

Utensil Washers

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 **ELETTROBAR**

The Benefit Makers

The benefit makers



Experience is the foundation of our success

Over the decades of our long-lasting history we have manufactured over half a million industrial dishwashers. This unique experience is the foundation of our success: indeed, it allows us to continuously develop our design and production capacity to offer food service professionals products that give real and consistent benefits to those who use them, at competitive prices.

We are aware that the problems linked to the environment are becoming increasingly important and each of us has to do our own part in reducing those problems. Elettrobar products therefore utilize cutting edge technology, much of which is patented, in order to reduce the consumption of water, energy and chemical products. A helping hand for the planet and a consistent economic gain for you.



First benefit: speed and hygiene

Both are equally important aspects. To give a practical example (bearing in mind that this shows only a few aspects and there are many other good reasons to use these machines):

To wash 40 oven trays correctly by hand takes about 30 minutes, plus another 15 minutes estimated as the time needed to dry them also by hand. If we use a utensil washer, even our smallest one - the compact and inexpensive Niagara 291, to wash the same items it takes in total about 20 minutes. This means **a time saving of 50%**, equivalent to more than **5 days in a year!**

Washing by hand cannot be done with water above 40°C, more often it is done with cold water, while the rinsing is also mainly done with cold water. When using a utensil washer the washing is done at a constant temperature of 53°C and the rinsing at a constant temperature of 82°C.

Furthermore the alkaline detergents used for machine washing are much more efficient than the neutral ones used when washing by hand. Thus it is quite evident that when using a utensil washer higher levels of hygiene are obtained than when washing by hand, even if done in the most accurate way.

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Second benefit: economy

Taking again our previous example we see that to wash 40 oven trays by hand, 50 litres of water and 500 grams of special detergent are needed to make the wash solution plus another 40 litres of water for rinsing.

Instead, when using a utensil washer, let's take the same Niagara 291 from our previous example, only 40 litres of water, 130 grams of chemical products and 3 kW/h of electricity are used.

This means you save up to 55% of the water and 75% of the chemical products against a moderate electricity consumption.

If we attach a money value to the aforesaid factors, the cost (labour excluded) to wash 40 oven trays by hand is € 1,60 against € 1,10 when using the utensil washer, while the cost per Rack is respectively 4 eurocent and 3 eurocent. Thus economically speaking you save approximately 25%.

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Third benefit: performances

The wash system, especially developed by Elettrobar for the utensil washers, guarantees maximum performance obtained by the use of high efficiency pumps. The power created by these pumps is sent through the star-shaped wash arms to ensure that constant pressure is maintained from every jet.

There is a choice of several different wash cycles to ensure maximum efficiency in selecting the correct cycle. As those who work in a kitchen know, pots and pans are generally more soiled, and the degree of the soil far outruns the dirt found on dishes or glasses.



Fourth benefit: ease of control

In the "Control" mode the electronics give, upon request, information about temperature and operating time. The service engineers have at their disposal an extremely efficient system of self-diagnostics and can adjust all operating parameters by the installed software.

It is also possible to adjust the detergent and rinse dispensers (standard on River Range and optional on Niagara) directly from the control panel, while specific probes (optional) detect when the chemical agents are at low level.

Fifth benefit reliability

These utensil washers have been designed with advanced calculation criteria and computing systems, and are manufactured in Europe's most modern production plant applying the extremely rigorous quality control procedures certified ISO 9001. The machines are distributed by a network of authorised Elettrobar dealers, trained directly by the

company in order to offer you the best before and after-sales services.

Elettrobar's experience and expertise together with the competence of its dealers' network, are the best guarantee for a long-lasting and profitable use of the utensil washer.



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The **river** Range

All models are equipped with the ERT rinse technology. This system reduces the quantity of water used for rinsing by 20% compared to similar machines without this technology.

The latest generation of intelligent electronic controls are simple to use and provide the operator with a wealth of useful information. To work with the machine all one needs to know is that when the large button turns green the machine is ready to use, when it is flashing the machine is setting up, when blue the washing cycle is running.

The large scrolling digital display also allows the user to see, upon request, the operating temperatures, the number of cycles done and the machine status.

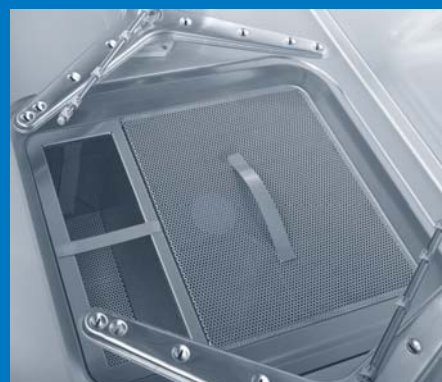
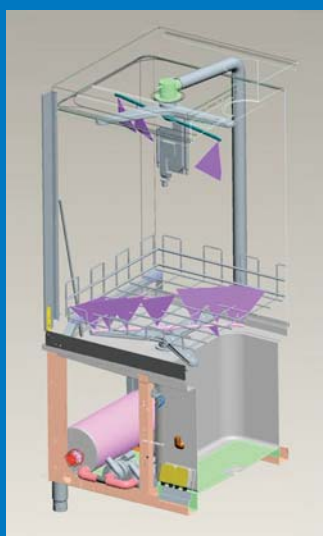
Given the very low noise level, obtained by the double-skinned construction and the special anti-vibration system, it is hard to tell when a cycle is finished. That's why there is an optical indicator showing the remaining cycle time and a buzzer alert at the end of the cycle.

The electronic self-diagnostics enables rapid fault finding and setting of the operational parameters. The completely flat soft-touch electronic display has the advantage of being easy to clean and absolutely waterproof, all to ensure long lasting reliability.

The special self cleaning cycle that washes the inner chamber and tank, comes as standard on all River Utensil Washers and is very useful in minimising the work to be done at the end of the shift.

What is ERT

ERT is a specific rinse technology developed and fine-tuned by Elettrobar. It ensures a constant rinse pressure; no matter what the water flow conditions from the mains on site might be, with daily and seasonal fluctuations (often, during summer, flow and pressure are much lower than in the rest of the year). ERT is based on the use of an atmospheric or open boiler combined with a rinse pump that pulls rather than pushes the water. In this way, different from other traditional systems, the water temperature doesn't drop during the rinse cycle and the water pressure and flow remain absolutely constant. Furthermore the electronic Thermostop ensures that the rinse cycle is always carried out at the correct temperature. The specially designed stainless steel arms of the ERT system are manufactured with a high-precision mechanical process to minimize the lack of pressure thus enabling a more efficient use of water and electricity.





River 294

This compact and versatile utensil washer takes up less than half a square metre of floor space. It is however suitable to wash containers of 60 litres with a length up to 60 cm, or 60 x 40 cm oven trays (using the appropriate optional support). The River 294 accepts, without any modification, normal 50 x 50 cm plastic racks and can be used as a glass washer, a tray washer or a dishwasher. In the latter case and using our special Maxi rack that fits 24 dishes (available upon request item: 45320) a theoretical output of 720 dishes/hour can be reached. River 294 is the ideal solution for pastry-makers, bakeries, ice-cream parlours, butchers shops and restaurants. Supplied as standard with built-in detergent and rinse agent dispensers.



River 295

Comes as standard with a 55 x 61 cm stainless steel rack and has an open-door height of 65 cm enabling the machine to cover most needs. Standard equipped with built-in detergent and rinse agent dispensers. Both can be set and adjusted electronically from the control panel. Can be further equipped with appropriate probes (optional) that indicate low level of chemical agents. Eleven wash cycles from 2 to 12 minutes. The newly designed rack-guides minimises the effort of handling the rack at full load and are very easy to clean.



River 296

With its 55 x 61 cm rack and ergonomic splitting door with an opening height of 85 cm can wash from large size baking trays, and containers of 100 litres, to the most varied kind of pastry moulds. The newly designed rack-guides minimises the effort of handling the rack at full load and are very easy to clean. Standard equipped with built-in detergent and rinse agent dispensers. Both can be set and adjusted electronically from the control panel. Can be further equipped with appropriate probes (optional) that indicate low level of chemical agents. Eleven wash cycles from 2 to 12 minutes.



River 297

Ideal for large scale catering business, canteens and institutions. Has a 70 x 70 cm rack and a door opening height of 85 cm.

Standard equipped with built-in detergent and rinse agent dispensers. Both can be set and adjusted electronically from the control panel. Can be further equipped with appropriate probes (optional) that indicate low level of chemical agents.

Eleven wash cycles from 2 to 12 minutes.

The newly designed rack-guides reduce the effort of handling the rack at full load and are very easy to clean.



River 298

With the 132 x 70 cm rack and the ergonomic splitting door with an opening height of 85 cm, this model can wash quickly a large number of items including bulky ones. Maximum flexibility of use is ensured by the exclusive "half load" program that activates only one of the two wash pumps and one of the two rinse pumps.

The newly designed rack-guides reduce the effort of handling the rack at full load and are very easy to clean.

Standard equipped with built-in detergent and rinse agent dispensers. Both can be set and adjusted electronically from the control panel. Can be further equipped with appropriate probes (optional) that indicate low levels of chemical agents.

Eleven wash cycles from 2 to 12 minutes.



The niagara Range

The Niagara Utensil Washer range consists of machines that consider simplicity and efficiency as their strongest assets.

The machines are equipped with an efficient wash system, a powerful integral boiler with a 6 kW heating element and have the electronic Thermostop system to ensure that the rinse cycle always starts at the pre-set temperature.

The Elettrobar design ethos of maximum hygiene and ease of use is ensured by the refined construction; from the deep drawn tank, smooth rounded corners and edges, the stainless steel double tank filters to the self-draining

and self-cleaning pumps and completely pipe-free inner wash chamber.

The machine's quiet operation is ensured by the double-skinned construction combined with a system that prevents resonant vibrations.

The electronic control panel with soft touch interface is simple to understand and easy to operate.

The electronic board incorporates self-diagnostics of malfunctions and a cycle counter, while two electronic thermometers enable you to keep both wash and rinse temperature under control.



Niagara 291

This compact and versatile utensil washer takes up less than half a square metre of floor space but is suitable to wash containers of 60 litres with a length up to 60 cm, or 60 x 40 cm oven trays (using the appropriate optional support). Niagara 291 accepts, without any modification, normal 50 x 50 cm plastic racks and can be used as a glass washer, a tray washer or a dishwasher. In the latter case and using our special Maxi rack that fits 24 dishes (available upon request item: 45320) a theoretical output of 720 dishes/hour can be reached. Niagara 291 is the ideal solution for pastry-makers, bakeries, ice-cream parlours, butchers shops and restaurants.



Niagara 292

Comes as standard with a stainless steel 55 x 61 cm rack and has an open door height of 65 cm enabling the machine to cover most needs. Three wash cycles of 2, 4 or 8 minutes. The newly designed rack-guides reduce the effort of handling the rack at full load and are very easy to clean.



Niagara 293

With its 55 x 61 cm rack and ergonomic splitting door with an opening height of 85 cm, the Niagara can wash from large size baking trays and containers of 100 litres, to the most varied kind of pastry moulds. The newly designed rack-guides reduce the effort of handling the rack at full load and are very easy to clean. Three wash cycles of 2, 4 or 8 minutes.

Continual improvements may supersede

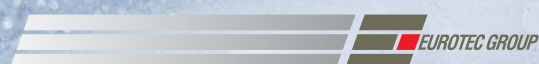
Technical data

		River 294	River 295	River 296	River 297	River 298
Machine dimensions wxdxh	cm	67x72x147	72x78x170	72x78x190	85x85x190	147x85x190
Rack size	cm	50x60	55x61	55x61	70x70	132x70
Open door height	cm	40	65	85	85	85
Voltage	V/Hz/ph	400/50/3N	400/50/3N	400/50/3N	400/50/3N	400/50/3N
Max total electrical loading	Kw	6,8	7,4	8	11	15,5
Max theoretical capacity	racks/hour	30	30	30	30	30
Cycle time (adjustable)	min÷max	2'÷12'	2'÷12'	2'÷12'	2'÷12'	2'÷12'
Rinse system		ERT	ERT	ERT	ERT	ERT
Water consumption per cycle	Ltrs	3,5	4	4	5	8
Wash tank capacity	Ltrs	20	37	37	68	131
Self-cleaning cycle		standard	standard	standard	standard	standard
Detergent dispenser		standard	standard	standard	standard	standard
Rinse aid dispenser		standard	standard	standard	standard	standard
Low level detergent probe		optional	optional	optional	optional	optional
Low level rinse aid probe		optional	optional	optional	optional	optional
Smart Electronics		standard	standard	standard	standard	standard
Half load program		-	-	-	-	standard

Technical data

		Niagara 291	Niagara 292	Niagara 293
Machine dimensions wxdxh	cm	67x72x147	72x78x170	72x78x190
Rack size	cm	50x60	55x61	55x61
Open door height	cm	40	65	85
Voltage	V/Hz/ph	400/50/3N	400/50/3N	400/50/3N
Total electrical loading	Kw	6,8	7,4	8
Theoretical capacity	racks/hour	30/15/10	30/15/10	30/15/10
Cycle time	minutes	2'-4'-8'	2'-4'-8'	2'-4'-8'
Water consumption per cycle	Ltrs	3,5	4	4
Wash tank capacity	Ltrs	20	37	37
Detergent dispenser		optional	optional	optional
Rinse aid dispenser		optional	optional	optional

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