



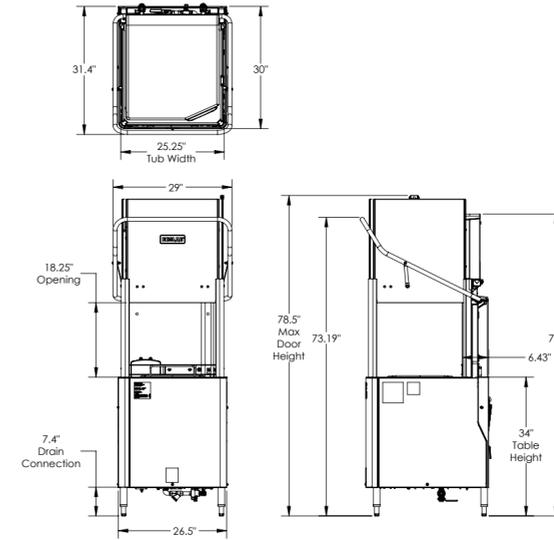
The Ecolab Dishmachine Rental Program. An open-and-shut case for improved performance.

- The most complete dishmachine rental program available
- Fully customizable to suit your needs and your budget
- Unmatched technology, information, service and training
- Incorporates cutting-edge science in dishwashing chemistry and automation
- Includes maintenance, repair, parts and materials costs



ECOLAB DISHACHINE RENTAL PROGRAM.

Technology that simplifies, delivering consistently clean wares backed by service you can trust.



PRODUCTS FOR USE IN THE EHT MACHINE

SMARTPOWER™ Dishmachine Detergent 6101201 4-6.75 lb	SMARTPOWER™ Rinse Additive Heavy Duty 6101199 2-2.5 lb
SMARTPOWER™ Dishmachine Detergent Heavy Duty 6101200 4-6.75 lb	SMARTPOWER™ Rinse Additive All Purpose 6101203 2-2.5 lb
SMARTPOWER™ Dishmachine Detergent Specialty 6101308 4-6.75 lb	Solid Power™ XL Dishmachine Detergent 6100185 4-9 lb
SMARTPOWER™ Dishmachine Detergent Metal Safe 6101307 4-6.75 lb	Solid Brilliance Rinse Additive 6125395 2-2.5 lb

It's time to upgrade your warewashing operation with technology that simplifies. Visit www.ecolab.com/solutions/commercial-dishmachines, or call **1.800.35.CLEAN** to learn more about EHT and the Ecolab Dishmachine Rental Program.

1 Ecolab Place, St. Paul, MN 55102
www.ecolab.com 1.800.35.CLEAN

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SPECIFICATIONS

OPERATING CAPACITY	
Racks per Hour	55
OPERATING CYCLE NORMAL	
Wash Time	45
Dwell Time	8
Rinse Time	7
Load Time	5
Total Cycle Time	65
OPERATING TEMPERATURES	
Wash (minimum)	155°F
Sanitizing Rinse (minimum)	180°F
WATER CONSUMPTION	
Gallons per Rack	0.47
Gallons per Hour	27.6
WASH CHAMBER	
Height	18.25"
WEIGHT	
Machine Weight	440 lb
UTILITY REQUIREMENTS, ELECTRICAL	
	Power Connection Single Multiple*
Voltage/Frequency/Phase: 240V/60Hz/1 Ph	
Total Amperage Minimum Electrical Circuit	81.5 A 90 A
	29.2/52.3 A 30/60 A
Voltage/Frequency/Phase: 240V/60Hz/3 Ph	
Total Amperage Minimum Electrical Circuit	49.8 A 60 A
	16.8/33 A 20/40 A
Voltage/Frequency/Phase: 208V/60Hz/3 Ph	
Total Amperage Minimum Electrical Circuit	56.4 A 60 A
	19.4/37 A 20/40 A
Voltage/Frequency/Phase: 208V/60Hz/1 Ph	
Total Amperage Minimum Electrical Circuit	93 A 100 A
	33.6/59.4 A 40/70 A
WATER	
Waterline Size (minimum)	1/2" NPT
Flow Pressure (required)	15-25 psi
Incoming Temperature (minimum)	120°F

*Booster/Machine
Note: For EHT-V specifications, see the EHT-V spec sheet.



EHT | EHT-V

Technology that simplifies.

EHT | DISHACHINE



ECOLAB EHT AND EHT-V DISHACHINE RENTAL PROGRAM



EHT and EHT-V.

The all-new, high-temperature dishmachine from Ecolab.



SPOTLESS RESULTS
FROM THE FIRST RACK
OF THE DAY TO THE LAST

The advantages are crystal clear.

It's the newest door-style dishmachine from Ecolab. Developed and perfected by the top minds in the industry. The time has come to lower your total cost of operation and reliance on kitchen staff through automation and advanced chemistry.

1 EHT Automated Procedures

EHT DISHMACHINE



Each time this door is lowered, standards are raised.

The EHT dishmachine delivers consistently spotless results through machine technology to help make your operations run more efficiently and at their best.

Automated Procedures

EHT automatically dumps and refills the wash tank without interrupting your daily routine. The tank is replenished at the correct time during the wash cycle, reducing reliance on your machine operator.



Auto Deliming

Push-button, end-of-day cleaning and delime cycles keep your machine running efficiently, from day one to day 365.



High-Pressure Rinse

Varying water pressure in your operation is not a concern with the EHT machine. The high-pressure rinse feature ensures consistent machine performance every time.



Sustainability

It's important to save money. It's also a priority to preserve resources. The EHT washer is credited for lowering water and energy usage up to 50 percent.

51,830 gallons of water saved*

\$1,720 saved in utility costs*

*Savings based on comparison to standard HT door machine – 285 racks/day.

2 EHT + SMARTPOWER™

SMARTPOWER™ – When spotless results are your priority.

Adding SMARTPOWER™ to your high-temp dishmachine rental program brings insightful data, innovative chemistry and a new level of safety, simplicity and sustainability to your operation:

Insightful Data

- The SMARTPOWER™ Controller enables full visibility and control to improve procedures and reduce rewash and labor costs.
- By combining powerful insights, innovative chemistry and personal service, SMARTPOWER™ and EHT bring forth the highest level of clean.

Innovative Chemistry

- Proprietary chemistry leverages enzymes to remove protein and other food soils – leaving plates that shine like new and glasses with a spot-free finish.
- SMARTPOWER™ Solid Chemistry is color- and shape-coded, safer for employees and better for the environment.



3 EHT + SMARTPOWER™ + SMARTCYCLE™

SMARTCYCLE™ optimizes your operation.

Smart technology comes to warewashing via the SMARTCYCLE™ system. Washing each rack on the same cycle doesn't ensure the best results each time. The SMARTCYCLE™ system automates the task of choosing the correct ware cycle and reduces reliance on your dishmachine operator.



- The machine automatically adjusts the wash cycle based on the type of wares in the rack.
- SMARTCYCLE™ enables the optimal use of water, energy and chemistry to achieve superior results.



Customization lowers your total cost of operation.

From upscale restaurants to everyday favorites, there is an EHT high-temp program that fits your needs. An Ecolab representative will help you choose the features that are right for your operation and budget. There are three ways to configure your dishmachine to suit most every need.

	Automated Procedures	Market-Leading Utilities	Reporting	Custom Cycles	Ventless Option
1 EHT	✓				✓
2 EHT + SMARTPOWER™	✓	✓	✓		✓
3 EHT + SMARTPOWER™ + SMARTCYCLE™	✓	✓	✓	✓	✓

All three configurations are available with **ventless operation** (EHT-V). Ventless operation eliminates hood vent requirements through the integration of heat recovery technology within the machine. The energy savings are substantial. And there's no need for a costly hood ventilation system.

Ventless operation makes high-temp warewashing economical.

This is particularly useful when external ventilation cannot be achieved on your premises, or when the impact of adding a hood ventilation system is cost prohibitive.

1. Ventless operation is achieved through integrated heat recovery technology
2. Eliminates the need for a costly hood ventilation system
3. Cold water input optimizes energy savings and eliminates reliance on main house water heater



Expert service, personally delivered.

We do everything in our warewashing power to lower your total cost of operation. The dishmachine rental program offers many advantages, with service being at the top of the list. All the responsibility is shifted to us. Around the world, around the clock, any concern, anytime, we're always here for you. Nobody has more warewashing experts in the field, ready at a moment's notice, than Ecolab.



THE HIGHEST LEVEL OF CLEAN IS BACKED BY SERVICE YOU CAN TRUST.

- 24/7/365 support
- On-site training
- Regular preventive maintenance
- Business consultation
- Technical support
- A single point of contact
- Parts, labor and materials



Regular on-site visits and training help ensure consistently positive results.