

**Warewashing  
Hood Type Dishwasher with Drain  
Pump & Detergent Dispenser**

ITEM # \_\_\_\_\_

MODEL # \_\_\_\_\_

NAME # \_\_\_\_\_

SIS # \_\_\_\_\_

AIA # \_\_\_\_\_



**Warewashing**

**Hood Type Dishwasher with Drain Pump  
& Detergent Dispenser**

505070 (NHT8G)

Hood Type Dishwasher,  
Single skin hood with Drain  
Pump and Detergent & Rinse  
aid dispensers, 80racks/hour -  
400 V/3N/50 Hz

**Short Form Specification**

Item No. \_\_\_\_\_

Upright hood type dishwasher. Uses 2 liters of clean water per final rinse cycle. 84°C 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. 304 Stainless steel construction to include single skin hood, external, front and side panels, wash tank, tank filter plus wash and rinse arms. Unit shall be field convertible from straight to corner operation. The unit shall include drain pump, detergent and rinse aid dispenser pumps and is equipped with flexible fill hoses. Delivered on height-adjustable feet.

**Main Features**

- ETL-Sanitation approved (ANSI/NSF 3 sanitation standard) and DIN 10512 compliant.
- 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.
- Unique temperature interlock guarantees required temperatures in both the wash and final rinse.
- Maximum capacity per hour of 80 racks or 1.440 dishes (High productivity mode) easy to switch to 63 racks or 1.134 dishes (ETL-Sanitation mode) by pressing a button.
- 45/84/150 seconds cycles (High productivity mode); 57/84/150 seconds cycles (ETL-Sanitation mode).
- Incorporated Soft Start feature to offer additional protection to more delicate items.
- Slanted wash arms to avoid detergent-filled wash water dropping on clean dishes after the rinsing phase, thus guaranteeing ideal washing results.
- Cycle may be interrupted at any time by lifting the hood.
- Automatic self-cleaning cycle and self-draining vertical wash pump and boiler to avoid bacteria proliferation.
- State-of-the-art electronic controls with built-in programming, self-diagnostics for serviceability and automatic interior self-cleaning cycle.
- Built-in rinse aid and detergent dispenser with automatic initial and continuous cycle loading for perfect result while minimizing service and maintenance needs.
- Boiler power setting from control panel to facilitate technician's operation when reducing total installed power, thus avoiding the need of machine opening.
- Three phase electrical connection, convertible to single phase on-site.
- IP25 protection against water jet, solid objects and small animals (larger than 6 mm).

**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.
- Single skin hood supported by 3 springs to ensure smooth movement and guarantee operator safety.
- 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.
- Element protection from dry fire and low water.
- Unit to include drain, detergent and rinse aid dispenser pumps

APPROVAL: \_\_\_\_\_

**Included Accessories**

- 1 of Yellow cutlery container PNC 864242
- 1 of Basket for 18 dinner plates or 27 side plates (max. diam. 240 mm) PNC 867002

**Optional Accessories**

- Set of 8 cutlery containers PNC 780068
- External manual water softener - 12 lt PNC 860412
- External automatic water softener - 8 lt PNC 860413
- External manual water softener - 20 lt PNC 860430
- Printer for HACCP dishwashers PNC 864002
- Stainless steel inlet hose kit PNC 864016
- Filter for partial demineralization PNC 864017
- External reverse osmosis filter for ACTIVE undercounter and hood type PNC 864026
- Kit to measure total/partial water hardness PNC 864050
- Yellow cutlery container PNC 864242
- Filter for total demineralization PNC 864367
- Set of 4 yellow cutlery containers PNC 865574
- Basket for 6 trays 530x370 mm PNC 866743
- Basket for 12 soup plates or 12 cups (max. diam. 240 mm) PNC 867000
- Basket for 18 dinner plates or 27 side plates (max. diam. 240 mm) PNC 867002
- Basket for cups and coffee cups (24-48 pcs) PNC 867007
- Basket for cutlery (100 pcs) PNC 867009
- Cover grid for small/light items in rack PNC 867016
- Basket for 25 glasses max. height: 120 mm diameter: 80 mm PNC 867021
- Basket for 16 glasses max. height: 70 mm PNC 867023
- Basket semi-professional (500x500x190mm) PNC 867024
- Basket for 16 glasses max. height: 220 mm diameter: 100 mm PNC 867040

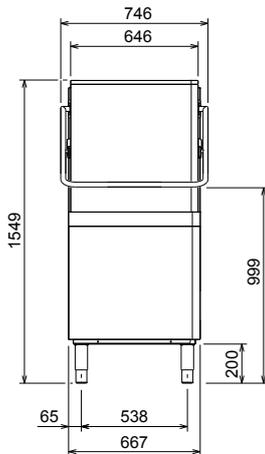
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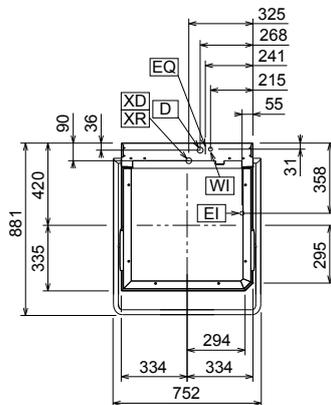


Warewashing  
Hood Type Dishwasher with Drain Pump & Detergent Dispenser  
The company reserves the right to make modifications to the products  
without prior notice. All information correct at time of printing.

**Front**

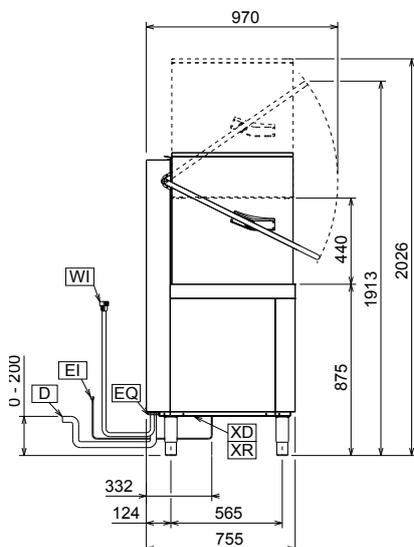


**Top**



- CWI** = Cold Water inlet
- D** = Drain
- EI** = Electrical connection
- EQ** = Equipotential screw
- HWI** = Hot water inlet
- WI** = Water inlet
- XD** = Detergent connection
- XI** = Chemicals inlet
- XR** = Rinse aid connection

**Side**



**Electric**

<b>Supply voltage:</b>	400 V/3N ph/50 Hz
<b>505070(NHT8G)</b>	230 V / 1+N / 50 Hz;
	230 V / 3 / 50 Hz
<b>Convertible to:</b>	
<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
<b>Wash pump size:</b>	0.8 kW

**Water:**

<b>Water supply temperature:</b>	10-65 °C
<b>Water supply hardness (MAX):</b>	14 °fH (8 °dH)
<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
<b>Incoming water line size:</b>	G 3/4"
<b>Drain line size:</b>	20.5 mm

**Key Information:**

<b>N° of cycles:</b>	3
<b>Duration cycle - High productivity:*</b>	57/84/150 sec.
<b>Duration cycle - ETL Sanitation:*</b>	45/84/150 sec.
<b>Racks per hour - High productivity: *</b>	80
<b>Racks per hour - ETL Sanitation: *</b>	63
<b>Dishes per hour - High productivity: *</b>	1440
<b>Dishes per hour - ETL Sanitation: *</b>	1134
<b>Wash temperature - High productivity:</b>	55-65 °C
<b>Wash temperature - ETL Sanitation:</b>	75 °C MIN
<b>Rinse temperature (MIN):</b>	84 °C
<b>Net weight:</b>	106 kg
<b>Shipping weight:</b>	118 kg
<b>Shipping volume:</b>	1.25 m³
<b>Packaging size (WxDxH):</b>	752x755x1547 mm
<b>Noise level:</b>	<68 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.

