



Dishwashers

Ocean

elettrobar
The Benefit Makers



OCEAN Dishwashers

The all-new Ocean dishwasher range represents the ideal solution for operators who need a reliable, high-performance machine that is simple to operate. The range offers a wide choice of products and versions to meet all user requirements and incorporates a number of tried and tested technologies developed by Elettrobar in recent years.

The new electronically controlled user interface simplifies dishwasher operation with soft-touch buttons, a 4-character LED display and lateral indicator bars. The standard wash programme menu is supplemented by specialised programmes and self-clean cycles, to ensure maximum operational flexibility.



Performance

Thanks to a new concept of electrical power distribution, the time required to reset the machine between one wash and the next is significantly reduced, particularly in the case of repeated washes. This translates into a higher **effective productivity per hour** than the other products in this market sector (see table on pages 10-11).

Washing results

Fantastic dishwashing results, thanks to the dual flow pump that guarantees a constant force from the water jets without power loss. On versions with atmospheric boiler and rinse pump, washing results are excellent, thanks also to optimum detergent dosing ensured by the electronically-controlled peristaltic dispensers that can be adjusted directly from the control panel.

Savings

Elettrobar's commitment to the development of technologies that can reduce operating costs has resulted in a new generation of products that stand out from other dishwashers on the market for their low consumption of water, energy and detergent: this translates into significant and consistent cost savings for operators.

Easy cleaning

End-of-shift cleaning is made quick and simple by a wash chamber design that is free of internal pipes, corners and blind spots where dirt can accumulate. Integral surface filters and self-clean cycles also help keep the dishwasher clean.



Simplicity of use and operational flexibility

Ocean dishwashers are extremely easy to use thanks to the interface with four soft-touch keys, 4-character LED display plus two lateral indicator bars. Carefully chosen combinations of colours and graphic symbols provide a clear indication of the dishwasher status and wash cycle progress. The display also shows the tank and boiler temperatures, the number of cycles performed and self-diagnostic codes. From the interface the user can adjust the tank and boiler temperatures and detergent dosing.

Standard programmes and specialised programmes

Ocean dishwashers are capable of meeting multiple operating requirements by offering, in addition to the standard dishwasher programmes, a number of specialised programmes for different types of soiling and which are also suitable for sanitising applications in accordance with current European standards.



Standard Programmes (available on all models)

Pr 1	ProSpeed Short wash programme for lightly soiled dishes. <i>Consumption: min-max 1,6-2,1 litres/cycle</i>
Pr 2	ProFessional Medium wash programme for normally soiled dishes. <i>Consumption: min-max 1,6-2,1 litres/cycle</i>
Pr 3	ProTemp Long wash programme for heavily soiled dishes. <i>Consumption: min-max 1,9-2,6 litres/cycle</i>
dr	ProDrain Drain cycle.
CLE	ProClean Wash chamber draining and self-cleaning cycle. <i>Consumption: min-max 12-15 litres/cycle</i>

Specialised Programmes

ECo	ProEco Programme with reduced energy consumption, washing at lower temperatures and with reduced water consumption than normal wash programmes, a good washing result achieved by a prolonged mechanical washing action. <i>Consumption: 2,6 litres/cycle</i>
PLAT	ProPlates Cycle specifically for plates; rinsing is reduced by 17% and performed at the optimal temperature of 78°C. <i>Consumption: 1,9 litres/cycle</i>
Cold	ProCold Specific programme with cold water rinsing after the normal hot water rinse cycle. <i>Consumption: 1,9+1,9 litres/cycle</i>
GLAS	ProGlass (glasses) Glass washing programme for dishwashers. Suited for washing glasses of any shape or type. Washes with a low rinse temperature (requires a long drying time). <i>Consumption: 2,1 litres/cycle</i>
Long	ProLong (continuous) This is an extended cycle; the duration varies according to the model. The cycle duration may be varied as required by pressing START any time during the wash, to interrupt the washing phase and start the rinse phase. <i>Consumption: 2,6 litres/cycle</i>
OSmO	ProWater Specific cycle for washing glasses with pure water obtained through osmosis. Designed to operate with the reverse osmosis filter WS140 . All the operating parameters are modified to obtain the best possible result on the glassware. <i>Consumption: 1,6 litres/cycle</i>

NOTE: Min-max consumption in relation to the model.

Technologies



Dual-flow pump

The use of dual-flow wash pumps connected directly to the spray arms eliminates the problem of power loss from the water jets during the cycle, thereby ensuring excellent washing results. This technology also significantly reduces the amount of noise generated by the dishwasher.

Tank water changeover system

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.

Rinsing system with atmospheric boiler

Rinsing system with atmospheric boiler, tank and rinse pump (available for models 41 – 61 – 81), that guarantees optimal results independently of the water supply pressure: with this system, the rinse function is always performed at the right pressure, temperature and with the right quantity of water. Dishwashers equipped with this system can also be used with the **WS140** reverse osmosis system for washing dishes with purified water that, along with the dedicated detergents ALL WASH and OSMO RINSE, comprise the integrated Elettrobar system.

Other Technologies

Energy economizer, rapid tank heating and rinse control with Thermostop technologies are standard on all models and versions.



Glasswashers



Constructional features

Double-skin construction throughout, including the door. The sides of the wash chamber are of stratified 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.

User interface

Electronic interface comprised of four soft-touch keys, a 4-character LED display and two lateral indicator bars that enable the operator to check machine status at a glance. From the interface, the user can adjust the tank and boiler temperatures and detergent dosing.

Wash programmes

All versions offer a choice of three standard wash programmes to suit different levels of soiling, plus two specialised programmes (three on the Ocean 41 CDE version). Self-clean cycles are also provided as standard.

Equipment

Peristaltic rinse aid dispenser on all versions. Peristaltic detergent dispenser available on request for all versions with dosing adjustable from the operator interface. The Ocean 41 is available in a version with atmospheric boiler for use in combination with the **WS140** inverse osmosis system.

Ocean 31 41

Ocean 31

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.

Standard equipment includes two glasses racks and a cutlery insert.

Specialised programmes: **ProPlates, ProWater.**

Available versions: see tables on pages 10-11.

Ocean 41

Glasswashers and dishwashers, 67 cm high with 39x39cm 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. Possibility to use specialised cold rinse programme (ProCold) for bars that require a rapid changeover of glassware.



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. Standard equipment includes two glasses racks and a cutlery insert.

Specialised programmes: **ProPlates, ProWater, ProCold** (in the CDE version).

Available versions: see tables on pages 10-11.



		Ocean 31	Ocean 41
	H cm	25	30
	Ø cm	-	30

Ocean 51

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.

Specialised programmes: **ProPlates, ProWater.**

Available versions: see tables on pages 10-11.



		Ocean 51
	H cm	28
	Ø cm	28

Dishwashers



Constructional features

Undercounter: double-skin construction throughout, including the door. The sides of the wash chamber are of stratified 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.

High effective productivity

The new concept of electrical power division enables the machine, for repeated wash cycles, to reach and maintain a tank temperature 10 °C higher than that of previous-generation dishwashers. This means that the **effective productivity per hour** of the dishwashers is significantly increased by speeding up washing operations particularly at peak times (see data tables for the various versions on pages 10-11).

User interface

Electronic interface comprised of four soft-touch keys, a 4-character LED display and two lateral indicator bars that enable the operator to check machine status at a glance. From the interface, the user can adjust the tank and boiler temperatures and detergent dosing.

Wash programmes

All versions offer a choice of three standard wash programmes to suit different levels of soiling, plus four specialised programmes. Self-clean cycles are also provided as standard.

Equipment

Electronically-controlled peristaltic rinse aid and detergent dispensers are standard equipment on all versions, with dosing adjustable from the operator interface.

Ocean 61

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

Optional stainless steel plinth with rack storage compartment.

The versatility of the machine is enhanced by four specialised programmes, which range from a specific glass washing cycle (ProGlass) to a programme for heavily soiled items (ProLong).

A plate rack, a universal rack and a cutlery insert are all supplied as standard with the machine.

Specialised cycles: **ProGlass, ProWater, ProLong, ProEco.**

Available versions: see tables on pages 10-11.



		Ocean 61
	H cm	32,5
	Ø cm	36,5

Ocean 81

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.

Thanks to the large capacity of the wash tank, this machine can wash both Gastronorm and Euronorm trays (53x32 cm).

A plate rack, a universal rack and a cutlery insert are all supplied as standard with the machine.

Specialised cycles: **ProGlass, ProWater, ProLong, ProEco.**

Available versions: see tables on pages 10-11.



		Ocean 81
	H cm	42,5
	Ø cm	44
	H cm	GN1/1 (53x32)



TECHNICAL DATA		Ocean 31
Effective productivity	racks/hour	30 (35 with hot water)
Theoretical productivity	racks/hour	40
Dimensions (WxDxH)	cm	40,1x49x59,5
Door opening	cm	26
Max. height of glasses	cm	25
Max. height of plates	cm	-
Maximum tray/pan dimensions	cm	-
Rack dimension	cm	35x35
Tank capacity	litres	7
Boiler capacity	litres	2,6
Tank heating element	kW	0,6
Boiler heating element	kW	2,6
Wash pump	kW	0,15
Rinse pump*	kW	-
Drain pump*	kW	0,04
Total power consumption	kW	3,5
Power supply		230 V - 50Hz - 1N
Max. current	amp	16
Min.-max water supply pressure	bar	2 → 4
Water supply temperature	°C	50 → 60
Peristaltic rinse aid dispenser		yes

* where present

AVAILABLE VERSIONS	
Standard	yes
D - peristaltic detergent dispenser	yes
SD - built-in water softener and peristaltic detergent dispenser	-
DE - peristaltic detergent dispenser and partial drain with pump	yes
CD - atmospheric boiler with rinse pump and peristaltic detergent dispenser	-
CDE - atmospheric boiler with rinse pump, peristaltic detergent dispenser and partial drain with pump	-
TDE - continuous water softener, atmospheric boiler with rinse pump, peristaltic detergent dispenser and partial drain with pump	-

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).



Ocean 41	Ocean 51	Ocean 61	Ocean 81
30 (35 with hot water)	30 (35 with hot water)	32	45
40	40	60	60
43,6x53,5x67	52,5x55,5x71,5	57,5x60,5x82	63,4x74,4x152,9
32	30	36,5	45
30	28	32,5	42,5
30	28	36,5	44
-	-	-	GN1/1 (53x32)
39x39	45x45	50x50	50x50
8	14	20	15
2,6	2,6	6	6 - 12
0,6	0,6	1,4	2,1
2,6	2,6	4,9	7
0,2	0,2	0,47	0,47
0,2	-	0,2	0,2
0,04	0,04	0,04	0,04
3,5	3,5	6,8	9,6
230 V - 50Hz - 1N	230 V - 50Hz - 1N	400 V - 50Hz - 3N	400 V - 50Hz - 3N
16	16	16	16
2 → 4	2 → 4	2 → 4	2 → 4
50 → 60	50 → 60	15 → 60	15 → 60
yes	yes	yes	yes

yes	yes	-	-
yes	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

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