



HOOD-TYPE DISHWASHER

Model: H600

Featuring easy for operation, reliable designs and value for money, **ecomax** machines are built to thrive in Asian conditions. Asia's eating patterns, high-density of meals to offer, and challenging ware washing conditions demand washing solutions that take these factors into account. Which is why our machines are designed to be reliable and effective enough to handle Asia's toughest washing requirements.



HOOD-TYPE DISHWASHER

ECOMAX H600

Adhering to the principle of "Quality First", H600 is the best hood-type dishwasher suitable for restaurants and small Staff Canteen.

HANDLING

—Easy and ergonomic, brings higher efficiency

- The lightest easy-lift hood design reduces the physical strain on operators.
- The door sensing switch simply starts and pauses the operation by hood close and open.
- The ease of operation minimizes the requirement of training – no button to be operated except the Power On/Off.
- There's no pipes and additional parts in the wash chamber, and no corners, edges or weld seams in the drawn wash tank, where dirt could accumulate. This optimizes cleaning and hygiene.
- LED wash and rinse temperature display makes it easy to monitor.

WASH RESULT

—High performance ensures incomparable hygiene

- Patented anti-clog Nozzle Fan wash nozzles provide a substantially broader and more precise spraying pattern. The wash result, especially in the corners, is considerably improved.
- Built-in rinse pump assures sanitizing rinse independent of actual water pressure.
- Large wash tank brings high quality cleaning, and minimizes the refilling request.
- The large 2-piece stainless steel plate strainer, which can be taken out with ease, prevents clogging during heavy usage.
- Thermostop feature guarantees rinse temperature to achieve hygiene result.



Need to purchase from third party: exhaust hood/operation tables/shower/racks/detergent/rinse aid/dispensers

RELIABILITY

—Multi-protection design expands service life

- Wash tank drawn by one S/S plate without welding cracks to avoid leakages.
- Comprehensive stress testing in the lab, e.g. 1,000,000 cycles for door opening.
- The 'Stand By' hood design ensures the hood stay in any position without dropping.
- Tank heater with safety protection avoids dry heating risk and reduces parts damage.

INSTALLATION AND SERVICE

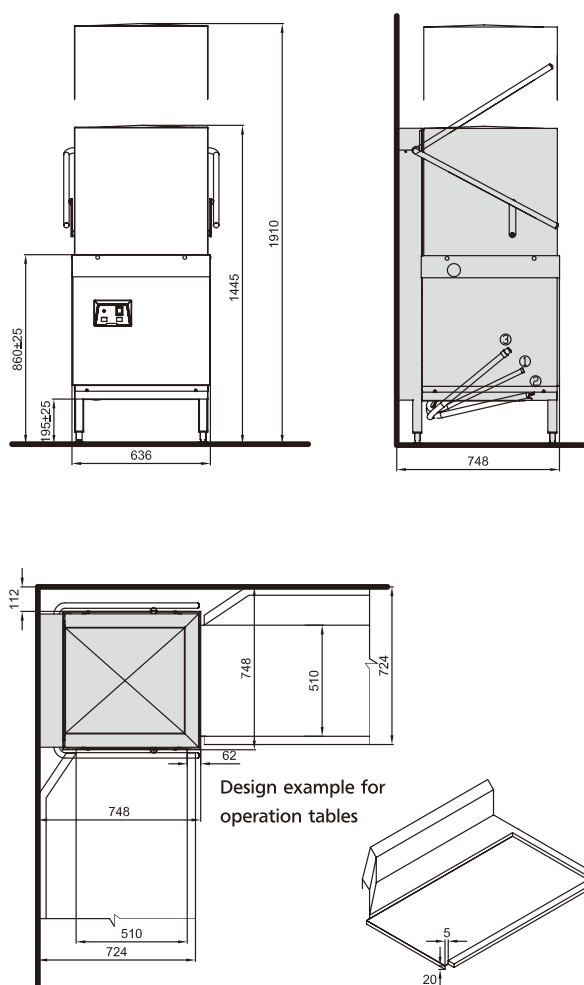
—Easy and economic, brings time and cost saving

- Ready to install – equipped: water supply/drain hoses, electrical cable, rinse pump
- Less requirements for inlet water pressure and temperature.
- All the key components can be maintained in the front of the machine, which made it very easy to maintain without moving the machine.



DRAWINGS

Model **H600** Hood-type Dishwasher



Design example for
operation tables

① water filling ② electrical connection ③ drain

TECHNICAL DATA

SPECIFICATION	UNIT	H600	
Wash capacity	racks/h	50	60
Cycle times	sec.	72 ^[1]	60 ^[2]
Water inlet temperature	°C	15-60	25-60
Water inlet pressure	bar	0.5-6	
Wash tank volume	L	26	
Water consumption	L/rack	3	
Wash temperature	°C	50-60	
Rinse temperature	°C	80-90	
Wash pump	kW	0.6	
Tank heating	kW	3	
Booster heating	kW	12	
Total loading	kW	15.7	
Power supply	V/Hz/Ph	220/60/3 ~	380/50-60/3N ~
Loading height	mm	420	
Rack size	mm	500×500	
Dimensions (WxDxH)	mm	636x748x1445	

^[1] 72 sec. Is the standard setting, which requires $\geq 15^{\circ}\text{C}$ water inflow.

^[2] If the water inflow is higher than 25°C , the cycle time can be adjusted to 60 sec. by request.

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