

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 |
| INCLUDED ACCESSORIES | | | |
| 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

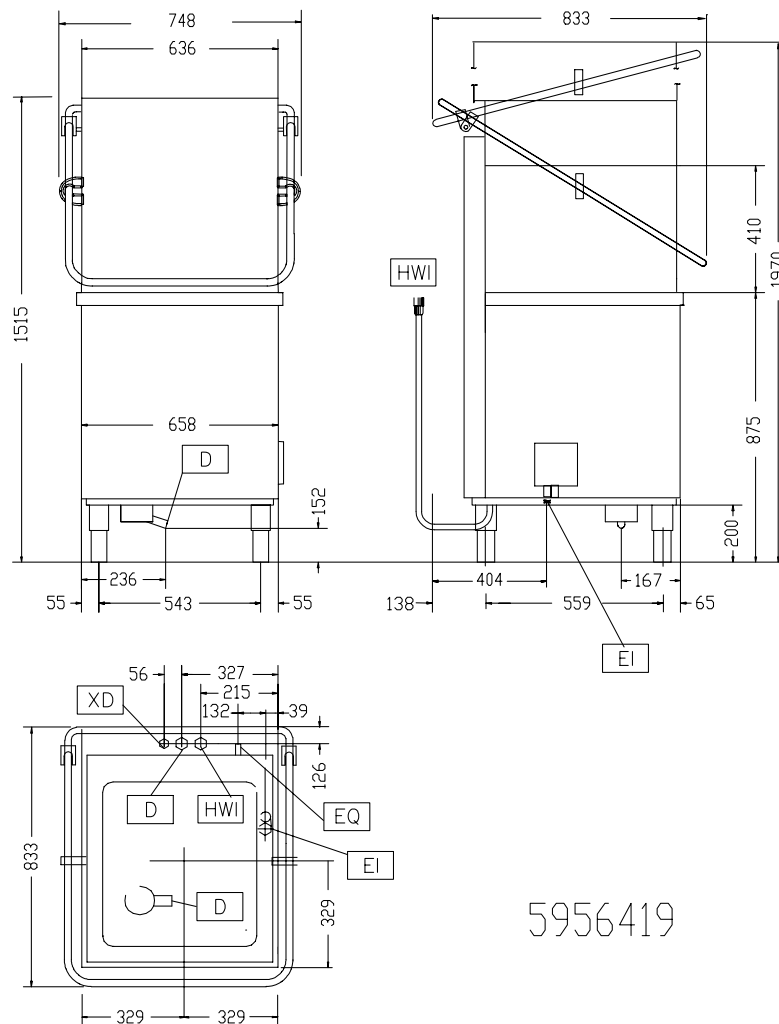
- proliferation.
- ◆ The self-draining wash pump facilitates the evacuation of stagnant water after long periods of inactivity to ensure a higher level of hygiene.
 - ◆ Frame, height adjustable feet, base, washing chamber, tank, tank filter, washing and rinsing arms, jets and screws in 304 AISI stainless 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 | ● | ● | ● |



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