# Electrolux

Warewashing green&clean Hood Type, Automatic with ESD, ZERO LIME Device, Filtering System & Detergent Dispenser



Unit to be 304 Stainless steel construction to include automatic double skin inslulated hood, external, front and side panels, wash tank, tank filter plus wash and rinse arms. Unit to feature built in Energy Saving Device (ESD). ESD permits the unit to operate with COLD WATER (10°-30° C).

Uses 2 liters of clean 84°C final rinse water per cycle. Rinse temperature and pressure guaranteed by AISI 304 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. ZERO LIME device automatically descales the whole hydraulic circuit and washing chamber. 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. The unit shall include drain pump, detergent dispenser and rinse aid dispenser pump and is equipped with flexible fill hoses. Convertible from straight to corner operation and delivered on height-adjustable feet.

ITEM #		
MODEL #		
NAME #		
SIS #	 	 
AIA #		

### Main Features

- Built-in high efficiency Energy Saving Device (ESD) transfers the heat captured inside the machine to the incoming cold water before entering the boiler, thus saving energy; no ventilation hood is needed for the machine (depending on local regulation and conditional on compliance with VDI 2052).
- ZERO LIME Device ensures total scale removal from the boiler, the hydraulic circuits and the washing chamber allowing ultimate performances and lower energy consumption thanks to the highefficiency heating element.
- CLEAR BLUE advanced filtering system provides cleaner wash water and higher active detergent thus ensuring better washing performances and lower running costs.
- NSF/ANSI 3 and DIN 10512 compliant.
- Requires only 2 liters of water per washing cycle thus ensuring low energy, water, detergent and rinse aid consumption.
- Maximum capacity per hour of 80 racks or 1.440 dishes (High productivity mode) easy to switch to 63 racks or 1.134 dishes (NSF/ANSI 3 mode) by pressing a button.
- 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.
- Slanted wash arms and sloped ceiling to avoid detergent-filled wash water dropping on clean dishes after the rinsing phase, thus guaranteeing ideal washing results.
- Incorporated Soft Start feature to offer additional protection to more delicate items.
- Automatic start on hood closure and automatic hood lifting when cycle ends.
- Cycle may be interrupted at any time by lifting the hood.
- Built-in rinse aid and detergent dispenser with automatic initial and continuous cycle loading for perfect result while minimizing service and maintenance needs.
- Three phase electrical connection, convertible to single phase on-site.
- LED strip on the top keeps operator informed on machine status.
- State-of-the-art electronic controls with built-in programming, self-diagnostics for serviceability and automatic interior self-cleaning cycle.
- Automatic self-cleaning cycle and self-draining vertical wash pump and boiler to avoid bacteria proliferation.
- Boiler power setting from control panel to facilitate technician's operation when reducing total installed power, thus avoiding the need of machine openina.
- 45/84/150 seconds cycles (High productivity

APPROVAL:

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mode); 57/84/150 seconds cycles (NSF/ANSI 3 mode).

- IP25 protection against water jets, solid objects and small animals (larger than 6 mm).
- Built-in rinse aid dispenser with automatic initial and continuous cycle loading for perfect result while minimizing service and maintenance needs.

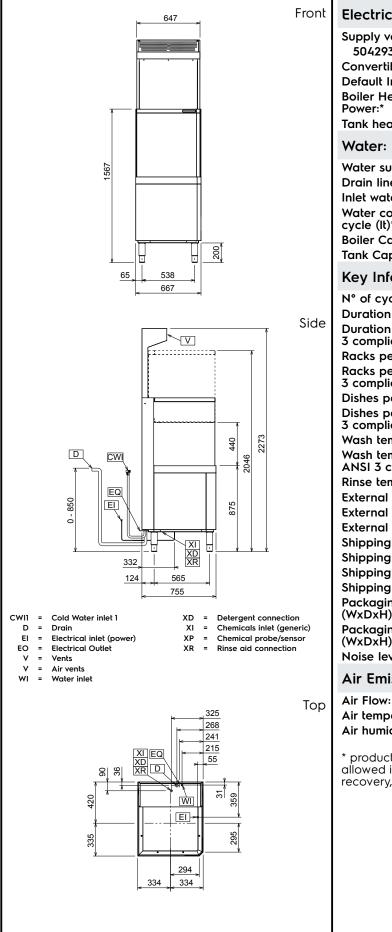
#### Construction

- Element protection from dry fire and low water.
- 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.
- Automatic 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.
- Unit to include drain, detergent and rinse aid dispenser pumps
- Unit to include drain pump and rinse aid dispenser pump.

Included Accessories		
• 2 of Yellow cutlery container	PNC	864242
• 1 of Basket for 18 dinner plates - yellow	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 🗅
<ul> <li>8lt external automatic water softener</li> </ul>		860413 🗅
<ul> <li>20lt external manual water softener</li> </ul>	PNC	860430
HACCP connection cable for double skin hood type	-	864007
• Stainless steel inlet hose kit	PNC	864016 🗆
Filter for partial demineralization	PNC	864017 🗅
<ul> <li>Kit to measure total and partial water hardness</li> </ul>	PNC	864050
Yellow cutlery container	PNC	864242
<ul> <li>Back panel for double skin automatic hood type with Energy Saving Device (ESD) - AISI 304</li> </ul>	PNC D	864345
Filter for total demineralization	PNC	864367
<ul> <li>Reverse osmosis filter for single tank dishwasher with atmosphere boiler</li> </ul>	PNC	864388
<ul> <li>Pressure reducer for single tank dishwasher</li> </ul>	PNC	864461 🗅
<ul> <li>Kit of rack and support to wash fryer basket</li> </ul>	PNC	864463
• Kit of 100 mm feet for Hood Type	PNC	864464
<ul> <li>Frontal control panel for Hood Type Double Skin</li> </ul>	PNC	864466
• Kit 4 plastic boxes for cutlery - yellow	PNC	865574
• Basket for 6 trays 530x370 mm - red	PNC	866743
• Basket for 12 soup bowls - green	PNC	867000
• Basket for 18 dinner plates - yellow	PNC	867002
Basket for 48 small cups or 24 cups - blue	PNC	867007
<ul> <li>Cover rack for small and light items (500x500 baskets)</li> </ul>	PNC	867016 🗖
<ul> <li>Baskets for 25 tilted glasses (h 120 mm - diam 80 mm) - blue</li> </ul>	PNC	867021 🗅
• Basket for 16 vertical glasses (h 70 mm - diam 100 mm) - blue	PNC	867023
Basket semi-professional 500x500x190mm		867024
<ul> <li>Baskets for 16 tilted glasses (h 220 mm - diam 100 mm) - blue</li> </ul>	PNC	867040

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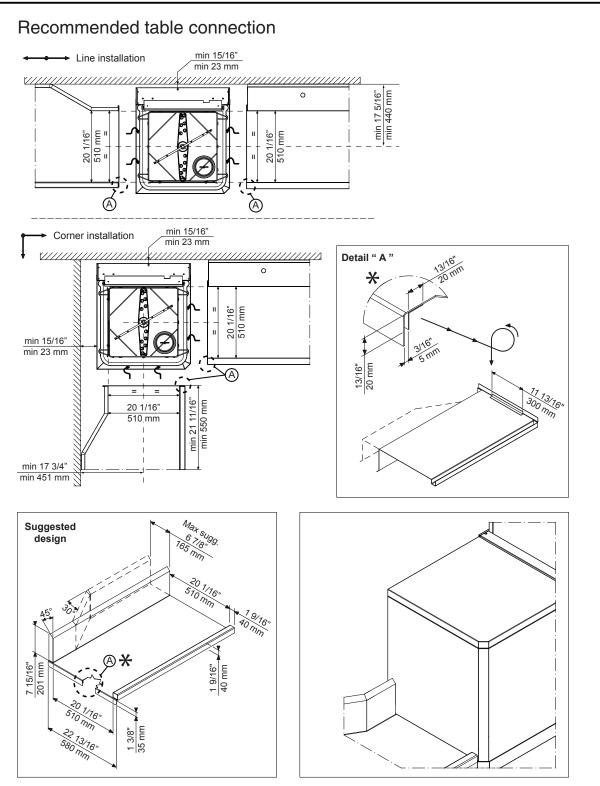


ront	Electric	
	Supply voltage: 504293 (EHT8TIELG) Convertible to: Default Installed Power: Boiler Heating Elements Power:* Tank heating elements:	400 V/3N ph/50 Hz 230V 1N~; 230V 3~ 9.9 kW 9 kW 3 kW
	Water:	
	Water supply temperature*: Drain line size: Inlet water supply pressure: Water consumption per cycle (It)**: Boiler Capacity (It): Tank Capacity (It):	10-20 °C 20.5 mm 0.5-7 bar 2 12 24
	Key Information:	
Side	N° of cycles: Duration cycle:* Duration cycle - NSF/ANSI 3 compliant:	3 45/84/150 sec. 57/84/150 sec.
	Racks per hour:* Racks per hour - NSF/ANSI 3 compliant:	80 63
	Dishes per hour:* Dishes per hour - NSF/ANSI 3 compliant: Wash temperature:	1440 1134 55-65 °C
	Wash temperature - NSF/ ANSI 3 compliant: Rinse temperature:	75 °C 84 °C
	External dimensions, Width: External dimensions, Height: External dimensions, Depth:	667 mm 2273 mm 755 mm
	Shipping weight: Shipping weight (ESD): Shipping volume: Shipping volume (ESD):	140 kg 32 kg 1.02 m <sup>3</sup> 0.33 m <sup>3</sup>
ic) r	Packaging size (WxDxH): Packaging size ESD (WxDxH):	770x680x1610 mm 730x930x490 mm
	Noise level:	<63 dBA
	Air Emission:	00
Top	Air Flow:	28 m³/h

Air Flow:	28 m³/h
Air temperature:	26 - 29 °C
Air humidity:	55%

\* productivity guaranteed at any supply temperature allowed in the range above. To ensure full energy recovery, an extra 11 seconds is required.





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 : 59566BD00

