Warewashing Green&Clean Hood Type Dishwasher, Manual with Filtering **System**

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA #		



Warewashing

Green&Clean Hood Type Dishwasher, Manual with Filtering System

504259 (EHT8I)

Green & Clean Hood Type Dishwasher, Manual Double skin hood with Filtering System 80racks/hour - 400 V/3N/50 Hz

Short Form Specification

Item No.

Unit to be Electrolux 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 guaranteed 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. 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 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.
- ETL-Sanitation approved (ANSI/NSF 3 sanitation standard) and DIN 10512 compliant.
- Requires only 2 liters of water per washing cycle thus ensuring low energy, water, detergent and rinse aid consumption.
- Built-in atmospheric boiler sized to raise incoming water to a minimum of 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.
- Maximum capacity per hour of 80 racks or 1.440 dishes (High productivity mode) easy to switch to 63 racks or 1.134 dishes (ETL-Sanitation mode) by pressing a button.
- 45/84/150 seconds cycles (High productivity mode); 57/84/150 seconds cycles (ETL-Sanitation mode).
- Incorporated Soft Start feature to offer additional protection to more delicate items.
- Slanted wash arms and sloped ceiling to avoid detergentfilled 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 jet, solid objects and small animals (larger than 6 mm).
- Built-in rinse aid dispenser with automatic initial and continuous cycle loading for perfect result while minimizing service and maintenance needs.

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.
- 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.

APPROVAL:



Warewashing Green&Clean Hood Type Dishwasher, Manual with Filtering System

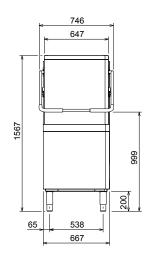
Included Accessories

 1 of Basket for 18 dinner plates - yellow 1 of Basket for 48 small cups or 24 cups - blue 2 of Yellow cutlery container 	PNC 867002 PNC 867007 PNC 864242		
Optional Accessories			
12lt external manual water softener	PNC 860412 🗅		
 20lt external manual water softener 	PNC 860430 🗅		
 8lt external automatic water softener 	PNC 860413 🗅		
 Back panel for double skin manual hood type - AISI 304 	PNC 864342 □		
Baskets for 16 tilted glasses (h 220 mm - diam 100 mm) - blue	PNC 867040 □		
Basket for 16 vertical glasses (h 70 mm - diam 100 mm) - blue	PNC 867023 □		
Baskets for 25 tilted glasses (h 120 mm - diam 80 mm) - blue	PNC 867021 □		
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 6 trays 530x370 mm - red 	PNC 866743 □		
Basket for bulk cutlery-capacity: 100 pieces - brown	PNC 867009 □		
 Basket semi-professional 500x500x190mm 	PNC 867024 🗅		
Cover rack for small and light items (500x500 baskets)	PNC 867016 □		
 ZERO LIME device kit with pump and air gap for hood type 	PNC 864526 □		
 External reverse osmosis filter for undercounter and hood type dishwashers with atmosphere boiler 	PNC 864026 □		
 Filter for partial demineralization 	PNC 864017 🗆		
 Filter for total demineralization 	PNC 864367 🗅		
HACCP connection cable for double skin hood type	PNC 864007 □		
 Kit 4 plastic boxes for cutlery - yellow 	PNC 865574 🗅		
 Kit 8 plastic boxes for cutlery - yellow 	PNC 780068 🗅		
 Kit to measure total and partial water hardness 	PNC 864050 🗅		
 Stainless steel inlet hose kit 	PNC 864016 🗅		
Yellow cutlery container	PNC 864242 □		

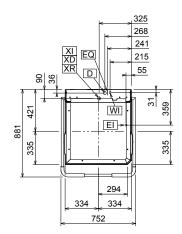


Warewashing Green&Clean Hood Type Dishwasher, Manual with Filtering System

Front



Top



CWI = Cold Water inlet

XD = Detergent connection
XI = Chemicals inlet

D = DrainEI = Electrical connection

XR = Rinse aid connection

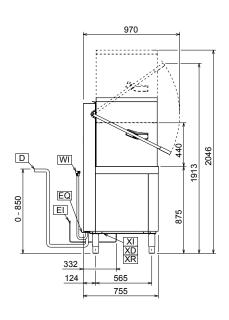
EQ = Equipotential screw

wash te

HWI = Hot water inlet

WI = Water inlet

Side



Electric

Supply voltage:

504259(EHT8I) 400 V/3N ph/50 Hz

230 V / 1+N / 50 Hz;

Convertible to: 230 V / 3 / 50 Hz

Default Installed Power:*9.9 kWReducible Installed Power:*6.9 kWBoiler Heating Elements Power:*9 kWBoiler Reducible To:*6 kWTank heating elements:3 kWWash pump size:0.8 kW

Water:

Water supply temperature: 10-65°C
Water supply hardness (MAX): 14°fH (8°dH)
Inlet Water supply pressure: 0.5 - 7 bar

Water consumption per cycle (It): 2
Boiler Capacity (It): 12
Tank Capacity (It): 24
Incoming water line size: G 3/4"
Drain line size: 20.5 mm

Key Information:

N° of cycles: 3

Duration cycle - High

productivity:* 45/84/150 sec.

Duration cycle - ETL Sanitation:* 57/84/150 sec.

Racks per hour - High

productivity: * 80

Racks per hour - ETL

Sanitation: * 63

Dishes per hour - High

productivity: * 1440

Dishes per hour - ETL

Sanitation: * 1134

Wash temperature - High

productivity: 55-65 °C

Wash temperature - ETL

Sanitation: 75 °C MIN 84 °C Rinse temperature (MIN): **External dimensions, Height:** 1567 mm **External dimensions, Width:** 752 mm **External dimensions, Depth:** 755 mm Net weight: 117 kg Shipping weight: 129 kg Shipping volume: 1.04 m³

Packaging size

(WxDxH): 667x755x1567 mm

Noise level: <63 dBA

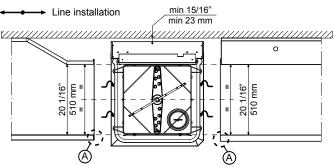
* According to market standard, the productivity is declared at an inlet water supply temperature of 50°C . If the water is supplied at 65°C, the power can be reduced by 3 kW without any loss in productivity.

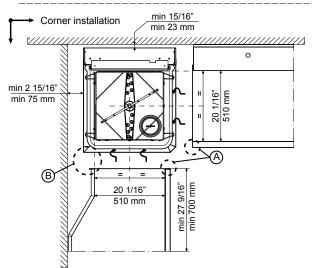
NOTE

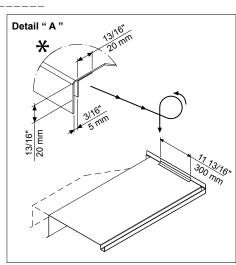
If the water supply temperature is less than 50°C, it is necessary to request higher power to maintain productivity.

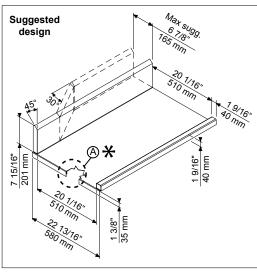


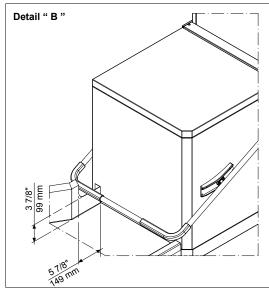
Recommended table connection











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









