

**Warewashing  
Hood Type, Manual with CWS &  
Filtering System and Drain Pump,  
Detergent and Rinse Aid Disp.-80r/h**

ITEM # \_\_\_\_\_  
MODEL # \_\_\_\_\_  
NAME # \_\_\_\_\_  
SIS # \_\_\_\_\_  
AIA # \_\_\_\_\_



504284 (NHT8IWSG)

Hood Type dishwasher with double skin insulated, manual hood and atmospheric boiler, filtering system and drain pump with built-in water softener, detergent and rinse aid dispenser, 80racks/hour

**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 84°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 and upper and lower stainless steel revolving washing spray arms. Advanced filtering system removes majority of soil from the wash water. The unit shall include Continuous Water Softener, drain pump, detergent and rinse aid dispenser pumps and is equipped with flexible fill hoses. Convertible from straight to corner operation and delivered on height-adjustable feet.

**Main Features**

- Advanced Filtering System provides cleaner wash water and higher active detergent thus ensuring better washing performances and lower running costs.
- Continuous Water Softener (CWS) to ensure that 100% of the water entering the dishwasher is softened thus providing spot-free results.
- 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.
- Automatic regeneration of CWS during the wash cycle, based on water consumption, guarantees non-stop dish washing.
- 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.
- Automatic self-cleaning cycle and self-draining vertical wash pump and boiler to avoid bacteria proliferation.
- Boiler power setting from control panel to facilitate technician's operation when reducing total installed power, thus avoiding the need of machine opening.
- IP25 protection against water jets, solid objects and small animals (larger than 6 mm).
- Cycle may be interrupted at any time by lifting the hood.
- Three phase electrical connection, convertible to single phase on-site.
- Built-in rinse aid and detergent dispenser with automatic initial and continuous cycle loading for perfect result while minimizing service and maintenance needs.
- 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.
- State-of-the-art electronic controls with built-in programming, self-diagnostics for serviceability and automatic interior self-cleaning cycle.
- 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: \_\_\_\_\_

## 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.
- Unit to include drain, detergent and rinse aid dispenser pumps
- Element protection from dry fire and low water.

- Baskets for 25 tilted glasses (h 120 mm - diam PNC 867021 □ 80 mm) - blue
- Basket for 16 vertical glasses (h 70 mm - diam PNC 867023 □ 100 mm) - blue
- Basket semi-professional 500x500x190mm PNC 867024 □
- Baskets for 16 tilted glasses (h 220 mm - diam PNC 867040 □ 100 mm) - blue

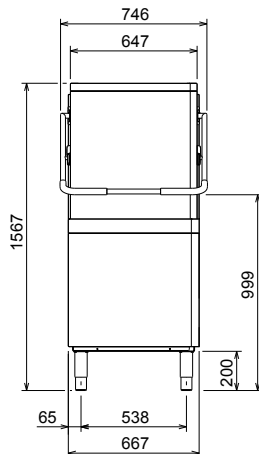
## Included Accessories

- 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 - blue PNC 867007

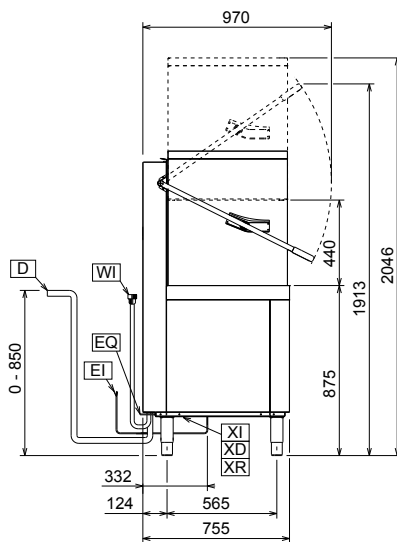
## Optional Accessories

- Kit 8 plastic boxes for cutlery - yellow PNC 780068 □
- HACCP connection cable for double skin hood type PNC 864007 □
- Stainless steel inlet hose kit PNC 864016 □
- Kit to measure total and partial water hardness PNC 864050 □
- Yellow cutlery container PNC 864242 □
- Back panel for double skin manual hood type - AISI 304 PNC 864342 □
- Pressure reducer for single tank dishwasher PNC 864461 □
- Kit of rack and support to wash fryer basket PNC 864463 □
- - NOT TRANSLATED - PNC 864464 □
- 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 grid for small/light items in rack PNC 867016 □

**Front**

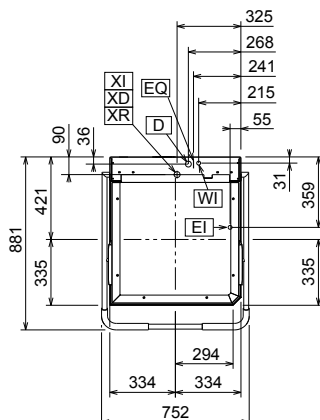


**Side**



- |                                   |                                  |
|-----------------------------------|----------------------------------|
| <b>CW11</b> = Cold Water inlet    | <b>XD</b> = Detergent connection |
| <b>D</b> = Drain                  | <b>XI</b> = Chemicals inlet      |
| <b>EI</b> = Electrical connection | <b>XP</b> = Detergent probe      |
| <b>EO</b> = Electrical Outlet     | <b>XR</b> = Rinse aid connection |
| <b>HWI</b> = Hot water inlet      |                                  |
| <b>V</b> = Air vents              |                                  |
| <b>WI</b> = Water inlet           |                                  |

**Top**



**Electric**

<b>Supply voltage:</b>	
<b>504284 (NHT8IWSG)</b>	400 V/3N ph/50 Hz
<b>Convertible to:</b>	230V 1N~; 230V 3~
<b>Default Installed Power:*</b>	9.9 kW
<b>Reducible Installed Power:*</b>	6.9 kW
<b>Boiler Heating Elements Power:*</b>	9 kW
<b>Boiler Reducible To:*</b>	6 kW
<b>Tank heating elements:</b>	3 kW

**Water**

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

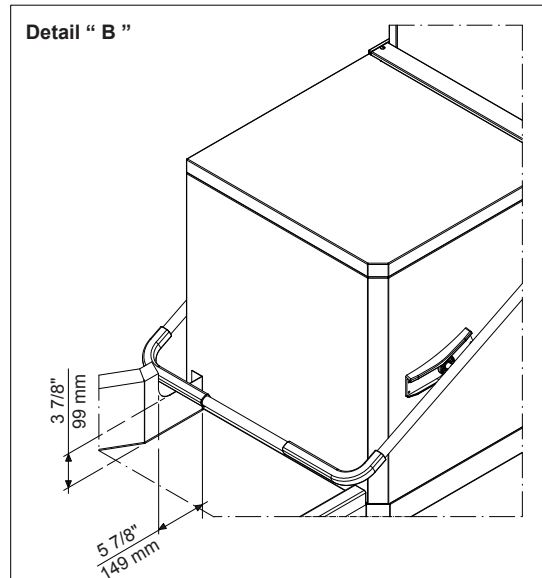
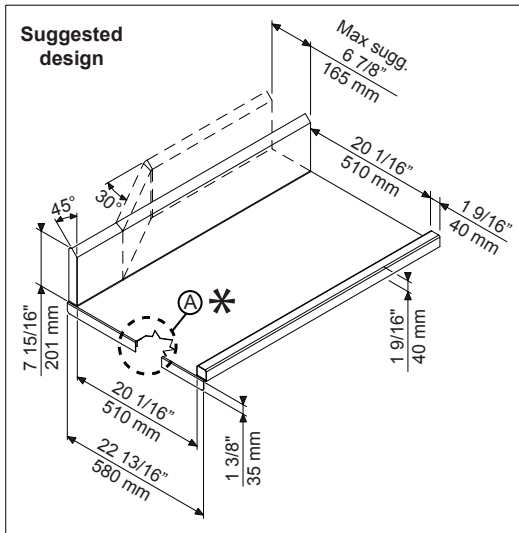
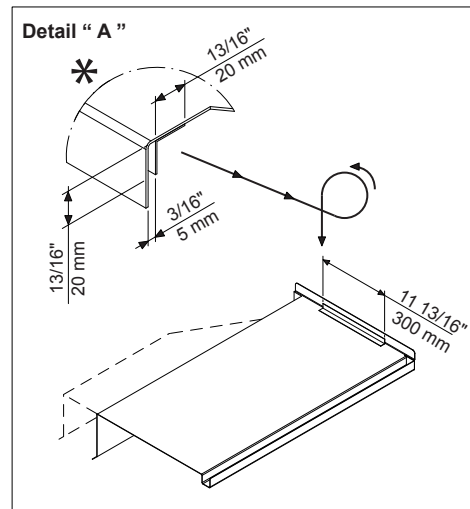
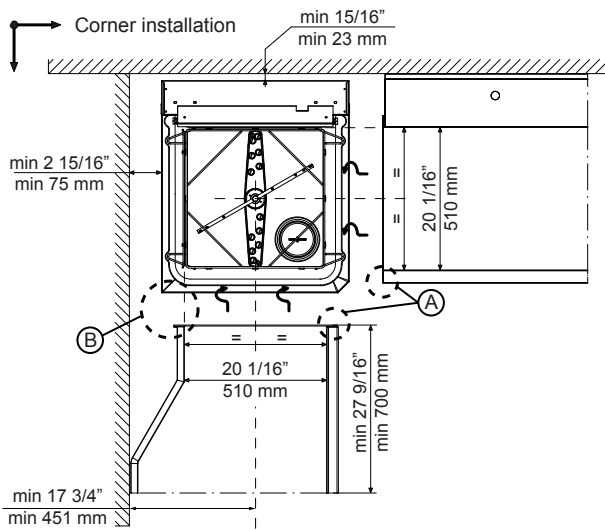
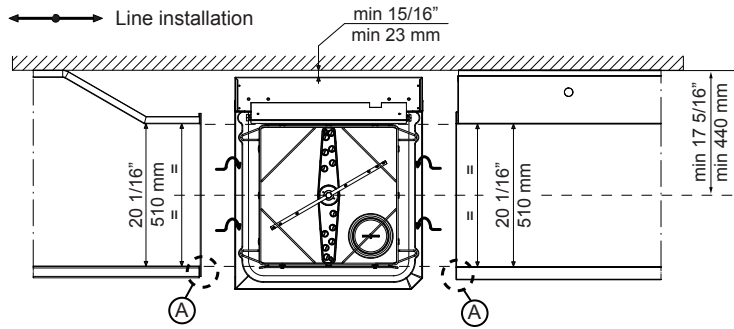
**Key Information**

<b>N° of cycles:</b>	3
<b>Duration cycle - High productivity:*</b>	45/84/150 sec.
<b>Duration cycle - NSF/ANSI 3 compliant:</b>	57/84/150 sec.
<b>Racks per hour - High productivity: *</b>	80
<b>Racks per hour - NSF/ANSI 3 compliant:</b>	63
<b>Dishes per hour - High productivity: *</b>	1440
<b>Dishes per hour - NSF/ANSI 3 compliant:</b>	1134
<b>Wash temperature - High productivity:</b>	55-65 °C
<b>Wash temperature - NSF/ANSI 3 compliant:</b>	75 °C
<b>Rinse temperature (MIN):</b>	84 °C
<b>Rinse temperature (MIN):</b>	183.2°F (84°C)
<b>Shipping weight:</b>	129 kg
<b>Shipping volume:</b>	1.23 m³
<b>Packaging size (WxDxH):</b>	752x755x1567 mm
<b>Noise level:</b>	<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