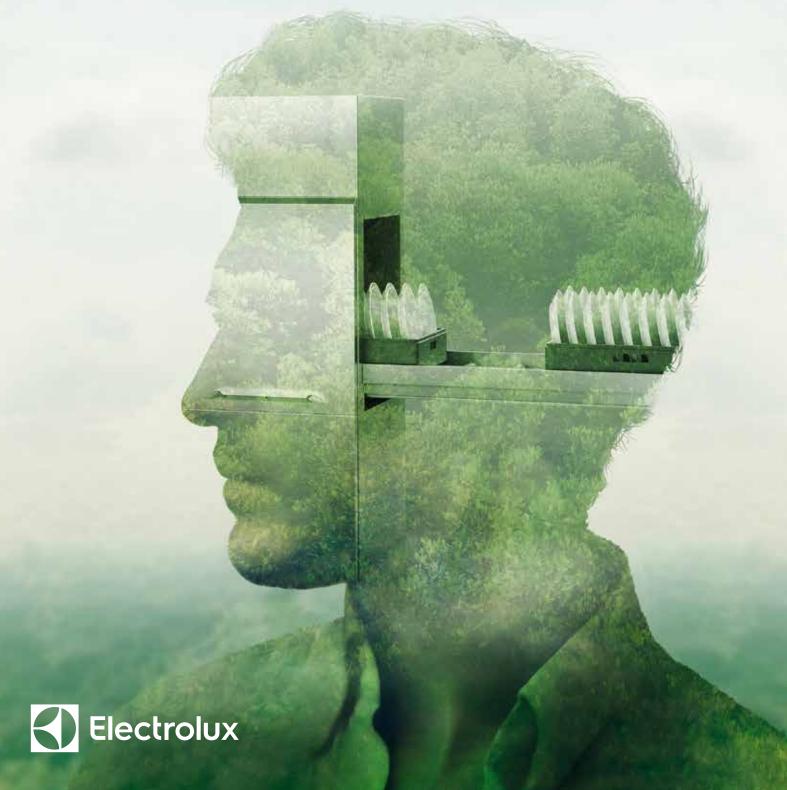
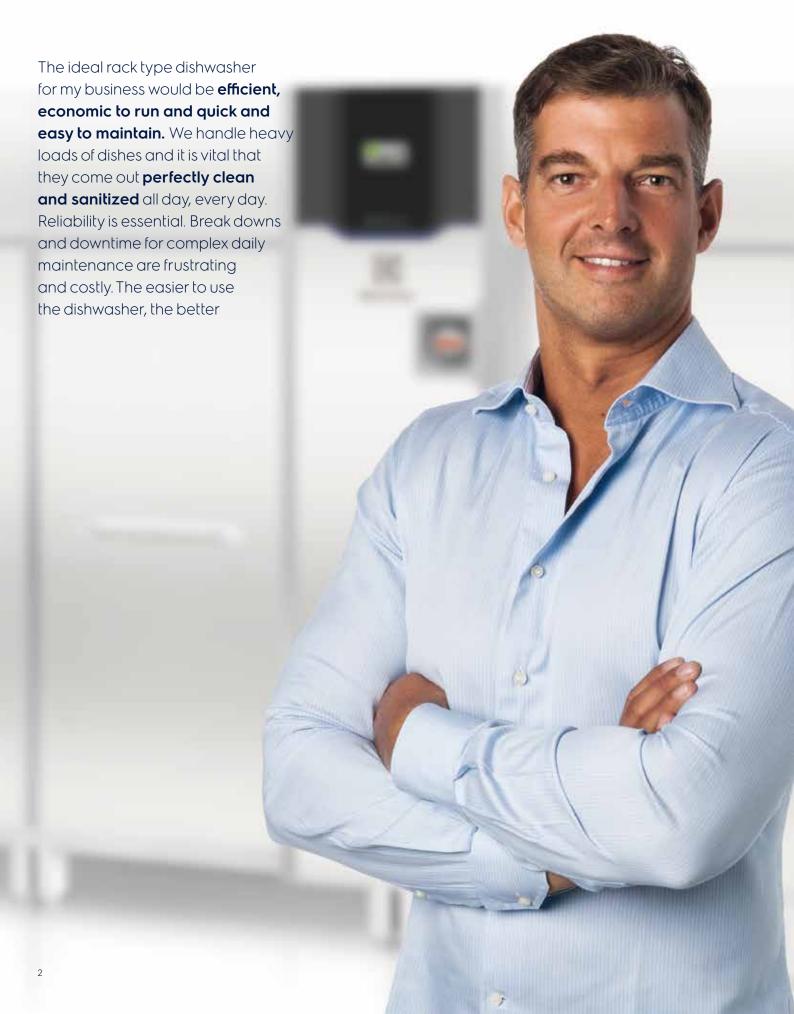


Peace of mind

green&clean Rack Type Dishwasher
The backbone of your business



You talk...



...we listen

Want to cut running costs, have brilliantly clean, sanitized dishes and make use and maintenance really simple? Introducing the new green&clean rack type dishwasher



Green Lowest running costs in the industry



Clean
Brilliant
washing results



Safe Guaranteed sanitation



Easy
Use and
maintenance





The backbone of your business

With the **lowest running costs in the industry** and guaranteed results load after load the new **green&clean rack type dishwasher** from Electrolux is the best in class for sustainability and reliability making it the **backbone of your business**





Green

Completely Ventless

Steam-free surroundings and no spend on ventilation with green&clean NATURALLY **VENTLESS** solution







Lowest running costs in the industry





WASH ONE RACK WITH JUST ONE GLASS OF WATER

Save €3.240* washing 500 meals/peak hour twice a day



Scan to watch the video

One glass of water

Completely remove detergent and sanitize wares using just 0.4 liters of fresh water per rack. green&clean's innovative multi-rinse module only uses fresh mains water for the final rinse. This water is filtered and recycled twice using a twintanks configuration with a 6 rinse arms system





^{*} Cost savings are calculated by Electrolux Professional Lab which is accredited by IMQ, INTERTEK, ENERGY STAR measurment. Comparison made between green&clean rack type dishwasher and an equivalent conventional machine using 300 I/hour for rinsing at 10 °C inlet, for a staff canteen serving 500 meals/peak hour twice a day over 360 days period

The only steam-free comfort zone



Better for you. Better for the environment. Make your dishwash area steam free, green&clean are the only rack type dishwashers on the market equipped with a ${\rm CO_2}$ heat pump combined with air conveyors to deliver a **NATURALLY VENTLESS** result



Steam-free savings

No investment in ventilation and a cooler, healthier dishwash area. **NATURALLY VENTLESS** green&clean rack type with a CO₂ heat pump completely absorb steam. No direct extraction needed according to UNI ISO EN 7730 norm, VDI 2052 guideline and DW/172 UK regulation.

The first ever heat pump for catering applications using CO₂ means not other harmful gases uses:

- ▶ no greenhouse effect or ozone depletion. CO₂ is also safe to release in the air and is non-toxic and non-flammable
- ▶ no surprises on cost as CO₂ is a non-patentable gas
- ▶ ideal for use in countries with naturally warm tap water too as works with water inlet temperatures up to 30 °C
- keeps productivity higher with a cooler dishwash area by extracting and cooling warm ambient air



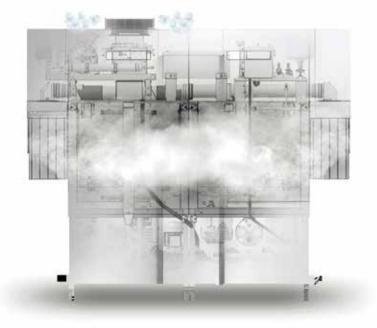
Scan to watch the video



Dramatically reduce CO₂ emissions.

16.415 kWh saved/year are equivalent to driving 44.495 Km a year by car with zero emission*

Extra savings and comfort with NATURALLY VENTLESS





Good for the environment, good for your pocket

One glass of water, that's all it takes to clean and sanitize an entire rack of dirty dishes with the new green & clean rack type dishwasher. Superior performance combined with savings in water, energy and chemicals







Use 34%

less energy

Save 1585 €/year on energy and say goodbye to manual descaling. No limescale buildup means heating elements at maximum efficiency to continue performing over time with automatic ZERO LIME descaling device





Scan to watch the video about the ZERO LIME Device





Extra savings,

50% less energy

Increase further savings up to 2.300 €/year on energy cost with NATURALLY VENTLESS heat pump solution





Use 62% less detergent and rinse aid

Better for the environment.
Better for your pocket. **Saving** you **855 €/year** on detergent and rinse aid



Scan to discover your savings with the online Needs Matcher

Brilliant washing performance



Brilliantly clean tableware, utensils, trays and gastronorm containers. green&clean's **CLEAR BLUE Filtering System** keep water free from food residues



Outstanding washing performance

Spotlessly clean wares and no downtime to change water.

CLEAR BLUE Filtering

System removes all trace of food residue from the wash water thus improving detergent efficiency and giving outstanding results. With an inclined tank filter, food debris is collected, guided through a multi-stage filtering system



95%

of food residue filtered means superbly clean results, less maintenance and less downtime



Greater savings and performance with Optimized Cascade Effect

Minimize water and energy consumption and get even cleaner wares with no downtime for water replenishment. Even large items like trays and boxes come out perfectly clean with **Optimized Cascade Effect** which uses built-in sensors to automatically transfer just the right quantity of water from the triple-rinse tank to the wash tank using a small by-pass pump

Safety is peace of mind



No more worries, sanitation is always under control. **WASH•SAFE CONTROL**: the rinse quality is guaranteed thanks to the constant rinsing temperature and the water pressure which is independent from the mains



Perfect sanitation

Sanitation and rinse quality are guaranteed with green&clean's

WASH • SAFE CONTROL

It maintains a constant rinse temperature of 85 °C thanks to a hydraulic system featuring as standard air gap and 3 rinse pumps 85 °C constant rinse temperature means

maximum level of hygiene







Best-in-class safety

NSF and DIN 10510 compliant

The new green&clean rack type complies with:

- North American NSF/ANSI
 3: Commercial Warewashing
 Equipment standard for wares
 sanitation
- German DIN 10510: Food hygiene
 Commercial dishwashing with multitank-transportdishwashers -Hygiene requirements, procedure testing standard for hygiene requirements of multitank dishwashers





NFS/DIN 10510

The simple touch

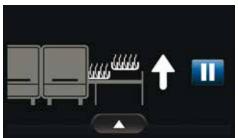


green&clean's touchscreen interface talks your language

up to 30 languages and a new simple touch panel

Using clean&green couldn't be easier. Simple graphics guide the user through the quick and easy steps to access different options. Different users. Different information





Operator

Simple animations and little text make everyday use foolproof





Internal maintenance staff

Easy to access, easy to understand technical info and protected access with a level 1 password





Electrolux Authorized Service Partners

Faster troubleshooting with at a glance technical information and protected access with a level 2 password



Reliability is something serious

Best in class reliability, green&clean rack type dishwashers are far more reliable than conventional machines on the market

This is how we prove it: the difference is in the details

- a. Reliability tested. We used 10
 automotive final test boards
 to make the power and the
 connections reliable
- b. Stress test passed. 7

 times longer life time

 compared to convectional

 rack type dishwashers.

 Tested in the Electrolux

 Research&Development

 Lab and certified by Intertek
- c. No fire hazard or loose connections with hard wired heating elements









- d. No chance of damage caused by floor cleaners as external bottom panel is flat and fully sealed
- e. Protection from heat and moisture with separate cabinet for electrical components

f. IP25 rating so not damageable by small animals like mice and protected from water jets from any direction. Water and moisture resistant connectors, and double sided, double layer coated electronic boards with surge protections







No more downtime with the automatic backup mode

Keep washing, even if something goes wrong. No more stoppages or hand washing while waiting for a service engineer.

green&clean rack type dishwashers automatically adopt a different working mode, bypassing faults, to continue washing.

Built-in sensors rapidly identify any issues and activate back-up modes such as altering pump flow, water transfer or speed level

Guided troubleshooting for fast fixes

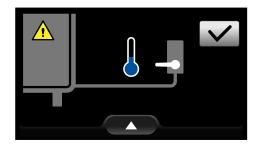
Troubleshooting is guided by the machine and service intervention is only requested when strictly necessary

a. Keep downtime down

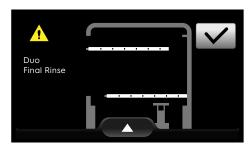
300 simple, precise notifications identify any issues and the components involved.

23 easy-to-follow troubleshooting processes guide the operator, the

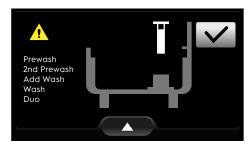
internal maintenance staff or the Electrolux Authorized Service Technician to a quick diagnosis and fast resolution directly from the touch screen interface. For example if waterflow is an issue, the operator is led through basic checks (eg water tap on, overflow pipe in place). Service engineer intervention is only suggested when absolutely necessary



Open cold water notification



Clean tank filter notification



Insert overflow notification



 When a warning message is notified, push the CONTINUE button to activate the automatic back-up mode



2. Your green&clean rack type switches into a back up mode to allow you to wash, but the warning sign reminds to the operator to ask for a service check

b. Hassle-free maintenance and repairs. No need to move the machine

Faster check-ups and repairs with easy front access to all components





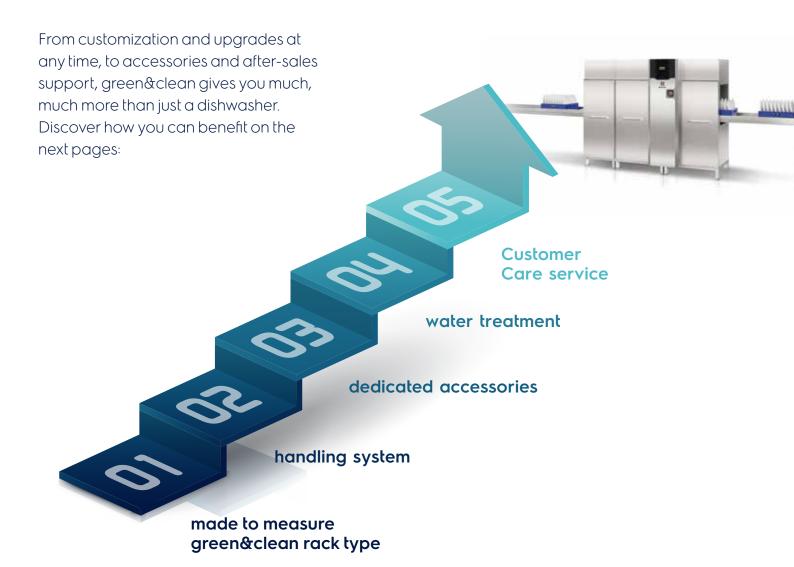




So much more than just a dishwasher.



Find out more on the following pages



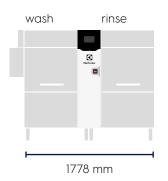
Step 1. Make it to measure

Add various custom options and upgrades whenever you like, even on-site

First select the right combination for your needs

150 racks/hr

washes 200 to 500 full meal sets in 2 hours



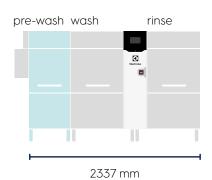
Minimum Power requested

CO, heat pump with ESD model NATURALLY VENTLESS

15.4 kW 20,8 kW

200 racks/hr

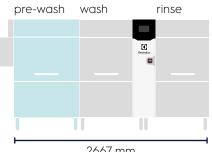
reduces labor cost thanks to the pre-wash module



17,3 kW 22,7 kW

250 racks/hr

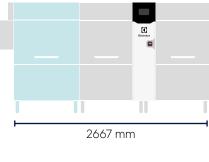
increases efficiency and speed with the large pre-wash module

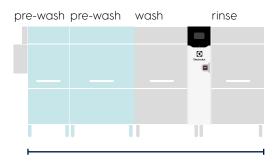


20,4 kW 25,8 kW

racks/hr

washes 400 to 1000 full meal sets in 2 hours





20,8 kW 26,2 kW

3226 mm

green&clean rack type dishwasher grows with your business

Creating the right green&clean rack type for you couldn't be simpler and as your business grows and changes, the unique modular system means that green&clean rack type

dishwasher grows with you. Start with the basic wash and drying modules and add upgrades and customizations at factory level or on-site, whenever you like

Then select the right drying solution

No dryer

no need for extra drying beyond the natural evaporation generated by the hot temperature of the wares

No extra space needed

Medium Dryer

medium capacity, recommended for dishes, fitting straight line set-ups



Corner Dryer

medium capacity, recommended for dishes, saves space thanks to the front or back exit direction



Large Dryer

medium capacity, recommended for glasses





Scan
to watch the
video about
made to measure

Two dryers in any combination

large capacity, suitable for glasses, stainless steel containers, plastic boxes and trays Depends on combination chosen. Scan to create your ideal combination with the online configurator



Step 2. Streamline your dishwashing area



Scan to build the made to measure handling system combination from the numerous options available



18
Pre-wash table options

available in any length up to 1.6m



Roller conveyor options

available in any length up 2.6m length



Loading/ unloading table options

available in any length up to 1.6m



50 Sorting table option

available both manual sorting and automatic sorting for up to 6 racks



6Curve table

available both in 90° and 180°



28
Complete
cord conveyor
elements

for both trays and racks to be combined in any layout

Step 3. Select your accessories



Scan to choose from our selection of dedicated accessories and consumables to fulfil your dishwashing needs



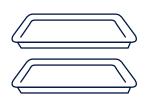
15
Glassware
basket types



Cutlery and utensil holder types



5
Plate
basket types



Tray
basket types

Step 4. Water treatment

Sparklingly clean wares are about using the right detergent, rinse aid and water. Choose your water treatment and ask to your local supplier the proper solution

Step 5. All the support you need

Your satisfaction is our satisfaction. Anything you need is always available thanks to an extensive Customer Care global network with over **2,000** Authorized Service Partners in more than **149** countries. **10,000** professional technicians and over **98,000** spare parts in stock are ready to be delivered around the world in **24-48 hours**. We are always near, always there for you



Consistent, reliable performance

Energy efficiency makes all the difference. High performance and food safety are guaranteed over time with Electrolux Customer Care providing expert periodic maintenance and **genuine spare parts**



Easy chemical connection

Fast, easy and foolproof external connections for chemical dispensers. No need to open panels or drill holes



We take care of your green&clean



Peace of mind with Electrolux Professional Customer Care

The green&clean rack type dishwasher Customer Care Package gives you:

24 months of our Maintenance Plan included to help you get the most out of your dishwasher

- ▶ 36 months of additional peace of mind with our optional Performance Maintenance Plan. Get three more years of assistance and a discount on original parts
- ▶ reduction of downtime with rapid and tailor-made response time
- avoid delay of interventions with a swift delivery of genuine parts



Explore the green&clean complete package from dishwasher solution to Customer Care tailor-made assistance

Ask info and find an Electrolux Professional Partner at www.professional.electrolux.com



What Electrolux green&clean can do for your business





Need efficiency, reliability and brilliant results load after load all day every day? Want a simple to use machine, no downtime and the lowest running costs around? green&clean will keep you, your customers and staff happy



Lowest running costs in the industry

Save up to €3.240* a year. Using just one of glass of water per rack, green&clean's innovative rinse module uses less water, less electricity, less detergent and less rinse aid

*See note at page 6





Brilliant washing results

Perfectly clean plates at every use thanks to the advanced **CLEAR BLUE** filtering system that keeps water cleaner for longer



Everything made easy with simple troubleshooting

Using clean&green couldn't be easier. Different users. Different information. Easy to understand technical info and protected access with a level 1 password for internal maintenance staff. No more downtime with the automatic backup mode and the guided troubleshooting for fast fixes





Education, Leisure & Sports

Want to save as much as possible on running costs, cut maintenance time and have peace of mind knowing that every glass, plate, tray and utensil is perfectly sanitized? Easy to use green&clean are the most efficient and reliable rack type dishwashers on the market



Lowest running costs in the industry

Save up to €3.240* a year. Using just one of glass of water per rack, green&clean's innovative rinse module uses less water, less electricity, less detergent and less rinse aid





Safety is peace of mind

Perfectly hygienic results with **WASH-SAFE CONTROL** guaranteeing constant 85 °C rinse temperature





Green pocket and simple to use

Save 1585 €/year on energy and say goodbye to manual descaling. No lime scale build-up means heating elements at maximum efficiency to continue performing over time with **ZERO LIME** descaling device





Leicester Stadium

Stadium
Leicester
United Kingdom

On a typical match day we do about 1800 covers. Our main challenge is making sure all our customers are fed pre-match. The green&clean rack type machine during service has been fantastic and has saved us a lot of time with not having to polish at the other end of the cycle. It leaves us time to concentrate on more important things. For us, it's just plug&play.



"1000 racks/day works solid 13 hours"

Business, Transport & Industry

With the lowest running costs in the industry, certified sanitation, low-maintenance and guaranteed performance all day every day, green&clean rack type dishwashers are great for the environment but even better for your bottom line



Lowest running costs in the industry

Save up to €3.240* a year. Using just one of glass of water per rack, green&clean's innovative rinse module uses less water, less electricity, less detergent and less rinse aid



Safety is peace of mind

Perfectly hygienic results with **WASH-SAFE CONTROL** guaranteeing constant 85 °C rinse temperature



Brilliant washing results

Perfectly clean plates at every use thanks to the advanced **CLEAR BLUE** filtering system that keeps water cleaner for longer







Sodexo

Staff Canteen Pordenone Italy

The machine is peace of mind because it is just plug and play. It is more silent and there is no steam thus making the working environment more comfortable especially in the summer months. In addition the control panel is very easy to understand



"3000 dishes/day"

^{*}See note at page 6





The green&clean family

Green, clean, safe and easy with green&clean dishwashers line



Automatic green&clean hood type dishwasher (with ESD)



Manual green&clean hood type dishwasher







Discover the Electrolux Excellence and share more of our thinking at









Excellence

with the environment in mind

