

## Warewashing green&clean hood type Dishwasher

ITEM # \_\_\_\_\_

MODEL # \_\_\_\_\_

NAME # \_\_\_\_\_

SIS # \_\_\_\_\_

AIA # \_\_\_\_\_



505071 (NHT8)

\* NOT TRANSLATED \*

### Main Features

- Built-in atmospheric boiler sized to raise incoming water to a minimum of minimum 84 °C for sanitizing rinse. No external booster is required. Constant temperature of 84 °C throughout the rinsing cycle regardless of the network's water pressure.
- Unique temperature interlock guarantees required temperatures in both the wash and final rinse.
- Incorporated Soft Start feature to offer additional protection to more delicate items.
- Slanted wash arms to avoid detergent-filled 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.
- Built-in rinse aid dispenser with automatic initial and continuous cycle loading for perfect result while minimizing service and maintenance needs.
- Boiler power setting from control panel to facilitate technician's operation when reducing total installed power, thus avoiding the need of machine opening.
- Three phase electrical connection, convertible to single phase on-site.
- IP25 protection against water jets, solid objects and small animals (larger than 6 mm).
- NSF/ANSI 3 and DIN 10512 compliant.
- 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.
- 45/84/150 seconds cycles (High productivity mode); 57/84/150 seconds cycles (NSF/ANSI 3 mode).

### 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.
- Single skin hood supported by 3 springs to ensure smooth movement and guarantee operator safety.
- 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.

### Sustainability



- The machine can be connected to cold water\*.
- Requires only 2 liters of water per washing cycle thus ensuring low energy, water, detergent and

APPROVAL: \_\_\_\_\_



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**Warewashing  
green&clean hood type  
Dishwasher**

rinse aid consumption.

### Included Accessories

- 1 of Yellow cutlery container PNC 864242
- 1 of Basket for 18 dinner plates - yellow PNC 867002

### Optional Accessories

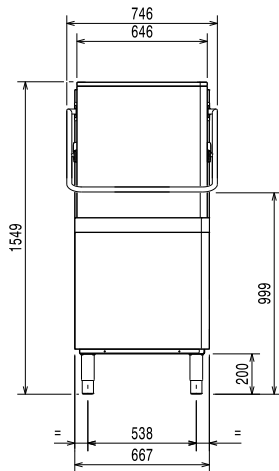
- Kit 8 plastic boxes for cutlery - yellow PNC 780068 ☐
- 12lt external manual water softener PNC 860412 ☐
- 8lt external automatic water softener PNC 860413 ☐
- 20lt external manual water softener PNC 860430 ☐
- HACCP kit with cable for single skin hood type PNC 864006 ☐
- Stainless steel inlet hose kit PNC 864016 ☐
- Filter for partial demineralization PNC 864017 ☐
- Kit to measure total and partial water hardness PNC 864050 ☐
- Yellow cutlery container PNC 864242 ☐
- CLEAR BLUE Filtering System kit for single skin hood type PNC 864329 ☐
- Drain pump kit for single skin hood type PNC 864346 ☐
- Filter for total demineralization PNC 864367 ☐
- Detergent dispenser kit for hood type PNC 864369 ☐
- External reverse osmosis filter for single tank Dishwashers with atmosphere boiler and Ovens PNC 864388 ☐
- Deliming device kit for Hood Type (drain pump included) PNC 864391 ☐
- Pressure reducer for single tank dishwasher PNC 864461 ☐
- Kit of rack and support to wash fryer basket PNC 864463 ☐
- - NOT TRANSLATED - PNC 864464 ☐
- Connecting kit for duet manual hood type dishwasher PNC 865264 ☐
- - NOT TRANSLATED - PNC 865492 ☐
- - NOT TRANSLATED - PNC 865493 ☐
- 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 ☐
- Basket for bulk cutlery-capacity: 100 pieces - brown PNC 867009 ☐
- Cover rack for small and light items (500x500 baskets) 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 ☐
- Basket semi-professional 500x500x190mm PNC 867024 ☐
- Baskets for 16 tilted glasses (h 220 mm - diam 100 mm) - blue PNC 867040 ☐



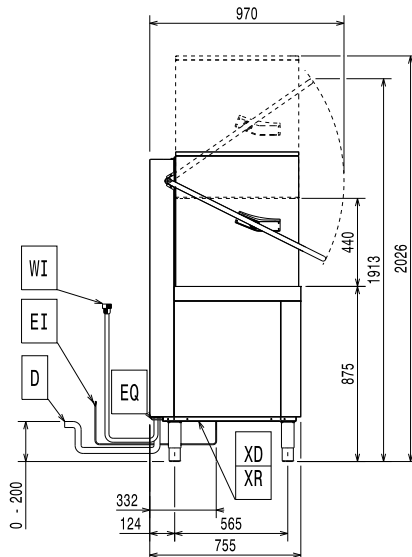
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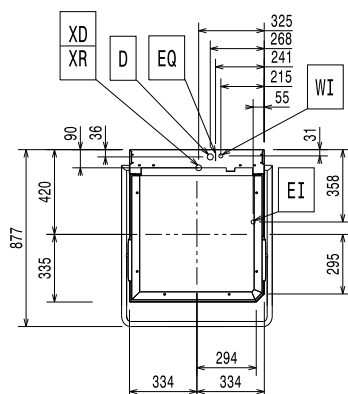
Front



Side



- CWI1 = Cold Water inlet 1  
D = Drain  
EI = Electrical inlet (power)  
EO = Electrical Outlet  
HWI = Hot water inlet  
WI = Water inlet  
XR = Rinse aid connection



Top

### Electric

Supply voltage:	400 V/3N ph/50 Hz
505071 (NHT8)	
Convertible to:	230V 1N~; 230V 3~
Default Installed Power:	9.9 kW
Reducible Installed Power*:	6.9 kW
Boiler Heating Elements	
Power*:	9 kW
Boiler Reducible To*:	6 kW
Tank heating elements:	3 kW

### Water:

Drain line size:	20.5mm
Inlet water supply pressure:	0.5-7 bar
Boiler Capacity (lt):	12
Tank Capacity (lt):	24

### Key Information:

N° of cycles:	3
Duration cycle*:	45/84/150 sec.
Duration cycle - NSF/ANSI 3 compliant:	57/84/150 sec.
Racks per hour*:	80
Racks per hour - NSF/ANSI 3 compliant:	63
Dishes per hour*:	1440
Dishes per hour - NSF/ANSI 3 compliant:	1134
Wash temperature:	55-65 °C
Wash temperature - NSF/ANSI 3 compliant:	75 °C
Rinse temperature:	84 °C
External dimensions, Width:	746 mm
External dimensions, Depth:	755 mm
External dimensions, Height:	1549 mm
Net weight:	106 kg
Shipping weight:	122 kg
Shipping volume:	1.23 m³
Packaging size (WxDxH):	920x780x1720 mm

\* 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.

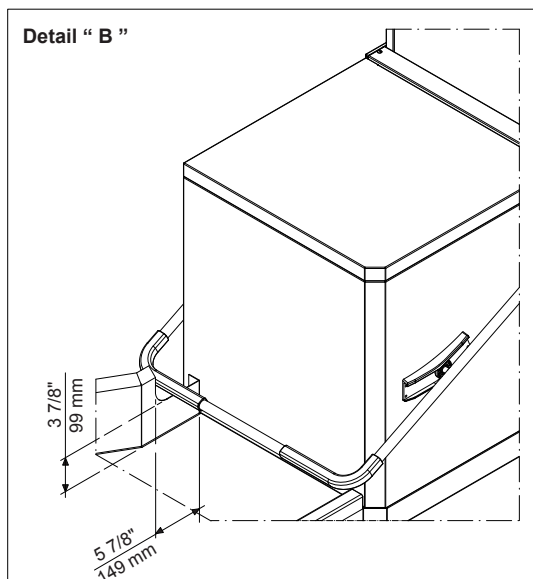
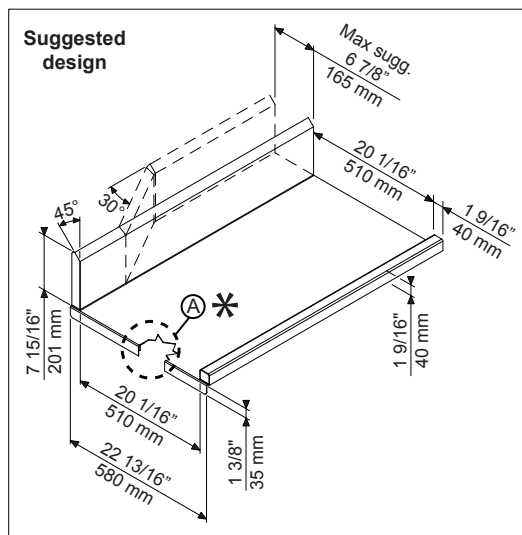
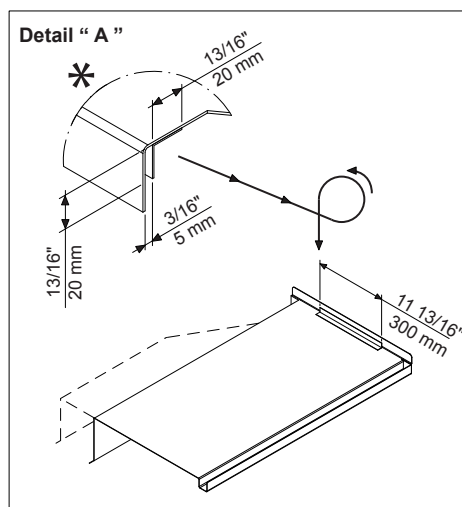
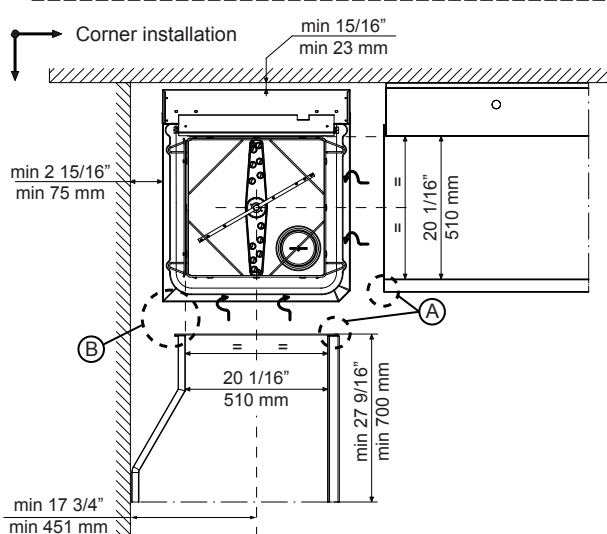
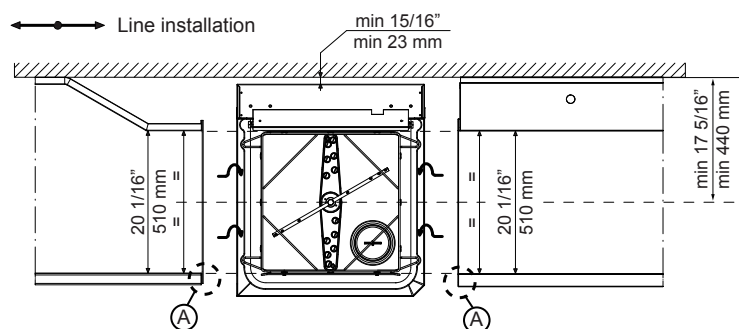
### NOTE:

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

### Sustainability

Water supply temperature*:	10-65 °C
Water consumption per cycle (lt)**:	2
Noise level:	<68 dBA

### 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.

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