

Warewashing green&clean hood type Dishwasher, Automatic with ZERO LIME Device & Filtering System

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA#		



504251 (EHT8TIL)

Green & Clean Hood Type Dishwasher, Automatic Double skin hood with ZERO LIME Device, Filtering System & Rinse aid dispenser, 80racks/hour -400 V/3N/50 Hz

Short Form Specification

Item No.

Unit to be Electrolux Professional Green & 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. Uses 2 liters of clean water per final rinse cycle, 84°C rinse temperature and pressure augranteed by 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 de-scales 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. 304 Stainless steel construction to include automatic double skin insulated hood, external, front and side 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 and rinse aid dispenser pump and is equipped with flexible fill hoses. Delivered on height-adjustable feet.

Main Features

- CLEAR BLUE advanced filtering system provides cleaner wash water and higher active detergent thus ensuring better washing performances and lower running costs.
- 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.
- 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.
- Incorporated Soft Start feature to offer additional protection to more delicate items.
- Automatic start on hood closure and automatic hood lifting when cycle ends.
- 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.
- 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.
- 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.
- 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.
- 45/84/150 seconds cycles (High productivity mode); 57/84/150 seconds cycles (NSF/ANSI 3 mode).

APPROVAL:





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

Sustainability

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

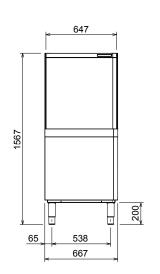
Included Accessories

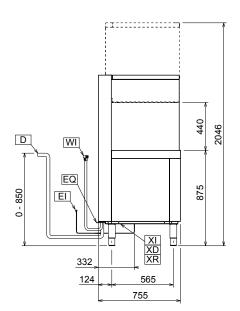
cups - blue

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 PNC 867007

cops - blue		
Optional Accessories		
• Kit 8 plastic boxes for cutlery - yellow	PNC 780068	
 12It external manual water softener 	PNC 860412	
81t external automatic water softener	PNC 860413	
 20lt external manual water softener 	PNC 860430	
Connectivity kit for Double Skin Hood Total District (FCAD)	PNC 864007	
Type Dishwashers (ECAP) • Stainless steel inlet hose kit	PNC 864016	
Filter for partial demineralization	PNC 864017	
Kit to measure total and partial water	PNC 864050	
hardness	1110 004000	_
 Yellow cutlery container 	PNC 864242	
 Filter for total demineralization 	PNC 864367	
 Detergent dispenser kit for hood type 	PNC 864369	
 External reverse osmosis filter for 	PNC 864388	
single tank Dishwashers with atmosphere boiler and Ovens		
 Pressure reducer for single tank 	PNC 864461	П
dishwasher	1110 004401	_
 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	
 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	







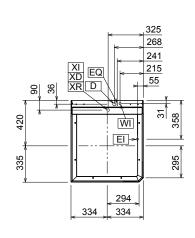
CWII = Cold Water inlet 1 (cleaning)

Drain

FΙ Electrical inlet (power) Electrical Outlet EO HWI Hot water inlet

Water inlet

ΧR Rinse aid connection



Front **Electric**

Supply voltage:

504251 (EHT8TIL) 400 V/3N ph/50 Hz Convertible to: 230V 1N~; 230V 3~

Default Installed Power: 9.9 kW Reducible Installed Power:* 6.9 kW

Boiler Heating Elements

9 kW Power: **Boiler Reducible To:*** 6 kW Tank healing 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:

Duration cycle:* 45/84/150 sec.

Duration cycle - NSF/ANSI

57/84/150 sec. 3 compliant:

Racks per hour:* 80

Racks per hour - NSF/ANSI

3 compliant: 63 Dishes per hour:* 1440

Dishes per hour - NSF/ANSI

3 compliant: 1134 55-65 °C Wash temperature:

Wash temperature - NSF/

ANSI 3 compliant: 75 °C Rinse temperature: 84 °C External dimensions, Width: 667 mm External dimensions, Depth: 755 mm External dimensions, Height: 1567 mm Net weight: 119 kg Shipping weight: 139 kg Shipping volume: 1.04 m³

Packaging size

(WxDxH): 820x730x1730 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

Air Emission:

Top

Latent heat: 500 W Sensible heat: 2000 W

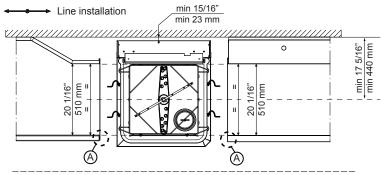
Sustainability

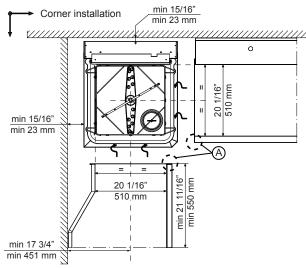
Water supply temperature*: 10-65 °C

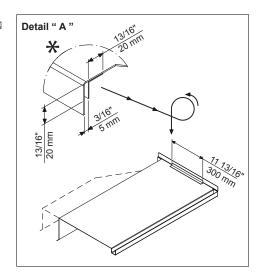
Water consumption per cycle (It): Noise level: <63 dBA

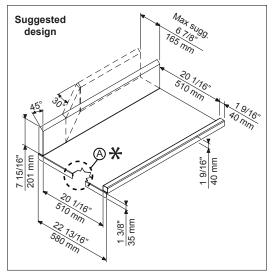


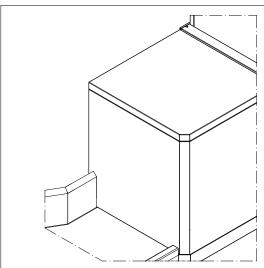
Recommended table connection











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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