

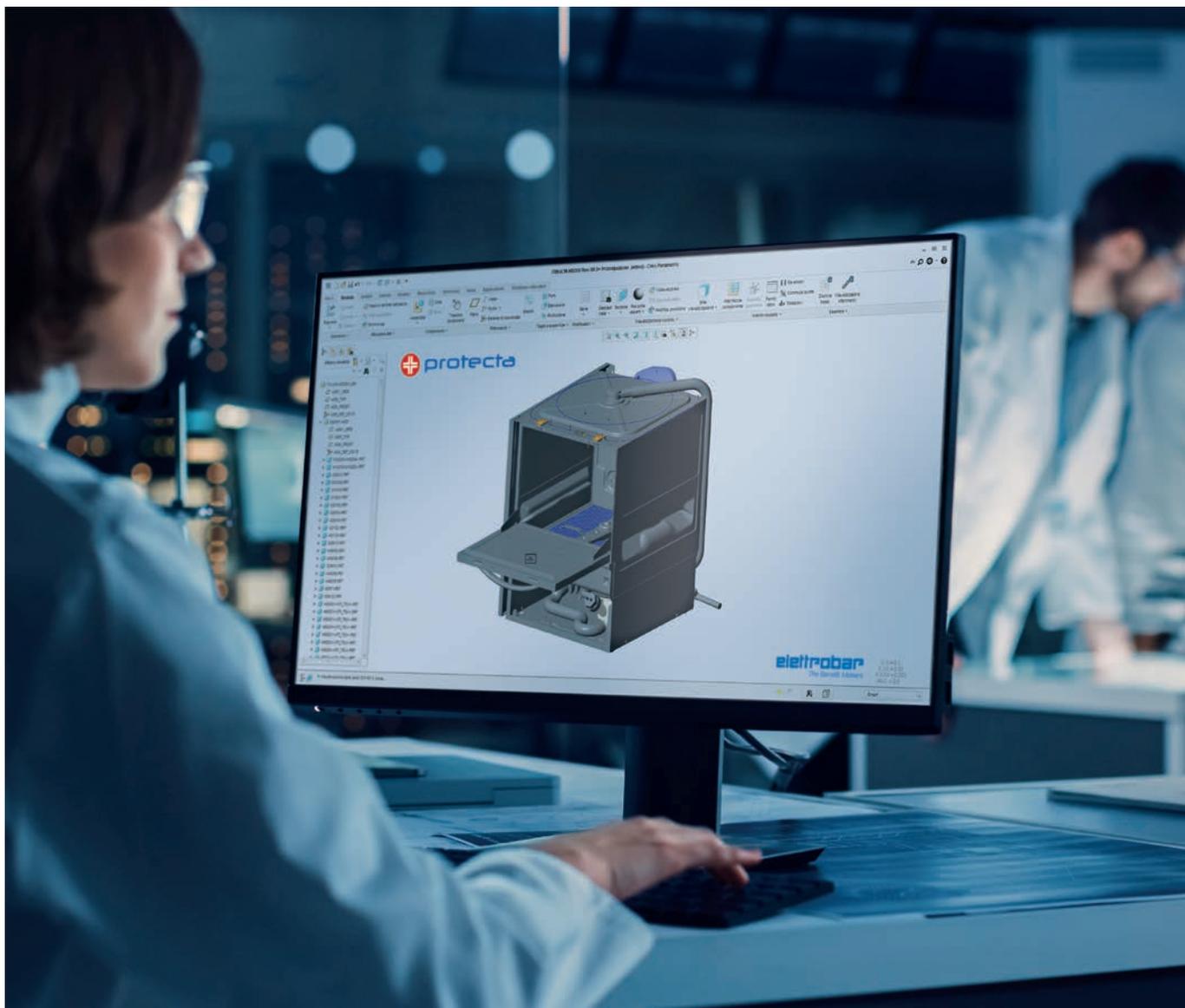


Dishwasher for disinfection



protecta

elettrobar
The Benefit Makers



We take hygiene seriously... and it shows!

Due to the pandemic, recent developments in the global health situation have changed our vision and perception of hygiene in people's daily lives, increasing attention to it exponentially.

This new situation didn't catch us unprepared, since perfect tableware cleanliness has always been the cornerstone of our activity as an industrial dishwasher manufacturer.

Over the past few years, we have in fact collaborated with some of the most prestigious Italian universities for research and testing carried out in synergy with designing our products.

We have also built partnerships with a few European manufacturers of small and medium size thermal disinfectors who operate in the medical sector.

What we have learned from this experience has been poured into our PROTECTA designs, resulting in the level of hygiene achieved by using our dishwashers **being real.**





We look after people and their health

All our dishwashers have been designed to meet the typical sanitary demands in the Ho.Re.Ca world.

By using some patented, cutting-edge technology and a large selection of specialised washing programmes, optimal washing results are guaranteed, with a significant reduction in bacterial load on dishes.



We up the level with Protecta

A new generation of dishwashers with cycles aimed at guaranteeing an $A_0 = 60$ level of disinfection according to the UNI EN ISO 15883-1 medical standard.



Protecta guarantees an $A_0 = 60$ level of disinfection, eliminating bacteria up to 99,9999%. Real results confirmed!





was created for them

There are contexts where the level of hygiene needs to be increased to get to real tableware cleanliness: **hospital facilities** and **clinics**, **homes for the elderly**, **pre-schools** and **schools**, activities that see a large flow of people and **restaurants** that are especially in need of hygiene.





protecta

**Our mission:
Maximum hygiene!**

- **Washed**
- **Checked**



Wash programmes

Three standard programmes (90", 120" and 180") ensure up to 99.999% bacterial reduction on plates, in accordance with the DIN10512 regulation.

What we have confirmed*

- Up to 99.999% (5-log) reduction in bacteria on plates
- According to the DIN10512 regulation
- Cycles shorter than 210" according to the EN-IEC 63136** regulation

Cycles specialised for washing glasses, cutlery, pots and pans round out the offer, along with the continuous cycle for heavy filth, and cycles for self-cleaning and drainage.

* Ref. Standard ProFast (90") washing programme.

** The EN-IEC 63136 standard requires the tank temperature to be reset to the correct starting value before starting a new cycle again.

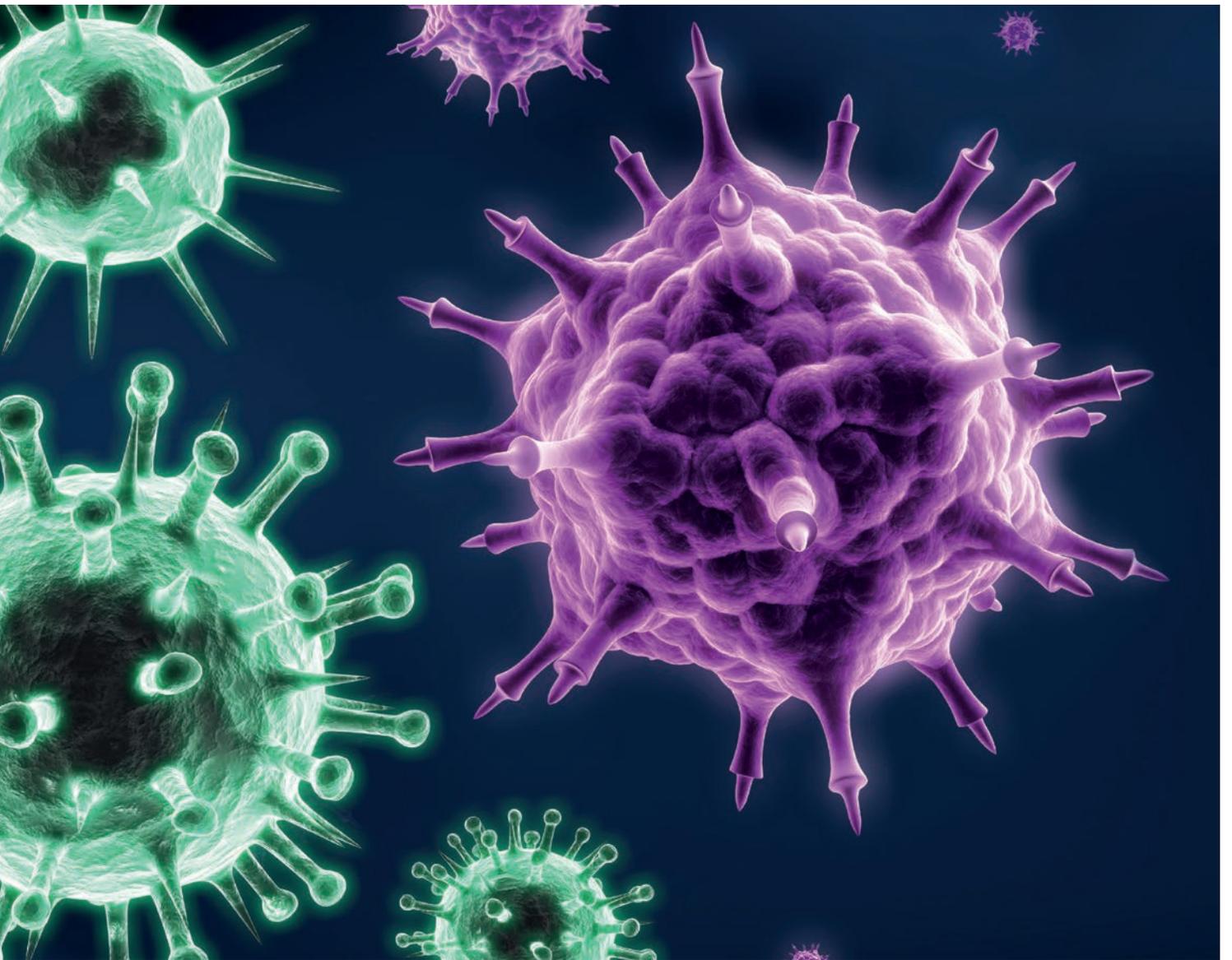
Bacterial
reduction
up to
99,999 %
with standard cycles



protecta

**Where Sanitech
makes a difference!**

- **Washed**
- **Disinfected**
- **Checked**



Disinfecting programmes

There are two specialised disinfection programmes (SaniTherm 30 and SaniTherm 60): $A_0 = 30$ and $A_0 = 60$.

What we have confirmed*

- Up to 99.9999% (6-log) reduction in bacteria on plates.
- In accordance with the DIN 10512 standard.
- Achieving a minimum level of $A_0 = 60$ thermal disinfection.
- Cycles shorter than the 500" ones according to the EN-IEC 63136** regulation

A_0 is a parameter determined by the EN15883-1 standard, which is calculated by using a function that links the temperature of the items to sanitise and the permanence time at that temperature. It expresses the machine's capability to deactivate micro-organisms.

Please note: the confirmation tests were carried out on the Protecta 65 undercounter machine, which is more critical because of its size and features.

**Bacterial
reduction up to
99,9999 %
10 times better
than what
the DIN 10512 standard requires**

* Ref. SaniTherm 60 disinfection programme.

** The EN-IEC 63136 standard requires the tank temperature to be reset to the correct starting value before restarting a new cycle.



A new generation of dishwashers

A Protecta 65 undercounter and a Protecta 85 hood, with construction and technological features that place them in the top tier of our product range.

Apart from the normal washing functions, this new generation of dishwashers comes with cycles especially for disinfecting dishes, eliminating bacteria up to 99.9999%.

The user interface with an LCD screen is integrated via a USB port that allows washing cycle data to be transferred, as per the HACCP protocol.

Both versatile and efficient, it comes with full 65 CDE and 85 CDE optionals, and two are equipped with continuous 65 TDE and 85 TDE water softeners.

Maximum useful height

		Protecta 65	Protecta 85
	cm	50x50	50x50
	cm	35,5	42,5
	cm	39	44
	cm	GN1/1 (53x32)	GN1/1 (53x32)



Protecta 65



Protecta 85

Technology, research and innovation to make your work easier!

Technologies and patents

Washing stage

EWT dual flow pump
quickready fast heating
EHW heating system

Rinsing stage

ERT rinsing system
thermostop rinse temperature control

Draining stage

EDT drainage with a **ETF** triple filter system

Other features

energysaving for lower energy consumption
hitech washing and rinsing parts
Door closing system
Hood closing system
Protected USB port on the control panel
Electronically controlled rinse-aid dosing unit
Electronically controlled detergent dosing unit



Technologies and patents

ESI user interface

Consisting of a large backlit LCD screen, visible even from a distance, where the machine parameters are displayed in colour codes: machine ready, wash, rinse, alarm.

The four soft-touch buttons on the sides of the display allow direct access to the standard and specialised programmes menus, and to detergent dosages.

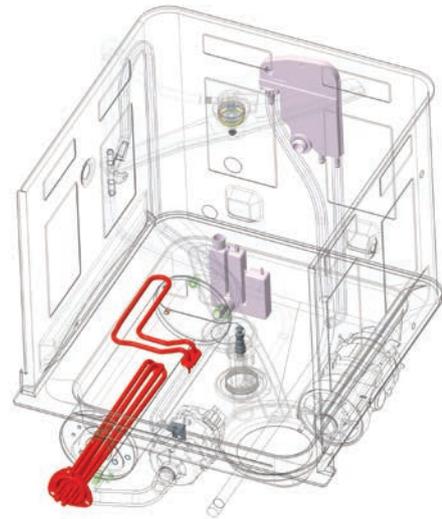
With a built-in USB port that allows washing cycle data (up to 150) to be transferred, as per the HACCP protocol.



EHW heating system

The tank and boiler heating elements are independent rather than interlocked. Thanks to a new power distribution, the tank and boiler heating elements work simultaneously, maintaining a constant tank temperature, even when numerous washing cycles are close to each other.

The result, when compared to a machine with interlocked heating elements, is that the temperature is around 10 degrees higher during repeated wash cycles: this allows a shorter wash time and a shorter drying time because the dishes come out hotter, lower detergent consumption and consequently lower costs.



EWT washing system

The Eurotec patent uses a dual delivery pump, one for the lower arm and one for the upper arm, which makes the use of a flow diverter in the washing circuit unnecessary, thus saving energy (-20%), reducing noise (-3db) and improving the washing results.



ERT rinsing system

Regardless of water supply conditions, the system is designed to ensure that rinsing takes place under constant conditions of flow, pressure and water temperature.

This aspect is fundamental to a dishwasher being able to guarantee dishes that are hygienically perfect throughout its service life.

For most programmes, the rinse water temperature is 90°C.

The starting temperature is controlled by the Thermostop.

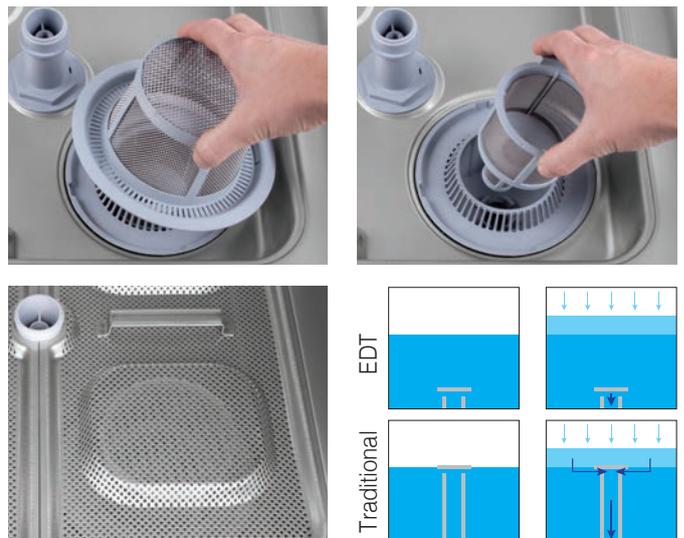


EDT drainage system With ETF triple filter

Evolution₃: when rinsing, clean water is brought into the tank, replacing dirty water that is drained from the bottom of the tank. Water exchange efficiency is 100%, waste is reduced to zero.

Progressive: the tank water filter system due to three sequential filters with decreasingly smaller sieves.

The combined effect of the two systems keeps the tank water cleaner over time (+ hygiene), reducing the changes and concentrations of detergent (detergent savings).



ECC construction

Integral double wall construction, with insulated and balanced door and hood, moulded and rounded tanks and basket guides, equipped with stainless steel surface filters and special insulation for sides and boiler. There are no internal tank pipes, sharp edges and places where dirt can build up.





Don't worry,
 **protecta**
 will take care of hygiene!

PROGRAM	MAIN USE	Min. consumption. l/cycle	Duration sec.	Wash °C	Rinse °C
STANDARD					
ProFast	Light, fresh soiling	2,2	90	60	90
ProFessional	General use	2,6	120	63	90
ProTemp	Heavy soiling	3	240	70	90
DISINFECTION					
SaniTerm 30	Thermal disinfection A ₀ = 30	3,5	automatic	75	90
SaniTerm 60	Thermal disinfection A ₀ = 60	3,5	automatic	75	90
SPECIAL					
ProGlass	Glass and crystal	2	90	60	67
ProWater	Glass and crystal with osmosis-treated water	2	120	65	70
ProLong	Continuous wash	2,6	600	60	82
ProActive	Pans and utensils	3,9	300	70	82
ProSteel	Cutlery	2,5	360	72	88
SELF-CLEAN					
ProClean	Self-clean and automatic draining	17	300	-	-
ProDrain	Automatic draining	-	120	-	-



TECHNICAL DATA		Protecta 65 CDE	Protecta 65 TDE	Protecta 85 CDE	Protecta 85 TDE
Theoretical productivity	racks/h	40		40	
Dimensions W x D x H	cm	60x60x82		63,4x74,4x159,9	
Door opening height	cm	38,5		45	
Max glass height	cm	35,5		42,5	
Max dishes diameter	cm	39		44	
Max tray size	cm	GN1/1 (53X32)*		GN1/1 (53X32)	
Tank capacity	lt	15		15	
Boiler capacity	lt	6		6	
Tank element	kW	2,1		2,1	
Boiler element	kW	6		7	
Wash pump - power	kW	0,47		0,47	
Rinse pump - power	kW	0,2		0,2	
Drain pump - power	kW	0,04		0,04	
Power supply	kW	8,6		9,6	
Connection Voltage - Phases	V	400/50/3N		400/50/3N	
Max. current	amp	16		16	
Inlet water pressure min-max	bar	1-4		1-4	
Inlet water temperature min-max	°C	15-60		15-60	
Peristaltic detergent and rinse aid dispensers		yes	yes	yes	yes
Continuous water softener		no	yes	no	yes
Combined with osmosis device systemi WS140		yes	no	yes	no

* Max 4 pieces.

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The Benefit Makers

ITW FOOD EQUIPMENT GROUP

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