

Simply
efficient



RACK CONVEYOR DISHWASHERS AND POT WASHERS





Simply efficient



Eurowash rack conveyor dishwashers Allow carrying out a great deal of work quickly and with maximum efficiency. Designed for high quality professional catering and for the foodservice industry, they are the product of state of the art technology, offering noteworthy advantages in everyday use:

Reduced water, energy and detergent consumption, thanks to its exclusive washing system and many systems (rinsing economiser, pressure adjuster, auto timer) that avoid wastes.

User-friendly the safety devices prevent damages due to improper use, while the intuitive electronic interface allow reducing personnel training time to the minimum.

Fast cleaning the sophisticated manufacturing technology has allowed eliminating blind spots in the washing chamber in which the dirt can deposit. For this reason the end cycle cleaning is quick and not at all tiring.

Versatility the wide clearance and the possibility to use several special racks allow washing not only dishes, but also glasses, trays, thermal trays, and small tools. The timed washing allows treating large amounts of dirty dishes, or washing a single rack at a time as a dishwasher or a passthrough dishwasher. It's like having two different dishwashers in the kitchen: maximum efficiency, no waste.



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Eurowash Warewashers use high quality components, all of European origin, to guarantee maximum durability as well as the highest product availability. Accurate certified quality controls, complete the creation process of our warewashers. However, quality derives from design. This is the reason why around 20% of the production factory personnel are composed of R&D technicians and engineers.

Time. Here is why to choose a Eurowash warewasher. Those annoying operations such as washing pans, trays, pots, and various tools that, if carried out manually, require time and fatigue, and sometimes in uncomfortable conditions at the end of long day, become quick and easy.

Moreover, you will have all the hygiene that only a rinsing with water at at least 85°C can guarantee. Furthermore, Eurowash warewashers make you **save money** because the water, energy and detergent consumption are reduced to the minimum.

Silence. We all know how the work environment is far too noisy; this is why our warewashers are made with built-in double wall with antivibration pads, in order to reduce noise emission.

Whatever your activity sector, Eurowash warewashers are what you need, thanks to the availability of racks and optional accessories.

Catering, confectionery, bakery, fish and meat processing, our range includes models with different sizes and performances in order to adapt the best way possible to the specific requirements.

The electronic control panel ensures maximum safety as well as an accurate temperature monitoring as required by HACCP standards.



Rack conveyor dishwashers

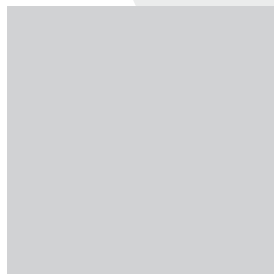
3509 3512



Single-tank dishwashers.

There are two versions available, both with two speeds and with a maximum productivity of 95 or 125 racks/hour.

Water consumption is limited to 1.9 lt/rack and the special rinsing circuit conformation allows operating with a network pressure of just one bar. Extremely compact, they can be installed in narrow spaces and are equipped with a wide range of options (drying tunnel, steam condensation, heat recoverer) and accessories (tables, roller conveyor, curves); this way, the designers can create washing zones that are tailored to the clients' requirements.



Eurowash rack conveyor dishwashers 3509 and 3512 have reversible operation direction. This means that with small and simple operations the rack feeding direction can be inverted from left to right, to right to left.

This way, the dishwasher will evolve with your kitchen over the years, since flexibility is an important feature that protects your investment over time.



Rack conveyor dishwashers

3516 3520



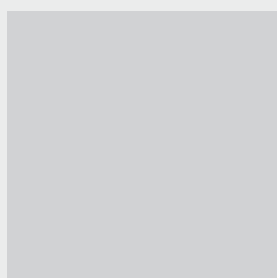
Double-tank dishwashers.

Available in two versions with maximum productivity between 160 and 200 racks/hour respectively. Water consumption is reduced to less than 2 lt per rack and the machines can operate with a network pressure of just one bar. Eurowash 3516 and 3520 are the perfect solution for serving larger utilities, washing up to 400 covers per hour, but always with the flexibility and saving guaranteed by a timed washing, avoiding power waste when the covers are only 40. With their modular design, the dishwashers can be completed with a range of options such as the drying tunnel, the corner pre-wash, the heat recoverer. Moreover, a large number of components for the washing environment, available on the Eurowash price list, can be added to obtain a truly a truly tailor-made solution.

Eurowash dishwashers are equipped with an extremely powerful pre-wash, with a 82 cm length and provided with the same washing system as a compact rack conveyor. The pre-washing area is the one from which the highest performance is expected, since it has to remove the toughest dirt.

Many competitors offer economical solutions with 60 or even 40 cm lengths, which frequently end up only soaking the dishes instead of pre-washing them.

Since this is where most of the dirt remains the Eurowash pre-washing area is equipped with a moulded tank, stainless steel built-in filtre and pump filtre, as well as with a full width inspection door in order to make all the cleaning operations fast and simple.



Pot washers

EW 3101 EW 3102 EW 3103

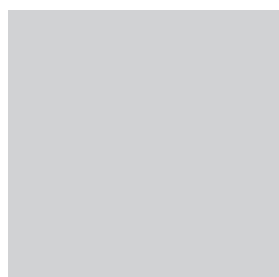
EW 3101



Compact and cost effective

It has a 50 x 60 cm rack and a 40 cm clearance. With the use of (optional) supports it can wash even 60/40 baking pans and bread racks. The plastic 50 x 50 cm dish racks can be inserted directly, and the brief 2-minute cycle makes this machine also a perfect dishwasher. Versatility and high performance make EW 3101 the perfect solution for ice-cream parlours.

EW 3102



Its 55 x 61 cm rack

and 65 cm clearance make it a versatile and efficient machine, designed for washing even large-sized baking pans, planetary mixer basins, and pots. Four washing cycles from 2 to 6 minutes and the continuous programme, allow adjusting the washing duration to type of dirt to be treated. Various optional supports are available for washing baking pans, confectionery funnels, thermal trays and small tools.

EW 3103



Its 85 cm clearance

makes it a versatile and efficient machine, designed for washing baking pans up to 85 cm high, planetary mixer basins, and pots. Four washing cycles from 2 to 6 minutes and the continuous programme, allow adjusting the washing duration to type of dirt to be treated. Various optional supports are available for washing baking pans, confectionery funnels, thermal trays and small tools.

No fatigue for the operators

This is one of the main goals of our warewashers; this is why it has double doors with a connection mechanism that reduces efforts for opening and closing, guaranteeing maximum safety.

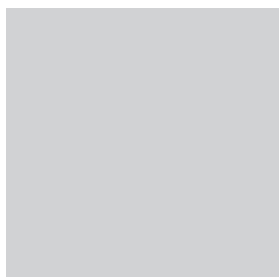
The lower part of the door also works as a support table for the ware holder rack; the latter is made with stainless steel and equipped with a sliding system in antifriction material that eases its movement even when fully loaded.



Pot washers

EW 3104 EW 3105

EW 3104



70 x 70 cm rack

and 85 cm clearance. Here is a warewasher for generic use, especially suited for gastronomy and catering. Very easy to use, thanks to the state of the art electronic keyboard, it is controlled by pressing a single button furthermore, it is equipped with end-of-cycle warning lights and alarms.

Four washing cycles from 2 to 6 minutes and the continuous programme ensure maximum flexibility. There is also a self-cleaning cycle which reduces to the zero the efforts required by the annoying machine cleaning operations at the end of the day. Available with electronically controlled rinse aid and detergent dispensers.

EW 3105



132 x 70 cm rack

and 85 cm clearance. A true giant in the category, it is the favourite in the baking industry, in large collectivities and, in general in all those applications that require washing large amounts of items with significant dimensions. The half-load function, as well as the four washing cycles allow adjusting consumption to the amount of work and to the type of dirt to be treated, while the self-cleaning cycle reduces the operator's fatigue. The state of the art technology allows controlling the machine with just one button and it includes a complete fault auto-diagnosis system to reduce maintenance time and costs. Available with electronically controlled rinse aid and detergent dosers.

Absolute hygiene

In manual washing cold or, at the most, 40°C water is used. Warewashers on the other hand, ensure a rinsing at 82°C which guarantees an effective sanitation.

Moreover, EW 3104 and 3105 models are equipped with the exclusive CRP technology based on the use of a pressure-free boiler and two suction and rinsing pumps.

This way, the amount of heat transferred to the items to be washed is larger and the final result does not depend on the pressure, the capacity or on the water supply temperature, thus maintaining quality and hygiene constant.



Technical specifications



		EW 3509	EW 3512	EW 3516	EW 3520	
Dimensions W x D	cm	115 x 77	115 x 77	197 x 77	197 x 77	
Clearance	cm	40	40	40	40	
Productivity 1	rack/hr	50	50	60	80	
Productivity 2	rack/hr	95	95	120	160	
Productivity 3	rack/hr	-	125	160	200	
Water consumption	Lt/hr	200	230	310	400	
Inst. power with water supply at 50 °C	Kw	13,3	17,3	21,0	23,8	
Inst. power with water supply at 15 °C	Kw	22,8	26,8	30,5	33,3	
Inst. power with heat recoverer	Kw	17,8	21,8	25,5	28,3	
Power supply	V/Hz/Ph	400/50/3N*	400/50/3N*	400/50/3N*	400/50/3N	
Pre-washing area length	cm	-	-	82	82	
Drying area (optional) length	cm	60	60	60	60	
Drying power	Kw	6,4	6,4	6,4	6,4	
Corner pre-washing		-	-	optional	optional	
Timed washing cycle		yes	yes	yes	yes	
Rinsing economiser		yes	yes	yes	yes	
Pressure control		yes	yes	yes	yes	
Reversible flow		yes	yes	no	no	
		EW 3101	EW 3102	EW 3103	EW 3104	EW 3105
Dimensions W x D x H	cm	67 x 72 x 147	72 x 78 x 170	72 x 78 x 190	85 x 85 x 190	147 x 85 x 190
Rack W x D	cm	50 x 60	55 x 61	55 x 61	70 x 70	132 x 70
Clearance	cm	40	65	85	85	85
Washing cycles duration	min	2 - 4 - 6 - ∞	2 - 4 - 6 - ∞	2 - 4 - 6 - ∞	2 - 4 - 6 - ∞	2 - 4 - 6 - ∞
Inst. power with water supply at 15-50 °C	Kw	6,8	7,4	8	11	15,5
Power supply	V/ph/Hz	400/50/3N**	400/50/3N*	400/50/3N*	400/50/3N*	400/50/3N*
CRP rinsing		no	no	no	yes	yes
Water consumption	Lt/rack	3,5	4,0	4,0	5,0	8,0
Tank capacity	lt	20	37	37	68	131
Double door		no	yes	yes	yes	yes
Detergent doser		optional	optional	optional	optional	optional
Rinse aid doser		optional	optional	optional	optional	optional

*Convertible electric power supply at 230/50/3 - **Convertible electric power supply at 230/50/3 e 230/50/1N - Technical data not binding

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MDL 884216 - 12/2009



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