.
Supplied with: n. 1 basket for plates, n. 1 basket for cups and n. 2 cutlery holders.

APPROVAL:

Main Features

- Washing capacity of 10 baskets or 180 dishes per hour.
- 360/540/660 second cycle.
- Designed to efficiently disinfect items thus fulfilling hospital requirements by guaranteeing a temperature of 90 °Cduring 30 seconds rinsing phase.
- Built-in atmospheric boiler sized to raise incoming 50 °C water to 90 °C minimum for sanitizing rinse. No external booster is required.
- Built-in rinse aid and detergent dispenser with automatic initial and continuous cycle loading for perfect result while minimizing service and maintenance needs.
- Constant temperature of 90 °C thoughout the rinsing cycle regardless of the network's water pressure.
- Unique temperature interlock guarantees required temperatures in both the wash and final rinse.
- Incorporated Soft Start feature to offer additional protection to more delicate items.
- High efficiency air gap (class A) in water inlet circuit to avoid water being siphoned back into the network as a result of a sudden drop in main pressures.
- 4 second (variable) pause after washing and before rinsing ensures that no drops of unclean water will fall on the clean items at the end of the rinsing cycle.
- Fault auto-diagnosis system.
- An effective rinse system uses only 7,5 litres of clean hot water per basket for perfect sanitization.
- Double skinned insulated wall ensures a low noise level and a reduction in heat loss from the machine.
- Utilizes fresh hot rinse water.
- Unique strainer to enhance soil filtering.
- Three phase or single phase electrical connection, convertible on-site.
- Low noise level.
- IPX 4 water protection.
- State-of-the-art electronic controls with built-in programming, self-diagnostics for serviceability and automatic interior self-cleaning cycle.
- Digital read-out keeps operator informed as to temperatures.

Construction

- Incorporated drain pump to control water level in wash tank draining.
- Heavy duty Stainless steel construction.
- Internal cavity as well as exterior panels are all 304 series Stainless steel.
- Special designed Stainless steel nozzles provide superior cleaning action.
- Revolving Stainless steel wash/rinse arms above and below the basket.
- Interchangeable wash/rinse arms screw out for simple clean up.
- Large deep drawn wash tank and internal wash

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area with round corners and no pipes to avoid dirt built-up.
- Element protection from dry fire and low water.
- The boiler drain facilitates the evacuation of stagnant water after long periods of inactivity to ensure a higher level of hygiene.

Included Accessories

- 2 of Yellow cutlery container PNC 864242
- 1 of Basket for 18 dinner plates - yellow PNC 867002
- 1 of Basket for 48 small cups or 24 cups - blue PNC 867007

Optional Accessories

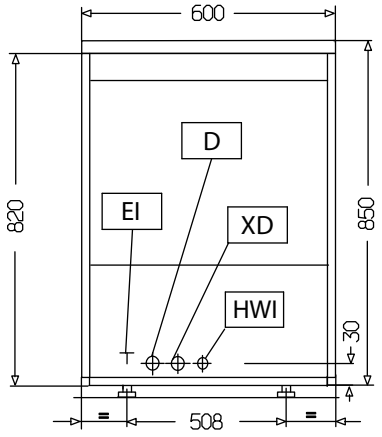
- 12lt external manual water softener PNC 860412 ❑
- 8lt external automatic water softener PNC 860413 ❑
- Stand for undercounter dishwasher PNC 860418 ❑
- 20lt external manual water softener PNC 860430 ❑
- Integrated HACCP kit PNC 864001 ❑
- External detergent level probe kit PNC 864004 ❑
- External rinse level probe kit PNC 864005 ❑
- Kit 4 castors for double skin undercounter dishwashers PNC 864008 ❑
- KIT 4 FLANGED FEET (MARINE FEET) FOR UC DW PNC 864009 ❑
- Filter for partial demineralization PNC 864017 ❑
- Kit to measure total and partial water hardness PNC 864050 ❑
- Yellow cutlery container PNC 864242 ❑
- Aisi 304 stainless steel back panel for undercounters EUCAI, with a window for air gap PNC 864269 ❑
- Filter for total demineralization PNC 864367 ❑
- Reverse osmosis filter for single tank dishwasher with atmosphere boiler PNC 864388 ❑
- Pressure reducer for single tank dishwasher PNC 864461 ❑
- Half size basket universal PNC 864527 ❑
- Half size basket for plates PNC 864528 ❑
- Half size basket for glasses PNC 864529 ❑
- Kit 4 plastic boxes for cutlery - yellow PNC 865574 ❑
- Basket for 18 dinner plates - yellow PNC 867002 ❑
- Basket for 5 trays 530x325 mm - red, for undercounter (top level), utensil dishwashers, hood type, rack type PNC 867006 ❑
- Basket for 48 small cups or 24 cups - blue PNC 867007 ❑
- Cover rack for small and light items (500x500 baskets) PNC 867016 ❑
- Basket for long stem wine glasses PNC 867019 ❑
- Basket for 16 vertical glasses (h 70 mm - diam 100 mm) - blue PNC 867023 ❑
- Basket semi-professional 500x500x190mm PNC 867024 ❑

The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.

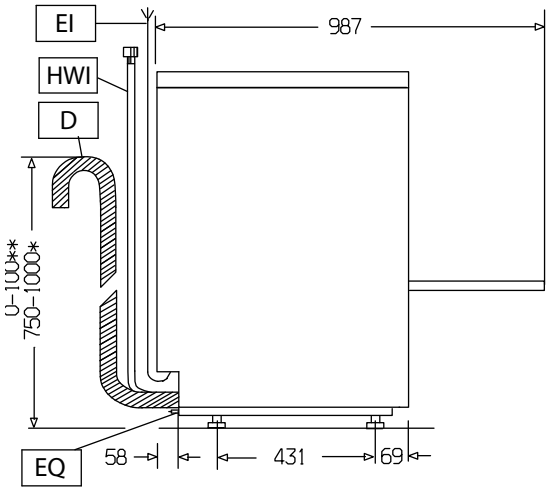
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Front

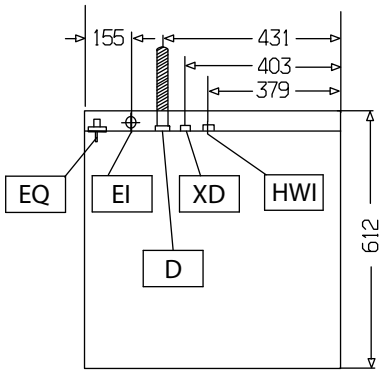


Side



D = Drain
EI = Electrical connection
EO = Electrical Outlet
HWI = Hot water inlet
V = Air vents
XD = Detergent connection
XR = Rinse aid connection

Top



Electric

Supply voltage:	
502037 (EUCAIMLG)	400 V/3N ph/50 Hz
Convertible to:	230V 3~; 230V 1N~
Total Watts:	8.85 kW
Tank heating elements:	2 kW
Washing cycle pump power:	0.736 kW

Water

Water supply temperature:	50 °C
Drain line size:	20.5mm
Inlet Water supply pressure:	7 - 102 psi (0.5 - 7 bar)
Water consumption per cycle (lt):	7.5
Working cycles time (sec.):	360/540/660
Boiler Capacity (lt):	12
Tank Capacity (lt):	23
Washing cycle tank capacity (lt):	23
Washing cycle electrical elements:	2 kW
Hot rinse cycle duration (sec.):	35
Hot rinse cycle water consumption (lt):	7.5

Key Information

Baskets per hour:	10
N° of working cycles - sec.:	3 (360/540/660)
Cell dimensions - width	500 mm
Cell dimensions - depth	500 mm
Cell dimensions - height	335 mm
Dishes per hour:	180
Wash temperature (MIN):	55-65°C
Rinse temperature (MIN):	90 °C
External dimensions, Width	600 mm
External dimensions, Height	850 mm
External dimensions, Depth	612 mm
Noise level:	<65 dBA
Dishes capacity:	180/hr
Basket capacity	10/h
Washing cycle temperature:	55-65 °C
Hot rinse cycle temperature:	90 °C

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