

Dishwashers

FAST

180
170
161-2
160-2

ELETTROBAR

The Benefit Makers

ELETTROBAR

the benefit makers



FAST

During more than 40 years of business, we have produced more than a million industrial dishwashers at our two Italian plants, numbers that reflect our unrivalled experience in this particular sector. Building on this experience, we have continued to develop competitively-priced innovative products for leading players in the catering industry, furnishing these with effective, consistent benefits for their business. Elettrobar can, therefore, claim to be more than just a dishwasher manufacturer: we are benefit makers.

Our company is fully aware of the increasing importance of environmental protection issues and has taken major steps in this direction, developing and patenting innovative technologies able to reduce water, energy and detergent consumption without impairing performance. We adopt extremely stringent ISO 9001:2008 certified quality control procedures to propose products built to withstand even the harshest operating conditions. Our dishwashers are manufactured at forefront facilities both as regards workplace safety and protection and environmental impact, as confirmed by ISO 14001:2004 certification.

With the aim of delivering increasingly energy- and water-efficient products, we have examined each single phase of the wash cycle (washing, rinsing and drainage), pioneering and adopting technologies and methods that promote a considerable reduction in consumption while guaranteeing performance on a par with or exceeding that of conventional systems:

EWT (Elettrobar Wash Technology) is our way of using 35% less energy to power the wash pump.

EDS (Elettrobar Drain System) is our way of reducing detergent concentration by a further 10%. In this way, an Ocean dishwasher can consume up to 15% less detergent than a conventional model.

CERTO
an SAI GLOBAL company
SISTEMA DI GESTIONE QUALITÀ CERTIFICATO UNI EN ISO 9001:2008
SISTEMA DI GESTIONE AMBIENTE CERTIFICATO UNI EN ISO 14001:2004

technology creators







EWT

Most losses of power occur at the diverter that separates the water directed towards the upper arm from that routed to the lower arm. Elettrobar's simple, genial patented EWT solution eliminates the diverter and has promoted development of an exclusive dual flow, double outlet pump connected directly to the arms. Power loss is eliminated, with a consequent reduction in pump power, i.e. lower consumption, with the same washing efficiency. The light, strong composite material high-tech arm absorbs less energy for rotation and guarantees optimal distribution of water

ECC

A new patented technology for the construction of moulded rack guides for extremely smooth, regular movement and ease of cleaning. The sides of undercounter dishwashers feature partial double skin construction, thus reducing dispersion of heat and noise compared with conventional single skin dishwashers with straight sides and applied rack guides.

EDS

Conventional drainage systems use a gravity waste to drain excess water during rising. As the clean water is lighter than the dirty water in the tank, it floats on top of this and around 35% is discharged directly into the drain and not in the tank. The EDS system exploits the principle of Archimedes, using the clean water to exert a "piston" effect that pushes the dirty water from the bottom of the tank to the gravity waste. In this way, only 17% of the clean water is drained directly, food soil in the tank is cleaner and a lower concentration of detergent can be used.

FAST

benefits







First benefit: performance

Elettrobar's dual flow pump technology and high-tech arm effectively reduce losses of power and of water pressure at the outlet of the pump until the water reaches the object to be washed; wash temperature is 60°C compared with a conventional 50°C. This generates three concurrent positive effects: more powerful soil removal, maximum effectiveness of the detergent promoted by high temperature and a reduction in cycle times while delivering the same results.

Second benefit: green economy

Water is a precious element, detergents are pollutants, generating electric energy disperses CO_2 in the atmosphere. With a water consumption of less than 3 litres per rack and dual flow pumps, Fast delivers impeccable washing in less time, also absorbing less power, while the EDS patented drainage system promotes a 10% reduction in detergent concentration compared with a machine with conventional gravity drain. Reducing consumption also means cutting running costs and, therefore, boosts profits while guaranteeing perfect hygiene and bright, clean dishes.

Third benefit: ease of use

The electromechanical interface permits maximum functionality with minimum complexity of use. Just a few function keys to switch on the dishwasher, select the most suitable wash program and start the cycle: a really simple efficient control system.

Fourth benefit: fast cleaning

End-of-shift cleaning operations are certainly the most fatiguing and stressing for operators. Fast dishwashers are designed and constructed according to very simple, efficient principle: as all points where food soil may be trapped have been eliminated, this does not accumulate and need not be removed. Other factors include fully moulded tanks, integral tank filters, wash chambers without internal hoses. All Fast hood models also feature a high temperature self-clean program for even faster cleaning.

FAST 180



Hood version with 18-plate 50x50 cm rack also able to wash the 22-plate 54x54 cm rack (optional); maximum productivity is 720 and 880 plates/h respectively. Useful height of 40 cm.
The controls positioned at the top are visible from all angles.
Can be installed in line or as corner unit without the need for additional components.









Technical data

Dimensions (wxdxh)	cm	63,5 x 73,5 x 148
Useful height	cm	40
Tank capacity	lt	15
Water consumption/cycle	lt	2,8
Tank element	W	2.100
Boiler element	W	8.000
Max. power consumption	W	8.500
Power supply	V/Hz/f	400/50/3
Fuse	amp	16
Duration basic cycles	sec	90 - 150

Standard equipment
1 x 50x50 cm plates rack
1 x 50x50 cm glasses rack
1 x cutlery basket

Non-binding technical data

FAST 170



Front-load dishwasher with work surface at 76 cm from floor that permits load/unloading without bending, thus reducing fatigue.
The multipower electrical system can be connected both to high power three-phase (5,400 W) and low power single phase (3,500 W) to permit maximum versatility of use.
With its particularly spacious load compartment and useful height of 39 cm, the Fast 170 can also wash Gastronorm and Euronorm trays.

Versions available
Basic
S: with water softener.









Technical data

Dimensions (wxdxh)	cm	60 x 60 x 125
Useful height	cm	39
Tank capacity	lt	15
Water consumption/cycle	lt	2,8
Tank element	W	2.100
Boiler element	W	4.900
Max. power consumption	W	5.400
Power supply	V/Hz/f	400/50/3
convertible to	V/Hz/f	230/50/1
Fuse	amp	16
Convertible to single-phase with power consumption	W	3.500
Duration basic cycles	sec	90 - 150

Standard equipment
1 x 50x50 cm plates rack
1 x 50x50 cm glasses rack
1 x cutlery basket

Non-binding technical data

FAST 160-2 - 161-2



Undercounter version with 18-plate 50x50 cm rack. Maximum productivity is 720 plates/h. Useful height of 36.5 cm, can wash up to 32.5 cm high glasses.
External dimensions of 57.5x60.5 cm with height limited to 82 cm permit seamless integration.
Available in single-phase (FAST 160-2) or three-phase (FAST 161-2) version.

Versions available
Basic
S: with water softener.
DP: with electronic detergent dispenser and drain pump.









Technical data

		Fast 160-2	Fast 161-2
Dimensions (wxdxh)	cm	57,5 x 60,5 x 82	
Useful height	cm	36,5	
Tank capacity	lt	20	
Water consumption/cycle	lt	2,8	
Tank element	W	2.100	
Boiler element	W	3.000	4.900
Max. power consumption	W	3.500	5.400
Power supply	V/Hz/f	230/50/1	400/50/3
Fuse	amp	16	
Duration basic cycles	sec	90 - 150	

Standard equipment
1 x 50x50 cm plates rack
1 x 50x50 cm glasses rack
1 x cutlery basket

Non-binding technical data

design Studio Bindi ADV

CE

Warning: The consumption and performance data indicated refer to machines installed and operating in ideal conditions and may vary according to installation conditions.
The technical data furnished in this catalogue are for guidance purposes only and may be modified in accordance with the continuous technological development of our products.

MDL 884251 UK - 01-2013

ITW FOOD EQUIPMENT GROUP
WareWashing ITALIA

EUROTEC s.r.l. - divisione ELETTROBAR - 37045 San Pietro di Legnago (VERONA) ITALIA - Tel. 0442 634311 - Fax 0442 629132
e-mail: elettrobar@eurotec.it - www.elettrobar.eurotecgroup.com