

## Warewashing green&clean Hood Type Dishwasher (60Hz) Marine

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA#		



506060 (EHT8M46)

Hood Type Dishwasher, with single skin manual hood, atmospheric boiler, 80r/h, 400V/60Hz - (Marine)

# **Short Form Specification**

#### Item No.

304 Stainless steel construction to include single skin hood, external, front and side panels, wash tank, tank filter plus wash and rinse arms. Uses 2 liters of clean water per final rinse cycle. 84°C rinse temperature and pressure guaranteed by AISI 316 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. The unit is equipped with flexible fill hoses. Convertible from straight to corner operation and delivered on height-adjustable feet.

#### **Main Features**

- IPX5 water protection.
- 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).
- 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 in case of emergency cold water feeding.
- Incorporated Soft Start feature to offer additional protection to more delicate items.
- 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.
- 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.

#### 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.

#### APPROVAL:





## Sustainability



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

#### **Included Accessories**

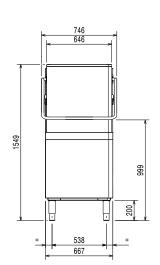
- 1 of Yellow cutlery container PNC 864242
- 1 of Basket for 18 dinner plates yellow PNC 867002

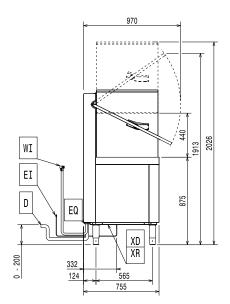
## **Optional Accessories**

Optional Accessories		
<ul> <li>Kit 8 plastic boxes for cutlery - yellow</li> </ul>	PNC 780068	
12lt external manual water softener	PNC 860412	
8It external automatic water softener	PNC 860413	
<ul> <li>20lt external manual water softener</li> </ul>	PNC 860430	
Connectivity kit for Single Skin Hood	PNC 864006	
Type Dishwashers (ECAP)		_
Stainless steel inlet hose kit	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>CLEAR BLUE Filtering System kit for single skin hood type</li> </ul>	PNC 864329	
<ul> <li>Drain pump kit for single skin hood type</li> </ul>	PNC 864346	
Filter for total demineralization	PNC 864367	
<ul> <li>Detergent dispenser kit for hood type</li> </ul>	PNC 864369	
External reverse osmosis filter for	PNC 864388	
single tank Dishwashers with atmosphere boiler and Ovens		_
<ul> <li>Deliming device kit for Hood Type (drain pump included)</li> </ul>	PNC 864391	
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	
Connecting kit for duet manual hood type dishwasher	PNC 865264	
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	
· · · · · · · · · · · · · · · · · · ·	PNC 867007	
<ul> <li>Basket for 48 small cups or 24 cups - blue</li> </ul>	PNC 80/00/	
<ul> <li>Basket for bulk cutlery-capacity: 100 pieces - brown</li> </ul>	PNC 867009	
<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</li> <li>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	PNC 867024	
Baskets for 16 tilted glasses (h 220 mm - diam 100 mm) - blue	PNC 867040	



# Warewashing green&clean Hood Type Dishwasher (60Hz) Marine





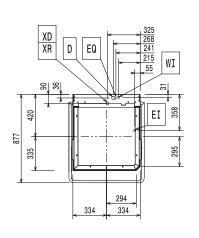
CWI1 = Cold Water inlet 1 (cleaning)

D = Drain

El = Electrical inlet (power)

EO = Electrical Outlet
HWI = Hot water inlet
WI = Water inlet

WI = Water inlet XR = Rinse aid connection



#### Front | Electric

Supply voltage:

**506060 (EHT8M46)** 400 V/3 ph/60 Hz

Convertible to:

Default Installed Power: 9.9 kW

**Boiler Heating Elements** 

Power: 9 kW
Boiler Reducible To:\* 6 kW
Tank heating elements: 3 kW

Water:

Side

Drain line size: 20.5mm
Inlet water supply pressure: 0.5-7 bar
Boiler Capacity (It): 12
Tank Capacity (It): 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: 755 mm
External dimensions, Height: 1549 mm

Net weight: 106 kg Shipping weight: 123 kg Shipping volume: 1.23 m³

Packaging size

(WxDxH): 746x755x1547 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.
- \*\* When connected to cold water, the cycle time will be prolonged accordingly. The machine will have productivity per hour of 48 racks at 10°C supply temperature or 55 racks at 20°C supply temperature

# Тор

Air Emission:

Latent heat: 500 W Sensible heat: 2000 W

Sustainability

Water supply temperature\*: 10-65 °C

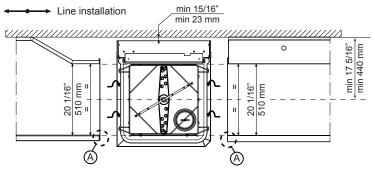
Water consumption per

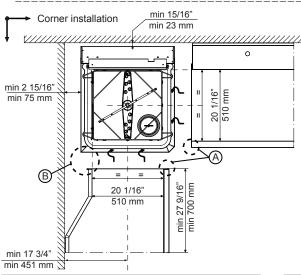
cycle (It): 2

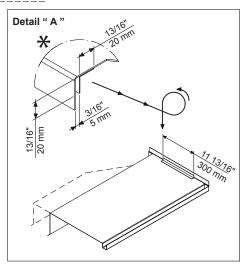
Noise level: <68 dBA

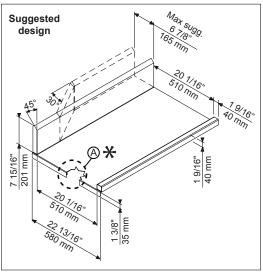


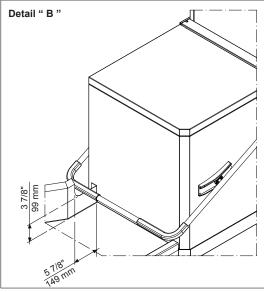
## Recommended table connection











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.

Doc Nr: 59566BF00







