# Electrolux

### Warewashing Green&Clean Hood Type Dishwasher, Manual with Filtering System

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA #		



### Warewashing

## **Green&Clean Hood Type Dishwasher, Manual with Filtering System**

504260 (EHT8IROW)

Green & Clean Hood Type Dishwasher, Manual Double skin hood with Filtering System 80r/h or 1.440d/h -400 V/3N/50 Hz

### **Short Form Specification**

#### Item No.

Unit to be Electrolux Green & Clean upright hood type hot water rinsing dishwasher with WASH SAFE CONTROL. Electrical characteristics to be \_\_\_\_400 volts, three phase 50Hz operation, convertible to single phase on-site. Uses 2 liters of clean water per final rinse cycle. 84°C rinse temperature and pressure guaranteed by built in atmospheric boiler and built in rinse booster pump. Washing performance is guaranteed by a powerful 0.8 kW wash pump and upper and lower stainless steel revolving washing spray arms. Unit to feature "WASH SAFE CONTROL" led light. Green light will indicate that all items washed have been properly rinsed. CLEAR BLUE filtering system removes majority of soil from the wash water. 304 Stainless steel construction to include double skin insulated hood, external, front and side panels, wash tank, tank filter plus wash and rinse arms. Unit shall be field convertible from straight to corner operation. The unit shall include drain pump and is equipped with flexible fill hoses. Delivered on height-adjustable feet.

#### Main Features

- CLEAR BLUE advanced filtering system provides cleaner wash water and higher active detergent thus ensuring better washing performances and lower running costs.
- ETL-Sanitation approved (ANSI/NSF 3 sanitation standard) and DIN 10512 compliant.
- Requires only 2 liters of water per washing cycle thus ensuring low energy, water, detergent and rinse aid consumption.
- Built-in atmospheric boiler sized to raise incoming cold water to a minimum of 84 °C for sanitizing rinse. No external boiler is required. Constant temperature of 84 °C throughout the rinsing cycle regardless of the network's water pressure.
- Green light of "WASH SAFE CONTROL" confirms that items have been rinsed properly.
- Unique temperature interlock guarantees required temperatures in both the wash and final rinse.
- Maximum capacity per hour of 80 racks or 1.440 dishes (High productivity mode) easy to switch to 63 racks or 1.134 dishes (ETL-Sanitation mode) by pressing a button.
- 45/84/150 seconds cycles (High productivity mode); 57/84/150 seconds cycles (ETL-Sanitation mode).
- Incorporated Soft Start feature to offer additional protection to more delicate items.
- Slanted wash arms and sloped ceiling to avoid detergentfilled wash water dropping on clean dishes after the rinsing phase, thus guaranteeing ideal washing results.
- Cycle may be interrupted at any time by lifting the hood.
- Automatic self-cleaning cycle and self-draining vertical wash pump and boiler to avoid bacteria proliferation.
- State-of-the-art electronic controls with built-in programming, self-diagnostics for serviceability and automatic interior self-cleaning cycle.
- Three phase electrical connection, convertible to single phase on-site.
- IP25 protection against water jet, solid objects and small animals (larger than 6 mm).

### Construction

- Heavy duty Stainless steel construction. Internal cavity as well as exterior panels are in 304 series Stainless steel.
- Pressed tank in front position to facilitate cleaning.
- Double skin insulated hood.
- Specially designed Stainless steel wash/rinse arms and nozzles provide superior cleaning action.
- Revolving interchangeable Stainless steel wash/rinse arms above and below the rack, screw out for simple clean up.
- Pre-arranged for on-site HACCP implementation and Energy Management device.
- Element protection from dry fire and low water.
- Incorporated drain pump to control water level in wash tank draining.

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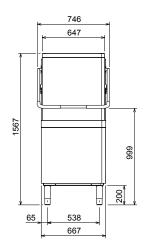
### **Included Accessories**

<ul> <li>2 of Yellow cutlery container</li> <li>1 of Basket for 18 dinner plates - yellow</li> </ul>	PNC 864242 PNC 867002
1 of Basket for 48 small cups or 24 cups - blue	PNC 867007
Optional Accessories	
Kit 8 plastic boxes for cutlery - yellow	PNC 780068 □
12lt external manual water softener	PNC 860412 🗖
8lt external automatic water softener	PNC 860413 🗖
<ul> <li>20lt external manual water softener</li> </ul>	PNC 860430 🗖
<ul> <li>HACCP connection cable for double skin hood type</li> </ul>	PNC 864007 □
<ul> <li>Stainless steel inlet hose kit</li> </ul>	PNC 864016 □
<ul> <li>Filter for partial demineralization</li> </ul>	PNC 864017 🗖
<ul> <li>External reverse osmosis filter for undercounter and hood type dishwashers with atmosphere boiler</li> </ul>	PNC 864026 □
<ul> <li>Kit to measure total and partial water hardness</li> </ul>	PNC 864050 🖵
<ul> <li>Yellow cutlery container</li> </ul>	PNC 864242 🗖
<ul> <li>Back panel for double skin manual hood type - AISI 304</li> </ul>	PNC 864342 □
<ul> <li>Filter for total demineralization</li> </ul>	PNC 864367 🗖
<ul> <li>ZERO LIME device kit with pump and air gap for hood type</li> </ul>	PNC 864526 □
<ul> <li>Kit 4 plastic boxes for cutlery - yellow</li> </ul>	PNC 865574 🗅
<ul> <li>Basket for 6 trays 530x370 mm - red</li> </ul>	PNC 866743 🗖
<ul> <li>Basket for 12 soup bowls - green</li> </ul>	PNC 867000 □
<ul> <li>Basket for 18 dinner plates - yellow</li> </ul>	PNC 867002 🗖
<ul> <li>Basket for 48 small cups or 24 cups - blue</li> </ul>	PNC 867007 □
Basket for bulk cutlery-capacity: 100 pieces - brown	PNC 867009 □
<ul> <li>Cover rack for small and light items (500x500 baskets)</li> </ul>	PNC 867016 □
Baskets for 25 tilted glasses (h 120 mm - diam 80 mm) - blue	PNC 867021 □
Basket for 16 vertical glasses (h 70 mm - diam 100 mm) - blue	PNC 867023 □
<ul> <li>Basket semi-professional 500x500x190mm</li> </ul>	PNC 867024 🗖
Baskets for 16 tilted glasses (h 220 mm - diam 100 mm) - blue	PNC 867040 □

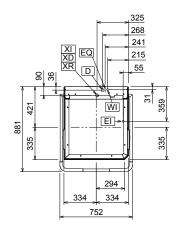


### Warewashing Green&Clean Hood Type Dishwasher, Manual with Filtering System

### **Front**



Top



### CWI

Cold Water inlet ΧD Detergent connection

Chemicals inlet D = Drain

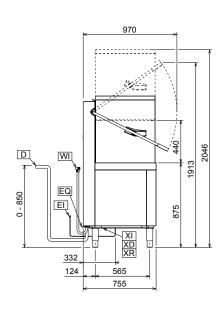
ΕI Electrical connection EQ Equipotential screw

HWI

Hot water inlet

 Water inlet WI

### Side



### **Electric**

Supply voltage:

504260(EHT8IROW) 400 V/3N ph/50 Hz Convertible to: 230V 1N~: 230V 3~

Default Installed Power:\* 9.9 kW Reducible Installed Power:\* 0 kW **Boiler Heating Elements Power:\*** 9 kW Tank heating elements: 3 kW Wash pump size: 0.8 kW

#### Water:

Water supply temperature: 10-65°C Water supply hardness (MAX): 14°fH (8°dH) **Inlet Water supply pressure:** 0.5 - 7 bar

Water consumption per cycle (It): **Boiler Capacity (It):** 12 Tank Capacity (It): 24 Incoming water line size: G 3/4" 20.5 mm Drain line size:

### **Key Information:**

N° of cycles: 3

**Duration cycle - High** 

productivity:\* 45/84/150 sec. **Duration cycle - ETL Sanitation:\*** 57/84/150 sec.

Racks per hour - High

productivity: 80

Racks per hour - ETL Sanitation: \*

63

Dishes per hour - High

productivity: 1440

Dishes per hour - ETL Sanitation: \*

1134

Wash temperature - High

productivity: 55-65 °C

Wash temperature - ETL

75 °C MIN Sanitation: Rinse temperature (MIN): 84 °C **External dimensions, Height:** 1567 mm **External dimensions, Width:** 752 mm **External dimensions, Depth:** 755 mm Net weight: 117 kg Shipping weight: 129 kg Shipping volume: 1.25 m<sup>3</sup>

Packaging size

(WxDxH): 752x755x1567 mm

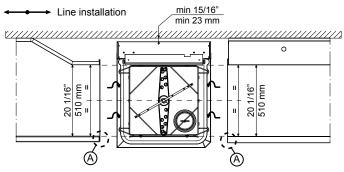
Noise level: <63 dBA

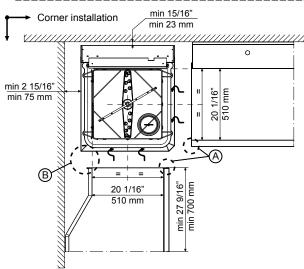
If the water supply temperature is less than 50°C, it is necessary to request higher power to maintain productivity.

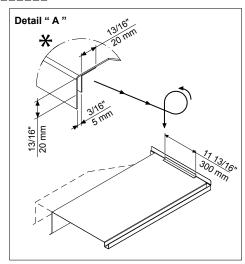
 $<sup>^\</sup>star$  According to market standard, the productivity is declared at an inlet water supply temperature of 50°C . If the water is supplied at 65°C, the power can be reduced by 3 kW without any loss in productivity.

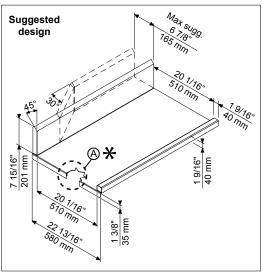


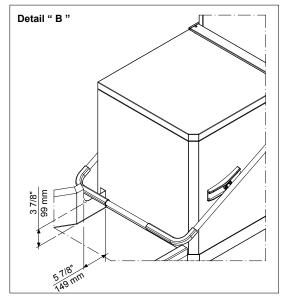
### Recommended table connection











All tables must be connected to the dishwashing units according to local regulations and industry standards which may differ from the recommendations herein suggested. Electrolux Professional is not liable for any failure in complying with local design standards.

Doc Nr: 59566BF00

