Main Features

- ZERO LIME Device ensures total scale removal from the hydraulic circuits and the washing chamber allowing for lower energy consumption thanks to the high-efficiency of the heating elements.
- CLEAR BLUE advanced filtering system provides cleaner wash water and higher active detergent thus ensuring better washing performances and lower running costs.
- Requires only 1/2 gal (2 L) of water per rack thus ensuring low energy, water, detergent and rinse aid consumption.
- Energy Star 2.0 certified product.
- Built-in atmospheric booster sized to raise incoming cold water to a minimum of 180°F (82°C) for sanitizing rinse. No external booster is required. Constant temperature above 180°F (82°C) throughout the rinsing cycle.
- Green light of "WASH SAFE CONTROL" confirms that items have been rinsed properly.
- Unique temperature interlock guarantees required temperatures in both the wash and final rinse.
- Maximum capacity per hour of 63 racks or 1.134 dishes.
- 57/84/150 seconds cycles (ETL-S mode).
- Incorporated Soft Start feature to offer additional protection to more delicate items.
- 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.
- Cycle may be interrupted at any time by lifting the hood.
- Automatic self-cleaning cycle and self-draining wash pump and booster to avoid bacteria proliferation.
- State-of-the-art electronic controls with built-in programming, self-diagnostics for serviceability and automatic interior rinse-down cycle.
- Built-in rinse aid and detergent pumps with automatic initial and continuous cycle loading for perfect result while minimizing service and maintenance needs.
- Three phase electrical connection.
- Deep drawn pressed 6.4 gal (24 L) tank in front position with no welded points offer a guaranteed water tight solution and eliminates dirt traps.
- Vertical self-draining wash pump ensures no bacteria proliferation and bad smells during non-operation hours.
- Booster highly resistant to chlorinated water thanks to robotised TIG welding technology.

Construction

- Heavy duty Stainless steel construction. Internal cavity as well as exterior panels are in 304 series Stainless steel.
- Double skin insulated hood.
- 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 pumps.
• Utilizes standard 20" by 20" (500x500mm) racks for ease of operation.
• 17-5/16" (440mm) door opening accepts 18" trays.

### Included Accessories
- 2 of Yellow cutlery container PNC 864242
- 1 of Basket for (18) dinner plates, yellow PNC 867002
- 1 of Basket for (48) small cups or (24) large cups, blue PNC 867007

### Optional Accessories
- HACCP connection cable for double skin hood type PNC 864007
- Back panel for double skin manual hood type - AISI 304 PNC 864342
- - NOT TRANSLATED - PNC 864461
- - NOT TRANSLATED - PNC 864463
- Connecting kit for duet manual hood type dishwasher PNC 865264
**Electric**

Supply voltage:
- 504262 (EHT8ILG4) 240 V/3 ph/60 Hz
- 504263 (EHT8ILG8) 208 V/3 ph/60 Hz

Required Amps (Min; MOP, MCA):
- 504262 (EHT8ILG4) 24A; 40A, 34A
- 504263 (EHT8ILG8) 28A; 50A, 40A

Default Installed Power: 9.9 kW at 50°F (10°C)

Booster Heating Elements Power: 9 kW at 50°F (10°C)

Tank heating elements: 3 kW

Wash pump power: 1.1 hp (0.8 kW)

**Water**

Water supply temperature: 50-122°F (10-50 °C)

Inlet Water supply pressure: 7 - 102 psi (0.5 - 7 bar)

Peak Rate of Drain Flow: 0 l/sec

Water consumption per cycle: 0.53 gal (2 L)

Booster Capacity: 3.17 gal (12 L)

Tank Capacity: 6.34 gal (24 L)

Drain line size: 0.8“ (20.5 mm) pumped drain

Incoming water line size: G 3/4“

**Key Information**

Wash temperature (MIN):
- 504262 (EHT8ILG4) 160°F (71°C)
- 504263 (EHT8ILG8) 160°F (71°C)

N° of cycles: 3

Duration cycle - NSF:* 57/84/150 sec.

Racks per hour - ETL-S: * 63

Dishes per hour - ETL-S: * 1134

Rinse temperature (MIN): 183.2°F (84°C)

External dimensions, Width: 29 5/8” (752 mm)

External dimensions, Depth: 29 3/4” (755 mm)

External dimensions, Height: 61 11/16” (1567 mm)

Net weight:
- 504262 (EHT8ILG4) 258 lbs (117 kg)
- 504263 (EHT8ILG8) 280 lbs (127 kg)

Shipping width:
- 504262 (EHT8ILG4) 36 1/4” (920 mm)
- 504263 (EHT8ILG8) 28 13/16” (732 mm)

Shipping depth:
- 504262 (EHT8ILG4) 30 5/16” (770 mm)
- 504263 (EHT8ILG8) 32 1/4” (819 mm)

Shipping height:
- 504262 (EHT8ILG4) 67 3/4” (1720 mm)
- 504263 (EHT8ILG8) 68 1/8” (1730 mm)

Shipping weight:
- 504262 (EHT8ILG4) 317 lbs (144 kg)
- 504263 (EHT8ILG8) 362 lbs (165 kg)

Shipping volume:
- 504262 (EHT8ILG4) 43.02 ft³ (1.22 m³)
- 504263 (EHT8ILG8) 36.82 ft³ (1.04 m³)

Noise level: <63 dBA

* According to market standard, the productivity is declared at an inlet water supply temperature of 122°F (50°C) and does not include loading/unloading time.
Recommended table connection

All tables must be connected to the dishwashing units according to local regulations and industry standards which may differ from the recommendations herein suggested. Electrolux Professional is not liable for any failure in complying with local design standards.

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