

**535074 (ZMR20NERE3)**

Multi rinse Rack Type, 200 racks/hour, electric, right>left, Energy Saving Device, medium pre-wash, ACTIVE guaranteed rinse system, constant rinse, self cleaning, advanced filtering system, touch screen, variable speed, insulated doors (Norway)

Main Features

- Deep drawn pressed wash tank with fully rounded corners, sloped towards the drain to prevent dirt build up provides fast drainage in only a few minutes. Pressed wash tank with no welded points offer a guaranteed water tight solution.
- Large counter balanced inspection doors allow unrestricted all-round access to the wash and rinse area. Door is insulated with injected foam. This adds strength as well as reduces noise and heat loss.
- Self-draining wash pumps provide maximum hygiene and all wash and rinse zones drain automatically at the push of a button.
- IP25 protection against water jets, solid objects and small animals (larger than 6 mm).
- Built-in drain valve in the tanks allows automatic dump and fill to refresh the water in the tank without any interruption of the washing process.
- Multi-stage Advanced Filtering System removes soil from the wash water providing cleaner water and highly active detergent thus ensuring better washing performance and lower running costs.
- Built-in ACTIVE Guaranteed Rinse System is sized to raise water temperature to a minimum of 84°C for sanitizing rinse. No external boiler is required. Built-in air break and rinse booster pump ensure constant temperature and pressure throughout the rinsing cycle regardless of the inlet water condition.
- Three conveyor speeds can be selected through the control panel by the operator and customized on site.
- Pre-wash section uses cold water so food remains are not "baked" onto the plates in order to have better pre-wash performance.
- Extended wash arms are positioned along the full length of the wash tank.
- Multi-rinse arms in combination with double rinse tanks re-use final rinsing water in several phases to ensure hygiene and complete detergent removal on the washed wares.
- Intuitive touch screen control panel features user-friendly display to easily operate the machine and to monitor machine status. Three different levels of interaction are available each show relevant messages and information to the operator, the general maintenance staff and the authorized service partners.
- Automatic drain, clean and sanitize cycles featured as standard. The internal chambers, including the internal doors are completely cleaned or sanitized avoiding bacteria proliferation for maximum hygiene and reducing manual work/time for operator.
- All internal components: wash and rinse arms, tank filters, curtains can be easily removed for cleaning.
- Splashhood at the entrance avoids water spilling outside the machine.
- Unit equipped with USB port making it simple to read data such as machine identification, counters and consumption, components, devices and alarm logs. Machine parameters can be uploaded and downloaded and firmware updated.
- Maximum capacity per hour of 200 racks easy to switch to DIN 10510 or NSF ANSI 3 compliant speed.
- Automatic back-up mode is activated when a failure occurs. Guided troubleshooting for fast fixes including 300 precises notifications and 23 easy-to-follow processes.

Construction

- Adjustable feet for full access underneath the machine for cleaning.
- Modularity design allows the machine not only be disassembled for delivery and re-assembled at customer's site, but also to be customized and upgraded on-site and over time.
- Dishwasher structure is held together with a solid 50 x 50 mm stainless steel frame to provide long-term sturdiness.
- All electric components are put in one IP65 central box isolated from water and steam to ensure high reliability.
- External pre-arrangement for inlet water, drain water, detergent & rinse aid connections for fast and easy installation on both sides of the unit.
- The unit is built on modularity concept for easy to add pre-wash, wash and up to 2 dryer modules onsite.
- All main components made in heavy duty anti-corrosive 304 type stainless steel: external front, side panels and internal chambers, wash and rinse arms, doors and rack transportation system.
- Table-to-table length, 2340mm.



A focus on sustainability

Sustainability

- Built-in Energy Saving Device (ESD) utilizes the hot steam generated by the machine in the rinse and wash tanks to heat up incoming cold water up to 55°C before entering the boiler, thus saving energy.
- Multi-rinse technology guarantees rinse water consumption of 0.4 liters/rack regardless of the conveyor speed to ensure low energy, water, detergent and rinse aid consumption.
- Auto-start/stop equipped in different zones ensures that the zone runs only when a rack is passing through it. This reduces water, energy, chemical consumption and noise.
- All chambers without internal pipes and therefore no hidden dirt traps.

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.

Technical specifications

Electric

Supply voltage:	220-240 V/3 ph/50 Hz
Energy consumption:	25.2 kWh
Wash tank heating elements:	14 kW
Default Installed Power:	29.7 kW
Triple tank heating elements:	7 kW
Boiler heating elements:	5 kW
Electrical power min:	22.7 kW
Wash pump size:	1.5 kW

Water:

Peak rate of drain flow (l/s):	1.8
Inlet water line size:	G 3/4" G 3/4"
Inlet cold water line size:	G 3/4"
Drain line size:	50mm
Inlet water supply pressure:	1.5-7 bar
Inlet Water Supply temperature (rinse):	5 - 30 °C
Inlet water supply temperature (wash and rinse):	5 - 65°C
Inlet water supply hardness:	5-8 °fH / 2.8-4.5°dH
Flow rate of wash pump:	500 l/min
Wash tank size:	70 l
Duo rinse tank size:	20 l
Rinse water consumption:	0 l/rack

Key Information:

Productivity per hour (max. speed):	200 racks/3600dishes
External dimensions, Width:	2640 mm
External dimensions, Depth:	895 mm
Productivity per hour (DIN compliant speed):	148 racks/2664dishes
External dimensions, Height:	1785 mm
Height with door open:	2095 mm
Charging hole size (width):	530 mm
Charging hole size (height):	490 mm
Wash Temperature:	55 - 65 °C
Net weight:	500 kg
Shipping weight (gross):	568 kg
Shipping height:	1970 mm
Shipping width:	3100 mm
Shipping depth:	1040 mm
Shipping volume:	6.35 m³
Table to table distance:	2640 mm
Triple rinse temperature:	70 - 75 °C

Air Emission:

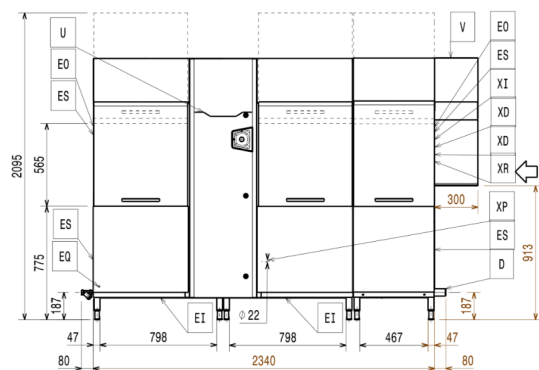
Air humidity (top, exit):	100 / 100 % r.h.
Latent heat:	6900 W
Sensible heat:	4700 W
Air flow (top, exit):	86 / 145 m³/h
Air temperature:	27 - 45 °C

Sustainability

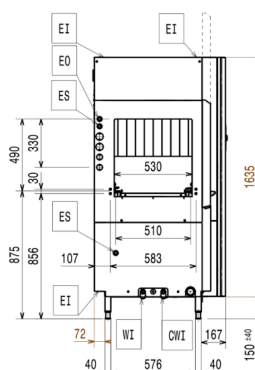
Noise level:	<62 dBA
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Installation drawings

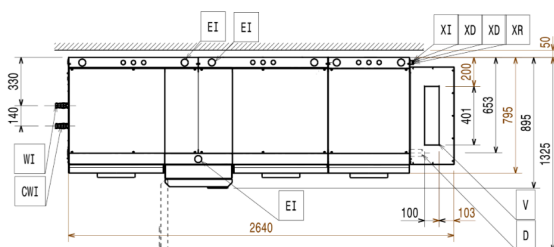
Front



Side



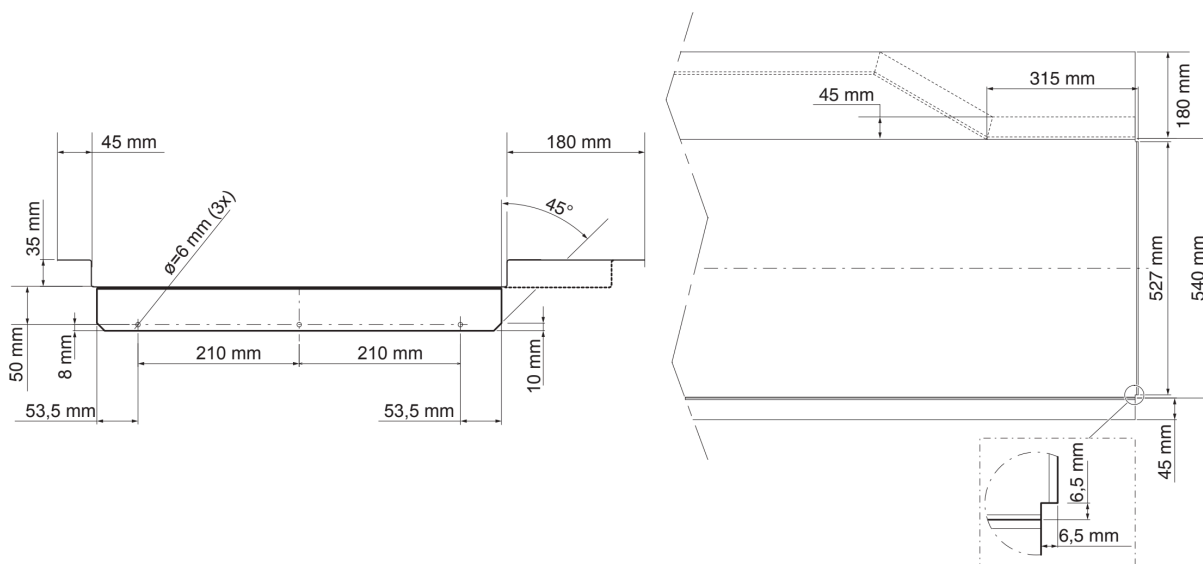
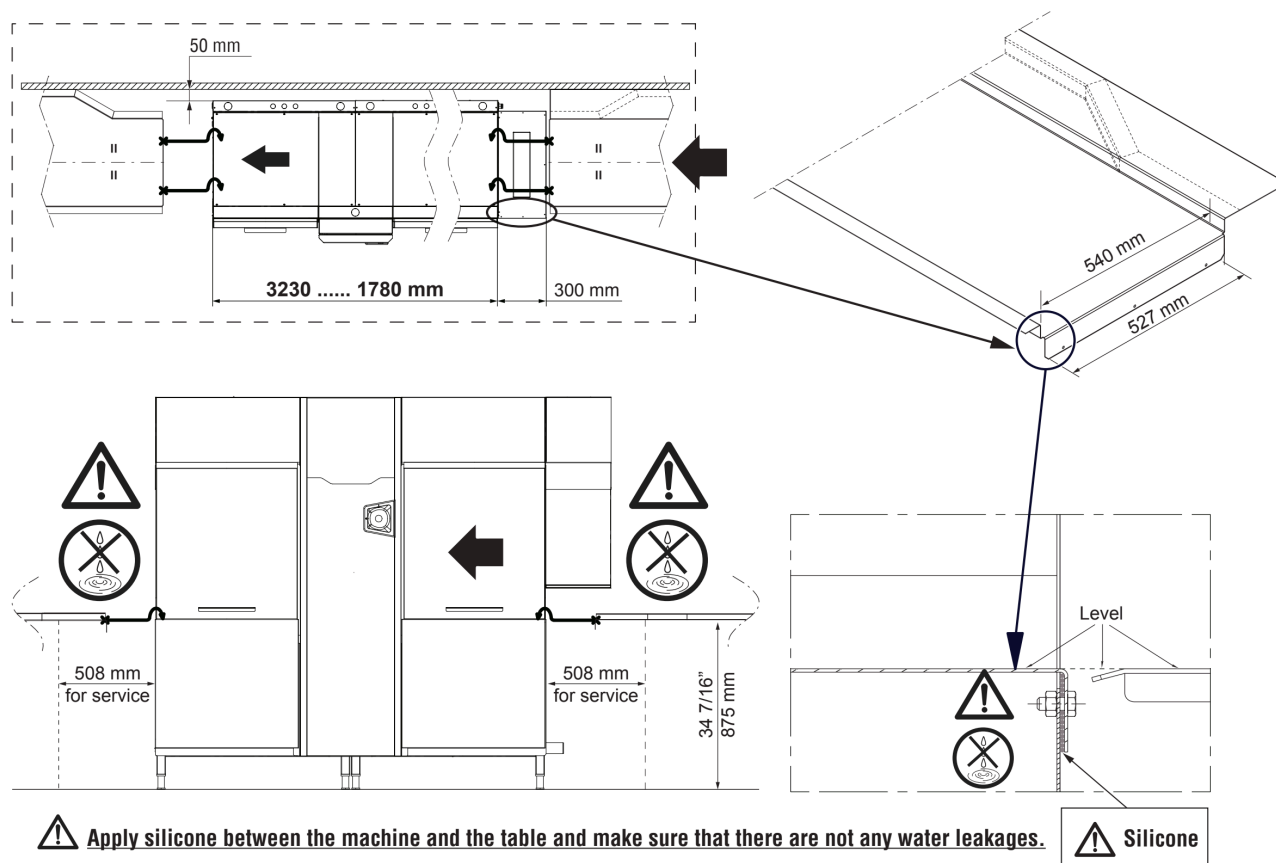
Top



D = Drain
 HWI = Hot water inlet
 EQ = Equipotential screw
 CWI = Cold Water Inlet
 ES = Electrical signal IN/OUT

EI = Electrical inlet (power)
 XP = Chemical probe/sensor
 EO = Electrical Outlet
 U = USB port

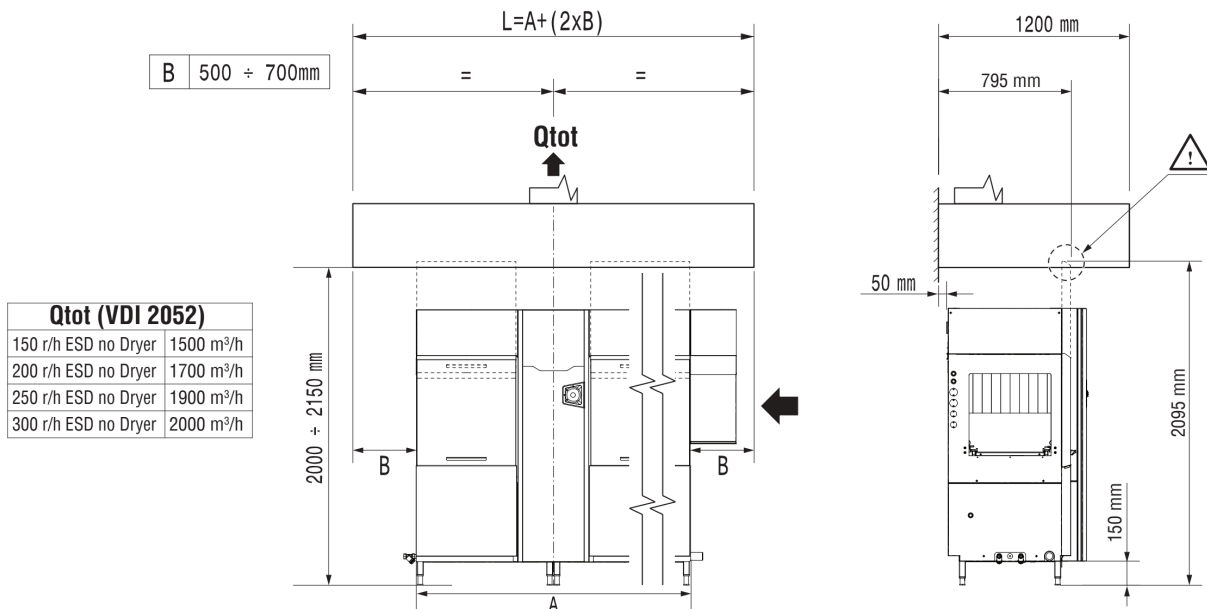
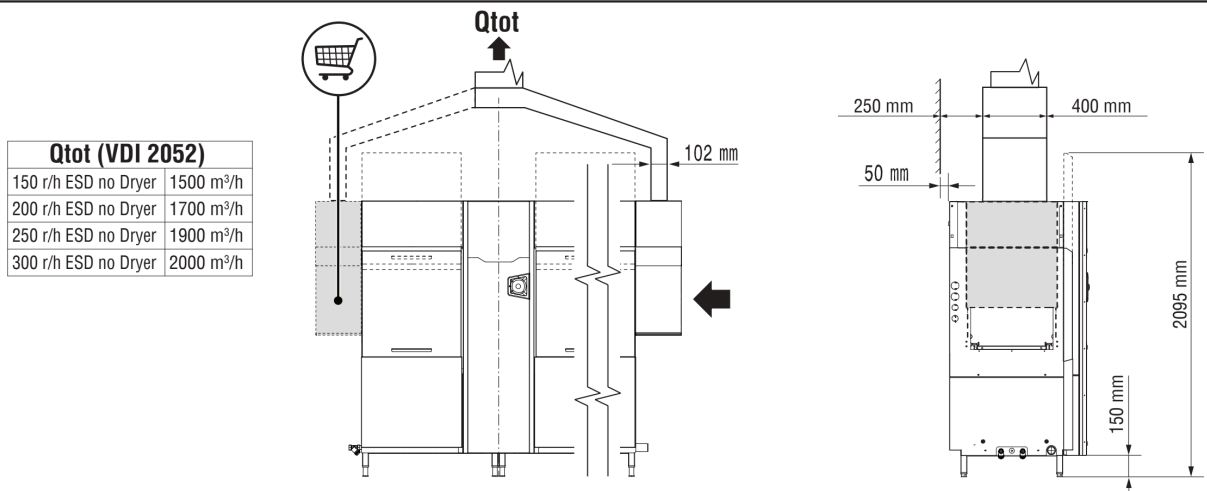
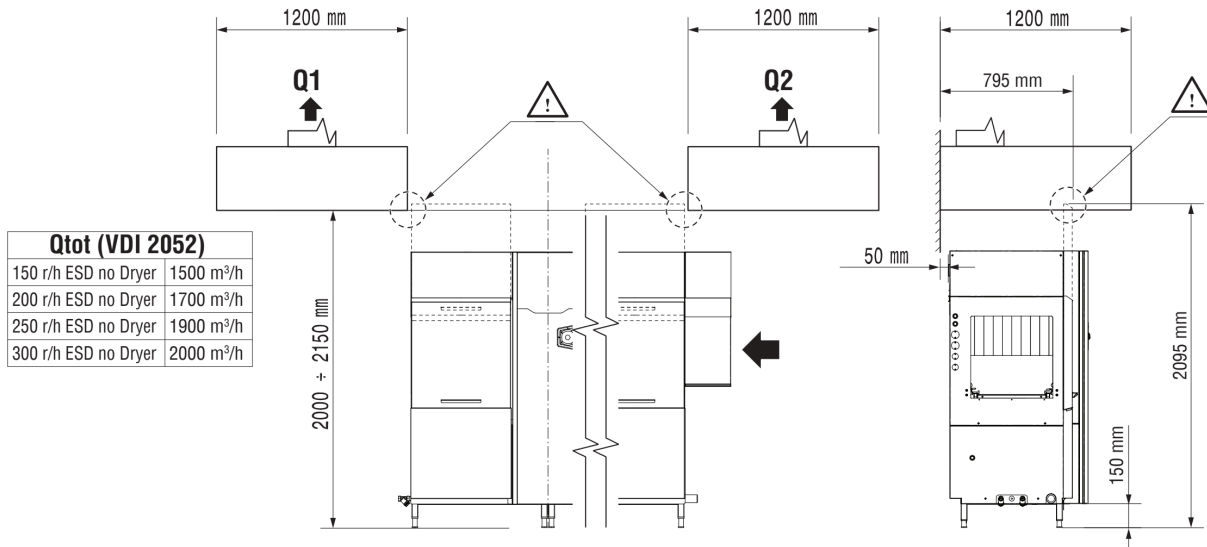
RECOMMENDED TABLE CONNECTION



All tables must be connected to the dishwashing units according to local regulations and industry standards which may differ from the recommendations herein suggested. Electrolux Professional is not liable for any failure in complying with local design standards.

DOC. NO. 59566N100
EDITION 02.2017

RECOMMENDED HOOD DESIGN OPTIONS



All exhaust hoods must be dimensioned and installed according to local regulations and industry standards which may differ from the recommendations herein suggested. Electrolux Professional is not liable for any failure in complying with local design standards.

DOC. NO. 59566N200
EDITION 03.2017

Accessories

Included Accessories

PNC Code	Description	Quantity
865280	Kit splash hood for rack type with Energy Saving Device	1
922421	IoT module for OnE Connected (combi ovens, blast chiller/freezers, rack type DW) and Match (one IoT board per appliance - to connect oven to the blast chiller for Cook&Chill process).	1

Optional Accessories

PNC Code	Description
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Connectivity

865290	Kit electronic connection for motorized table and remote pre-wash module
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Dryers

534038	Corner drying zone for multi-rinse Rack Type Dishwasher
535076	Medium drying zone with door for Electrolux multi-rinse Rack Type Dishwasher
535077	Large drying zone with door for Electrolux multi-rinse Rack Type Dishwasher

Handling system

865162	Emergency stop kit for Rack Type Dishwasher
865218	End limit switch for short roller conveyor
865232	Kit to adapt motorized table with green&clean Rack Type - Europe, UK, M.E., Africa, Asia, Latin America, Oceania
865256	End limit switch for long roller conveyor (kit with two short rollers and end switch)

Installation solutions

865280	Kit splash hood for rack type with Energy Saving Device
865281	Kit to convert pre-wash module to wash module
865282	Kit delime for rack type
865513	Reinforcement kit for lower washing arms and ramps for Single, Double and Multi Rinse Rack Type

Remote prewash

510501	Remote prewash module, with cord conveyor
510502	Remote prewash module, machine driven - left to right
510503	Remote prewash module, machine driven - right to left
510504	90° corner remote pre-wash zone with cord conveyor

Water treatment

865284	Kit water softener for Rack Type dishwasher
865286	Kit water meter
865494	Kit water softener and reverse osmosis for Rack Type dishwasher

Other accessories

865253	Inclined extension table for roller conveyor
865254	Inclined extension table for splash hood
865291	Kit of splash panel to change on the splash hood for 90° curve table
865489	Top lateral cover instead of removed splash hood on RT with ESD

