



Dishwashers

FAST

elettrobar
The Benefit Makers

Glasswashers



Constructional features

Double-skin construction throughout, including the door. The sides of the wash chamber are partially of double-skin construction. The welded tank is equipped with an integral filter made from composite material. The deep-drawn rack guides have rounded edges. The wash chamber is free of internal pipes and sharp corners. The Fast 50 differs from other models for its single-skin construction with fitted rack guides.

Technologies

Dual-flow wash pump, energy economiser, rapid tank heating and rinse control with Thermostop are all provided as standard equipment. Depending on the version, two different systems are used for draining and changing the water: **EDT** uses a pump to drain excess water from the bottom of the tank (where it is most dirty) prior to the start of rinsing; **EDS** exploits the Archimedes principle, using clean water like a piston to force the dirty water through the overflow. With EDT, 100% of the rinse water is changed, while with EDS, 83% is changed.

User interface

Comprised of four function keys and a LED display which shows the wash and rinse temperatures. The user can adjust the tank and boiler temperatures and the dispenser dosing rates.

Wash programmes

All versions offer a choice of two standard wash programmes to suit different levels of soiling, and one self-clean programme.

Equipment

Peristaltic rinse aid dispenser on all versions. Peristaltic detergent dispenser available on request for all versions. Standard equipment includes two glasses racks and a cutlery insert for FAST 30 and 40 and plate rack, universal rack and cutlery insert for FAST 50.

FAST 30 40

Fast 30

Glasswashers, 59.5 cm high with 35x35 cm rack and 26 cm door opening. The washing function is performed by the lower spray arm only. The low height of the machine combined with the wide door opening make it the ideal solution for smaller establishments which, however, need to wash tall glasses.

Available versions: see tables on pages 6-7.

Fast 40

Glasswashers, 67 cm high with 39x39 cm rack and 32 cm door opening. With the ample door opening and the dual-flow wash pump, the machine also functions perfectly as a plate washer, making it extremely versatile. An optional plate insert is available. For delicate glass goblets, special racks are available with row dividers and an inclined base that can accommodate goblets up to 11 cm in diameter. At peak times for serving coffee, the washing of demitasse cups and saucers can be speeded up with the use of an optional grille that allows two racks to be washed simultaneously: demitasse cups in the lower rack, saucers in the top.



Fitting the grille in the wash chamber is a quick and simple operation: just rest it on the supports provided.

Available versions: see tables on pages 6-7.



		Fast 30	Fast 40
	H cm	25	30
	Ø cm	-	30

FAST 50

Glasswashers/dishwashers, 71 cm high with 45x45 cm rack and 30 cm door opening.

An effective compromise between a medium-size glass washer and a small plate washer can be the ideal solution for restaurants with a limited number of covers.

Available versions: see tables on pages 6-7.



		Fast 50
	H cm	28
	Ø cm	28

Dishwashers



Constructional features

Undercounter and front load: double-skin construction throughout, including the door. The sides of the wash chamber are partially of double-skin construction. The tank has deep-drawn base and is equipped with an integral filter made from composite material. The deep-drawn rack guides have rounded edges. The wash chamber is free of internal pipes and sharp corners. **Hood:** double-skin construction, with single-skin hood. The moulded tank is equipped with an integral filter made from composite material. The hood opens smoothly, with little effort from the operator. The wash chamber is free of internal pipes and sharp corners.

Technologies

Dual-flow wash pump, energy economiser, rapid tank heating and rinse control with Thermostop are all provided as standard equipment. Depending on the version, two different systems are used for draining and changing the water: **EDT** uses a pump to drain excess water from the bottom of the tank (where it is most dirty) prior to the start of rinsing; **EDS** exploits the Archimedes principle, using clean water like a piston to force the dirty water through the overflow. With EDT, 100% of the rinse water is changed, while with EDS, 83% is changed.

User interface

Comprised of four function keys and a LED display which shows the wash and rinse temperatures. The user can adjust the tank and boiler temperatures and the dispenser dosing rates.

Wash programmes

All versions offer a choice of four standard wash programmes: three programmes for different levels of soiling and one specific programme for washing glasses. All versions are also equipped with the self-clean programme as standard.

Equipment

Peristaltic rinse aid dispenser on all versions. Peristaltic detergent dispenser available on request for all versions. A plate rack, a universal basket and a cutlery insert are all supplied as standard.

FAST 60M 60 70

Fast 60M - 60

Undercounter dishwashers, 82 cm high with 50x50 cm rack and 36.5 cm door opening.

Optional stainless steel plinth with rack storage compartment.

Fast **60M** is the single-phase power model. Available versions: see tables on pages 6-7.

Fast 70

Front load dishwashers, 125 cm high with 50x50 cm rack and 38.5 cm door opening.

The worktop height of 76 cm from the floor means that the operator can load and unload the machine without having to bend down.

Thanks to the large capacity of the wash tank, the machine can wash Gastronorm and Euronorm trays.

Available versions: see tables on pages 6-7.



		Fast 60M - 60	Fast 70
	H cm	32.5	35.5
	Ø cm	36.5	39
	H cm	-	GN1/1 (53x32)

FAST 80

Hood dishwashers with 50x50 cm rack and door opening of 45 cm.

The hood can be installed in line or as a corner unit without the need for additional components. Our wide range of tables and accessories of different types and dimensions allows you to personalise the washing zone to suit your specific requirements.

Available versions: see tables on pages 6-7.



		Fast 80
	H cm	42.5
	Ø cm	44
	H cm	GN1/1 (53x32)



TECHNICAL DATA		Fast 30	Fast 40	Fast 50
Effective productivity	racks/hour	30 (35 with hot water)	30 (35 with hot water)	30 (35 with hot water)
Theoretical productivity	racks/hour	40	40	40
Dimensions (WxDxH)	cm	40,1x49x59,5	43,6x53,5x67	52,5x55,5x71,5
Door opening	cm	26	32	30
Max. height of glasses	cm	25	30	28
Max. height of plates	cm	-	30	28
Maximum tray/pan dimensions	cm	-	-	-
Rack dimension	cm	35x35	39x39	45x45
Tank capacity	litres	7	8	14
Boiler capacity	litres	2,6	2,6	2,6
Tank heating element	kW	0,6	0,6	0,6
Boiler heating element	kW	2,6	2,6	2,6
Wash pump	kW	0,15	0,2	0,2
Rinse pump*	kW	-	-	-
Drain pump*	kW	0,04	0,04	0,04
Total power consumption	kW	3,5	3,5	3,5
Power supply		230 V - 50Hz - 1N	230 V - 50Hz - 1N	230 V - 50Hz - 1N
Max. current	amp	16	16	16
Min.-max water supply pressure	bar	2 → 4	2 → 4	2 → 4
Water supply temperature	°C	50 → 60	50 → 60	50 → 60
Peristaltic rinse aid dispenser		yes	yes	yes

* where present

AVAILABLE VERSIONS			
Standard	yes	yes	yes
S - built-in water softener	yes	yes	-
D - peristaltic detergent dispenser	yes	yes	yes
SD - built-in water-softener and peristaltic detergent dispenser	-	-	yes
E - partial drain with pump	yes	yes	yes
DE - peristaltic detergent dispenser and partial drain with pump (EDT)	yes	yes	yes
CDE - atmospheric boiler with rinse pump, peristaltic detergent dispenser and partial drain with pump (EDT)	-	-	-

Effective productivity

The maximum productivity that can actually be obtained in real-life operating conditions when several cycles are performed in succession, taking into account the time required between cycles for the water to reach the correct temperature and to unload and load the rack.

(Parameters used: water supply temperature 15 °C and loading/unloading time of 12 seconds).

Theoretical productivity

Value that **cannot be achieved in real-life conditions**, obtained through mathematical calculation considering the shortest wash cycle (usually 60 seconds).



Fast 60M	Fast 60	Fast 70	Fast 80
20	32	39	45
60	60	60	60
57,5x60,5x82	57,5x60,5x82	60x60x125	63,4x74,4x152,9
36,5	36,5	38,5	45
32,5	32,5	35,5	42,5
36,5	36,5	39	44
-	-	GN1/1 (53x32)	GN1/1 (53x32)
50x50	50x50	50x50	50x50
20	20	15	15
6	6	6	6
2,1	1,4	1,4	2,1
3	4,9	6	7
0,47	0,47	0,47	0,47
0,2	0,2	0,2	0,2
0,04	0,04	0,04	0,04
3,5	6,8	7,9	9,6
230 V - 50Hz - 1N	400 V - 50Hz - 3N	400 V - 50Hz - 3N	400 V - 50Hz - 3N
16	16	16	16
2 → 4	2 → 4	2 → 4	2 → 4
50 → 60	15 → 60	15 → 60	15 → 60
yes	yes	yes	yes

yes	yes	-	yes
yes	yes	-	-
-	yes	yes	yes
-	yes	-	-
-	-	-	-
yes	yes	-	yes
-	-	-	yes



Important: 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.

elettrobar

The Benefit Makers

During more than forty years of business, we have produced more than a million industrial dishwashers at our two Italian plants. These numbers reflect our unrivalled experience in the sector. Building on this experience, we have continued to develop competitively-priced innovative products for leading players in the catering industry, providing effective, consistent benefits for their various enterprises. This is why we at Elettrobar 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 for many years has played its part, 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 build products that can withstand even the harshest operating conditions. Our dishwashers are manufactured at facilities that lead the way as regards workplace safety and environmental impact, as confirmed by ISO 14001:2004 certification.

Eurotec Service

Our commitment to quality does not end when the machine leaves the factory, but continues throughout the entire life-cycle of the product:

EurotecService is the specialised division that oversees both our replacement parts service and our after-sales service, with particular emphasis on training and qualification of our extensive network of dealerships and service centres that covers the whole of Italy.

This division is also responsible for pre-sales, logistics and customer care activities, thereby promoting an intrinsically synergistic approach to all activities that have a direct bearing on customer satisfaction.



ITW FOOD EQUIPMENT GROUP

Eurotec s.r.l. - ELETTRORBAR division

37045 San Pietro di Legnago (VERONA) ITALIA - Tel. 0442 634311 - Fax 0442 629132
e-mail: info_elettrobar@itweurotec.it - www.elettrobar.eurotecgroup.com