

green&clean

Hood Type
Dishwashers



Thinking of you
Electrolux

Always with something extra

Efficiency, Simplicity, Performance

Regardless of what you want from a machine, Electrolux is able to offer it. Always with something extra: efficiency with maximum reliability; ease of use together with innovative technology; superior performance combined with savings in water, energy and detergent.

Our specialization in dishwashing goes back a long way, and, in these cases, experience is the key to achieving excellence. Listening is our strength: at Electrolux we are accustomed to listening to our customers, to anticipate their needs in order to satisfy their requests without hesitation.



GREEN

Less water, energy, detergent and rinse aid consumption for lower running costs and less impact on the environment.



CLEAN

Best-in-class washing and rinsing performance with total detergent removal.



SAFE

Unique WASH-SAFE CONTROL device for a constant nominal rinsing temperature of 84 °C.



EASY

Worry-free operation and maintenance.





- ▶ **Double skin hood** with sloped ceiling for improved rinsing performance, low noise level* and reduction in heat loss
*(less than 63 dBA)



- **Slanted wash arms and ceiling** for maximum performance as wash water no longer drops on dishes after rinsing phase, guaranteeing optimal results



- ▶ **CLEAR BLUE Filtering System** maximizes washing performance and lowers running costs

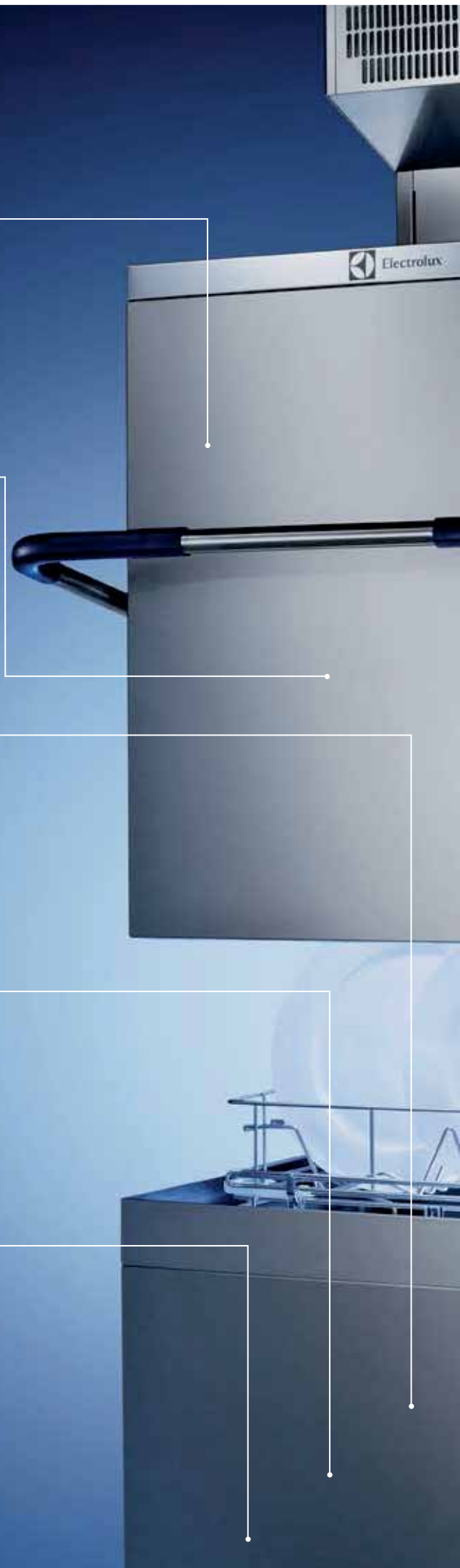


- **24 liter pressed tank** in front of machine makes cleaning operations faster and easier



- ▶ **Continuous water softener** provides spot-free results and reduces scale build-up. A sensor advises when the salt container needs refilling. Integrated to avoid overflowing during salt refilling

- Standard feature on all models



ESD Energy Saving Device ◀

Highly efficient. No need for additional ventilation.
Increased savings as machine uses generated steam to pre-heat water

**ZERO LIME Device** ◀

Less energy consumption thanks to higher efficiency of heating elements.
Lime-free nozzles for better rinsing results

**IP25 protection** ●

Full protection against water jets and solid objects/animals (larger than 6mm)

**WASH-SAFE CONTROL** ●

Atmospheric circuit with cold water supply guarantees optimal washing performance and productivity



Detergent dispenser, rinse aid dispenser and drain pump incorporated into machine to facilitate installation



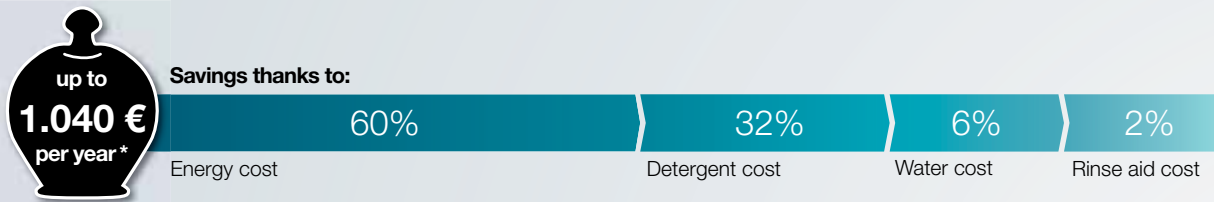
▶ Feature on selected models

* Wire basket available as optional accessory

Low running costs and energy consumption



Experience the reduction in running costs and energy consumption versus standard machines in the market today and share the commitment of the latest generation of Electrolux Hood Type dishwashers, for a better environment.



Enjoy the **yearly savings in water, energy, detergent and rinse aid** and guarantee **best-in-class performance**.

- **Water savings:** only **2lt/cycle** of fresh water are needed for rinsing regardless of water inlet conditions.

- **Energy savings: up to 60%** with **34% savings in chemicals** thanks to the low rinse water consumption and optimized wash tank size.

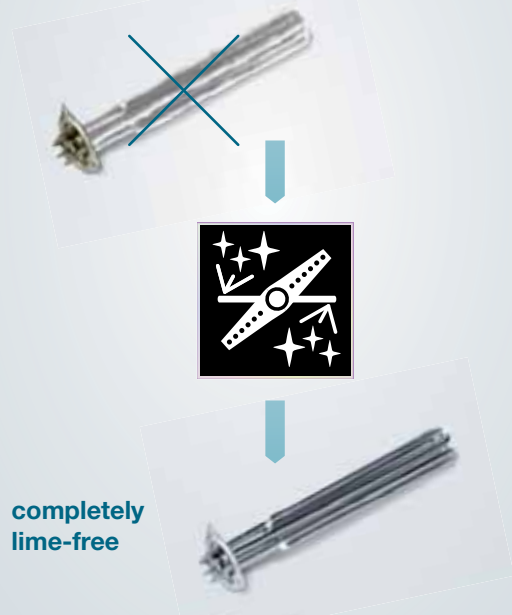
ESD - Energy Saving Device

Highly efficient. No need for additional ventilation. The steam generated during the rinse cycle is captured and its energy is used to pre-heat the incoming cold water.



ZERO LIME Device

Maximum efficiency - Automatic de-lime cycle keeps boiler, hydraulic circuit, heating elements, nozzles and washing chamber **completely free from scale build-up** thus guaranteeing high efficiency, low energy consumption and lower running costs.



* Cost savings are a result of calculations performed by the Electrolux Professional LAB which is certified by IMQ and INTERTEK. Comparison made between a green&clean hood type dishwasher and an equivalent conventional machine using 3 lt/cycle for rinsing, 100 cycles/day, 300 working days/year and inlet water at 10 °C.

Excellent washing and rinsing performance



The ideal dishwasher for cleaning plates, cups, utensils, trays, gastronorm containers and cutlery with total detergent removal. ETL sanitation certified and DIN 10512 compliant.

Washing

- **CLEAR BLUE Filtering System** ensures the highest standards of cleanliness. This advanced filtering system **keeps the wash water free of food residue** thus improving the efficiency of the detergent for an optimal washing result. Thanks to inclined tank filter, the soil is collected and guided through multiple filters. Before rinsing, the drain pump removes all soils collected and drains.



- **Powerful washing circuit** guarantees **best-in-class washing results** regardless of where the items are placed, thanks to the unique shape of the spray nozzles and the upper and lower rotating arms.

Rinsing

- **ZERO LIME Device** - improve performance by keeping machine free from scale build-up safely and easily.
- **Atmospheric boiler** - High quality rinsing is always achieved regardless of the inlet water conditions. Ensures constant high temperature and strong pressure of water during the rinse phase.
- Sloped ceiling and slanted wash arms for the **best rinsing performance**. The **sloped ceiling*** guides the wash water to the front of the hood resulting in fewer water drops on the items. The **slanted wash arms**** and the 4-second pause after washing and before rinsing ensures the wash water no longer drops on the clean dishes during the rinse cycle.



* on double skin models

** on all models

Safety comes first



No more worries, sanitation is always under control. WASH•SAFE CONTROL: the rinse quality is guaranteed thanks to the constant rinsing temperature of 84 °C and the water pressure which is independent from the mains.

Perfect sanitation

The most dangerous groups of bacteria find their ideal condition for growth in an environment with a temperature between 20° and 60 °C (max 70 °C). The green&clean hood type guarantees a constant rinsing temperature of **84 °C** assuring **perfect hygienic conditions** and **total detergent removal** fulfilling **best-in-class safety requirements**.



The **WASH•SAFE CONTROL** light turns green to guarantee rinsing has been performed perfectly with a constant temperature over **84 °C**.

Complete sanitation in 5 steps

Water inlet, water enters at a pressure from 0,5 to 7 bar (depending on water supply)

Air gap exit, stabilizes water pressure from 0,9-1 bar while maintaining a constant temperature

Boiler exit, water reaches **84 °C** and pressure remains constant at 0,9-1 bar

Rinse booster pump, increases water pressure to 6 bar while temperature remains constant at **84 °C**

Rinse nozzle, guarantees constant water pressure and rinse temperature of **84 °C**



84 °C
Constant rinsing
temperature



**Sanitation
guaranteed!***

* Electrolux Hood type dishwashers received ETL Sanitation Approval and comply with NSF sanitation standards (NSF/ANSI 3 Paragraph 7.1) when used in ETL.S mode. In high productivity mode, complies with DIN 10512 standards.

Made easy for you



The green&clean hood type dishwasher - the only machine developed with a corner control panel for maximum visibility and operation.

- ▶ ESD Energy Saving Device eliminates the need for an additional ventilation hood. ESD captures the excess steam thus guaranteeing a better working environment*.
- ▶ Integrated LED display on top corner of the machine can be viewed from a distance to allow easy monitoring of the operating status of the cycles (on automatic models).
- High clearance of 440mm facilitates washing of large items. Choose from a wide range of accessories to complement your dishwashing area (pag. 15).
- 24 liter pressed tank in frontal position. Filter can be easily removed for better cleaning operations.
- Maximum visibility thanks to the innovative angular position of the control panel. The boiler power can be modified directly through the control panel. Obtain the perfect washing result in all conditions by personalizing the concentration of detergent and rinse aid directly through the control panel.
- Self cleaning feature, when activated, completely drains the water from the wash tank and the wash pump, performs 6 rinse cycles to sanitize the washing chamber and when completed, the water from rinsing is drained completely to avoid bacteria proliferation.
- No need for additional connections, thanks to the improved plug-in design. Air gap, boiler, rinse booster pump and wash-safe control are completely integrated in the machine.



- Standard feature on all models
- ▶ Feature on selected models

* According to local regulations and installations compliant with VDI n. 2052

Extra features to obtain the most for your business



Reduce labor costs and better organize work hours with “High Productivity Mode” (see page 13). Wash up to 80 baskets or 1440 dishes per hour.



No more damage to glassware and crockery with the “Soft Start” feature which reduces the water power on the items at the start of the wash cycle.



ETL Sanitation - DIN 10512
Certified sanitation and performance by ETL-S and compliant with DIN 10512 standards. The ETL Sanitation Mark demonstrates compliance with required sanitation standards (NSF/ANSI 3).



Easy cleaning of internal parts without having to remove basket support. Support can be tilted upwards 90°.



Cleaning operations are safe and easy thanks to removable basket support, tank filter and wash/rinse arms.



Fast operations guaranteed Rubber corners on the hood handles ensure a firm grip when opening and closing the hood.



Avoid any risk of injury. The optimized 3-spring lifting system prevents the hood from accidental closing.



Safe for the operator. The hood without ESD is open on the back side to prevent steam from escaping towards the operator.



No bacteria proliferation during non-use hours thanks to vertical self-draining wash pump.



Long-lasting operation. All components in contact with water and chemicals are made of 304 AISI stainless steel.



Eliminate corrosion. Boiler highly resistant to chlorinated water thanks to the unique robotized TIG welding technology.



Avoid damage during installation. Machines without incorporated dispensers are pre-arranged to accept external dosing equipment.

Simple ergonomic operation

Whether you have a corner or a linear installation, you can easily operate your machine thanks to the ergonomic angular position of the control panel.





The **WASH SAFE CONTROL** light turns green to guarantee rinsing has been performed perfectly with a constant temperature over 84 °C (indicator light on selected models)



On /Off button



Cycle 1*

Short wash cycle (ETL 57 sec / high productivity 45 sec) recommended for lightly soiled items and glasses



Hood lift

Automatic hood lifting button (on automatic models)



Cycle 2*

Medium wash cycle (84 sec) recommended for medium soiled items



Washing Temperature indicator

When lit, it indicates that the washing cycle is in operation at the temperature shown on the display



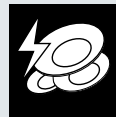
Cycle 3*

Long wash cycle (150 sec) recommended for heavily soiled items



No water supply

When lit, it indicates that there is no inlet water being supplied to the machine



High Productivity Mode

When selected, the machine will operate in high productivity mode, DIN compliant



Rinsing Temperature indicator

When lit, it indicates that the rinsing cycle is in operation at the temperature shown on the display



ZERO LIME Device

When activated, the machine performs the automatic de-lime cycle (on selected models)



Temperature display

Indicates the water temperature during washing and rinsing



Self cleaning

When activated, the machine drains the water from wash tank and the wash pump. Six rinse cycles will then start to sanitize the washing chamber. When completed, the water from rinsing is drained completely to avoid bacteria proliferation

* The washing and rinsing cycle times and temperatures can be fully customized to meet specific customer requirements.

Range



Description	EHT8TI	EHT8I	NHT8
Automatic hood	•		
WASH•SAFE CONTROL	•	•	
Sanitation guaranteed	•	•	•
Double skin insulated hood	•	•	
Electrical connection	400V/3N/50Hz convertible on site to 230V/1N or 230/3/50Hz	400V/3N/50Hz convertible on site to 230V/1N or 230/3/50Hz	400V/3N/50Hz convertible on site to 230V/1N or 230/3/50Hz
Number of cycles	3	3	3
Capacity (ETL Sanitation mode)	63 racks/hour 1134 dishes/hour	63 racks/hour 1134 dishes/hour	63 racks/hour 1134 dishes/hour
Capacity (High Productivity mode)*	80 racks/hour 1440 dishes/hour	80 racks/hour 1440 dishes/hour	80 racks/hour 1440 dishes/hour
External dimensions (wxdxh)	667x755x1567	752x755x1567	752x755x1547
External dimensions with ESD (wxdxh)	667x755x2264	752x755x2264	
Basket dimension (mm)	500x500	500x500	500x500
Wash tank capacity (lt.)	24	24	24
Wash pump power (kW)	0,8	0,8	0,8
Boiler power (kW)**	9	9	9
Water consumption (lt./cycle)	2	2	2
Total power (kW)***	9,9	9,9	9,9
Noise level (dBA)	< 63	< 63	< 68
Built-in rinse aid dispenser	•	•	•
Included baskets	1 basket for 18 plates 1 basket for cups 2 cutlery containers	1 basket for 18 plates 1 basket for cups 2 cutlery containers	1 basket for 18 plates 1 cutlery container
Additional features			
ZERO LIME Device	•	•	◦
ESD Energy Saving Device	•	•	
CLEAR BLUE Filtering System	•	•	◦
60Hz	◦	•	•
Built-in drain pump	•	•	◦
Built-in detergent dispenser & drain pump	◦	•	•
Built-in detergent dispenser	◦	•	•
Built-in detergent dispenser, drain pump & continuous water softener		•	•

* When connected to warm water supply (min. 50 °C)

** 6 kW when connected to warm water supply (at 65 °C)

*** 6,9 kW when connected to warm water supply (at 65 °C)

• standard on selected models

◦ available as optional accessory
or special execution

Accessories

Multiple baskets to wash everything from small cups to serving trays.



Multi-purpose basket



Basket for 48 small cups



Basket for 18 dinner plates



Basket for 25 beer glasses
H=170 mm



Basket for 12 soup bowls



Stainless steel basket for large
plates diam. 320mm



Basket for trays



Basket for bulk cutlery



Cutlery containers

**Don't forget to treat your water!
Obtain best-in-class performance and increase the life of your machine.**



12 lt. external manual
water softener



8 lt. external automatic
water softener



BRITA® demineralizer filter



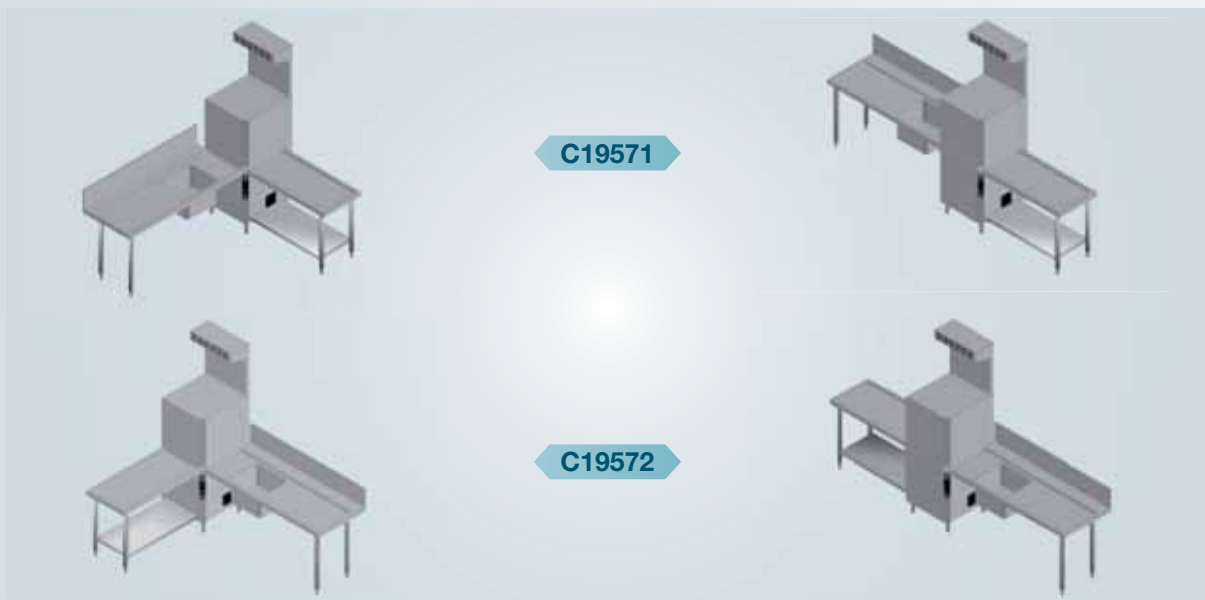
DOMETIC reverse
osmosis filter

For more accessories please contact your local representative

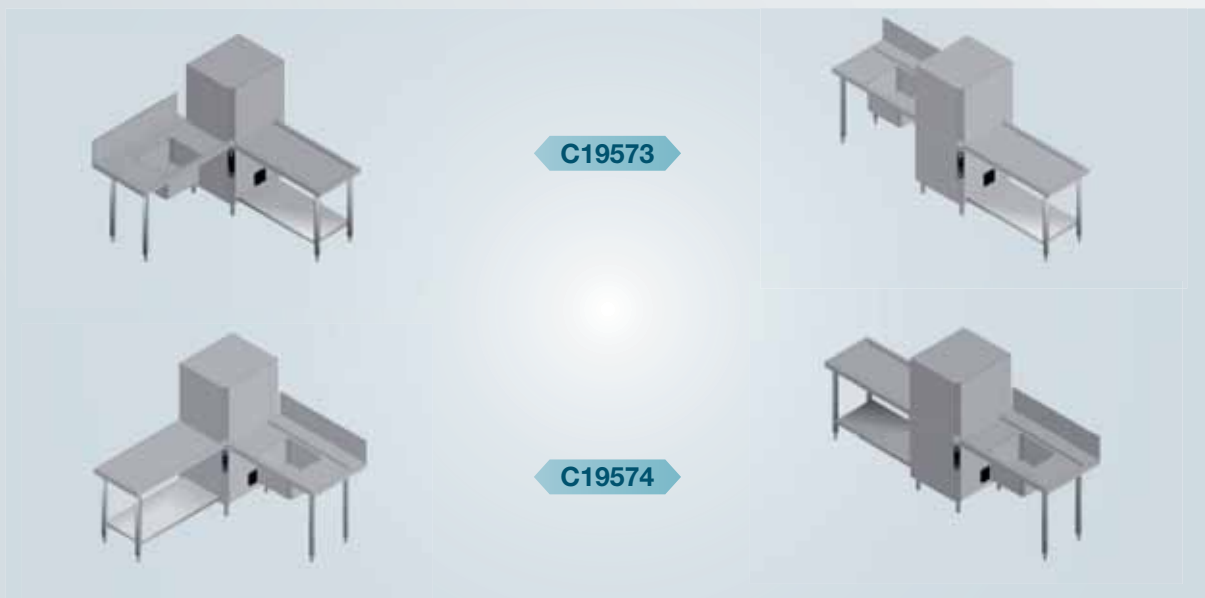
Complete Dishwashing Systems

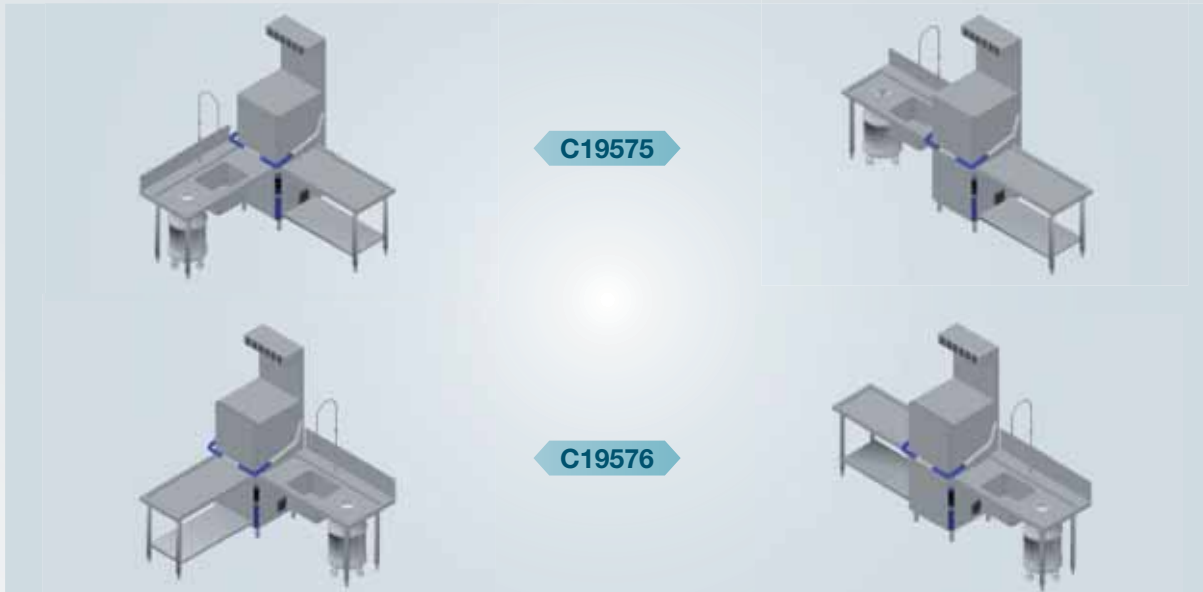
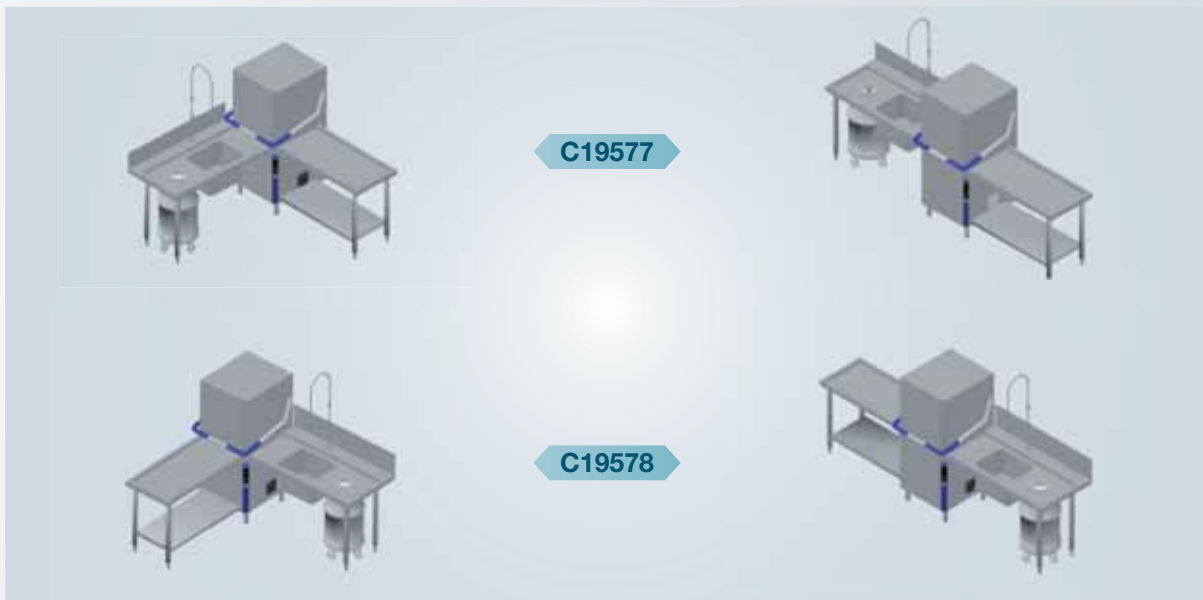
Everything you need to start your operation. Ready-made systems prepared for you including: a green&clean hood type dishwasher, left or right loading direction, a pre-wash table, loading/unloading tables and even a disposal bin.

Automatic double skin hood type dishwasher with ESD



Automatic double skin hood type dishwasher



Manual double skin hood type dishwasher with ESD**Manual double skin hood type dishwasher****Manual single skin hood type dishwasher**

* Complete dishwashing systems can be installed either in a corner or line configuration.
For more detailed information, please contact your local Electrolux representative.

Electrolux, customer oriented

We are convinced that this is the right approach: be competitive on the market and anticipate the customer's requirements, whether it is a question of design, production, marketing or service. In Electrolux we call it "customer obsession", because these are our customer's requests, desires, opinions, which drive our actions and our product development.

Heavy investments to obtain excellence in production

Production quality means improved performance over time. "Made by Electrolux" represents, worldwide, a guarantee of high technological and quality standards, customer focused design and product development. In the Electrolux Professional manufacturing plants, all units are quality tested piece by piece, and all the functions are singularly checked by expert technicians before packaging.

The technological innovations of the Electrolux Dishwashing plant guarantee outstanding finishing quality and extreme reliability thanks to:

- a double welding station with two antropomorphic robots which completely weld the hood to achieve amazingly thin and regular weld beads
- one of the robots also executes the welding connection between the back panel and tank to prevent organic soil from entering during washing, avoiding bacteria proliferation
- the third robot, installed at supplier's facility, delivers boilers which are uniquely TIG welded in an inert atmosphere, resulting in a life cycle ten times higher than conventional ones
- the stainless steel sheets of the side covers and the body are precisely welded head-to-head

Pre-sales service: more than 1,000 specialists ready to assist the customer

A team of more than 1,000 specialized technicians throughout the world with one single objective: to design appliances that are easy to use, functional and totally reliable. The constant collaboration between design engineers, technicians and chefs ensures that Electrolux products are made according to exact professional specifications. These specialists are fully prepared to assist the customer in defining the correct workflow and proposing the most functional equipment for the requested specifications whether it be a small restaurant or a large institution.



Project & Quotation
Software for Kitchen Solutions





After-sales service: near the customer, everywhere in the world

When speaking about Electrolux Professional reliability and global presence we speak about the widest service network worldwide, composed of skilled and qualified partners, engaged daily in multiple tasks: from installation to spare parts and maintenance. Their common aim is to guarantee an efficient customer service and fast technical assistance. The products are delivered, installed and efficiently supervised through a global after-sales service network which ensures prompt and expert advice all over the world.

- 1,139 authorized service centers
- more than 5,000 expert technicians
- 10-year availability of spare parts from the end of production
- 44.000 available spare parts on stock
- 24/48 hours spare parts delivery worldwide

Electrolux Chef Academy: live seminars and chef-to-chef experiences

The Electrolux Chef Academy was created with a specific goal in mind: to offer the best in hospitality, education and information services. Dedicated seminars free of charge for catering professionals, live demonstrations and detailed instructions are just a few of the activities offered to more than 6,000 guests that visit us every year. You can try “hands on” the wide range of appliances under the guidance of an Electrolux Executive Chef, part of a team of professionals who combine the experience of ‘starred’ hotels and restaurants with the knowledge of the most innovative concepts in kitchen technology. Each seminar provides:

- Technical demo: display functions, working procedures, utilities, correct maintenance
- Culinary demo: cooking techniques, ingredients, planning of the new flow in the kitchen, live cooking demos



Excellence with the environment in mind

Electrolux Professional solutions perfectly match the customers' needs, including the areas of reliability, cost efficiency and sustainability. The products are the best in terms of quality – durability with low running costs. Some installations have been running for more than 40 years!

- All Electrolux Professional factories are ISO 14001-certified
- All Electrolux Professional solutions are designed for low water, energy and detergent consumption, and for low emissions into the environment
- All Electrolux Professional solutions are the best-in-class in terms of quality, for a long life cycle with the lowest life cycle costs. There are solutions still running after 40 years
- All Electrolux Professional solutions are ROHS and REACH-compliant and over 95% recyclable
- All Electrolux Professional solutions are 100% quality tested and all of the functions are singularly checked by expert technicians
- In the last five years, more than 70% of Electrolux Professional solutions have been updated with features that are always designed with the needs of customers and environmental considerations in mind
- Electrolux Professional sustains a specific energy saving program to reduce the energy consumption of its production plants

