

Come in and stay safe!
hygiene&clean Dishwashers

STAY SAFE!



**Certified disinfection
process!***



Sentiti al sicuro. Staviglie disinfettate con processo certificato!*

¡Seguridad garantizada! ¡Proceso de desinfección certificado!*

Soyez en sécurité ! Processus de désinfection certifié !*

Bleiben Sie Gesund! Zertifiziertes Desinfektionsverfahren!*

För din trygghet. Diskgodset desinficeras*

* According to DIN 10530/10532, A, 60 level as defined in UNI EN ISO 15843-1
Hygiene for Foodservice and other types of microorganisms in the Glossary
Guideline for Disinfection and Sterilization in Healthcare Facilities by the Centers for Disease Control and Prevention (CDC).

Disinfect with hygiene&clean and keep customers safe

In the recent months, we have faced unprecedented changes and challenges as a result of the global health situation. Within this new environment, our singular goal is to provide to your guests and staff the confidence and assurance that their health and safety is safeguarded.

Introducing the hygiene&clean Dishwashing line, the first full range of warewashing solutions within the foodservice business that disinfect * and not just sanitize, according to standards, independently assessed by a third-party certification body: UL. All hygiene&clean models comply with either DIN 10510 or DIN 10512 standards and perform at the disinfection level **A₀ of 60** as defined by the UNI EN ISO 15883-1 that normally only applies to medical equipment.



* Disinfection is defined as “Thermal or chemical destruction of pathogenic and other types of microorganisms” in the Glossary Guideline for Disinfection and Sterilization in Healthcare Facilities by the Centers for Disease Control and Prevention (CDC). See more at <https://www.cdc.gov/infectioncontrol/guidelines/disinfection/glossary.html>



99,999%
reduction of
bacterial load

The hygiene&clean Dishwashers line reduces the risk of exposure to dangerous pathogens, making sure customers and workers stay safe at your business.



hygiene&clean Undercounter Double Skin



<p>DIN 10512</p> <p>Rinsing temp. 90 °C</p> <p>Rinsing time 12 sec</p>	<p>A₀ 60</p> <p>Rinsing temp. 90 °C</p> <p>Rinsing time 16 sec</p>
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- ▶ **Disinfection guaranteed!** Cycle cannot be interrupted thanks to the door lock mechanism.
- ▶ **Safety first!** Visualize the safety temperature from remote thanks to the 24/7 monitoring.
- ▶ Rinse water consumption: 3 liters/cycle (DIN 10512 compliant); 4 liters/cycle (A₀ 60 compliant).

hygiene&clean Hood Type Double Skin Automatic



<p>DIN 10512</p> <p>Rinsing temp. 90 °C</p> <p>Rinsing time 8 sec</p>	<p>A₀ 60</p> <p>Rinsing temp. 90 °C</p> <p>Rinsing time 18 sec</p>
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- ▶ **Reduce cross-contamination** from the operator thanks to the automatic opening/closing. Handle-free operations.
- ▶ **Safety first!** Visualize the safety temperature from remote thanks to the 24/7 monitoring.
- ▶ Rinse water consumption: 2 liters/cycle (DIN 10512 compliant); 4,5 liters/cycle (A₀ 60 compliant).

hygiene&clean Pot&Pan Washer



<p>DIN 10512</p> <p>Rinsing temp. 90 °C</p> <p>Rinsing time 20 sec</p>	<p>A₀ 60</p> <p>Rinsing temp. 90 °C</p> <p>Rinsing time 20 sec</p>
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- ▶ **Safety first!** Visualize the safety temperature from remote thanks to the 24/7 monitoring.
- ▶ Rinse water consumption: 7 liters/cycle (DIN 10512 compliant); 7 liters/cycle (A₀ 60 compliant).

hygiene&clean Rack Type Multi Rinse



<p>DIN 10510</p> <p>Rinsing temp. 90 °C</p> <p>Contact time 2 min</p>	<p>A₀ 60</p> <p>Rinsing temp. 90 °C</p> <p>Contact time 4,3 min</p>
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- ▶ **Reduce cross-contamination** from the operator thanks to the continuous rack operation.
- ▶ **Safety first!** Visualize the safety temperature from remote thanks to the 24/7 monitoring.



Scan to discover our hygiene&clean Warewashing line, water softening solutions and dedicated detergents

**A₀ 60 condition
with 99.999%
reduction load
bacteria in
Disinfect Cycle**



UL certification



Excellence is central to everything we do.
By anticipating our customers' needs, we strive for Excellence with our people, innovations, solutions and services.
To be the OnE making our customers' work-life easier, more profitable – and truly sustainable every day.

Follow us on



www.electroluxprofessional.com



FUNCTIONS	hygiene&clean Undercounter Double Skin	hygiene&clean Hood Type Double Skin Automatic	hygiene&clean Pot&Pan Washer	hygiene&clean Rack Type Multirinse
Codes	502072	504149	506058	535142 + 535143
Washing temperature	71 -77 °C	71 -77 °C	71 -77 °C	68 - 75 °C
Rinsing temperature and time	DIN 10512 90 °C - 12 sec A ₀ 60 90 °C - 16 sec	DIN 10512 90 °C - 8 sec A ₀ 60 90 °C - 18 sec	DIN 10512 90 °C - 20 sec A ₀ 60 90 °C - 20 sec	DIN 10510 90 °C A ₀ 60 90 °C
Dimensions (wxdxh)	600x612x850	667x755x1567	876x900x1791	3270x895x1785
Installed power (kW)	6,85	9,9	13	59,8
Maximum capacity/h	DIN 10512 40 racks/hour	DIN 10512 80 racks/hour	DIN 10512 20 racks/hour	DIN 10510 150 racks/hour
Accessories (included racks)	green rack for 12 dishes 1x 867000* 48 small cups/24 cups 1x 867007 cutlery container 2x 864242	green rack for 12 dishes 1x 867000* 48 small cups/24 cups 1x 867007 cutlery container 2x 864242	green rack for 12 dishes 1x 867000* stainless steel basket for pots 1x 864191 track support for tray 1x 864182	green rack for 12 dishes 3x 867000*

* The A₀ of 60 is achieved assuming that machines are used and maintained as per manufacturer's specifications.

Excellence with the environment in mind

- ▶ All our factories are ISO 14001-certified
- ▶ All our solutions are designed for low consumption of water, energy, detergents and harmful emissions
- ▶ In recent years over 70% of our product features have been updated with the environmental needs of our customers in mind
- ▶ Our technology is RoHS and REACH compliant and over 95% recyclable
- ▶ Our products are 100% quality tested by experts



The company reserves the right to change specifications without notice. Pictures are not contractual.