

## RANGE COMPOSITION

The range specific for Asia consists of 2 models, offering the possibility to wash plates, trays, cutlery, glasses and cups and have a capacity of 67 racks/hour:

505056 - single skin hood & 50 Hz

505057 - single skin hood & 60 Hz



505056

## TOP VERSION

### HOOD TYPE DISHWASHERS **ZANUSSI** PROFESSIONAL

## FUNCTIONAL AND CONSTRUCTION FEATURES

- ◆ All models are ACTIVE and feature the Guaranteed Rinse System. The rinsing is always at a minimum temperature of 85°C throughout the rinse cycle thus guaranteeing rinse quality of the tableware, in line with current international standards. The atmospheric boiler (12 kW) allows cold water supply (between 10°C and 60°C) independent from the network's water pressure (0.5 bar minimum).

- ◆ ETL- Sanitation approved and compliant with NSF sanitization standards (paragraph 7.1).

- ◆ 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.

- ◆ 3 different dishwashing cycles: glass and lightly soiled items (1st cycle of 77 seconds), standard soiled items (2nd cycle of 90 seconds), heavy soiled items (3rd cycle of 150 seconds), according to THERMAL LABEL requirements. Easy to switch to "high productivity" mode (54/90/150 sec.) by pressing a specific button.

- ◆ Simple control panel with digital thermometers, indicating both wash & rinse temperatures.

TECHNICAL DATA CHARACTERISTICS	MODELS	
	ZHTAROW 505056	ZHTAROW60 505057
Water supply		
temperature - °C	10-60	10-60
hardness - °f	7-14	7-14
Rinse Booster Pump	●	●
N° of cycles	3	3
Duration cycles - sec.	54/90/150	54/90/150
Racks capacity/h	67	67
Door/hood thickness	Single	Single
External dimensions - mm		
width	748	748
depth	833	833
height	1515	1515
Cell dimensions - mm		
width	590	590
depth	560	560
height	409	409
Washing cycle		
temperature - °C	71	71
tank capacity - lt.	42	42
power pump - kW	0,8	0,8
electrical elements - kW	3	3
Hot rinse cycle		
duration - sec.	12	12
temperature during rinse - °C	85	85
water consumption - lt./cycle	3	3
Boiler capacity - lt.	12	12
Boiler elements - kW	12	12
Power - kW		
Rinse pump	0,35	0,35
total power	15,9	15,9
Noise level - dBA	<68	<68
Net weight - kg.	98	98
Supply voltage	400 V, 3N, 50	230 V, 3, 60
Convertible to	230 V / 1+N / 50 Hz; 230 V / 3 / 50 Hz	230 V / 1+N / 60 Hz; 400 V / 3+N / 60 Hz
<b>INCLUDED ACCESSORIES</b>		
BASKET FOR 18 DINNER PLATES 240MM-YELLOW	1	1
YELLOW CUTLERY CONTAINER	1	1

- ◆ Electronic board with digital display incorporating number of cycles counter and number of drain cycles counter.
- ◆ An effective rinse system that uses only 3 litres of clean hot water per rack to ensure lower running costs (in energy, water and chemical consumption).
- ◆ 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.
- ◆ 3 springs in hood lifting system to prevent the hood from suddenly closing in case of spring breakage, thus avoiding operator injury.
- ◆ 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.
- ◆ The incorporated Soft Start feature offers additional protection to delicate items such as glassware and crockery and increases wash pump reliability.
- ◆ Load bearing frame height adjustable feet, hood, tank, washin and rinsing arms, jets and screws in 304 AISI stainless steel to ensure long term reliability.
- ◆ High efficiency air gap (class A) in water inlet circuit to avoid water being siphoned back into the network as a result of a sudden drop in main pressures.
- ◆ 304L stainless steel boiler with higher welding protection improves the resistance again 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.
- ◆ Three phase electrical connection, convertible to single phase on-site.
- ◆ Suitable to be connected to specific pre-wash tabling, service entry and exit tabling and roller conveyor tabling – included in ZANUSSI Professional Handling System range.
- ◆ The machine will start with the closing of the hood and stops when the hood is opened.
- ◆ Open hood on the back side to prevent steam blasts to the operator.
- ◆ 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.

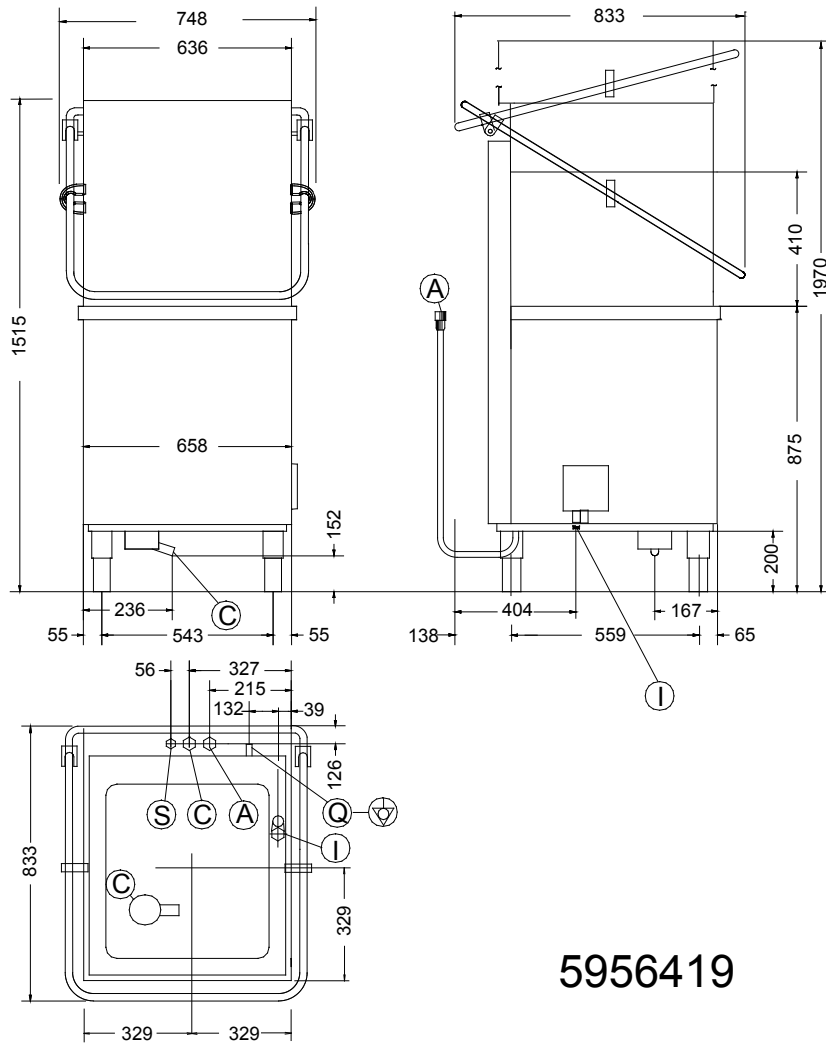
OPTIONAL ACCESSORIES		
ACCESSORIES	MODELS	
	ZHTAROW 505056	ZHTAROW60 505057
20 L EXTERNAL MANUAL WATER SOFTENER	860430	860430
BASKET F.16 VERTIC.GLASSES (H70MM)-BLUE	867023	867023
BASKET FOR 12 SOUP BOWLS 240MM-GREEN	867000	867000
BASKET FOR 18 DINNER PLATES 240MM-YELLOW	867002	867002
BASKET FOR 48 SMALL CUPS/24 CUPS-BLUE	867007	867007
BASKET FOR 6 TRAYS 530X370MM-RED	866743	866743
BASKET FOR BULK CUTLERY-BROWN	867009	867009
BRASS INLET VALVE KIT FOR UC AND HT	864000	864000
COVER GRID FOR SMALL/LIGHT ITEMS IN RACK	867016	867016
DETERGENT LEVEL PROBE KIT FOR UC+HT DW	864004	864004
DETERGENT PUMP KIT	864218	864218
DRAIN PUMP KIT FOR 50HZ DISHWASHERS	864199	
EXT.REVERSE OSMOSIS FILT-PRESSURE BOILER	864027	864027
HACCP PRINTER KIT FOR UC, HT AND POTW	864002	864002
INTEGRATED HACCP KIT FOR UC, HT AND POTW	864001	864001
KIT 4 PLASTIC BOXES FOR CUTLERY-YELLOW	865574	865574
KIT 8 PLASTIC BOXES FOR CUTLERY-YELLOW	780068	780068
RINSE AID LEVEL PROBE KIT FOR UC+HT DW	864005	864005
STAINLESS STEEL INLET HOSE KIT	864016	864016
YELLOW CUTLERY CONTAINER	864242	864242



ISO 14001



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LEGEND

	ZHTAROW 505056	ZHTAROW60 505057
A - Hot water inlet	G 3/4"	G 3/4"
C - Water drain	40mm	40mm
I - Electrical connection	400 V, 3N, 50	230 V, 3, 60
Q - Equipotential screw	●	●



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