

## Warewashing hygiene&clean Hood Type, DIN 10512 and A0 60 compliant

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

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

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

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

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


**504149 (EHTA060)**

hygiene&clean Hood Type Dishwasher, with double skin insulated automatic hood, WASH-SAFE CONTROL, ZERO LIME Device, CLEAR BLUE Filtering System, built-in detergent and rinse aid dispenser and drain pump, complies with DIN 10512 and EN 15883-1 standards reaching A0 60 disinfection level, 80r/h

### Short Form Specification

#### Item No. \_\_\_\_\_

Unit to be hygiene&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. Unit complies with DIN 10512 standard and performs at the disinfection level A0 60 according to EN 15883-1 standard. 90° C rinse temperature and pressure guaranteed by built in atmospheric boiler and built in rinse booster pump. Unit to feature "WASH SAFE CONTROL" led light. Green light will indicate that all items washed have been properly rinsed. Washing performance is guaranteed by a powerful wash pump and upper and lower stainless steel revolving washing spray arms. ZERO LIME Device automatically de-scales the whole hydraulic circuit and washing chamber. CLEAR BLUE filtering system removes majority of soil from the wash water. Automatic lifting without handle to avoid cross-contamination. 304 Stainless steel construction to include automatic double skin insulated hood, external 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, detergent and rinse aid dispenser pumps and is equipped with flexible fill hoses. Delivered on height-adjustable feet.

### Main Features

- Performance is certified for disinfection level according to DIN 10512 standard (1st and 2nd cycle) and complies with A0 60 level according to EN 15883-1 standard (3rd cycle as Disinfection cycle).
- Handle-free operation to avoid cross- contamination thanks to automatic start on hood closure and automatic hood lifting when cycle ends.
- Built-in atmospheric boiler sized to raise incoming water to a minimum of minimum 90 °C for sanitizing rinse. No external booster is required. Constant temperature of 90 °C throughout the rinsing cycle regardless of the network's water pressure.
- High efficiency air gap (class A) in water inlet circuit to avoid water being siphoned back contaminating the network is compliant with EN 61770 standard, WRAS, Belgaqua back-flow prevention requirements.
- CLEAR BLUE advanced filtering system provides cleaner wash water and higher active detergent thus ensuring better washing performances and lower running costs.
- Maximum capacity per hour of 80 racks or 960 dishes.
- 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 in case of emergency cold water feeding.
- 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.
- 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.
- IP25 protection against water jets, solid objects and small animals (larger than 6 mm).
- Cycle cannot be interrupted thanks to control panel lock ensuring the complete cycle is performed.
- 45/84 second cycles is certified according to DIN 10512 standard. While 320 second cycle complies with A0 60 level according to EN 15883-1 standard which includes final pause to improve the drying result to avoid water residuals on the washed wares.

### Construction

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



- 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 pump and rinse aid dispenser pump.

- 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

### Sustainability



- 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 high-efficiency heating element.
- An effective rinse system uses only 2 litres (1st & 2nd cycle) or 4.5 liters (3rd cycle as Disinfection cycle) of clean hot water per basket for perfect disinfection result at low energy, water, detergent and rinse aid consumption.
- The machine can be connected to cold water.

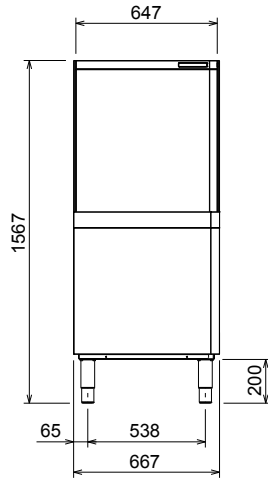
### Included Accessories

- 2 of Yellow cutlery container PNC 864242
- 1 of Basket for 12 soup bowls - green PNC 867000
- 1 of Basket for 48 small cups or 24 cups - blue PNC 867007

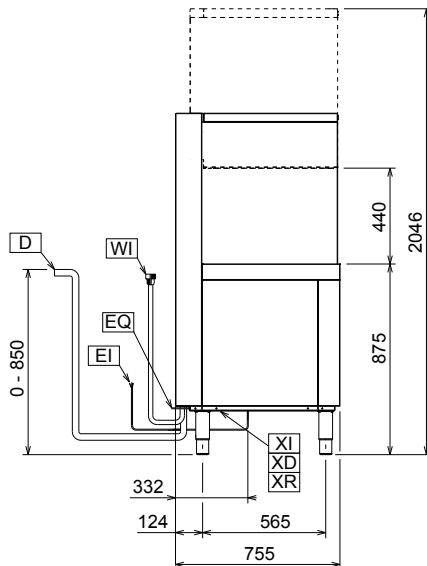
### Optional Accessories

- Kit 8 plastic boxes for cutlery - yellow PNC 780068
- 12lt external manual water softener PNC 860412
- 8lt external automatic water softener PNC 860413
- 20lt external manual water softener PNC 860430
- Connectivity kit for Double Skin Hood Type Dishwashers (ECAP) PNC 864007
- 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
- Filter for total demineralization PNC 864367
- External reverse osmosis filter for single tank Dishwashers with atmosphere boiler and Ovens PNC 864388
- Pressure reducer for single tank dishwasher PNC 864461
- Kit of rack and support to wash fryer basket PNC 864463
- Kit of 100mm feet for Hood Type Dishwasher PNC 864464
- Frontal control panel for double skin automatic Hood Type Dishwasher PNC 864466
- Feet for Hood type dishwashers - marine PNC 865492
- Extra heavy rack support for hood type dishwasher 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

Front

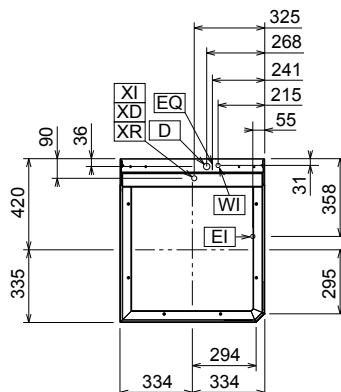


Side



CWII = Cold Water inlet 1 (cleaning)	XI = Chemicals inlet (generic)
D = Drain	XR = Rinse aid connection
EI = Electrical inlet (power)	
EO = Electrical Outlet	
HWI = Hot water inlet	
WI = Water inlet	
XD = Detergent connection	

Top



### Electric

<b>Supply voltage:</b>	
504149 (EHTA060)	400 V/3N ph/50 Hz
<b>Convertible to:</b>	230V 1N~; 230V 3~
<b>Default Installed Power:</b>	9.9 kW
<b>Boiler Heating Elements Power:</b>	9 kW
<b>Tank heating elements:</b>	3 kW
<b>Wash pump power:</b>	0.8 kW

### Water:

<b>Water supply temperature*:</b>	10-65 °C
<b>Drain line size:</b>	20.5mm
<b>Inlet water supply pressure:</b>	0.5-7 bar
<b>Min hot rinse water consumption per cycle (lt)**:</b>	2
<b>Boiler Capacity (lt):</b>	12
<b>Tank Capacity (lt):</b>	24

### Key Information:

<b>N° of cycles:</b>	3
<b>Duration cycle*:</b>	45/84/320 sec.
<b>Racks per hour*:</b>	80
<b>Dishes per hour*:</b>	960
<b>Wash temperature:</b>	71-77 °C
<b>Rinse temperature:</b>	90 °C
<b>External dimensions, Width:</b>	667 mm
<b>External dimensions, Depth:</b>	755 mm
<b>External dimensions, Height:</b>	1567 mm
<b>Net weight:</b>	119 kg
<b>Shipping weight:</b>	141 kg
<b>Shipping volume:</b>	1.01 m <sup>3</sup>
<b>Packaging size (WxDxH):</b>	810x720x1730 mm

\* According to market standard, the productivity is declared at an inlet water supply temperature of 50°C.  
 \*\* Hot rinse water consumption of 3rd cycle is 4.5lt/cycle.

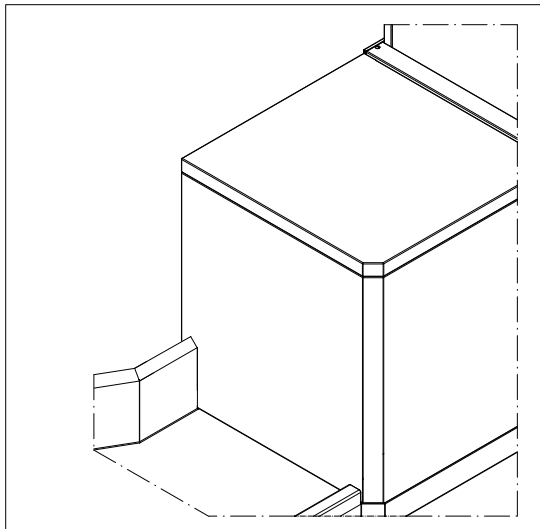
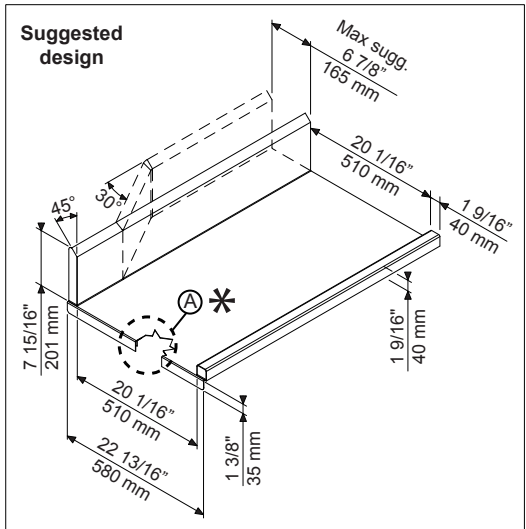
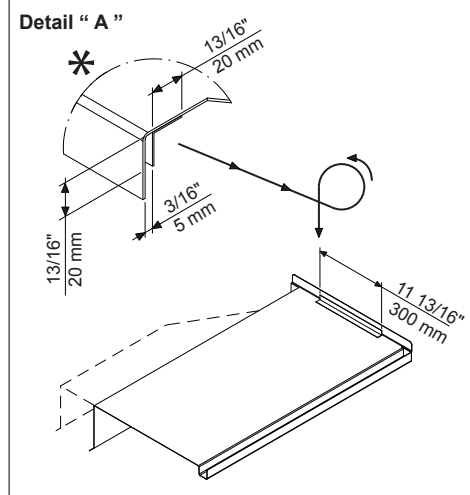
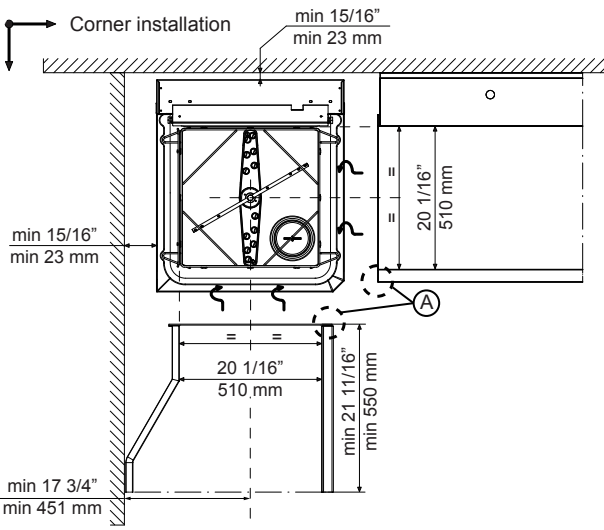
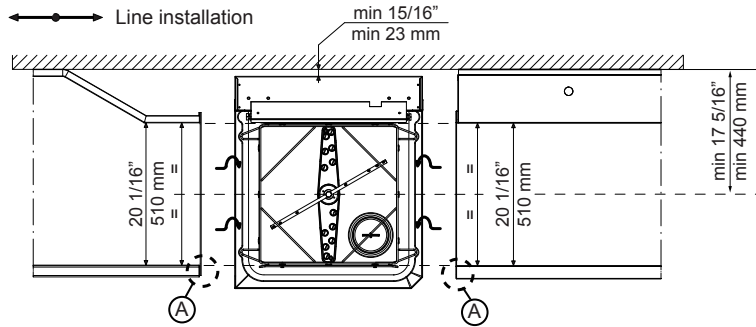
### Air Emission:

<b>Latent heat:</b>	500 W
<b>Sensible heat:</b>	2000 W

### Sustainability

<b>Noise level:</b>	<63 dBA
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**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 : 59566BD00