



Project _____
 Item _____
 Quantity _____
 CSI Section 11400 _____
 Approval _____
 Date _____

NOBLE UH30-E

NOBLE UH30-E



Standard Features

- Built-in booster heater with Sani-Sure™ final rinse system
- Automatic tank fill
- Push button start
- Solid state controls
- Digital LED display
- Delime cycle
- Labyrinth type door design
- Automatic pumped drain for floor and wall drain installations
- Stainless steel wash pump
- Door switch
- Built-in chemical pumps and priming switches
- One (1) each peg and combination rack included

Mandatory Specs

Specify voltage _____

Options

- ☐ Water Hammer Arrestor
- ☐ Back Panel
- ☐ Drain Water Tempering Kit
- ☐ Pressure Regulator
- ☐ Scale Prevention System (SPS)
- ☐ Replacement Cartridge for SPS
- ☐ Tie Down

Accessories

- ☐ 36-Compartment Rack
 - ☐ 4-1/8" tall (105 mm)
 - ☐ 5-5/8" tall (143 mm)
 - ☐ 7" tall (178 mm)
- ☐ Combination Rack
- ☐ Peg Rack
- ☐ Machine Stand
 - ☐ 6" (152 mm) high
 - ☐ 18" (457 mm) high

Specifications

- Uses 0.60 gallons (2.3 liters) of water per rack
- Cleans 36 (27)* racks per hour
- Three selectable cycles:
 - Normal - 100 seconds
 - Heavy - 168 seconds
 - Extra-Heavy - 268 seconds
- Powerful 1 hp wash pump motor
- Air insulated between body and stainless steel housing
- Durable stainless steel construction

Notes:

A vent hood is not recommended above the NOBLE UH30-E as it does not produce excessive vapors. Always check with the local building code to know what type of ventilation is required for commercial dish machine installations in your area.

Normal operation of the NOBLE UH30-E generates steam that may escape from the door. Materials such as wood laminate, veneers, etc. are unsuitable for use in areas exposed to dishwasher steam and detergents. Stainless steel or other moisture-resistant shields are recommended for surfaces adjacent to NOBLE UH30-E sides and top.



Intertek



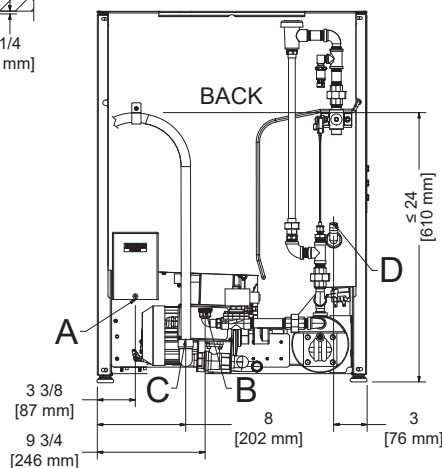
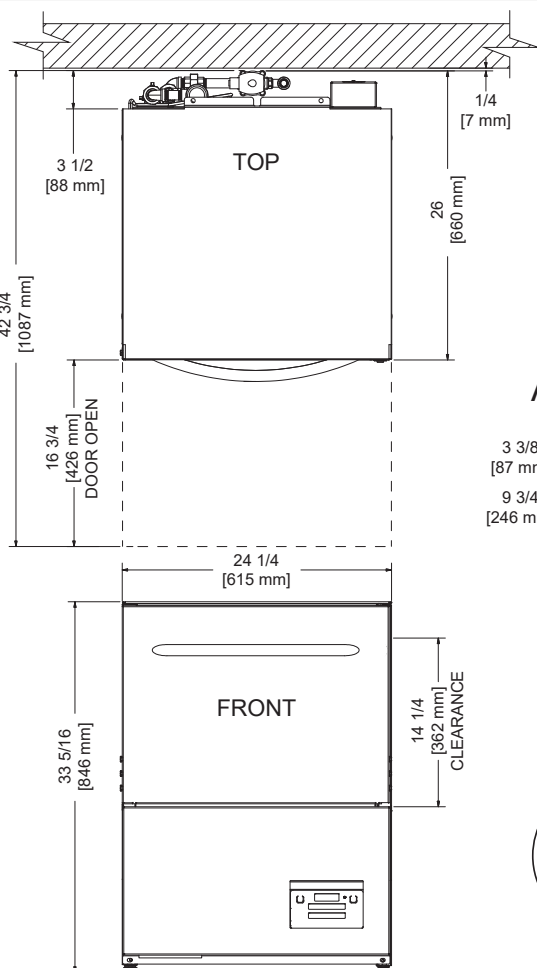
Intertek



*Racks per hour calculated with NSF suggested load time of thirty (30) seconds for front opening type



NOBLE UH30-E

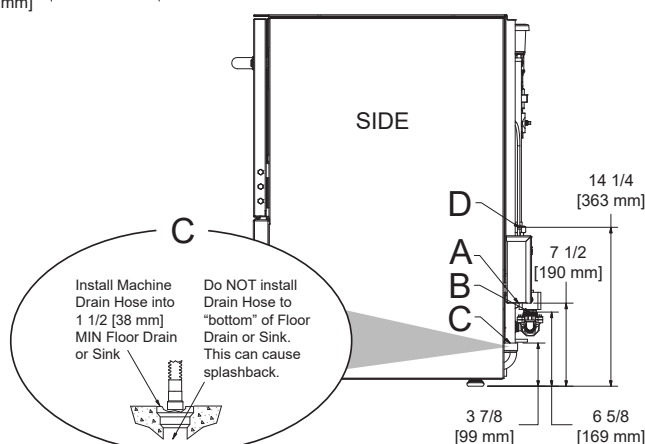


LEGEND:

- A - Electrical Connection
- B - Water Inlet (with 5' Hose)
(3/4" Male GHT, connect to true 1/2" ID line, min 110 °F)
- C - Drain Hose
(5/8" ID, install into 1-1/2" MIN Drain with Air-gap)
- D - Chemical Port

All dimensions from the floor can be increased 1" using the machine's adjustable feet.

Optional casters add 3/4" to height of unit.



MODEL NO.	MACHINE DIMENSIONS				WALL CLEARANCE	SHIPPING INFORMATION					
	INSIDE CLEARANCE HEIGHT	INSIDE CLEARANCE WIDTH	INSIDE CLEARANCE DEPTH	DOOR OPEN DEPTH		WEIGHT	CLASS	CUBE	HEIGHT	WIDTH	DEPTH
NOBLE UH30-E	14-1/4" (368 mm)	20" (508 mm)	20" (508 mm)	42-3/4" (1087 mm)	1/4" (6 mm)	255 lbs (116 kg)	85	20.09 cu. ft.	43.5" (1105 mm)	28" (712 mm)	28.5" (724 mm)

OPERATING CAPACITY - Normal Cycle

Racks per Hour	36 (27)*
Dishes per Hour	900
Glasses per Hour	1,296

OPERATING CYCLE (seconds)	Wash	Rinse	Dwell	Total Cycle
Cycle I (Normal)	80	09	11	100
Cycle II (Heavy)	148	09	11	168
Cycle III (Extra Heavy)	248	09	11	268

ELECTRICAL REQUIREMENTS

Power Supply	Total Load	Minimum Circuit Ampacity	Maximum Overcurrent Protection
208/60/1	24.7 A	25.9 A	30 A
230/60/1	26.8 A	28.0 A	30 A
460/60/3	8.3 A	8.8 A	15 A

HOW TO SPECIFY: NOBLE UH30-E

WATER REQUIREMENTS

Incoming Water Temperature	110 °F (43.3 °C)
Gallons per Rack	0.60 gal (2.3 L)
Gallons per Hour	21.6 gal (81.8 L)
Gallons per Hour**	16.2 gal (61.3 L)
Flow Pressure (PSI)	10
Waterline Size (NPT)	3/4" Male GHT (connect to true 1/2" ID line)
Drainline Size (ID)	5/8"

OPERATING TEMPERATURES

Wash	155 °F (68.3 °C)
Rinse	180 °F (82.2 °C)

WASH PUMP MOTOR

Wash Pump	1 hp (208/230v) / 3/4 hp (460v)
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We reserve the right to change specifications in this bulletin without incurring any obligation for equipment previously or subsequently sold.