

## RANGE COMPOSITION

The range consists of 3 models, offering the possibility to wash plates, trays, cutlery, glasses and cups and has a capacity of 1200 plates per hour (67 baskets/hour).



505051

# STANDARD VERSION

## HOOD TYPE DISHWASHERS **ZANUSSI** PROFESSIONAL

## FUNCTIONAL AND CONSTRUCTION FEATURES

- ◆ Pressure boiler guarantees rinse quality by providing rinsing water at a temperature superior to 82,5°C (water supply at a minimum of 2 bar and 50°C).
- ◆ 3 different dishwashing cycles: glass and lightly soiled items (1st cycle of 54 seconds), standard soiled items (2nd cycle of 90 seconds) and heavy soiled items (3rd cycle of 150 seconds).
- ◆ Electronic board with digital display incorporating fault diagnosis system, number of cycles counter and number of drain cycles counter.
- ◆ 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.

\* Declared actual cycle duration times can extend when water supply temperature is lower than indicated.

TECHNICAL DATA			
CHARACTERISTICS	MODELS		
	NHT 505051	NHTD 505052	NHT60 505053
Water supply			
temperature - °C	50	50	50
hardness - °f	7-14	7-14	7-14
Detergent dispenser		●	
Rinse aid dispenser	●	●	●
N° of cycles	3	3	3
Duration cycles - sec.	54/90/150	54/90/150	54/90/150
Dishes capacity/h	1200	1200	1200
Basket capacity/h	67	67	67
External dimensions - mm			
width	748	748	748
depth	833	833	833
height	1515	1515	1515
Cell dimensions - mm			
width	585	585	585
depth	560	560	560
height	409	409	409
Washing cycle			
temperature - °C	55-65	55-65	55-65
tank capacity - lt.	42	42	42
power pump - kW	0.8	0.8	0.8
electrical elements - kW	2.2	2.2	2.2
Hot rinse cycle			
duration - sec.	16	16	16
temperature during rinse - °C	80-90	80-90	80-90
water consumption - lt./cycle	3	3	3
Boiler capacity - lt.	12	12	12
Boiler elements - kW	9	9	9
Power - kW			
total power	9.9	9.9	9.9
Noise level - dBA	<68	<68	<68
Net weight - kg.	98	98	98
Supply voltage	400 V, 3N, 50	400 V, 3N, 50	400 V, 3N, 60
Convertible to	230 V / 1+N / 50 Hz; 230 V / 3 / 50 Hz	230 V / 1+N / 50 Hz; 230 V / 3 / 50 Hz	230 V / 1+N / 60 Hz; 230 V / 3 / 60 Hz
<b>INCLUDED ACCESSORIES</b>			
BASKET FOR 18 DINNER PLATES 240MM-YELLOW	1	1	1
YELLOW CUTLERY CONTAINER	1	1	1

- ◆ Fault auto-diagnosis system.
- ◆ Simple control panel with digital thermometers, indicating both wash & rinse temperatures.
- ◆ An effective rinse system that uses only 3 litres of clean hot water (at a pressure of 2 bar) per rack to ensure lower running costs (in energy, water and chemical consumption).
- ◆ Large deep drawn wash tank and internal wash area with round corners and no pipes to avoid dirt built-up.
- ◆ Easily removable washing and rinsing arms, filters and rack support.
- ◆ All the machines have smooth surfaces and a wash tank with rounded corners to facilitate cleaning.
- ◆ The single skin hood is supported by 3 springs to ensure smooth movements and to guarantee operator safety.
- ◆ The fully automatic self-cleaning cycle avoids the risk of bacteria

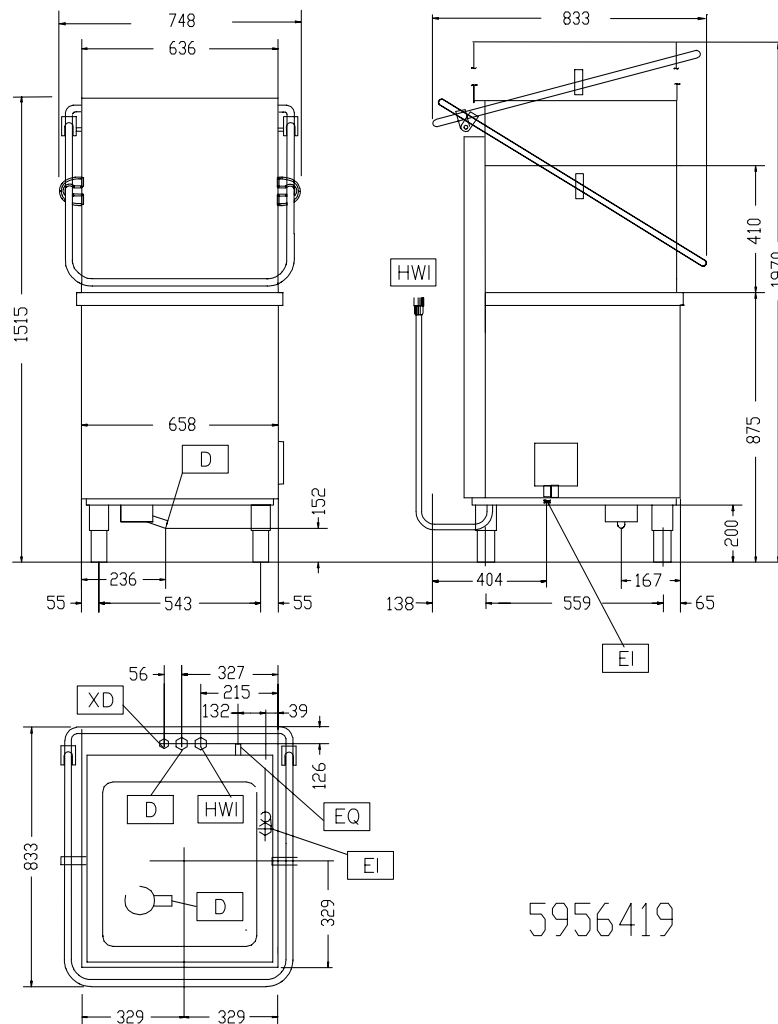
- proliferation.
- ◆ The self-draining wash pump facilitates the evacuation of stagnant water after long periods of inactivity to ensure a higher level of hygiene.
  - ◆ Frame, height adjustable feet, base, washing chamber, tank, tank filter, washing and rinsing arms, jets and screws in 304 AISI stainless steel to ensure long term reliability.
  - ◆ 304L stainless steel boiler with higher welding protection improves the resistance against corrosion with chlorinated water.
  - ◆ PVC water supply hose with metal connections resistant to high water pressure.
  - ◆ The IPX4 water protection.
  - ◆ Pre-arranged for on-site HACCP implementation and Energy Management device.
  - ◆ The incorporated Soft Start feature system offers additional protection to delicate items such as glassware and crockery and increases wash pump reliability.

- ◆ Three phase electrical connection, convertible on-site.
- ◆ Hood handle on three sides thus facilitate use in corner installation.
- ◆ Open hood on the back side to prevent steam blasts to the operator.
- ◆ Suitable to be connected to specific pre-wash tabling, service entry and exit tabling and roller conveyor tabling – included in Electrolux/ZANUSSI Professional Handling System range.
- ◆ The machine will start with the close of the hood and stop when the hood is opened.
- ◆ All machines are pre-arranged to accept external dispensers.
- ◆ 97% recyclable by weight.
- ◆ CFC free packaging.
- ◆ Low noise level.
- ◆ Developed and produced in ISO 9001 and ISO 14001 certified factory.
- ◆ In compliance with CE requirements.

OPTIONAL ACCESSORIES			
ACCESSORIES	MODELS		
	NHT 505051	NHTD 505052	NHT60 505053
20 L EXTERNAL MANUAL WATER SOFTENER	860430	860430	860430
BASKET F. 16 VERTIC. GLASSES (H70MM)-BLUE	867023	867023	867023
BASKET FOR 12 SOUP BOWLS 240MM-GREEN	867000	867000	867000
BASKET FOR 18 DINNER PLATES 240MM-YELLOW	867002	867002	867002
BASKET FOR 48 SMALL CUPS/24 CUPS-BLUE	867007	867007	867007
BASKET FOR 6 TRAYS 530X370MM-RED	866743	866743	866743
BASKET FOR BULK CUTLERY-BROWN	867009	867009	867009
BASKET SEMI-PROFESSIONAL 500X500X190MM	867024	867024	867024
BRASS INLET VALVE KIT FOR UC AND HT	864000	864000	864000
COVER GRID FOR SMALL/LIGHT ITEMS IN RACK	867016	867016	867016
DETERGENT LEVEL PROBE KIT FOR UC+HT DW	864004	864004	864004
DETERGENT PUMP KIT	864218		864218
DRAIN PUMP KIT FOR 50HZ DISHWASHERS	864199	864199	
EXT. REVERSE OSMOSIS FILT-PRESSURE BOILER	864027	864027	864027
FILTER FOR PARTIAL DEMINERALIZATION	864017	864017	864017
FILTER FOR TOTAL DEMINERALIZATION	864015	864015	864015
HACCP PRINTER KIT FOR UC, HT AND POTW	864002	864002	864002
INTEGRATED HACCP KIT FOR UC, HT AND POTW	864001	864001	864001
KIT 4 PLASTIC BOXES FOR CUTLERY-YELLOW	865574	865574	865574
KIT 8 PLASTIC BOXES FOR CUTLERY-YELLOW	780068	780068	780068
KIT HACCP EKIS	922166	922166	922166
KIT PRESSURE BOOSTER FOR RINSING WATER	860415	860415	860415
KIT TO MEASURE TOTAL/PART. WATER HARDNESS	864050	864050	864050
RINSE AID LEVEL PROBE KIT FOR UC+HT DW	864005	864005	864005
STAINLESS STEEL INLET HOSE KIT	864016	864016	864016
YELLOW CUTLERY CONTAINER	864242	864242	864242



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LEGEND

	NHT 505051	NHTD 505052	NHT60 505053
D - Water drain	40mm	40mm	40mm
EI - Electrical connection	400 V, 3N, 50	400 V, 3N, 50	400 V, 3N, 60
HWI - Hot water inlet	G 3/4"	G 3/4"	G 3/4"
XR - Connection for detergent dispenser	●	●	●

