

## Warewashing Hood type for Pots, Pans & Utensils, double skin manual hood

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

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

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

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

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


**520517 (EHT60XL)**

Hood Type XL Utensil Washer, with double skin manual hood, atmospheric boiler, drain pump, 60r/h, China

### Short Form Specification

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

304 Stainless steel construction to include double skin hood, external, front and side panels, wash tank, tank filter plus wash and rinse arms. Uses 2.5 liters of clean water per final rinse cycle. 82°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. The unit shall include drain 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. Delivered on height-adjustable feet.

### Main Features

- Field convertible from straight to corner operation.
- Green light of "WASH SAFE CONTROL" confirms that items have been rinsed properly.
- Maximum capacity per hour of 60 racks.
- Equipped with specific stainless steel rack designed for perfect washing result on trays, boxes and containers.
- The unit has pre-arranged wiring hardness for easy adapt the user interface on left or right position.
- Pre-arranged to be connected using RS485 cable for on-site HACCP implementation and to an external gateway by means of the modbus protocol.
- Unique temperature interlock guarantees required temperatures in both the wash and final rinse in case of emergency cold water feeding.
- 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.
- 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).
- Built-in atmospheric boiler sized to raise incoming water to a minimum of 82 °C for sanitizing rinse. No external booster is required. Constant temperature of 82 °C throughout the rinsing cycle regardless of the network's water pressure.
- 60/90 seconds cycles.

### Construction

- Incorporated drain pump to control water level in wash tank draining.
- Heavy duty Stainless steel construction. Internal cavity as well as exterior panels are in 304 series Stainless steel.
- Prearranged for IoT via on-board communication port. Real-time data transfer of machine status, temperature, alarms, washing cycles performed, cleaning and sanitizing cycles and main diagnostic parameters.
- Pressed tank in front position to facilitate cleaning.
- 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.
- Element protection from dry fire and low water.

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



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- Single skin hood supported by 4 springs to ensure smooth movement and guarantee operator safety.

### Sustainability

- Requires only 2.5 liters of water per washing cycle thus ensuring low energy, water, detergent and rinse aid consumption.



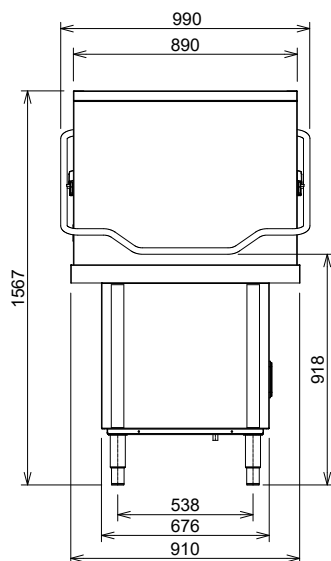
### Included Accessories

- 1 of Stainless steel rack for trays, boxes, containers for Hood Type XL PNC 888019
- 1 of Flat basket for cutlery containers 500x500mm PNC 888024

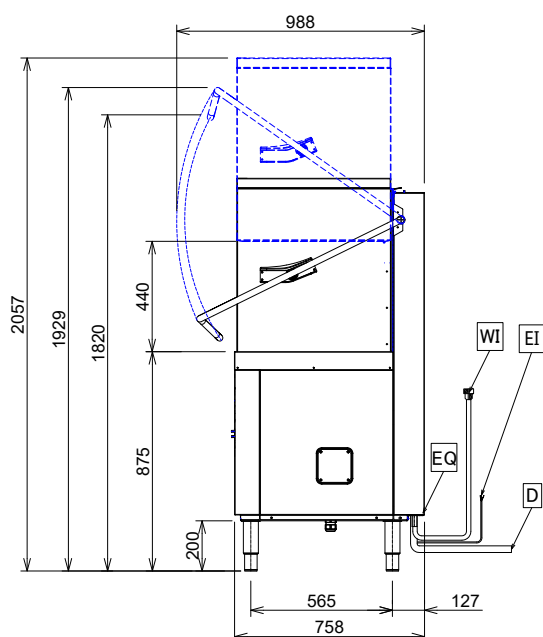
## Warewashing

### Hood type for Pots, Pans & Utensils, double skin manual hood

Front

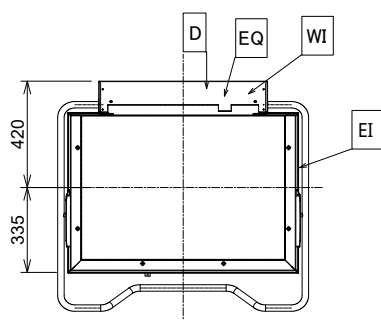


Side



CWI1 = Cold Water inlet 1 (cleaning)  
 D = Drain  
 EI = Electrical inlet (power)  
 EO = Electrical Outlet  
 HWI = Hot water inlet  
 WI = Water inlet

Top



#### Electric

Supply voltage:	380-400 V/3N ph/50 Hz
Convertible to:	230V 1N~; 230V 3~
Default Installed Power:	9.9 kW
Tank heating elements:	3 kW
Wash pump size:	0.8 kW
Boiler Heating Elements Power:	9 kW

#### Water:

Water supply temperature*:	10-65 °C
Drain line size:	20.5mm
Inlet water supply pressure:	0.5-7 bar
Water consumption per cycle (lt):	/ 2.5
Boiler Capacity (lt):	12
Tank Capacity (lt):	24

#### Key Information:

N° of cycles:	2
Duration cycle*:	60/90 sec.
Wash temperature:	55-65 °C
Rinse temperature:	82 °C
External dimensions, Width:	990 mm
External dimensions, Depth:	988 mm
External dimensions, Height:	1567 mm
Net weight:	135 kg
Shipping weight:	161 kg
Shipping height:	1770 mm
Shipping width:	980 mm
Shipping depth:	1040 mm
Shipping volume:	1.8 m <sup>3</sup>

#### Sustainability

Noise level:	<68 dBA
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The company reserves the right to make modifications to the products  
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