



502722 (EUCA060DD)

hygiene&clean Undercounter Dishwasher with atmospheric boiler, double skin, built-in drain pump and rinse aid dispenser, complies with DIN 10512 and EN 15883-1 standards reaching A0 60 disinfection level, 3 phase, 40B/H or 480D/H

Main Features

- 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.
- An effective rinse system uses only 7,5 litres of clean hot water per basket for perfect sanitization.
- Incorporated Soft Start feature to offer additional protection to more delicate items.
- Constant temperature of 90 °C throughout the rinsing cycle regardless of the network's water pressure.
- Built-in atmospheric boiler sized to raise incoming 50 °C water to 90 °C minimum for sanitizing rinse. No external booster is required.
- Built-in rinse aid dispenser with automatic initial and continuous cycle loading for perfect result while minimizing service and maintenance needs.
- Designed to efficiently disinfect items thus fulfilling hospital requirements by guaranteeing a temperature of 90 °C during 30 seconds rinsing phase.
- Digital read-out keeps operator informed as to temperatures.
- Double skinned insulated wall ensures a low noise level and a reduction in heat loss from the machine.
- High efficiency air gap (class A) in water inlet circuit to avoid water being siphoned back into the network as a result of a sudden drop in main pressures.
- IPx4 water protection.
- Low noise level.
- State-of-the-art electronic controls with built-in programming, self-diagnostics for serviceability and automatic interior self-cleaning cycle.
- Three phase or single phase electrical connection, convertible on-site.
- Unique temperature interlock guarantees required temperatures in both the wash and final rinse in case of emergency cold water feeding.
- Washing capacity of 12 baskets or 216 dishes per hour.
- Washing system endowed with rotating washing arms, high powered wash pump and large capacity boiler for professional washing.
- Fully automatic self-cleaning cycle avoids the risk of bacteria proliferation.
- Simple control panel with digital display allows on-site personalization of washing and rinsing cycle times and temperatures as well as precise rinse aid and detergent quantities to suit customer's needs.
- Simple service from the front.





- Slanted wash arms to avoid detergent-filled wash water dropping on clean dishes after the rinsing phase, thus guaranteeing ideal washing results.
- Solid double skinned counter-balance door with hurt-free handle fully in stainless steel.

Construction

- Element protection from dry fire and low water.
- Incorporated drain pump to control water level in wash tank draining.
- 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.
- Revolving Stainless steel wash/rinse arms above and below the basket.
- The boiler drain facilitates the evacuation of stagnant water after long periods of inactivity to ensure a higher level of hygiene.
- Unit to feature smooth surfaces to facilitate cleaning.
- 304 stainless steel boiler with higher welding protection to increase resistance to corrosion.
- PVC water supply hose with metal connections resistant to high water pressure.
- Completely closed on the back by a cover plate.
- Unit to include drain pump and rinse aid dispenser pump.
- 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.





A focus on sustainability

Sustainability

- Pre-arranged to accept external dispensers.
- Pre-arrangement for HACCP system implementation and Energy Management device.

Certifications & Recognitions



International system for mutual acceptance of test reports and certificates concerning the safety of electrical and electronic components, equipment, and products.



Product assessed by the manufacturer and deemed to meet EU safety, health, and environmental protection requirements.



Product placed on the Great Britain market and complies with UK regulations and standards.



Find out more:
[ISO Certificates](#)
[Electrolux Professional Recognitions](#)

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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Technical specifications

Electric

Supply voltage:	400 V/3N ph/50 Hz
Default Installed Power:	6.85 kW
Convertible to:	230V 3~; 230V 1N~
Boiler heating elements:	6 kW
Tank heating elements:	2 kW
Wash pump size:	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)
Washing tank capacity (lt):	23
Water consumption per cycle (lt):	/ 3
Boiler Capacity (lt):	12
Pressure, bar min/max:	0.5-7 bar

Key Information:

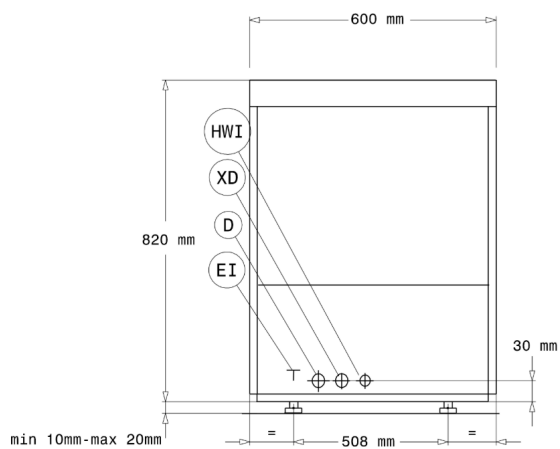
Wash temperature:	71-77°C
Rinse temperature:	90 °C
External dimensions, Width:	600 mm
External dimensions, Depth:	615 mm
External dimensions, Height:	820 mm

Sustainability

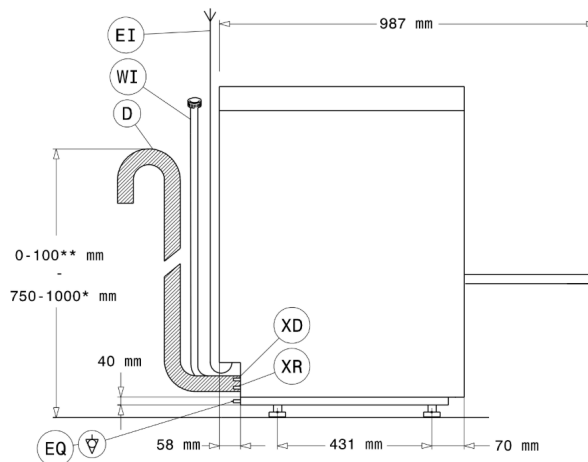
Noise level:	61 dBA
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Installation drawings

Front

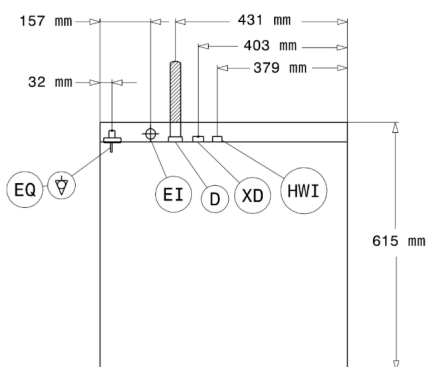


Side



* With drain pump
** Without drain pump

Top



D = Drain
HWI = Hot water inlet
EO = Electrical Outlet

EI = Electrical inlet (power)
XD = Detergent connection

Accessories

Included Accessories

PNC Code	Description	Quantity
864242	Yellow cutlery container	2
867000	Basket for 12 soup bowls - green	1
867007	Basket for 48 small cups or 24 cups - blue	1

Optional Accessories

PNC Code	Description
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Baskets

864242	Yellow cutlery container
864527	Half size basket universal
864528	Half size basket for plates
864529	Half size basket for glasses
864532	Basket for 18 plates up to 240 mm - grey
864533	Basket for cutlery with 8 dividers - grey
865574	Kit 4 plastic boxes for cutlery - yellow
867002	Basket for 18 dinner plates - yellow
867006	Basket for 5 trays 530x325 mm - red, for undercounter, utensil dishwashers, hood type, rack type
867007	Basket for 48 small cups or 24 cups - blue
867014	Wire basket for 12 plates up to 320 mm
867016	Cover rack for small and light items (500x500 baskets)
867023	Basket for 16 vertical glasses (h 70 mm - diam 100 mm) - blue
867024	Basket semi-professional 500x500x190mm

Installation solutions

860418	Stand for undercounter dishwasher
864004	External detergent level probe kit
864005	External rinse aid level probe kit
864008	Kit 4 castors for double skin undercounter dishwashers
864009	Kit 4 flanged feet for undercounter dishwashers
864016	Stainless steel inlet hose kit
864218	Detergent dosing kit
864461	Pressure reducer for single tank dishwasher

Accessories

PNC Code	Description
Water treatment	
860005	8lt external automatic water softener
860412	12lt external manual water softener
860430	20lt external manual water softener
864017	Filter for partial demineralization
864050	Kit to measure total and partial water hardness
864367	Filter for total demineralization
864388	External reverse osmosis filter for single tank Dishwashers with atmosphere boiler and Ovens

Recommended Detergents

PNC Code	Description
0S2092	C11 Detergent for dishwashers; one pack of 2 cans of 5lt
0S2093	C13 ECO Detergent for dishwashers; one pack of 2 cans of 5lt
0S2094	C12 Rinse aid for dishwashers; one pack of 2 cans of 5lt
0S2281	C11 Detergent for dishwashers; 1 can of 20lt
0S2362	C30 Multipurpose descaler; one pack of 2 cans of 5lt
0S2904	C15 ECO Rinse aid for dishwashers; one pack of 2 cans of 5lt