

## Warewashing Hood Type, DIN 10512 and A0 60 compliant

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

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

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

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

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

**504150 (ZHTA060)**

Hood Type Dishwasher, with double skin insulated manual hood, guaranteed rinse system (Active), advanced 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 upright hood type hot water rinsing dishwasher with ACTIVE Guaranteed Rinse System. 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 "ACTIVE guaranteed rinse" 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. Advanced filtering system removes majority of soil from the wash water. 304 Stainless steel construction to include 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

- 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.
- Maximum capacity per hour of 80 racks or 960 dishes.
- 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.
- 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).
- 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.
- 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).
- Advanced Filtering System provides cleaner wash water and higher active detergent thus ensuring better washing performances and lower running costs.
- Built-in ACTIVE Guaranteed Rinse System is sized to raise water temperature to a minimum of 90°C for sanitizing rinse. No external boiler is required. Built-in air break and rinse booster pump ensure constant temperature and pressure throughout the rinsing cycle regardless of the inlet water condition.

### Construction

- 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.
- 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.
- Double skin insulated hood.
- Unit to include drain pump, detergent and rinse aid dispenser pumps.

### Sustainability

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

- 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.

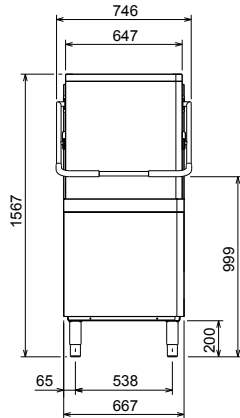
## Included Accessories

- 2 of Yellow cutlery container PNC 864242
- 1 of Basket for 12 soup plates or 12 cups (max. diam. 240 mm) PNC 867000
- 1 of Basket for cups and coffee cups (24-48 pcs) - blue PNC 867007

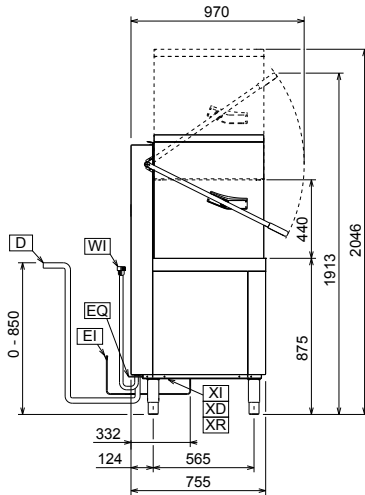
## Optional Accessories

- Kit 8 plastic boxes for cutlery - yellow PNC 780068
- External manual water softener - 12 lt PNC 860412
- External manual water softener - 20 lt PNC 860430
- Stainless steel inlet hose kit PNC 864016
- Filter for partial demineralization PNC 864017
- External reverse osmosis filter for ACTIVE undercounter and hood type PNC 864026
- Kit to measure total/partial water hardness PNC 864050
- Yellow cutlery container PNC 864242
- Filter for total demineralization PNC 864367
- Front control panel for double skin hood type dishwasher PNC 864373
- 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
- Delimiting device kit (pump and air gap) for hood type PNC 864526
- Connecting kit for duet manual hood type dishwasher PNC 865264
- Feet for hood type - marine PNC 865492
- Extra heavy rack support for hood type dishwasher PNC 865493
- Set of 4 yellow cutlery containers PNC 865574
- Basket for 6 trays 530x370 mm PNC 866743
- Basket for 12 soup plates or 12 cups (max. diam. 240 mm) PNC 867000
- Basket for 18 dinner plates or 27 side plates (max. diam. 240 mm) PNC 867002
- Basket for cups and coffee cups (24-48 pcs) - blue PNC 867007
- Basket for bulk cutlery-capacity: 100 pieces - brown PNC 867009
- Cover grid for small/light items in rack PNC 867016
- Basket for 25 glasses max. height: 120 mm diameter: 80 mm - blue PNC 867021
- Basket for 16 glasses max. height: 70 mm - blue PNC 867023
- Basket semi-professional (500x500x190mm) PNC 867024
- Basket for 16 glasses max. height: 220 mm diameter: 100 mm - blue PNC 867040

**Front**

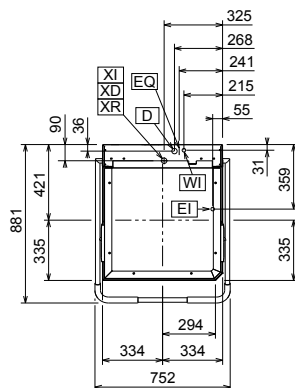


**Side**



- CW11** = Cold Water inlet 1 (cleaning)
- D** = Drain
- EI** = Electrical inlet (power)
- EO** = Electrical Outlet
- HWI** = Hot water inlet
- WI** = Water inlet
- XD** = Detergent connection
- XI** = Chemicals inlet (generic)
- XR** = Rinse aid connection

**Top**



**Electric**

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

**Water:**

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

**Key Information:**

\* According to market standard, the productivity is declared at an inlet water supply temperature of 50°C.

N° of cycles:	3
Duration cycle*:	45/84/320 sec.
Racks per hour*:	80
Dishes per hour*:	960
Wash temperature:	71-77 °C
Rinse temperature:	90 °C
External dimensions, Width:	752 mm
External dimensions, Depth:	755 mm
External dimensions, Height:	1567 mm
Net weight:	117 kg
Shipping weight:	129 kg
Shipping volume:	1.23 m³
Packaging size (WxDxH):	667x755x1567 mm
** Hot rinse water consumption of 3rd cycle is 4.5lt/cycle.	

**Air Emission:**

Latent heat:	
504150 (ZHTA060)	500 W
Sensible heat:	
504150 (ZHTA060)	2000 W

**Sustainability**

Noise level:	<63 dBA
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