



Noble Warewashing UH30-E High Temperature Energy Efficient Undercounter Dishwasher with 10\" data-bbox="533 105 935 186"/>

#495UH30EKIT8

Item #: 495UH30EKIT8 Qty: _____

Project: _____



Approval: _____ Date: _____



Features

- Cleans up to 27 racks per hour using 0.6 gallons of water per rack
- Sani-Sure feature and built-in booster heater for proper rinse water temperatures
- 1-minute, 40-second automatic cycle
- Sleek stainless steel construction with an air insulated design to retain heat
- Includes stand to reduce bending and back strain

Certifications

 ETL Sanitation
  ETL, US & Canada
  Hardwired

 Energy Star Qualified
  3/4" Water Connection

Technical Data

Width	24 1/4 Inches
Depth	26 Inches
Height	33 5/16 Inches
Interior Width	20 Inches
Interior Depth	20 Inches
Interior Height	14 1/4 Inches
Stand Height	9 7/16 - 10 7/16 Inches
Hertz	60 Hz
Phase	1 Phase
Voltage	208 - 230 Volts

Technical Data	
Features	Adjustable Booster Heater Included Chemical Pumps
Glasses Per Hour	1296
High or Low Temp	High Temp
Horsepower	1 hp
Interior Clearance	14 1/4 Inches
Minimum Water Inlet Temperature	110 Degrees F
Number of Wash Cycles	3 Wash Cycles
Racks Per Hour	27
Type	Undercounter Dishwashers
Wash Cycle Time	80 Seconds
Water Temperature	155 - 180 Degrees F
Water Usage	0.6 Gallons Per Rack


Notes & Details

Quickly, easily, and efficiently clean full racks of used dishes with the Noble Warewashing high temperature undercounter dish machine and its compatible 10" adjustable stand. The power of this dishwasher combines with the convenience of a stand that elevates the machine and reduces strain to create an ideal asset for your busy foodservice establishment. The durable stainless steel stand has a height of 9 7/16" with adjustable feet that can raise it to 10 7/16". Keeping your dishes and glasses clean is essential to the life of your business, and thanks to this durable unit, you can successfully clean up to 27 racks per hour with 0.6 gallons of water per rack! This ensures that you'll always be able to keep up with peak hours of service at your establishment.

For maximum cleaning power, the unit features several bonus cycles. The fresh water rinse works to prevent possible wash water contamination, keeping dishes thoroughly clean and safe to use. Plus, the convenient deliming mode makes quick work of removing hard water deposits, so your dishes will be left sparkling clean every time. Thanks to its compact, undercounter design, the unit is perfect for kitchens with limited space available and a need for efficient warewashing. Made with rugged stainless steel, this machine is built to withstand heavy-duty use in a commercial kitchen.

Operation of the machine begins when you press the easy-to-use push button. The unit fills, thanks to the automatic fill feature, and the cycle starts. During the cycle, you can easily track its progress with the timer, which can be set to extend cycle times as desired. To accommodate a variety of drain installations, the drain automatically pumps while the unit runs with the powerful, stainless steel, 1 hp wash pump.

This high temperature warewashing machine comes with a booster heater that helps the unit achieve appropriate rinse temperatures. Because it's already built-in, the booster heater eliminates the need to take extra electrical requirements into account. An exclusive Sani-Sure feature also aids in assuring proper temperatures throughout operation. Featuring a recirculating wash design with a freshwater rinse cycle, this unit consumes less water than other comparable high temp undercounter machines. This makes it much more efficient and environmentally friendly, reducing water usage as you operate your business. This unit requires a 208/230V electrical connection for operation.

 **WARNING:** This product can expose you to chemicals including lead, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information, go to www.p65warnings.ca.gov.