Detergent

Dispense



Warewashing green&clean hood type Dishwasher, Manual with Filtering System & Detergent Dispenser

ITEM #	
MODEL #	
NAME #	
SIS #	
AIA #	



Warewashing

green&clean hood type Dishwasher, Manual with Filtering System & Detergent Dispenser

504258 (EHT8IG)

Green & Clean Hood Type Dishwasher, Manual Double skin hood with Filtering System, Detergent & Rinse aid dispensers, 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 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. 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, detergent and rinse aid dispenser pumps 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.
- 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.
- Incorporated Soft Start feature to offer additional protection to more delicate items.
- 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.
- 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 jet, solid objects and small animals (larger than 6 mm).
- 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).
- The machine can be connected to cold water**.

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.

APPROVAL:



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- 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, detergent and rinse aid dispenser pumps

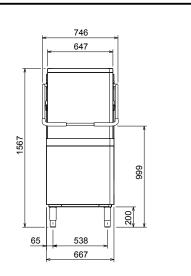


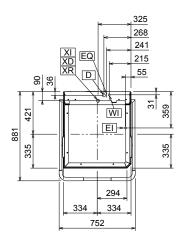
Included Accessories

•	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 cups -	PNC 867007
	blue	

blue	FINC	007007
Optional Accessories		
Kit 8 plastic boxes for cutlery - yellow	PNC	780068
12lt external manual water softener	_	860412 🗖
8lt external automatic water softener	PNC	860413 🗖
20lt external manual water softener		860430
HACCP connection cable for double skin	D PNC	864007
hood type		004007
 Stainless steel inlet hose kit 	PNC	864016 🗖
 Filter for partial demineralization 		864017 🗖
Kit to measure total and partial water		864050
hardness		0.4.04.0
Yellow cutlery container	PNC	864242
Back panel for double skin manual hood type - AISI 304	PNC	864342
Filter for total demineralization	PNC	864367
• Front control panel for double skin hood type dishwasher		864372
Reverse osmosis filter for single tank		864388
dishwasher with atmosphere boiler		
 Pressure reducer for single tank 	PNC	864461 🗖
dishwasher	D. 1.0	0///7
 Kit of rack and support to wash fryer basket 	PNC	864463
 ZERO LIME device kit with pump and air gap for hood type 	PNC	864526
 Connecting kit for duet manual hood type dishwasher 	PNC	865264
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)	_	867016 🗖
• Baskets for 25 tilted glasses (h 120 mm -	PNC	867021 🗖
diam 80 mm) - blue Basket for 16 vertical glasses (h 70 mm -	PNC	867023 🗖
diam 100 mm) - blueBasket semi-professional 500x500x190mm	PNC	867024
- Basket semi professional socksocki70mm		00/024
 Baskets for 16 tilted glasses (h 220 mm - diam 100 mm) - blue 	PNC	867040







Chemicals inlet

Rinse aid connection

CWI1 = Cold Water inlet 1

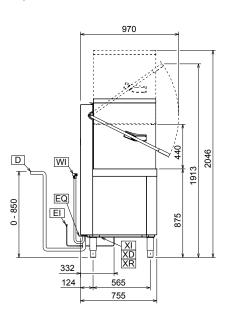
D = Drain

EI = Electrical connection

WI = Hot water inlet

HWI = Hot water inlet
V = Air vents
WI = Water inlet

XD = Detergent connection



Electric

Front

qoT

Side

Supply voltage:

504258 (EHT8IG) 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

Power:* 9 kW
Boiler Reducible To:* 6 kW
Tank heating elements: 3 kW
Wash pump size: 0.8 kW

Water:

Water supply temperature: 10-65 °C Inlet Water supply pressure: 0.5 - 7 bar

Water consumption per

cycle (It):

Boiler Capacity (It):

Tank Capacity (It):

Drain line size:

Incoming water line size:

2

24

20.5 mm

45/84/150 sec.

57/84/150 sec.

80

1440

1134

55-65 °C

Key Information:

N° of cycles: 3

Duration cycle - High productivity:*

Duration cycle - NSF/ANSI

3 compliant:

Racks per hour - High

productivity: *

Racks per hour - NSF/ANSI

3 compliant: 63

Dishes per hour - High productivity: *

Dishes per hour - NSF/ANSI

3 compliant:

Mark kanananahana Hisb

Wash temperature - High productivity:

Mark brown and have NCE/

Wash temperature - NSF/

ANSI 3 compliant: 75 °C

Rinse temperature (MIN): 84 °C
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: 1.02 m³

Packaging size

(WxDxH): 667x755x1567 mm

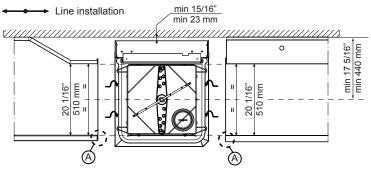
Noise level: <63 dBA

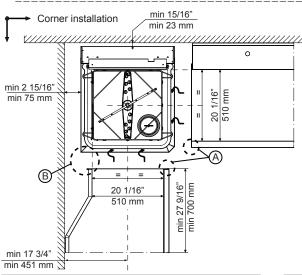
* According to market standard, the productivity is declared at an inlet water supply temperature of 50°C . If the water is supplied at 65°C, the power can be reduced by 3 kW without any loss in productivity.

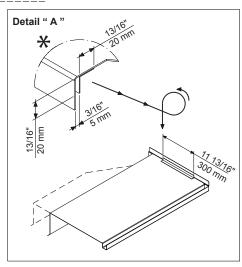
** When connected to cold water, the cycle time will be prolonged accordingly. The machine will have productivity per hour of 48 racks at 10°C supply temperature or 55 racks at 20°C supply temperature

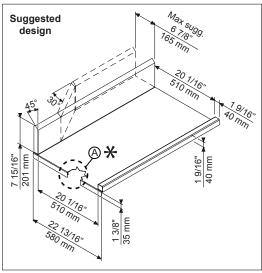


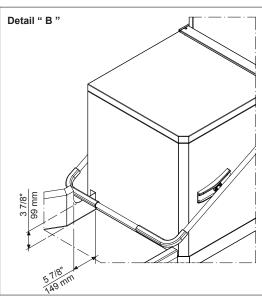
Recommended table connection











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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