

Electrolux

Warewashing 66" Single Tank Conveyor Dishwasher with built in hot water booster WT66

ITEM # _____

MODEL # _____

PROJECT NAME # _____

SIS # _____

AIA # _____



Warewashing 66" Single Tank Conveyor Dishwasher with built in hot water booster WT66

- 534090 (WT66BL208) 66" Conveyor Dishwasher with Built in Booster. Left to Right - 208V
- 534091 (WT66BR208) 66" Conveyor Dishwasher with Built in Booster. Right to Left - 208V
- 534092 (WT66BL240) 66" Conveyor Dishwasher with Built in Booster. Left to Right - 240V
- 534093 (WT66BR240) 66" Conveyor Dishwasher with Built in Booster. Right to Left - 240V

Short Form Specification

Item No. _____

Unit to be Electrolux WT66 Hot Water Sanitizing 66" single tank conveyor dishwasher with built in hot water booster. Electrical characteristics to be _____ 208 V or _____ 240 V three phase operation. Unit to operate from _____ left to right or _____ right to left. Unit to feature atmospheric built in booster system with built in rinse booster pump thus guaranteeing rinse pressure during rinse cycle. Hot water booster temperature rise can be selected during installation from three options, 40 °F rise (140 °F incoming water temperature), 70 °F rise (110 °F incoming water temperature) or 100 °F rise (80 °F incoming water temperature). Unit to include 22" pre wash zone. Pre wash zone with powerful 0.5 hp cold water pre wash. Unit to have two conveyor speeds which can be selected from the control panel by the operator, 130 racks/hour or 200 racks/hour. Maximum water consumption at 200 racks/hour of only 83 gal/hour (0.4 gal/rack). Unit to feature large heat and noise insulated front counter balanced door in pre wash and wash/rinse sections for easy access of internal components. Powerful 2 hp wash pump and specially designed wash spray arms to guarantee cleaning. Unit to feature as standard end of day self cleaning cycle. Drain of water from the machine can be done through the control panel. Large deep drawn 26 gal wash tank for extended wash sessions.

Covered by Electrolux Platinum Star™ Service Program two-year parts and one-year labor warranty, installation start-up and performance check-up after one year from installation.



Approval: _____

Main features

- Built in hot water booster (top mounted in wash/rinse section).
- Water booster temperature rise can be set on site during the installation of the machine. 40 °F rise (140 °F incoming water temperature), 70 °F rise (110 °F incoming water temperature) or 100 °F rise (80 °F incoming water temperature).
- Atmospheric booster system with air break.
- Built in rinse booster pump guarantees constant rinse pressure.
- Speed of conveyor can be set through the control panel by the operator. 130 racks/hr or 200 racks/hr.
- Large counter balanced inspection doors in pre wash and wash/rinse sections 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.
- Large filters sloping towards the front to the smaller pressed filter box for quick removal. Filters feature holes smaller than the concave ant-block wash nozzles so large food cannot enter and block the wash system. Filters easy to remove from pre wash as well as wash/rinse sections.
- Adjustable feet for full access underneath the machine for cleaning.
- Push button self cleaning cycle of the wash and rinse zones for ease of "end of day" cleaning.
- Wash chamber without internal pipes and therefore no hidden dirt traps.
- Pre wash chamber without internal pipes and therefore no hidden dirt traps.
- Self draining wash pumps provide maximum hygiene with no smells and all wash and rinse zones drain automatically at the push of a button.
- Powerful 0.5 hp pre wash pump.
- Powerful 2 hp wash pump.
- Heavy duty stainless steel wash pump (impeller and housing).
- Pre wash section uses cold water so food remains are not "baked" onto the plates.
- Deep drawn pressed 26 gal 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.
- Deep drawn pressed 11.8 gal pre wash tank with fully rounded corners.
- Dishwasher structure is held together with a solid 2" x 2" Stainless steel tube sub-frame to provide long term sturdiness.
- All main components made in heavy duty anti-corrosive 304 type Stainless steel: tanks, panels, pre wash, wash & rinse arms and caps, doors, front, handle, rear and side-panels and rack transportation system.
- Pre wash, wash and rinse arms can be easily removed for cleaning.
- IPX5 (NEMA4) water protection ensures no damage from cleaning.
- Autostart/stop ensures that the machine runs only when a rack is passing through it. This reduces both water and energy consumption.
- Internal curtains made of silastic material and are not affected by detergent or heat.
- Electronic control panel features large display for reading of wash and rinse temperatures.
- Low water consumption. At 200 racks per hour, the machine uses only 83 gal/hr (0.4 gal/rack).
- Machine predisposed for external detergent and rinse aid connections.

Included Accessories

- Vent cowls (left and right side)
- One open sided dishwasher rack for trays
- Rack for cups.
- Rack for dinner plates.

Optional Accessories

- Ventilation activation kit

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Warewashing



Warewashing 66" Single Tank Conveyor Dishwasher with built in hot water booster WT66

Electric

Supply voltage:	534090	208V/3ph/60Hz
	534091	208V/3ph/60Hz
	534092	240V/3ph/60Hz
	534093	240V/3ph/60Hz

Dishwasher has three selectable hot water booster configurations according to inlet water supply temperature.

Dishwasher requires two separate electrical service connections. Connection 1 for Hot Water Booster; Connection 2 for running of the machine (wash pump, tank heat, conveyor drive motor, rinse booster pump, electronic control). Refer to the information below for Amp requirements.

Booster 40 °F rise Electrical Characteristics

Hot Water Booster Amp Load Connection 1:

208 V/3p/60Hz	33.35A (12 kW)
240 V/3p/60Hz	28.9A (12 kW)

Wash Pump, Tank heat Amp Load Connection 2:

208 V/3p/60Hz	64A (21 kW)
240 V/3p/60Hz	57.5A (21 kW)

Total Amp Load: 208 V/3p/60Hz

240 V/3p/60Hz	97.4A (33 kW)
240 V/3p/60Hz	86.4A (33 kW)

Booster 70 °F rise Electrical Characteristics

Hot Water Booster Amp Load Connection 1:

208 V/3p/60Hz	50A (18 kW)
240 V/3p/60Hz	43.3A (18 kW)

Wash Pump, Tank heat Amp Load Connection 2:

208 V/3p/60Hz	64A (21 kW)
240 V/3p/60Hz	57.5A (21 kW)

Total Amp Load: 208 V/3p/60Hz

240 V/3p/60Hz	114A (39 kW)
240 V/3p/60Hz	100.8A (39 kW)

Booster 100 °F rise Electrical Characteristics

Hot Water Booster Amp Load Connection 1:

208 V/3p/60Hz	66.6A (24 kW)
240 V/3p/60Hz	57.7A (24 kW)

Wash Pump, Tank heat Amp Load Connection 2:

208 V/3p/60Hz	64A (21 kW)
240 V/3p/60Hz	57.5A (21 kW)

Total Amp Load: 208 V/3p/60Hz

240 V/3p/60Hz	130.6A (45 kW)
240 V/3p/60Hz	115.2A (45 kW)

Water

Inlet Water supply pressure:	22 – 102 psi (150 – 700 kPa)
Inlet Cold Water Supply Temperature for pre wash section:	39-59 °F (4-15 °C)
Inlet Hot Water Supply Temperature for wash/rinse section (booster size can be set on site during installation):	140 °F (60 °C) with booster set as 40 °F rise. 110 °F (44 °C) with booster set as 70 °F rise. 80 °F (27 °C) with booster set as 100 °F rise.
Inlet Water supply hardness:	4-8 gpg (7-14 °fH) max

Incoming Cold Water line size (pre wash):	G 3/4"
Incoming Hot Water line size (wash/rinse section):	G 3/4"

NOTE: Two Hot Water Inlets on machine can be fed by one incoming Hot Water line.

Drain line size (pre wash section):	G 1-1/2"
Drain line size (wash/rinse section):	G 1-1/2"
Water consumption: Gallons/hr:	83.2 gal/hr (315 liters)
Water consumption/rack:	0.4 gal/rack (1.5 l/rack)
Pre wash temperature:	< 105 °F (<40 °C)
Pre wash tank size:	11.8 gal (45 liters)
Pre wash pump power:	0.5 hp (0,37 kW)
Pre wash pump water flow:	39 gal/min (150 l/min)
Wash temperature:	160 – 172 °F (71-78 °C)
Wash tank size:	26 gal (100 liters)
Wash pump power:	2 hp (1.5kW)
Wash pump water flow:	118.9 gal/min (450 l/min)
Rinse temperature:	180 – 194 °F (82-90 °C)
Rinse pump power:	0.4 hp (0.32 kW)
Rinse pump water flow:	1.32 gal/min (5 l/min)
Hot water booster capacity:	6.2 gal (24 liters)
Initial fill Hot Water requirements:	32.2 gal (124 liters)
Initial fill Cold Water requirements:	11.8 gal (45 liters)

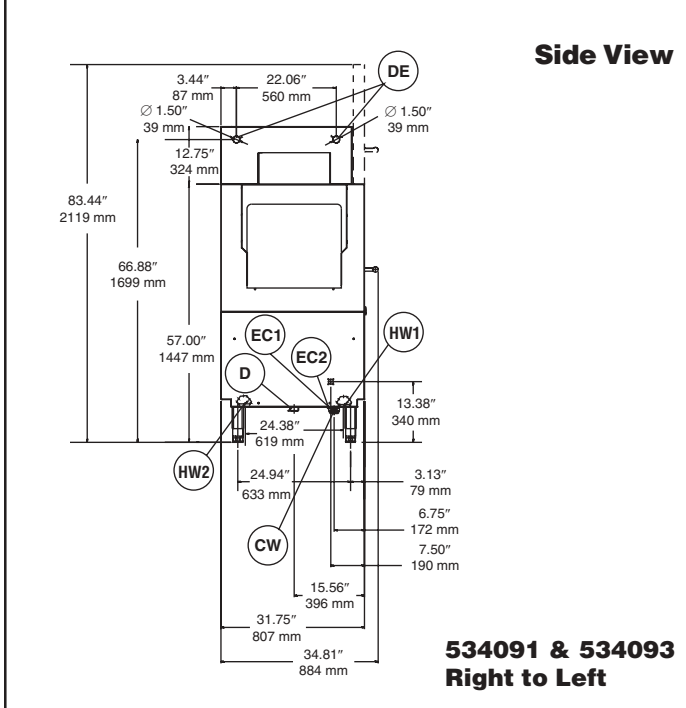
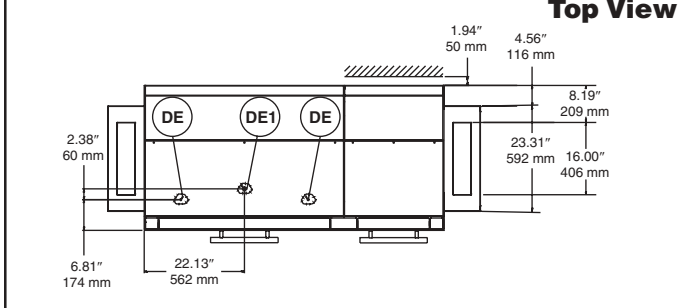
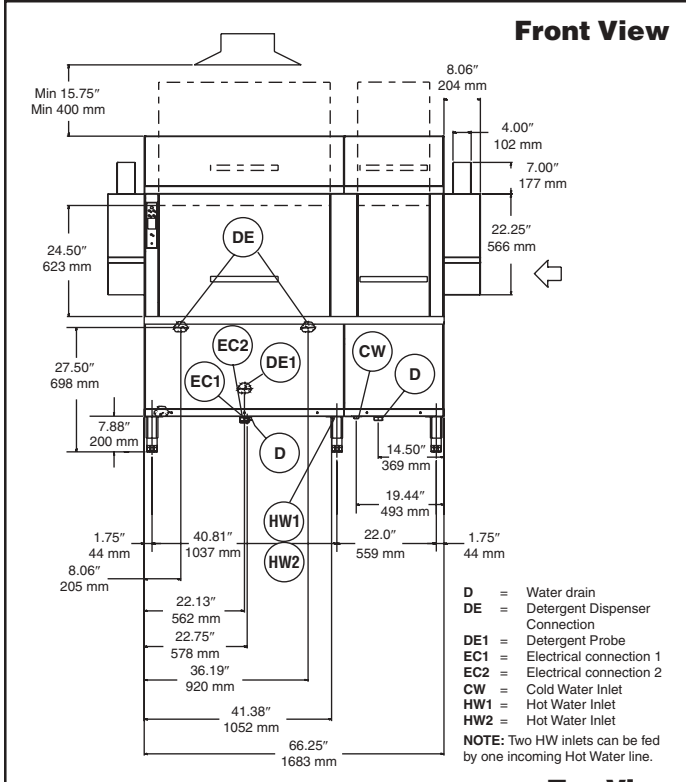
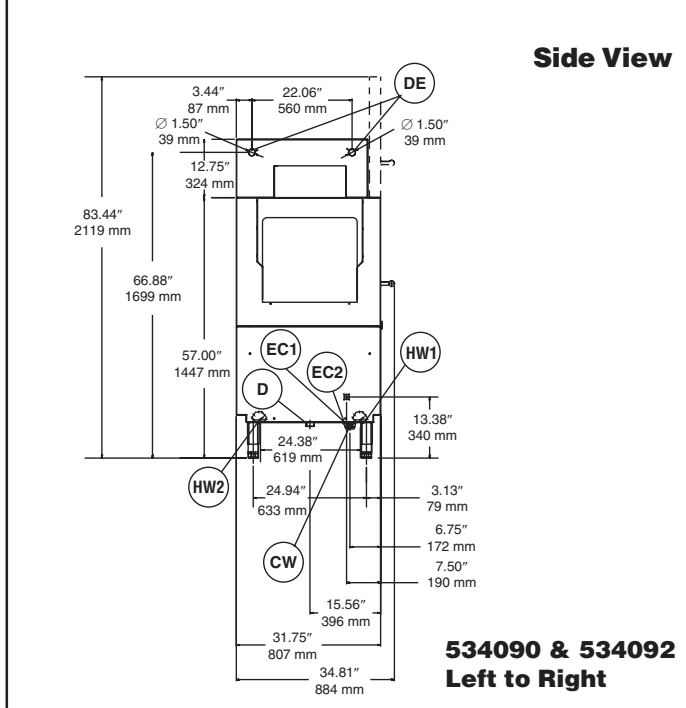
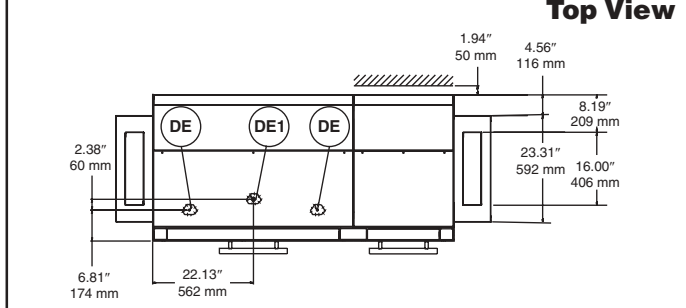
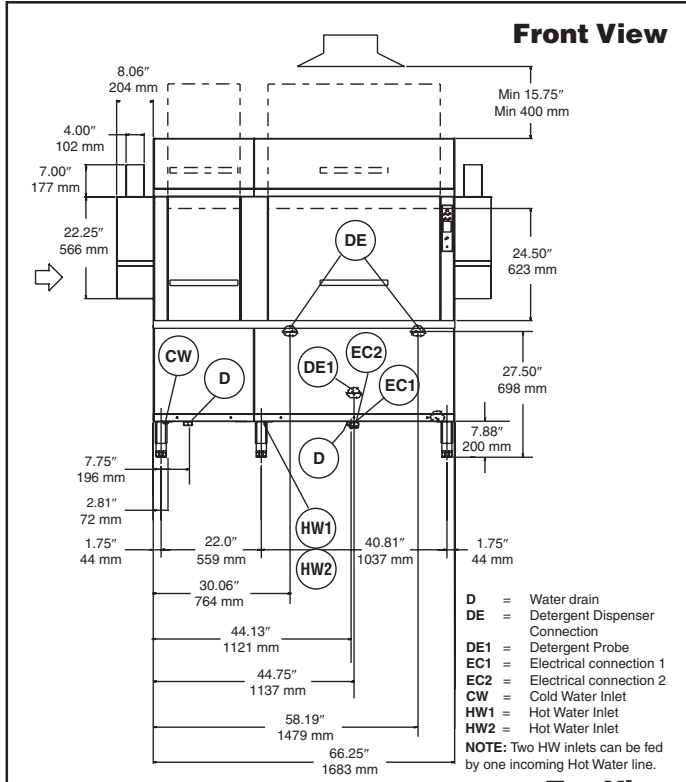
Exhaust Requirements

Unit supplied as standard with extended vent hoods (can be removed during installation if not required). Exhaust extraction not more than 177 CFM (300 m³/h) Refer to installation diagram for minimum exhaust hood installation height .

Key Information

Productivity racks per hour (max speed):	200 racks / 3600 dishes (average 18 dishes per rack)
Productivity racks per hour (min speed):	130 racks / 2340 dishes (average 18 dishes per rack)
Table to Table connection:	66" (1676 mm)
Number of Tanks:	1
Height with door open:	83-7/16" (2119 mm)
Charging hole size (width):	20-7/8" (530 mm)
Charging hole size (height):	19-3/4" (501 mm)
Net weight:	1012 lb (459 kg)
Shipping weight:	1210 lb (549 kg)
Shipping width:	74-7/16" (1890 mm)
Shipping depth:	40-15/16" (1040 mm)
Shipping height:	81-1/8" (2060 mm)
Shipping volume:	143 cu.ft (4.05 m ³)
Noise level:	<70 dBA

Unit predisposed to accept external detergent dispensers, detergent probes and rinse aid dispensers.



Recommended Table Connection and Fabrication

