

Excellence is central to everything we do. By anticipating our customers' needs, we strive for Excellence with our people, innovations, solutions and services. To be the OnE making our customers' work-life easier, more profitable - and truly sustainable every day.









www.electroluxprofessional.com





FUNCTIONS	hygiene&clean Undercounter Double Skin''	hygiene&clean Hood Type Double Skin Automatic	
Codes	502072	504149	
Washing temperature	71 -77 °C	71 -77 °C	
Rinsing temperature and time	DIN 10512 90 °C - 12 sec A ₀ 60 90 °C - 16 sec	DIN 10512 90 °C - 8 sec A ₀ 60 90 °C - 18 sec	
Dimensions (wxdxh)	600x612x850	667x755x1567	
Installed power (kW)	6,85	9,9	
Maximum capacity/h	DIN 10512 40 racks/hour	DIN 10512 80 racks/hour	
Accessories (included racks)	green rack for 12 dishes 1x 867000* 48 small cups/24 cups 1x 867007 cutlery container 2x 864242	green rack for 12 dishes 1x 867000* 48 small cups/24 cups 1x 867007 cutlery container 2x 864242	

^{*} The A_o of 60 is achieved assuming that machines are used and maintained as per manufacturer's specifications.

Excellence

with the environment in mind

- ► All our factories are ISO 14001-certified
- ▶ All our solutions are designed for low consumption of water, energy, detergents and harmful emissions
- ▶ In recent years over 70% of our product features have been updated with the environmental needs of our customers in mind
- ▶ Our technology is RoHS and REACH compliant and over 95% recyclable
- ▶ Our products are 100% quality tested by experts





^{**} Available in additional models with integrated water softener (502724) and models without detergent dispenser (502722).

Disinfect with hygiene&clean and keep customers safe

In the recent months, we have faced unprecedented changes and challenges as a result of the global health situation. Within this new environment, our singular goal is to provide to your guests and staff the confidence and assurance that their health and safety is safeguarded.

Introducing the hygiene&clean Dishwashing line, the first full range of warewashing solutions within the foodservice business that disinfect * and not just sanitize, according to standards. All hygiene&clean models comply with either DIN 10510 or DIN 10512 standards and perform at the disinfection level A_n of 60 as defined by the UNI EN ISO 15883-1 that normally only applies to medical equipment



* Disinfection is defined as "Thermal or chemical destruction of pathogenic and other types of microorganisms" in the Glossary Guideline for Disinfection and Sterilization in Healthcare Facilities by the Centers for Disease Control and Prevention (CDC). See more at https://www.cdc.gov/infectioncontrol/guidelines/disinfection/glossary.html



hygiene&clean Undercounter **Double Skin**







Rinsing temp. 90 °C

Rinsing time

Rinsing time 12 sec

DIN 10512

Rinsing temp.

90°C

16 sec

- ▶ Disinfection guaranteed! Cycle cannot be interrupted thanks to the door lock mechanism.
- ► Safety first! Visualize the safety temperature from remote thanks to the 24/7 monitoring.
- ▶ Rinse water consumption: 3 liters/cycle (DIN 10512 compliant); 4 liters/cycle (A₀ 60 compliant).

hygiene&clean **Hood Type Double Skin Automatic**





Rinsing temp. 90°C

Rinsing time 8 sec



- ▶ Reduce cross-contamination from the operator thanks to the automatic opening/closing. Handle-free operations.
- ► Safety first! Visualize the safety temperature from remote thanks to the 24/7 monitoring.
- ▶ Rinse water consumption: 2 liters/cycle (DIN 10512 compliant); 4,5 liters/cycle (A₀ 60 compliant).



Scan to discover

our hygiene&clean Warewashing line, water softening solutions and dedicated detergents