

## Warewashing Undercounter for 600x400 mm trays, double skin, atmospheric boiler, 30baskets/h

ITEM # \_\_\_\_\_

MODEL # \_\_\_\_\_

NAME # \_\_\_\_\_

SIS # \_\_\_\_\_

AIA # \_\_\_\_\_



**402313 (EXLIG)**

Undercounter Dishwasher for 600x400 mm trays, with double skin, atmospheric boiler, drain pump and detergent dispenser, capacity per hour of 30 baskets or 540 dishes or 120

### Short Form Specification

#### Item No. \_\_\_\_\_

Unit shall be undercounter dishwasher type hot water rinsing using rack dimension of 500\*500mm or 500\*600mm with Atmospheric boiler. Electrical characteristics to be 400 volts three phase 50Hz operation, convertible to single phase on-site. Washing performance is ensure by a powerful wash pump, large capacity wash tank, upper and lower revolving spray arms. Constant rinse temperature and pressure guaranteed by built-in atmospheric boiler and rinse booster pump. The unit designed to wash 600x400mm trays and allows the use of standard 500\*500mm racks. Four automatic cycles for different types of wares. Double skin insulated, counter-balance door. Double skin cabinet. Pressed wash tank with round corners. 304 AISI stainless steel construction to include door, external panels, frame, wash tank, tank filters, wash arms and rinse arms. Electronic control with temperature display. Automatic self-cleaning cycle. The unit shall include drain pump and rinse aid dispenser pump and is equipped with electric cable.

### Main Features

- Washing system endowed with rotating washing arms, high powered wash pump and large capacity boiler for professional washing.
- Simple service from the front.
- Double skinned insulated wall ensures a low noise level and a reduction in heat loss from the machine.
- Low noise level.
- Built-in rinse aid and detergent dispenser with automatic initial and continuous cycle loading for perfect result while minimizing service and maintenance needs.
- Three phase or single phase electrical connection, convertible on-site.
- Easy to remove wash/rinse arms for cleaning.
- Built-in atmospheric boiler with rinse booster pump to provide constant water temperature and pressure for rinsing, independent from water inlet.
- A pause of a few seconds 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.
- Large washing chamber is suitable for both 500x500 mm standard baskets and 600x500 mm baskets to wash 600x400 mm trays.
- Electronic control panel with temperature display to easily operate and monitor machine status.
- Equipped with drain pump for easy and quick installation without opening the machine.
- Built-in atmospheric boiler sized to raise incoming water to 84 °C minimum for sanitizing rinse. No external booster is required.
- Washing capacity of 30 baskets per hour.

### Construction

- Unit to feature smooth surfaces to facilitate cleaning.
- Completely closed on the back by a cover plate.
- Large deep drawn wash tank and internal wash area with round corners and no pipes to avoid dirt built-up.
- Large tank filter collects the soil to keep the wash water clean for a longer time and have better washing performance.
- Front panel, door, wash tank, tank filters, wash arms and rinse arms made in heavy duty anti-corrosive 304 AISI stainless steel.
- Unit to feature rinse aid and detergent dispenser pumps.

### Sustainability



- Insulated double skin door construction preserves heat inside the tank to lower energy consumption and the noise. Counter-balance mechanism minimizes impact when opening and closing.

### Included Accessories

- 1 of Stainless steel support for PNC 867073  
4pcs of 600x400mm trays for  
Pastry Line Undercounter  
Dishwasher

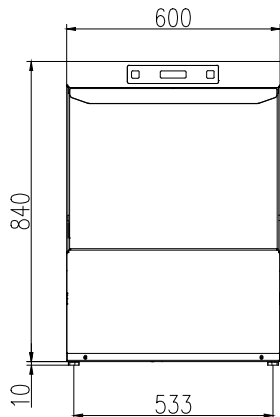
APPROVAL: \_\_\_\_\_



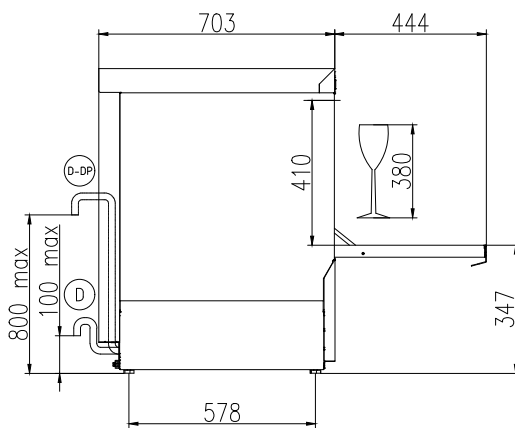
**Electrolux**  
PROFESSIONAL

**Warewashing**  
Undercounter for 600x400 mm trays, double  
skin, atmospheric boiler, 30baskets/h

Front



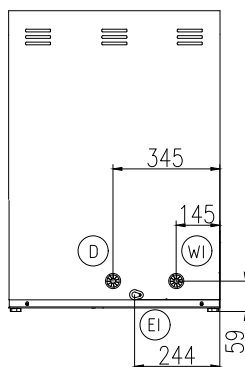
Side



CWII = Cold Water inlet 1  
(cleaning)  
D = Drain  
EI = Electrical inlet (power)  
EO = Electrical Outlet  
HWI = Hot water inlet  
WI = Water inlet

XD = Detergent connection  
XR = Rinse aid connection

Rear side



### Electric

|                          |                       |
|--------------------------|-----------------------|
| Supply voltage:          | 380-415 V/3N ph/50 Hz |
| Default Installed Power: | 6.65 kW               |
| Boiler heating elements: | 6 kW                  |
| Tank heating elements:   | 2.4 kW                |
| Wash pump size:          | 0.68 kW               |

### Water:

|                                   |                         |
|-----------------------------------|-------------------------|
| Pressure, min-max:                | 1-6 bar                 |
| Water supply temperature*:        | 10-50 °C                |
| Drain line size:                  | 29mm                    |
| Inlet Water supply pressure:      | 15 - 87 psi (1 - 6 bar) |
| Washing tank capacity (lt):       | 22                      |
| Water consumption per cycle (lt): | / 2.2                   |
| Boiler Capacity (lt):             | 5.5                     |

### Key Information:

|   |                         |
|---|-------------------------|
| Baskets per hour (fast*/<br>glasses*/multipurpose&cups/<br>intensive*/MyEco): | 30 / 0 / / /            |
| Working cycles time (sec.):   | 120/180/360/540 / / / / |
| Dishes per hour:  | 540 / 0 / / /           |
| Wash temperature:   | 55-65°C                 |
| Cell dimensions - width:  | 500 mm                  |
| Cell dimensions - depth:  | 600 mm                  |
| Cell dimensions - height:   | 410 mm                  |
| Rinse temperature:  | 85 °C                   |
| External dimensions, Width:   | 600 mm                  |
| External dimensions, Depth:   | 703 mm                  |
| External dimensions, Height:  | 850 mm                  |
| Packaging size<br>(WxDxH):  | 690x790x1000 mm         |

### Sustainability

|              |          |
|--------------|----------|
| Noise level: | 61,3 dBA |
|--------------|----------|



**Warewashing**  
Undercounter for 600x400 mm trays, double skin, atmospheric boiler,  
30baskets/h  
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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