

## **ECOMAX H615**HOOD-TYPE DISHWASHER



The dishwasher for ergonomic and efficient work processes in the kitchen. Combined with tables, it is a powerful partner for the catering and hotel sector.





- + Stronger wash pump for best wash results
- Shorter cycle times for higher capacities
- All around ergonomic handle

## **Hood-type Dishwasher ecomax H615**

Cycle times*	60/90/180 sec
Capacity per hour*	up to 60 racks
Wash/rinse temperature	approx 60° C / approx 82°C
Tank capacity	23
Fresh water consumption/rack	2.3
Wash pump	0.7 kW
Heating booster/tank	2.5 kW
Total loading	7.1 kW
Heating booster	6.2 kW
Total loading	7.1 kW
Rated voltage	415V/50hz/3N
Width/Depth/Height	635/815/1470 (1915 open) mm
Loading height	440 mm
Rack size	500 x 500 mm



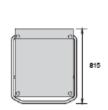
## **PRODUCT ADVANTAGES**

- The 4-sided closed hood keeps energy and humidity in the system and saves up to 3 kW energy
- Electronic control with digital temperature indication and 3 programmes for easy operation
- Deep-drawn wash tank for easy cleaning
- Stainless steel rinse arm and housing
- Rotating wash and rinse arms for an even water distribution
- Intended nozzles prevent blocking
- Incl. connection cable, supply and drain hose for immediate operation
- Thermostop function for guaranteed temperatures
- Self-cleaning programme for hygienic cleanliness also in the machine
- Removal of rinse arms without any tools
- Easy access to all parts
- Automatic first fill
- Loading of extra high trays and pots: 440 mm loading height
- Temperature indication on the front panel
- Door safety lock

## STANDARD EQUIPMENT

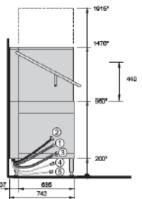
- Plate rack P-18-12
- Cutlery basket CB1
- Rinse aid dispenser
- Heater with thermostat control
- Electric cable, flexible water supply hose and drain hose

Connection to cold water or reduced voltage can extend the heating time and the program runtime. We recommend an external water softener for feed water hardness above 3°dH. The installation of machines with integrated water softener requires a back flow safety device (at site) according to DVGW-DIN 1988 Required supply pressure: with integral rinse pressure pump: 0.8 to 10 bar; without integral rinse pressure pump: 2 to 6 bar



WA DEALER PRACTICAL PRODUCTS PTY LTD





CONNECTIONS	
① Drain hose	2,000 mm   ID 20 / OD 25
② Supply hose	2,000 mm   R 3/4"
Required flow rate	5 l/min
Flow pressure	2.0 - 6 bar (200 to 600kPa)
Max. supply water temperature	60 °C
3 Power cord	2,500 mm
Supply hose for	
④ Detergent	2,000 mm
⑤ Rinse aid	2,000 mm

A registered trademark of HOBART GmbH · Member of the ITW Food Equipment Group Europe