Warewashing Hood Type Dishwasher with Detergent & Rinse-aid Dispenser

| ITEM # | | |
|---------|--|--|
| MODEL # | | |
| NAME # | | |
| | | |
| SIS# | | |
| A1A # | | |





505108 (ZHT8DD)

Hood type dishwasher, with single skin hood, built-in detergent dispenser and rinse aid dispenser, 80r/h

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 304 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 shall include detergent and rinse aid dispenser pumps and is equipped with flexible fill hoses. Convertible from straight to corner operation and delivered on height-adjustable feet.

Main Features

- 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 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 and detergent 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).

Construction

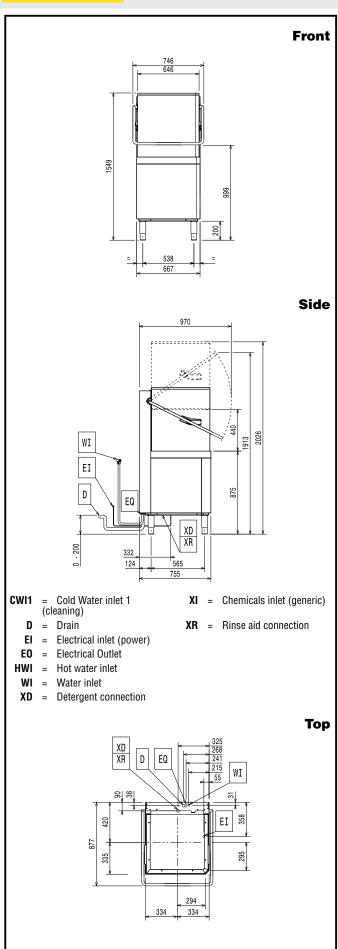
- Heavy duty Stainless steel construction. Internal cavity as well as exterior panels are in 304 series Stainless steel.
- Pressed tank in front position to facilitate cleaning.
- Single skin hood supported by 3 springs to ensure smooth movement and guarantee operator safety.
- Specially designed Stainless 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:



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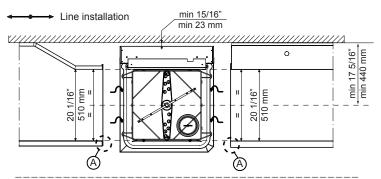
| I | ncluded Accessories | | | Electric | | |
|-------------------------|--|---------------|---|---|-----------------------------------|--|
| • | , | PNC 864242 | | Supply voltage: | 400 V/3N ph/50 Hz | |
| • | | PNC 867002 | | Convertible to: | 230V 1N~; 230V 3~ | |
| | plates (max. diam. 240 mm) | | | Default Installed Power: | 9.9 kW | |
| | Optional Accessories | | | Boiler heating elements: | 9 kW | |
| • | Kit 8 plastic boxes for cutlery - yellow | PNC 780068 | | Tank heating elements: | 3 kW | |
| • | External manual water softener - 12 lt | PNC 860412 | | Wash pump size: | 0.8 kW | |
| • | External manual water softener - 20 lt | PNC 860430 | | Reducible Installed Power:* | 6.9 kW | |
| • | Connectivity kit for Single Skin Hood Type | PNC 864006 | | Boiler Heating Elements Power: | 9 kW | |
| | Dishwashers (ECAP) | | _ | Boiler Reducible To:* | 6 kW | |
| | Stainless steel inlet hose kit | PNC 864016 | | Water: | | |
| | Filter for partial demineralization | PNC 864017 | | water: | | |
| • | External reverse osmosis filter for ACTIVE undercounter and hood type | PNC 864026 | | Water supply temperature*: | 10-65 °C | |
| | Kit to measure total/partial water hardness | PNC 864050 | | Drain line size: | 20.5mm | |
| | Yellow cutlery container | PNC 864242 | | Inlet water supply pressure: | 0.5-7 bar | |
| | Advanced filtering system kit for single skin | PNC 864329 | | Water consumption per cycle (It): | | |
| | hood type | 1 110 00 1020 | _ | Boiler Capacity (It): | 12 | |
| • | Drain pump kit for hood type | PNC 864346 | | Tank Capacity (It): | 24 | |
| • | Filter for total demineralization | PNC 864367 | | Key Information: | | |
| • | Front control panel for single skin hood type | PNC 864374 | | - | | |
| | dishwasher | DNIO 00 4000 | _ | * According to market standard, the | e productivity is declared at an | |
| • | External reverse osmosis filter for single tank Dishwashers with atmosphere boiler and | PNC 864388 | | inlet water supply temperature of 50 65°C, the power can be reduced by | 0°C . If the water is supplied at | |
| | Ovens | | | productivity. | 3 KW WILLIOUT ATTY TOSS III | |
| • | Deliming device kit for Hood Type (drain | PNC 864391 | | N° of cycles: | 3 | |
| | pump included) | DNIO 004404 | _ | Duration cycle:* | 45/84/150 sec. | |
| | Pressure reducer for single tank dishwasher | PNC 864461 | | Duration cycle - NSF/ANSI 3 | | |
| | Kit of rack and support to wash fryer basket | PNC 864463 | | compliant: | 57/84/150 sec. | |
| | Kit of 100mm feet for Hood Type Dishwasher | | | Racks per hour:* | 80 | |
| • | Deliming device kit (pump and air gap) for hood type | PNC 864526 | | Racks per hour - NSF/ANSI 3 compliant: | 63 | |
| • | Connecting kit for duet manual hood type | PNC 865264 | | Dishes per hour:* | 1440 | |
| | dishwasher | DNO OCCUTA | | Dishes per hour - NSF/ANSI 3 | | |
| | Set of 4 yellow cutlery containers | PNC 865574 | | compliant: | 1134 | |
| | Basket for 6 trays 530x370 mm | PNC 866743 | | Wash temperature: | 55-65 °C | |
| • | Basket for 12 soup plates or 12 cups (max. diam. 240 mm) | PNC 867000 | | Wash temperature - NSF/ANSI 3 compliant: | 75 °C | |
| • | Basket for 18 dinner plates or 27 side plates | PNC 867002 | | Rinse temperature: | 84 °C | |
| | (max. diam. 240 mm) | | _ | Net weight: | 106 kg | |
| • | Basket for cups and coffee cups (24-48 pcs) - blue | PNC 867007 | | Shipping weight: | 122 kg | |
| | Basket for bulk cutlery-capacity: 100 pieces - | PNC 867009 | | Shipping volume: | 1.23 m ³ | |
| ٠ | brown | 1 110 007 003 | _ | Packaging size | | |
| • | Cover grid for small/light items in rack | PNC 867016 | | (WxDxH): | 920x770x1730 mm | |
| • | Basket for 25 glasses max. height: 120 mm | PNC 867021 | | ** When connected to cold water, t | he cycle time will be prolonged | |
| | diameter: 80 mm - blue | | | accordingly. The machine will have productivity per hour of 48 racks at 10°C supply temperature or 55 racks at 20°C supply temperature. | | |
| • | Basket for 16 glasses max. height: 70 mm - blue | PNC 867023 | | | acido de 20 o duppiy temperature. | |
| • | Basket semi-professional (500x500x190mm) | PNC 867024 | | Air Emission: | | |
| | Basket for 16 glasses max. height: 220 mm | PNC 867040 | | Latent heat: | | |
| diameter: 100 mm - blue | | 1110 007010 | = | 505108 (ZHT8DD) | 500 W | |
| | | | | Sensible heat: | | |
| | | | | 505108 (ZHT8DD) | 2000 W | |
| | | | | Sustainability | | |
| | | | | Noise level: | <68 dBA | |
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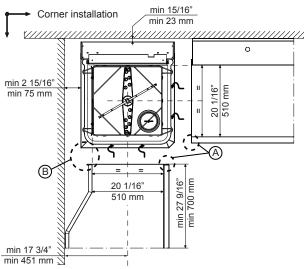


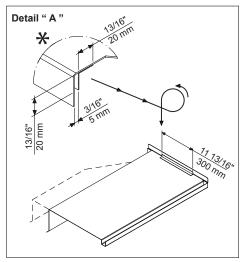


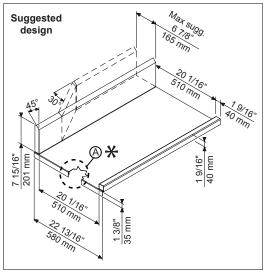
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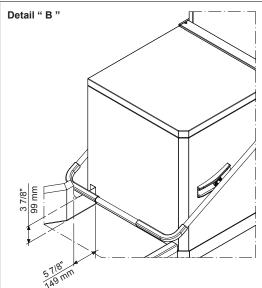
Recommended table connection











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.

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