

#495UL30KIT17

Approval: _____ Date: _____



- Cleans up to 24 racks per hour using 1.2 gallons of water per rack
- Indicator light illuminates when detergent and sanitizer are low
- Auto-fill, 2-minute automatic cycle, and deliming cycle
- Sleek stainless steel construction with an air insulated design to retain heat
- Includes stand to reduce bending and back strain

 ETL Sanitation
 ETL, US & Canada
 Hardwired



ETL Sanitation



ETL, US & Canada



Hardwired



Energy Star Qualified



3/4" Water Connection

Width	24 3/16 Inches
Depth	25 Inches
Height	33 5/16 Inches
Interior Width	20 Inches
Interior Depth	20 Inches
Interior Height	13 1/2 Inches
Stand Height	17 11/16 - 18 11/16 Inches
Amps	13.2 Amps
Hertz	60 Hz
Phase	1 Phase

Technical Data	
Voltage	115 Volts
Features	Adjustable Chemical Pumps Energy Star Qualified Stand Included
Glasses (per Hour)	864
High or Low Temp	Low Temp
Horsepower	1 hp
Interior Clearance	14 1/4 Inches
Minimum Water Inlet Temperature	120 (140 Recommended) Degrees F
Number of Wash Cycles	1 Wash Cycle
Plug Type	Hardwire
Racks (per Hour)	24
Type	Undercounter Dishwashers
Wash Cycle Time	56 Seconds
Water Inlet Size	3/4 Inches
Water Temperature	120 - 140 Degrees F
Water Usage	1.2 Gallons Per Rack

Notes & Details

Quickly, easily, and efficiently clean full racks of used dishes with the Noble Warewashing low temperature undercounter dish machine and its compatible 18" 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. It comes with two durable stainless steel stands that stack and install into one, providing a height of 17 11/16" with adjustable feet that can raise it to 18 11/16". 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 24 racks per hour with 1.2 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 comes with a convenient deliming cycle to make quick work of removing hard water deposits. As a result, dishes are left sparkling clean with every wash. 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 universal timer. To accommodate a variety of drain installations, the drain automatically pumps while the unit runs with the powerful, 1 hp wash pump.

This low temperature warewashing machine comes with built-in chemical pumps and priming switches. It also features a low product indicator light, which illuminates when the detergent and sanitizer are low. This serves to alert the operator that the chemicals need refilled for continued warewashing service. This unit requires a 115V 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.