



LAST GENERATION HOOD-TYPE DISHWASHERS

**HT 12 ELECTRON PLUS H+**

**HT 12 ELECTRON PLUS HR H+**



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- **New Led control panel:** The Plus version of the HT 12 ELECTRON has 2 additional standard Hygiene + cycles and gives you the possibility to modify the dosage of detergent and rinse-aid directly on the control panel

## FEATURES

- Easy and intuitive LED electronic control panel
- Modification of the dosage of detergent and rinse-aid directly on the control panel
- Remote control panel available on request instead of the standard control panel
- Four customizable programs + 2 standard Hygiene + cycles  
The two special Hygiene + (H+) programs comply with A0=30 according to the norm EN ISO 15883-1
- Double skin insulated hood
- Deep tank
- Double tank filters, with dirt collection system and pump filter (improved system for a better filtration of the wash water)
- Self-cleaning vertical pump
- Soft Start wash pump
- Peristaltic detergent and rinse-aid dispensers included
- Easy to access for maintenance
- Anti-drop roof panel
- Easily removable basket support
- Linear or corner layouts
- Self-cleaning cycle
- The Plus system grants a constant rinse temperature and pressure thanks to the standard rinse pump
- Predisposition for connection to an external device of reverse osmosis (on request)

## PLUS SYSTEM

Innovative rinsing system with steady temperature and constant water pressure, regardless of external conditions. In the PLUS system, the water is drawn from the boiler with a rinse booster pump insuring correct pressure at the rinse jets and machine operation regardless of the water pressure and temperature. In this way, you have a granted proper rinse even with lower mains pressure and temperature.

## AVAILABLE OPTIONS

- Lift: automatic two-step hood lift at the end of the cycle
- Automatic integrated water softener
- Special voltages
- Heat recovery steam condensing unit HR for cold water inlet
- Remote control panel available instead of the standard control panel
- Connectivity: remote control compliant with the HACCP norms

## TECHNICAL SPECIFICATIONS

- Dimensions: 720 x 735 x 1445/1880 (open hood) mm
- Standard power Supply: 400V 3N 50Hz
- Rack dimension: 500 X 500
- Possibility to wash GN 1/1 (530 x 325 x 25H) mm



# HT-12 ELECTRON PLUS (HT-12 ELECTRON PLUS LIFT )

Approvato PRG

Emesso DOC

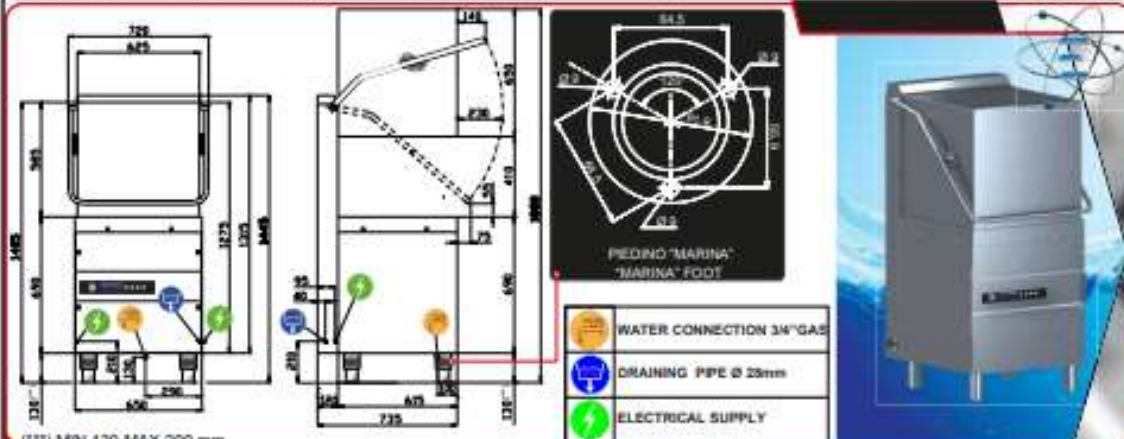
Famiglia

DW136P

Md.7.2.3.1

Rev. 00

Data. 01/01/2023



(\*\*\*) MIN 130-MAX 200 mm

TECHNICAL DATA						
EXTERNAL DIMENSIONS						
width	720 mm					
depth	735 mm					
height	1445/1880(capotta aperta) mm					
WEIGHT(basic version)	115 kg					
VOLTAGE	400V 3N 50Hz (380/400V 3 60Hz "Marina")					
POWER REQUIRED	10490 W					
WATER HARDNESS	2-8 °f					
INLET WATER PRESSURE	200-400 kPa					
CROCKERY DIMENSIONS						
plates diameter	410 mm					
trays max. dimension	GASTRONORM L/1 (530x325)					
RACK DIMENSION	500X500 mm					
RACK EQUIPMENT	2XC40 - 1XC44 - 2X15060					
WASHING CYCLES (sec)	1 (50)	2 (90)	3 (120)	4 (180)	5 (180'')	6 (630'')
WATER SUPPLY 55°C						
racks/h(*)( <sup>1</sup> )	72	40	30	20	20	5
WATER SUPPLY 10°C						
racks/h(*)( <sup>1</sup> )	35	35	30	20	20	5
WATER CONSUMPTION / CYCLE (water pressure 200kPa)	2.6 L					
BOILER CAPACITY	15 L					
BOILER HEATING ELEMENT	9000 W					
RINSING TEMPERATURE (SET)	85°C			90°C		
TANK CAPACITY	42 L					
TANK HEATING ELEMENT	2700 W					
TANK TEMPERATURE (SET)	55°C					
PUMPS POWER	1490 W (800 L/min <sup>***</sup> )					
DRAIN PUMP (optional)	25 W (40 L/min <sup>***</sup> )					
NOISE	66,4±0,7 dB(A)					

(\*) STANDARD TERMOSTOP (\*\*) WITH 70°C IN TANK (\*\*\*)MAXIMUM FLOW RATE



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Approvato PRG

Emesse DOC

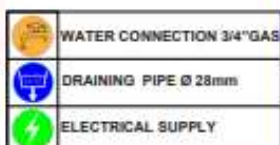
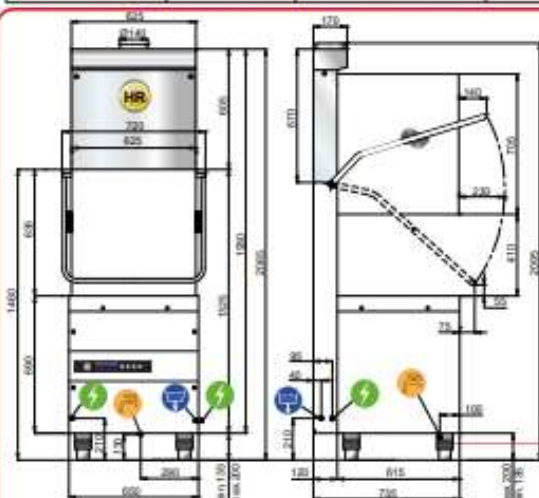
Md.7.2.3.1

Rev. 00

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DW136P



TECHNICAL DATA		<div>TEMPERATURE 25°C</div> <div>HUMIDITY: 60%</div> <div>AIR FLOW RATE 105 m³/h</div> <div>HEAT RECOVERY HOUR: 6 kWh</div> <div>(VALUES CALCULATED ON THE BASIS OF SHORTEST CYCLE)</div>					
EXTERNAL DIMENSIONS							
width	720 mm						
depth	735 mm						
height	2095 mm						
WEIGHT(basic version)	145 kg						
VOLTAGE	400V 3N 50Hz						
POWER REQUIRED	10490 W						
WATER HARDNESS	< 8 °f						
WATER CONDUCTIVITY	> 200 µS/cm						
INLET WATER PRESSURE	200-400 kPa						
CROCKERY DIMENSIONS							
plates diameter	410 mm						
trays max. dimension	GASTRONORM 1/1 (530x325)						
RACK DIMENSION	500x500 mm						
RACK EQUIPMENT	2XC40 - 1XC44 - 2X15060						
WASHING CYCLES (sec)	1 (50)	2 (90)	3 (120)	4 (180)	5 (180**)	6 (630**)	
WATER SUPPLY 10°C							
racks/h(*) (1)	55	40	30	20	20	5	
WATER CONSUMPTION / CYCLE	2,6 L						
BOILER CAPACITY	15 L						
BOILER HEATING ELEMENT	9000 W						
RINSING TEMPERATURE (SET)	85°C			90°C			
TANK CAPACITY	42 L						
TANK HEATING ELEMENT	2700 W						
TANK TEMPERATURE (SET)	55°C						
PUMPS POWER washing / rinsing	1490 (800 L/min**)/250 W						
DRAIN PUMP (optional)	25 W (40 L/min**)						
NOISE	66.4±0.7 dB(A)						

EXIT AIR  
TEMPERATURE :  
25°C

HUMIDITY:  
60%

AIR FLOW RATE:  
105 m³/h

HEAT RECOVERY PER  
HOUR:  
6 kWh  
(VALUES CALCULATED  
ON THE BASIS OF THE  
SHORTEST CYCLE)

(\*) STANDARD TERMOSTOP (\*\*) WITH 70°C IN TANK (\*\*\*)MAXIMUM FLOW RATE