



ELT Vapor Vent Dishmachine

Low-temp recirculating dishmachine with vapor vent system that eliminates need for overhead ventilation

- **Low-temp** machine provides exceptional one-pass wash results with water and energy efficiency
- **Powered by DishIQ** to make your dishroom smarter, safer and more efficient
- **Recirculating design** with 97-second cycle time enables water, energy and labor savings
- **Intuitive user interface** promotes a positive user experience with decreased labor and training costs
- **No external ventilation system required**; saves thousands of dollars in construction costs*



Low-temp, vapor vent machine delivers sparkling results while promoting ease-of-use and water & energy savings.

Ecolab® DishIQ™

Learn more about the program
Ecolab.com/DishIQ

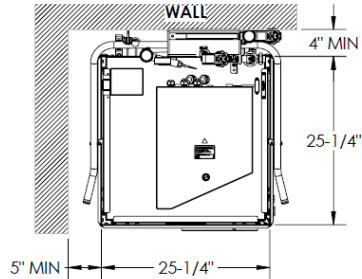


ECOLAB®
PROTECTING WHAT'S VITAL™

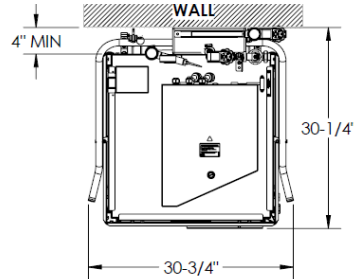
*Check with local building official to determine if an exhaust hood is required

Ecolab dishmachine rental program

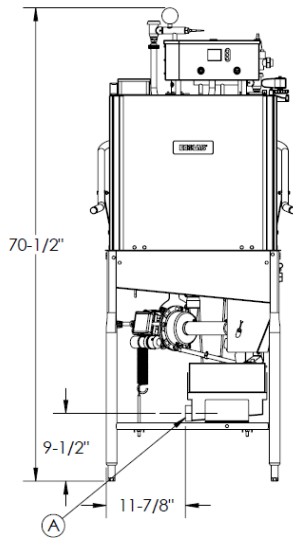
The highest level of clean, backed by service you can trust



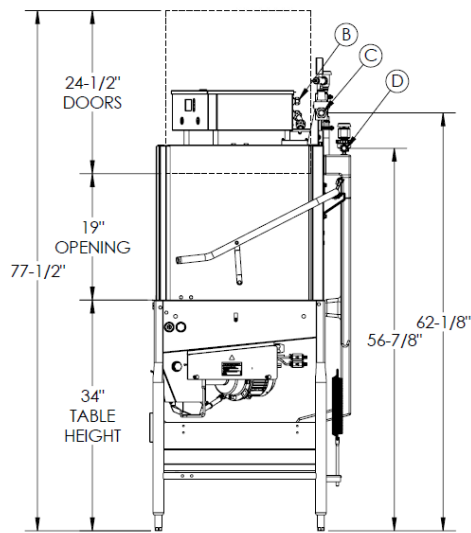
Top View
Corner Configuration



Top View
Straight Through Configuration



Right View



Front View



- A - Drain Connection
- B - Electrical Connection
- C - Water Inlet

All dimensions from floor are adjustable +/- 1/2" due to bullet feet

ELT-VV specifications

OPERATING CAPACITY	
Racks per Hour	37
OPERATING CYCLE NORMAL	
Wash Time	50
Dwell Time	1
Rinse Time	11
Vent Time	30
Load Time	5
Total Cycle Time	97
OPERATING TEMPERATURES	
Wash (min.)	120°F
Sanitizing Rinse (min.)	120°F
WATER CONSUMPTION	
Gallons per Rack	0.83 gal/rack
ELECTRICAL RATINGS	
Wash Pump	1 hp
WASH CHAMBER	
Height	19"
WEIGHT	
Machine Weight	200 lbs
UTILITY REQUIREMENT ELECTRICAL	
Voltage/Frequency/Phase:	120V/60Hz/1 Ph
Total Amperage	12A
Minimum Electrical Circuit	15A
WATER	
Hot Waterline Size	1/2" (NPT)
Cold Waterline Size	1/2" (NPT)
Flow Pressure (required)	15-25 psi
Incoming Temperature (min.)	120°F
Incoming Temperature (recommended)	140°F
DRAIN	
Drainline Size (min.)	2"



Scan the QR code to learn more about
the Ecolab Dishmachine Program or
Contact your Ecolab representative