

Warewashing Hood Type Dishwasher with Guaranteed Rinse System

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



Warewashing

Hood Type Dishwasher with Guaranteed Rinse System

505088 (ZHT76)

ACTIVE Hood Type dishwasher with Guaranteed Rinse System, 1200 plates/h or 67 racks/h - 60Hz

505087 (ZHT7)

ACTIVE Hood Type dishwasher with Guaranteed Rinse System, 1200 plates/h or 67 racks/h

Short Form Specification

Item No. _____

Unit to be Zanussi ACTIVE upright hood type hot water rinsing dishmachine with Guaranteed Rinse System. Electrical characteristics to be ___230 volts or ___400 volts, three phase ___50 or ___60Hz operation with three wash cycles of 54/90/150 seconds using 3 liters of fresh 85°C final rinse water per cycle. 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, upper and lower stainless steel revolving washing spray arms. Unit is ACTIVE and feature Guaranteed Rinse System (GRS) eye. Green eye will indicate that all items washed have been properly rinsed. 304 Stainless steel construction to include 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.

Main Features

- ACTIVE model with Guaranteed Rinse System. Atmospheric boiler in ACTIVE model combine with rinse booster pump offer a perfect rinsing performance in term of constant pressure and high temperature of the water, always at 84° C during the rinse cycle regardless of the inlet water temperature (from 10°C to 60°C) and water pressure of the network (a minimum of 0.5bar or 7psi).
- The green eye of Guaranteed Rinse System (GRS) provides the operator with an immediate signal after every rinse cycle informing that rinsing has been performed to perfection.
- High efficiency air gap (class A) in water inlet circuit to avoid water being siphoned back into the network as a result of a sudden drop in main pressures.
- 4 second (variable) pause after washing and before rinsing ensures that no drops of unclean water will fall on the clean items at the end of the rinsing cycle.
- Thermal label compliant approved and compliant with NSF sanitization standards (paragraph 7.1).
- Incorporated Soft Start feature to offer additional protection to more delicate items.
- Three phase electrical connection, convertible to single phase on-site.
- An effective rinse system uses only 3 litres of clean hot water per basket for lower running costs.
- Automatic start on hood closure.
- Low noise level.
- Self-draining wash pump and boiler.
- Fully automatic self-cleaning cycle avoids the risk of bacteria proliferation.
- Pre-arranged to accept external dispensers.
- Pre-arrangement for HACCP system implementation and Energy Management device.
- Suitable to be connected to specific pre-wash tabling, service entry and exit tabling and roller conveyor tabling – included in Electrolux Professional Handling System range.
- Open hood on the back side to prevent steam blasts to the operator.
- 54/90/150 seconds "high productivity" cycle.
- 77/90/150 seconds Thermal label complaint cycle.
- Simple control panel with digital thermometers indicates wash/rinse temperatures.
- Maximum capacity of 47 racks per hour (Thermal label complaint mode) or 67 racks per hour (High Productivity mode).
- IPX 4 protection against splashing water, solid objects and small animals (larger than 6mm).

APPROVAL: _____



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Construction

- Single skin hood supported by 3 springs to ensure smooth movement and guarantee operator safety.
- Height adjustable feet.
- Unit to feature smooth surfaces to facilitate cleaning.
- PVC water supply hose with metal connections resistant to high water pressure.
- Electronic board with digital display incorporates counter for number of cycles and drain cycles.
- Easy to remove wash/rinse arms, filters and rack support.
- Load bearing frame, hood, tank, washing and rinsing arms, jets and screws in 304 AISI stainless steel to ensure long term reliability.
- 304L stainless steel boiler with higher welding protection improves resistance to corrosion caused by chlorinated water.

Included Accessories

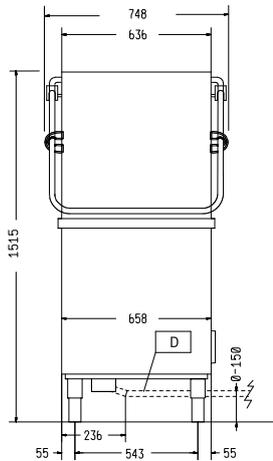
- 1 of Yellow cutlery container PNC 864242
- 1 of Basket for 18 dinner plates or 27 side plates (max. diam. 240 mm) PNC 867002

Optional Accessories

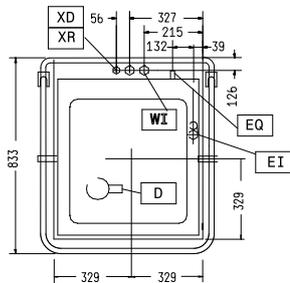
- Yellow cutlery container PNC 864242
- Basket for 18 dinner plates or 27 side plates (max. diam. 240 mm) PNC 867002

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Front

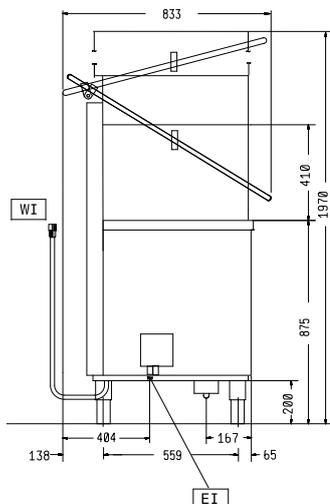


Top



- AV = Air vents
- CWI = Cold Water inlet
- D = Drain
- EI = Electrical connection
- EO = Electrical Outlet
- EQ = Equipotential screw
- HWI = Hot water inlet
- WI = Water inlet
- XD = Detergent connection
- XI = Chemicals inlet
- XR = Rinse aid connection

Side



Electric

Supply voltage:
505088 (ZHT76) 220-240 V/3 ph/60 Hz
505087 (ZHT7) 380-400V/3N ph/50 Hz

Convertible to:
505088 (ZHT76) 220-240V 1N;
 340-400V 3N~;
 400V 3N~
505087 (ZHT7) 220-240V 1N;
 220-240V 3

Default Installed Power: 12.9 kW
Reducible Installed Power:* 0 kW
Boiler heating elements: 12 kW
Boiler reducible to: 6 kW
Tank heating elements: 3 kW
Wash pump size: 0,8 kW

Water:

Water supply temperature: 10-60 °C
Inlet Water supply pressure: 7 - 102 psi (0.5 - 7 bar)
Water consumption per cycle (lt): 3
Boiler Capacity (lt): 12
Tank Capacity (lt): 42
Drain line size: 40mm

Key Information:

N° of cycles: 3
Duration cycle - High productivity:* 54/90/150 sec.
Duration cycle - Thermal Label compliant: 77/90/150 sec.
Racks per hour - High productivity: * 67
Racks per hour - Therma Label compliant: 47
Dishes per hour - High productivity: * 1200
Dishes per hour - Therma Label compliant: 846
Wash temperature (MIN): 55°C
Wash temperature - Thermal Label compliant: 71 °C
Rinse temperature (MIN): 85 °C
Packaging size (WxDxH): 750x840x1520 mm
Noise level: <68 dBA

* According to market standard, the productivity is declared at an inlet water supply temperature of 10°C . If the water is supplied at 50°C, the power can be reduced by 6 kW without any loss in productivity.