

Pot & Pan Washers



Thinking of you
Electrolux

All you get is clean

Electrolux Pot & Pan Washers are the ideal solution for demanding customers looking for high performing machines. Perfect for cleaning pots, pans, utensils, trays, gastronorm containers as well as butchery and bakery trays.

Flexible and ergonomic operation, offering the maximum in sanitation and washing results, the Electrolux promise is to provide a reliable warewashing operation with low running costs.



Performance

Superior washing and rinsing performance with total detergent removal



Hygiene

The guaranteed constant rinsing temperature of 84°C fulfills the best-in-class safety requirements



Ergonomics

Design excellence offers operators a simplified work environment



**Front loading
pot & pan washer**



**Pass-through
pot & pan washer**

Exceptional performance



Electrolux Pot&Pan washers are designed to satisfy the highest standards in washing performances.



Powerful wash pumps

Performance

- Powerful wash pumps ensure clean pots, pans and containers
- Additional 3-sided wash arm (in front loading models) provides more powerful wash water for the best cleaning of soiled items

- Specific internal shape of hood prevents “dirty” drops of water from falling on the clean items, once the wash cycle has finished
- Possibility to adjust wash water pressure of both upper and lower washing arms (depending on items) in order to obtain the best performance
- Initial heat-up times achieved quickly



Additional 3-side wash arm

Clean, safe and secure



WASH SAFE CONTROL for constant efficiency. The ultimate answer to safety, hygiene, energy saving and low running costs.

Wash Safe Control = excellent rinse quality.

- Rinsing circuit sanitizes all washed items at a constant temperature of 84 °C, regardless of the network's water temperature
- Atmospheric boiler, coupled with rinse booster pump, ensures a strong constant rinse water pressure, even when water mains pressure is low
- 7 or 12 liters of fresh hot water per rack (depending on model)
- Internal wash area has round corners & no pipes
- 3-sided wash arms for thorough cleaning of large items with "click-in — click-out" device if not required by the operator
- Fully automatic self-cleaning cycle sanitizes washing chamber with hot water after use
- Equipped with a built-in drain pump which completely drains water, even if at a high level, thus avoiding odors and bacterial proliferation (in front loading models)

- Boiler drain down facility to evacuate "dirty" water for added hygiene in periods of non-use
- 200 mm height adjustable feet facilitate cleaning operations
- All internal components; wash arms, rinse arms, and filters are easily removable for cleaning



Fold-down door for easy access to removable parts



How it works

- 1 The solenoid valve allows water from the mains to enter the machine to fill the boiler
- 2 The air-break prevents water from flowing back into the mains in case of machine failure
- 3 The rinse booster pump pushes water at constant high pressure. Detergent removal is granted even with low water inlet pressure
- 4 The boiler waiting device ensures that rinsing starts only when the water reaches the right temperature
- 5 The atmospheric boiler provides a large quantity of hot water at a constant high temperature

Reliability and flexibility guaranteed

State of the art structure and components provide the highest levels of reliability and flexibility in one single machine.

Reliability

- High level of components such as Incoloy800 coated wash & rinse tank elements with internal thermal protection — if one branch of the element fails, the others will continue working
- IPX5 water protection
- Rear of machines completely closed to prevent filtration of insects, dirt and water
- Full tank coverage with stainless steel wash tank filters to prevent coarse debris from entering the wash water system
- All main components made in heavy duty anti-corrosive 304 AISI stainless steel (frame, doors, front, rear & side panels, basket runners, anti-block wash & rinse arms and nozzles)



304 AISI stainless steel parts



Pre-arranged for external dosing equipment

Flexibility

- All models designed to accept internal and external dosing equipment:
 - Dosage quantities are programmable via the electronic control panel
- 3 wash cycles: for light, medium and heavy soiled items. Infinite cycle for continuous washing
- External connection box allows rapid on-site changing of voltage
- Electronic control panel allows on-site personalization of washing & rinsing cycle times & temperatures depending on the customer's needs

Designed specifically for you



Excellence in ergonomics offer operators the best working environment.

Design

- Pass-through models feature a push button operation - 2 buttons located at a comfortable height on the hood
- Front loading models feature split doors, counterbalanced by two telescopic arms which lighten the load during opening and closing
- Filters can be removed without taking out the washing and rinsing arms
- Door handles are ergonomically designed to be grabbed from any position (pass through models)
- Carefully designed runners assist loading and unloading of heavy baskets
- Stainless steel slide-out basket with rollers for easy handling
- Insulated double-walled door reduces noise levels



High opening with smooth door movement

- Door folds down 180° to facilitate cleaning (front loading models)
- Pressed wash tank with rounded corners
- No visible pipes in the wash area



180° frontal door opening

Engineered to make your work easier

Simple, intelligent control, right at your fingertips.

- **No time wasted**, audible and visual signals are clearly displayed for the operator:
 - “Close” — close the door
 - “Fill” — machine filling with water
 - “End” — washing cycle finished
 - “Clean” — cleaning cycle being performed
- Large digital display to read wash and rinse temperatures
- Wash and rinse cycle times and temperatures can be easily personalised
- Electronic display incorporates a counter, which indicates the number of wash and drainage cycles performed, to provide a quick check if dirty water is being changed often enough to provide clean pots and pans
- Precise rinse aid and detergent quantities can be set via the control panel, offering excellent money saving results
- Auto diagnostic display provided in the event of machine malfunction, with codified indication of the problem
- Electronic control panel pre-arranged for HACCP monitoring equipment such as computers & printers



The **WASH-SAFE CONTROL** guarantees excellent rinsing quality and sanitization.



On/Off
On/Off button



Self cleaning

Activates 4 rinse cycles to sanitize washing chamber and then completely drains the wash tank and wash pump to avoid bacteria proliferation.



Washing/rinsing temperature indicators

When lit, it indicates the wash or rinse cycle is in operation at the temperature displayed.



Hood Lift

Automatic hood movement available in selected models.



Cycle 1

Short wash cycle (180 sec)



Cycle 2

Medium wash cycle (360 sec)



Cycle 3

Long wash cycle (540 sec)



Infinite

Infinite wash cycle

Accessories to satisfy all needs



Front loading models available in 3 different sizes

- Compact with standard door (mm 670 w x 570 h door opening) - EPPWESG
- Tall with high door (mm 670 w x 710 h door opening) - EPPWEHG
- Wide with large door (mm 1340 w x 570 h door opening) - EPPWELG
- Supplied with stainless steel slide-out rack with wheels and extra rack for containers or trays

Pass-through models available in 2 different sizes

- Compact with 670 mm wide loading hole
- Wide with 1270 mm wide loading hole
- Pass-through models improve the efficiency and ergonomics of pot washing operations allowing heavy items to slide out of the pot washer thus avoiding heavy lifting
- Supplied with stainless steel slide-out rack with wheels and extra rack for containers or trays
- Prewash and loading/unloading tables are available as optional accessories



Front Loading Pot & Pan Washers



	EPPWESG	EPPWEHG	EPPWELG
Atmospheric boiler	•	•	•
Drain pump	•	•	•
Detergent dispenser	•	•	•
Rinse aid dispenser	•	•	•
External dimensions (mm)			
Width	876	876	1552
Depth	900	900	900
Height	1791	1991	1791
Loading hole (mm)			
Width	670	670	1340
Depth	710	710	710
Height	570	740	570
Number of cycles	4	4	4
Duration of cycles (sec)	180/360/540/infinite	180/360/540/infinite	180/360/540/infinite
Loading capacity (trays/rack)	3 x 1/1 GN	3 x 1/1 GN	6 x 1/1 GN
Washing			
Tank capacity (lt.)	95	95	150
Tank heating elements (kW)	7	7	10,5
Pump power (kW)	2,5	2,5	5
Rinsing			
Boiler capacity (lt.)	18	18	18
Boiler heating elements (kW)	10,5	10,5	10,5
Water consumption per rack (lt.)	7	7	12
Total Power (kW)	13	13	17
Voltage	400V/3N/50Hz convertible on site to 230V/3/50Hz	400V/3N/50Hz convertible on site to 230V/3/50Hz	400V/3N/50Hz convertible on site to 230V/3/50Hz
Version 60Hz	•		•
Included accessories			
Baskets	rack for containers and trays	rack for containers and trays	rack for containers and trays
	stainless steel basket	stainless steel basket	stainless steel basket

- Included
- Not available

Pass-through Pot & Pan Washers



	WT830EAG	WT850EAG
Atmospheric boiler	•	•
Drain pump	-	-
Detergent dispenser	-	-
Rinse aid dispenser	-	-
External dimensions (mm)		
Width	833	1433
Depth	890	890
Height	1760	1760
Loading hole (mm)		
Width	670	1270
Depth	610	610
Height	580	580
Number of cycles	4	4
Duration of cycles (sec)	180/360/540/infinite	180/360/540/infinite
Loading capacity (trays/rack)	3 x 1/1 GN	6 x 1/1 GN
Washing		
Tank capacity (lt.)	95	150
Tank heating elements (kW)	7	10,5
Pump power (kW)	2,5	2 x 2,5
Rinsing		
Boiler capacity (lt.)	18	18
Boiler heating elements (kW)	10,5	10,5
Water consumption per rack (lt.)	6,2	7,7
Total Power (kW)	13	15,5
Voltage	400V/3N/50Hz convertible on site to 230V/3/50Hz	400V/3N/50Hz convertible on site to 230V/3/50Hz
Included accessories		
Baskets	rack for containers and trays	rack for containers and trays
	stainless steel basket	stainless steel basket

- Included
- Not available

Excellence with the environment in mind

Electrolux Professional solutions perfectly match the customers' needs, including the areas of reliability, cost efficiency and sustainability. The products are the best in terms of quality – durability with low running costs. Some installations have been running for more than 40 years!

- All Electrolux Professional factories are ISO 14001-certified
- All Electrolux Professional solutions are designed for low water, energy and detergent consumption, and for low emissions into the environment
- All Electrolux Professional solutions are the best-in-class in terms of quality, for a long life cycle with the lowest life cycle costs. There are solutions still running after 40 years
- All Electrolux Professional solutions are ROHS and REACH-compliant and over 95% recyclable
- All Electrolux Professional solutions are 100% quality tested and all of the functions are singularly checked by expert technicians
- In the last five years, more than 70% of Electrolux Professional solutions have been updated with features that are always designed with the needs of customers and environmental considerations in mind
- Electrolux Professional sustains a specific energy saving program to reduce the energy consumption of its production plants

