Warewashing
Hood Type Dishwasher, Manual with Automatic Deliming Device & Advanced Filtering System

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____

504273 (ZHT8ILG)

Hood type dishwasher, with double skin insulated manual hood, guaranteed rinse system (Active), automatic deliming device, advanced filtering system, built-in rinse aid dispenser, detergent dispenser and drain pump, WRAS approved, 80r/h

Short Form Specification

Item No. _____

304 Stainless steel construction to include double skin insulated 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. Automatic Deliming Device automatically de-scales the whole hydraulic circuit and washing chamber. Unit to feature Guaranteed Rinse System (ACTIVE) led light. Green light will indicate that all items washed have been properly rinsed. Advanced Filtering System removes majority of soil from the wash water. The unit shall include drain pump, detergent and rinse aid dispenser pumps and is equipped with flexible fill hoses. Convertible from straight to corner operation Delivered on height-adjustable feet.

Main Features

- Automatic Deliming 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.
- 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.
- 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).
- Green light of Guaranteed Rinse System (ACTIVE) confirms that items have been rinsed properly.
- 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.
- CLEAR BLUE advanced filtering system provides cleaner wash water and higher active detergent thus ensuring better washing performances and lower running costs.
- 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**.

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.
- 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.
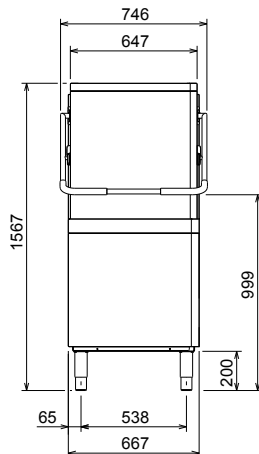- Unit to include drain, detergent and rinse aid dispenser pumps

Included Accessories

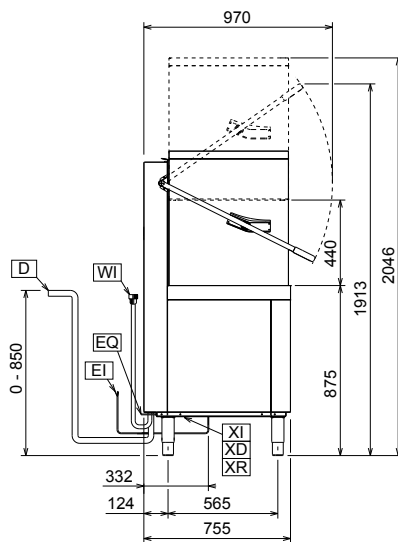|	
• 2 of Yellow cutlery container	PNC 864242
• 1 of Basket for 18 dinner plates or 27 side plates (max. diam. 240 mm)	PNC 867002
• 1 of Basket for cups and coffee cups (24-48 pcs) - blue	PNC 867007

Optional Accessories

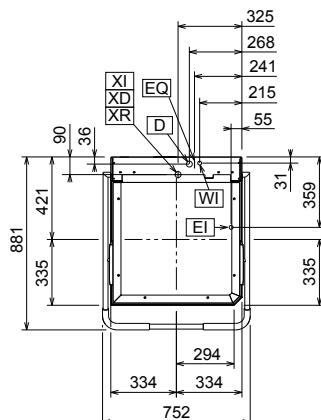|		
• Kit 8 plastic boxes for cutlery - yellow	PNC 780068	❑
• External manual water softener - 12 lt	PNC 860412	❑
• External automatic water softener - 8 lt	PNC 860413	❑
• External manual water softener - 20 lt	PNC 860430	❑
• Haccp connection cable for hood type	PNC 864007	❑
• Stainless steel inlet hose kit	PNC 864016	❑
• Filter for partial demineralization	PNC 864017	❑
• 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	❑
• Reverse osmosis filter for single tank dishwasher with atmosphere boiler	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 HT	PNC 864464	❑
• Connecting kit for duet manual hood type dishwasher	PNC 865264	❑
• EXTRA HEAVY RACK SUPPORT FOR HT	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

Top

CWI1 = Cold Water inlet 1
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

Electric

Supply voltage:	
504273 (ZHT8ILG)	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
Electrical power max.:	12.9 kW
Tank heating elements:	3 kW

Water:

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

Key Information:

N° of cycles:	3
Duration cycle:*	45/84/150 sec.
Duration cycle - NSF/ANSI 3 compliant:	57/84/150 sec.
Racks per hour:*	80
Racks per hour - NSF/ANSI 3 compliant:	63
Dishes per hour:*	1440
Dishes per hour - NSF/ANSI 3 compliant:	1134
Wash temperature:	55-65 °C
Wash temperature - NSF/ANSI 3 compliant:	75 °C
Rinse temperature:	84 °C
Net weight:	117 kg
Shipping weight:	134 kg
Shipping volume:	1.23 m³
Packaging size (WxDxH):	920x770x1730 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.
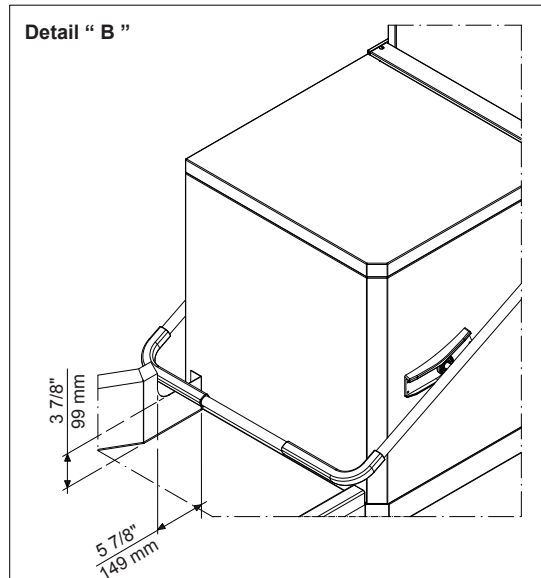
NOTE:
If the water supply temperature is less than 50°C, it is necessary to request higher power to maintain productivity.

Air Emission:

Latent heat:	500 W
Sensible heat:	2000 W

Recommended table connection

Line installation

min 15/16"
min 23 mm

20 1/16"
510 mm

min 17 5/16"
min 440 mm

20 1/16"
510 mm

Ⓐ

Ⓐ

Corner installation

min 15/16"
min 23 mm

min 2 15/16"
min 75 mm

20 1/16"
510 mm

Ⓑ

Ⓐ

20 1/16"
510 mm

min 27 9/16"
min 700 mm

min 17 3/4"
min 451 mm

Detail " A "

✳

13/16"
20 mm

3/16"
5 mm

13/16"
20 mm

11 13/16"
300 mm

Suggested design

Max sugg.
6 7/8"
165 mm

45°

30°

20 1/16"
510 mm

1 9/16"
40 mm

7 15/16"
201 mm

Ⓐ ✳

1 9/16"
40 mm

20 1/16"
510 mm

1 3/8"
35 mm

22 13/16"
580 mm

Detail " B "

3 7/8"
99 mm

5 7/8"
149 mm

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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Advanced Filtering System
The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.

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