



Warewashing Hood Type with DIN 10512 and A0 60 certification

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



504154 (VHTA060)

Hood Type Dishwasher, with double skin insulated manual hood, Atmospheric boiler, advanced filtering system, built-in detergent and rinse aid dispenser and drain pump, DIN 10512 and A0 60 certification, 72r/h

Short Form Specification

Item No. _____

Unit to be upright hood type hot water rinsing dishwasher with atmospheric boiler. Electrical characteristics to be ___400 volts, three phase 50Hz operation, convertible to single phase on-site. Unit is certified for both disinfection performance according to DIN 10512 standard and A0 60 level according to EN 15883-1 standard by independent third party.

90°C rinse temperature and pressure guaranteed by built in atmospheric boiler and built in rinse booster pump. Unit to feature Atmospheric boiler led light. Green light will indicate that all items washed have been properly rinsed. Washing performance is guaranteed by a powerful wash pump and upper and lower stainless steel revolving washing spray arms. Advanced filtering system removes majority of soil from the wash water. 304 Stainless steel construction to include double skin insulated hood, external 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

- Performance is certified for disinfection level according to DIN 10512 standard (1st and 2nd cycle) and A0 60 level according to EN 15883-1 standard (3rd cycle) by independent third party.
- High efficiency air gap (class A) in water inlet circuit to avoid water being siphoned back contaminating the network is compliant with EN 61770 standard, WRAS, Belgaqua back-flow prevention requirements.
- Built-in atmospheric boiler sized to raise incoming water to a minimum of minimum 90 °C for sanitizing rinse. No external booster is required. Constant temperature of 90 ° C throughout the rinsing cycle regardless of the network's water pressure.
- An effective rinse system uses only 2.3 litres (1st & 2nd cycle) or 4.5 liters (3rd cycle) of clean hot water per basket for perfect disinfection result at low energy, water, detergent and rinse aid consumption.
- Maximum capacity per hour of 72 racks or 864 dishes.
- 50/84 second cycles is certified according to DIN 10512 standard. While 320 second cycle is certified A0 60 level according to EN 15883-1 standard which including final pause to improve the drying result to avoid water residuals on the washed wares.
- The machine can be connected to cold water*.
- Unique temperature interlock guarantees required temperatures in both the wash and final rinse.
- 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.
- Incorporated Soft Start feature to offer additional protection to more delicate items.
- Built-in rinse aid and detergent dispenser with automatic initial and continuous cycle loading for perfect result while minimizing service and maintenance needs.
- Three phase electrical connection, convertible to single phase on-site.
- State-of-the-art electronic controls with built-in programming, self-diagnostics for serviceability and automatic interior self-cleaning cycle.
- Automatic self-cleaning cycle and self-draining vertical wash pump and boiler to avoid bacteria proliferation.
- IP25 protection against water jets, solid objects and small animals (larger than 6 mm).

Construction

- Element protection from dry fire and low water.
- 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.
- 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 pump, detergent and rinse aid dispenser pumps.
- Double skin insulated hood.

APPROVAL: _____

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Included Accessories

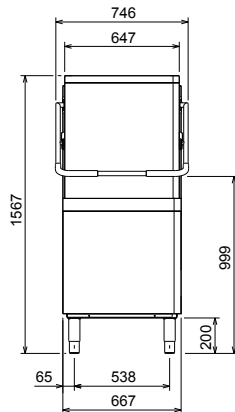
- 2 of Yellow cutlery container PNC 864242
- 1 of Basket for 12 soup bowls - green PNC 867000
- 1 of Basket for 48 small cups/24 cups - blue PNC 867007

Optional Accessories

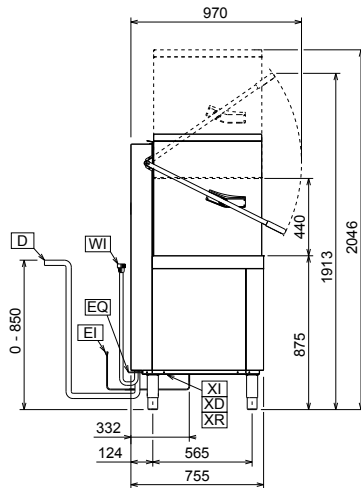
- Kit 8 plastic boxes for cutlery - yellow PNC 780068
- 12lt external manual water softener PNC 860412
- 8lt external automatic water softener PNC 860413
- 20lt external manual water softener PNC 860430
- HACCP connection cable for double skin hood type PNC 864007
- Stainless steel inlet hose kit PNC 864016
- Filter for partial demineralization PNC 864017
- Kit to measure total and partial water hardness PNC 864050
- Yellow cutlery container PNC 864242
- Filter for total demineralization PNC 864367
- Reverse osmosis filter for single tank dishwasher with atmosphere boiler PNC 864388
- Pressure reducer for single tank dishwasher PNC 864461
- Kit of rack and support to wash fryer basket PNC 864463
- Advanced deliming device kit with pump and air gap for hood type PNC 864526
- Connecting kit for duet manual hood type dishwasher PNC 865264
- Extra heavy rack support for hood type dishwasher PNC 865493
- 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 240mm - yellow PNC 867002
- Basket for 48 small cups/24 cups - blue PNC 867007
- Basket for bulk cutlery-capacity: 100 pieces - brown PNC 867009
- Cover rack for small and light items (500x500 baskets) PNC 867016
- Baskets for 25 tilted glasses (h 120 mm - diam 80 mm) - blue PNC 867021
- Basket for 16 vertical glasses (h 70 mm - diam 100 mm) - blue PNC 867023
- Basket semi-professional 500x500x190mm PNC 867024
- Baskets for 16 tilted glasses (h 220 mm - diam 100 mm) - blue PNC 867040

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Front

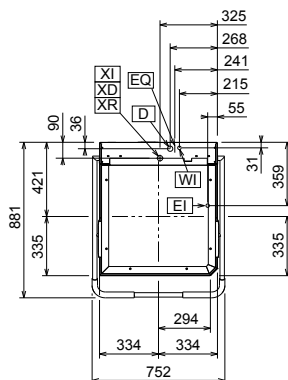


Side



- CW-** = Cold Water inlet 1
- I1** (cleaning)
- D** = Drain
- EI** = Electrical inlet (power)
- EO** = Electrical Outlet
- HWI** = Hot water inlet
- WI** = Water inlet
- XD** = Detergent connection
- XI** = Chemicals inlet (generic)
- XR** = Rinse aid connection

Top



Electric

Supply voltage:	
504154 (VHTA060)	400 V/3N ph/50 Hz
Convertible to:	230V 1N~; 230V 3~
Default Installed Power:	9.9 kW
Boiler Heating Elements Power:*	9 kW
Tank heating elements:	3 kW
Wash pump power:	0.8 kW

Water:

Water supply temperature*:	10-65 °C
Drain line size:	20.5 mm
Inlet water supply pressure:	0.5-7 bar
Min hot rinse water consumption per cycle (lt)**:	2.3
Boiler Capacity (lt):	12
Tank Capacity (lt):	24

Key Information:

N° of cycles:	3
Duration cycle:*	50/84/320 sec.
Racks per hour:*	72
Dishes per hour:*	864
Wash temperature:	71-77 °C
Rinse temperature:	90 °C
External dimensions, Width:	752 mm
External dimensions, Height:	1567 mm
External dimensions, Depth:	755 mm
Net weight:	117 kg
Shipping weight:	129 kg
Shipping volume:	1.23 m ³
Packaging size (WxDxH):	667x755x1567 mm
Noise level:	<63 dBA

* According to market standard, the productivity is declared at an inlet water supply temperature of 50°C.

** Hot rinse water consumption of 3rd cycle is 4.5lt/cycle.

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The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.