



TECHNICAL DATA		Mistral 241	Mistral 242
Theoretical productivity	racks/hour	30	30
Dimensions (WxDxH)	cm	60x70x85	60x70x129
Door opening	cm	40,5	40,5
Max. height of plates	cm	41	41
Max. trays dimensions	cm	GN1/1 (53X32)	GN1/1 (53X32)
Max. pans dimensions	cm	60x40	60x40
Standard rack dimensions	cm	50x60	50x60
Max. bread baskets dimensions	cm	60x50x39	60x50x39
Tank capacity	litres	23	23
Boiler capacity	litres	7	7
Tank heating element	kW	2,1	2,1
Boiler heating element	kW	6	6
Wash pump	kW	0,7	0,7
Rinse pump *	kW	0,2	0,2
Drain pump *	kW	0,04	0,04
Total power consumption	kW	8,8	8,8
Power supply	V	400V - 50Hz - 3N	400V - 50Hz - 3N
Max. current	amp	16	16
Min.-max water supply pressure	bar	2 → 4 (1 → 4 241CDE)	2 → 4 (1 → 4 242CDE)
Water supply temperature	°C	15 - 60	15 - 60
Peristaltic rinse aid and detergent dispensers		yes	yes

* where present

AVAILABLE VERSIONS		
D - Standard	-	yes
DE - With partial drain with pump	yes	-
CDE - With atmospheric boiler with rinse pump and partial drain with pump	yes	yes

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.



Traywashers _ Utensil washers mistral



ITW FOOD EQUIPMENT GROUP

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Traywashers _ Utensil washers



Our cutting age undercounter utensil and pot washers, Mistral 241 and front-load Mistral 242 are designed to achieve the best washing results on all equipment used in pastry and ice-cream shops, bakeries and delicatessens. Thanks to their compact design they are also suitable for small environments.

Programs menu

	PROGRAM	MAIN USE	Min consumption l/cycle	Duration sec.	Mistral 241DE	Mistral 241CDE	Mistral 242D	Mistral 242CDE
STANDARD	ProWork 2	Light, fresh soiling	2,4	120	•	•	•	•
	ProWork 4	General use	3	240	•	•	•	•
	ProWork 6	Heavy soiling	3,5	360	•	•	•	•
	ProSelf	Self-clean and automatic draining	4,0	120			•	
	ProClean	Self-clean	20	240	•	•		•
	ProDrain	Automatic draining	-	-	•	•		•
SPECIALISED	ProLong	Continuous wash	3,5	720	•	•	•	•
	ProPlates	Specific cycle for plates	2,1	90	•	•	•	•
	ProEco	Blood and starch	3,5	300	•	•	•	•
	ProActive 5	Pans and utensils	5,0	300	•	•	•	•
	ProActive 7	Pans and utensils	5,0	420	•	•	•	•
	ProSteel	Cutlery	3,5	720		•		•
	ProSan	Sanitisation to EN-ISO 15883-1/3	3,5	auto		•		•
ProWork 8	Intensive use 1	3,9	480	•		•		
ProWork 10	Intensive use 2	3,9	600	•		•		

Features



Constructional features

Traywashers_Utensil washers constructed with widespaced double-skin side panels with flat welded rack guides and full double-skin door. The tank has deep-drawn base and is equipped with an integral stainless steel filter. The wash chamber is free of internal pipes and sharp corners.

User interface

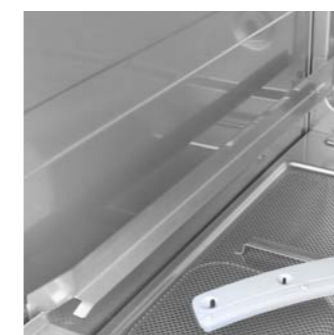
Electronic interface comprised of four soft-touch keys, a 4-character LED display and two lateral indicator bars that enable the operator to check machine status at a glance. From the interface, the user can adjust the tank and boiler temperatures and detergent dosing.

Wash programmes

All versions offer a choice of three standard wash programmes to suit different levels of soiling, plus nine 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. Atmospheric boiler version available for use in combination with the **WS140** reverse osmosis system.



mistral 241

Undercounter, Trays and Utensil/Pot washers, 85 cm high with 50x60 cm rack and 40.5 cm door opening.

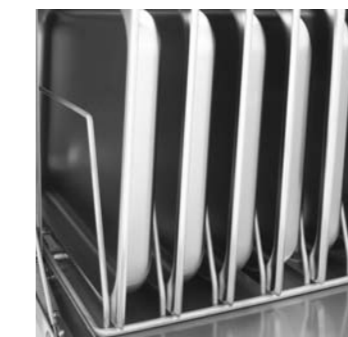
Thanks to its wide door opening, the capacity of the wash chamber and the use of dual-flow wash pumps with an upper and lower 3 spokes arms the undercounter can wash perfectly 60x40 cm pans, ice cream tubs, trays, whips, bread basket and any other type of tool.

In the wide range of specialized wash programs, in addition of the three standard, there are intensive cycles for the heavy dirt, programs for dishes and cutleries and the sanitize ones.

Standard equipment includes a 50x60 cm universal stainless steel rack.

As optional some inserts, containers and support grids for the bread basket are available.

Available versions: see tables on page 5.



		Mistral 241
	Ø cm	41
	H cm	GN1/1 (53x32)
	H cm	60x40
	cm	60x50x39

mistral 242

Front-load Trays and Utensil/Pot washers, 129 cm high with 50x60 cm rack and 40.5 cm door opening.

The worktop height of 81 cm from the floor means that the operator can load and unload the machine without having to bend down.

Thanks to its wide door opening, the capacity of the wash chamber and the use of dual-flow wash pumps with an upper and lower 3 spokes arms the front-load can wash perfectly 60x40 cm pans, ice cream tubs, trays, whips, bread basket and any other type of tool. In the wide range of specialized wash programs, in addition of the three standard, there are intensive cycles for the heavy dirt, programs for dishes and cutleries and the sanitize ones.

Standard equipment includes a 50x60 cm universal stainless steel rack.

As optional some inserts, containers and support grids for the bread basket are available.

Available versions: see tables on page 5.



		Mistral 242
	Ø cm	41
	H cm	GN1/1 (53x32)
	H cm	60x40
	cm	60x50x39