

### Warewashing Undercounter dishwasher with DIN 10512 and A0 60 certification

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EETSAN*		

502074 (VUCA060)

Undercounter Dishwasher, double skin, insulated with atmospheric boiler, drain pump, detergent and rinse aid dispenser, DIN 10512 and A0 60 certification, 40r/h

# **Short Form Specification**

#### Item No.

Unit to be Undercounter hot water rinsing dishwasher with atmospheric boiler. Electrical characteristics to be \_\_\_\_400 volts, three phase 50Hz operation, convertible to single phase on-site.

Unit is certified for both disinfection performance according to DIN 10512 standard and A0 60 level according to EN 15883-1 standard by independent third party. 90° C rinse temperature and pressure guaranteed by built-in atmospheric boiler with air gap and rinse booster pump. Washing performance is guaranteed by a powerful wash pump and upper and lower stainless steel revolving washing spray arms. Cycle cannot be interrupted thanks to the door lock mechanism which ensures the complete cycle is performed. Double skinned, counter-balanced door. Wash tank with rounded corners. Soft start wash pump to avoid accidental breakage of crystal items. The unit shall include drain pump, detergent and rinse aid dispenser pumps and is equipped with flexible fill hoses.

EM #
ODEL #
AME #
IS #
IA #

### **Main Features**

- Performance is certified for disinfection level according to DIN 10512 standard (1st cycle) and A0 60 level according to EN 15883-1 standard (2nd cycle) by independent third party.
- 90 second cycle is certified according to DIN 10512 standard. While 240 second cycle is certified A0 60 level according to EN 15883-1 standard which including final pause to improve the drying result to avoid water residuals on the washed wares.
- Built-in atmospheric boiler with rinse booster pump to provide constant water temperature and pressure for rinsing, independent from water inlet.
- An effective rinse system uses only 3 litres (1st cycle) or 4 liters (2nd cycle) of clean hot water per basket for perfect disinfection result at low energy, water, detergent and rinse aid consumption.
- Cycle cannot be interrupted thanks to door lock mechanism ensuring the complete cycle is performed.
- Built-in rinse aid and detergent dispenser with automatic initial and continuous cycle loading for perfect result while minimizing service and maintenance needs.
- Built-in atmospheric boiler sized to raise incoming 50 °C water to 90 °C minimum for sanitizing rinse. No external booster is required. Constant temperature of 90 °C thoughout the rinsing cycle regardless of the network's water pressure.
- High efficiency air gap (class A) in water inlet circuit to avoid water being siphoned back contaminating the network is compliant with EN 61770 standard, WRAS, Belgaqua backflow prevention requirements.
- Incorporated Soft Start feature to offer additional protection to more delicate items.
- · Maximum capacity per hour of 40 racks or 480 dishes.
- 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.
- Unique temperature interlock guarantees required temperatures in both the wash and final rinse.
- Double skinned insulated wall ensures a low noise level and a reduction in heat loss from the machine.
- Automatic self-cleaning cycle to avoid bacteria proliferation.
- 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.
- Fault auto-diagnosis system.
- Three phase or single phase electrical connection, convertible on-site.
- · Low noise level.
- IPx4 water protection.

#### Construction

- Internal cavity as well as components are all 304 series Stainless steel.
- Incorporated drain pump to control water level in wash tank draining.
- Heavy duty Stainless steel construction.
- Special designed Stainless steel nozzles provide superior cleaning action.

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APPROVAL:



- Revolving Stainless steel wash/rinse arms above and below the basket.
- $\bullet\,$  Interchangeable wash/rinse arms screw out for simple clean up.
- Large deep drawn wash tank and internal wash 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**

<ul> <li>2 of Yellow cutlery container</li> <li>1 of Basket for 12 soup bowls - green</li> <li>1 of Basket for 48 small cups/24 cups - blue</li> </ul>	PNC 864242 PNC 867000 PNC 867007
<b>Optional Accessories</b>	
<ul> <li>12lt external manual water softener</li> <li>8lt external automatic water softener</li> <li>Stand for undercounter dishwasher</li> <li>20lt external manual water softener</li> <li>Integrated HACCP kit</li> <li>External detergent level probe kit</li> <li>External rinse aid level probe kit</li> <li>Kit 4 castors for double skin undercounter</li> </ul>	PNC 860412 PNC 860413 PNC 860418 PNC 860430 PNC 864001 PNC 864004 PNC 864004 PNC 864005 PNC 864008
<ul> <li>dishwashers</li> <li>KIT 4 FLANGED FEET (MARINE FEET) FOR UC DW</li> </ul>	PNC 864009 🗅
<ul> <li>Filter for partial demineralization</li> <li>Kit to measure total and partial water hardness</li> <li>Yellow cutlery container</li> <li>Filter for total demineralization</li> <li>Reverse osmosis filter for single tank dishwasher with atmosphere boiler</li> </ul>	PNC 864017 PNC 864050 PNC 864242 PNC 864367 PNC 864388 PNC 864388
<ul> <li>Pressure reducer for single tank dishwasher</li> <li>Half size basket universal</li> <li>Half size basket for plates</li> <li>Half size basket for glasses</li> <li>Kit 4 plastic boxes for cutlery - yellow</li> <li>Basket for 18 dinner plates 240mm - yellow</li> </ul>	PNC 864461 PNC 864527 PNC 864528 PNC 864529 PNC 865574 PNC 867002
<ul> <li>Basket for 5 trays 530x325 mm - red, for undercounter (top level), hood type</li> </ul>	PNC 867006
<ul> <li>Basket for 48 small cups/24 cups - blue</li> <li>Cover rack for small and light items (500x500 baskets)</li> </ul>	PNC 867007 🗅 PNC 867016 🗅
<ul> <li>Basket for long stem wine glasses</li> <li>Basket for 16 vertical glasses (h 70 mm - diam 100 mm) - blue</li> </ul>	PNC 867019 🗅 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 600 D 850 820 ΕI XD HWI R 4 508 Side ΕI 987 ⊞ HWI D Ø U-100++ 58 ⊸> 431 69 EQ **D** = Drain **EI** = Electrical inlet (power) **EO** = Electrical Outlet HWI = Hot water inlet **XD** = Detergent connection **XR** = Rinse aid connection Тор 431 155 403 379 EQ HWI ΕI XD 612 D

### Warewashing Undercounter dishwasher with DIN 10512 and A0 60 certification

## Electric

Supply voltage:	
502074 (VUCA060)	400 V/3N ph/50 Hz
Convertible to:	230V 3~; 230V 1N~
Default Installed Power:	6.85 kW
Boiler heating elements:	6 kW
Tank heating elements:	2 kW
Wash 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)
Boiler Capacity (It):	12
Washing tank capacity (It):	23
Min hot rinse water consumption (It/ cycle)**:	3

### **Key Information:**

N° of working cycles:	2
Working cycles time (sec.):	90/240
Baskets per hour*:	40
Dishes per hour:	480
Cell dimensions - width:	500 mm
Cell dimensions - depth:	500 mm
Cell dimensions - height:	335 mm
Wash temperature:	71-77°C
Rinse temperature:	90 °C
External dimensions, Width:	600 mm
External dimensions, Height:	850 mm
External dimensions, Depth:	612 mm
Noise level:	<65 dBA

\* productivity guaranteed at this required temperature

\*\* Hot rinse water consumption of 2nd cycle is 4lt/cycle

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