

SUPER 106-2

AUTOMATIC THREE TANK RACK CONVEYOR DISHWASHER

DESIGN

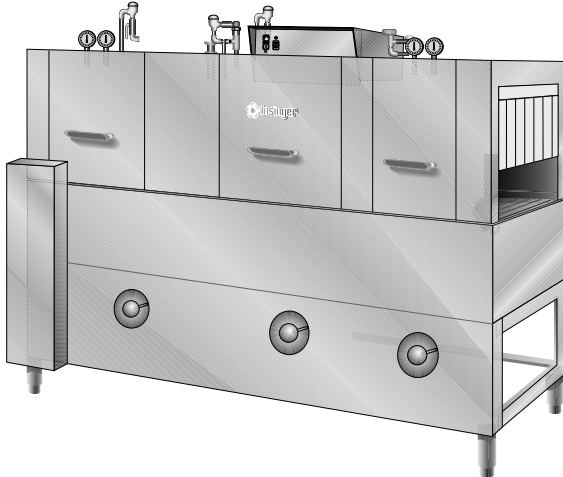
Automatic conveyor, rack type three tank dishwasher with recirculating prewash, wash, rinse and fresh water final rinse. Capacity is 330-20" X 20" racks per hour, or 8,250 dishes per hour with a conveyor speed of 9.2 ft. per minute. Designed for left or right hand conveyor travel, as specified.

STANDARD EQUIPMENT

- Exclusive CrossFire® Wash System (patented)
- Tank heat: 30KW electric immersion heaters or steam injectors
- Capillary thermometers for prewash, wash and rinse
- Override switch for de-liming
- In-line thermometer for final rinse
- Vacuum breaker for incoming water lines
- SureFire™ Start-Up and Check-Out Service
- Manifold cleanout brush
- Inspection doors
- S/S frame, legs and feet
- S/S front enclosure panel
- Automatic tank fill
- Low water protection
- Detergent connection provision
- Top mounted control panel (NEMA 12)
- Simplified scrap screen design
- Door safety switches
- Standard frame drip proof motors
- Energy saver

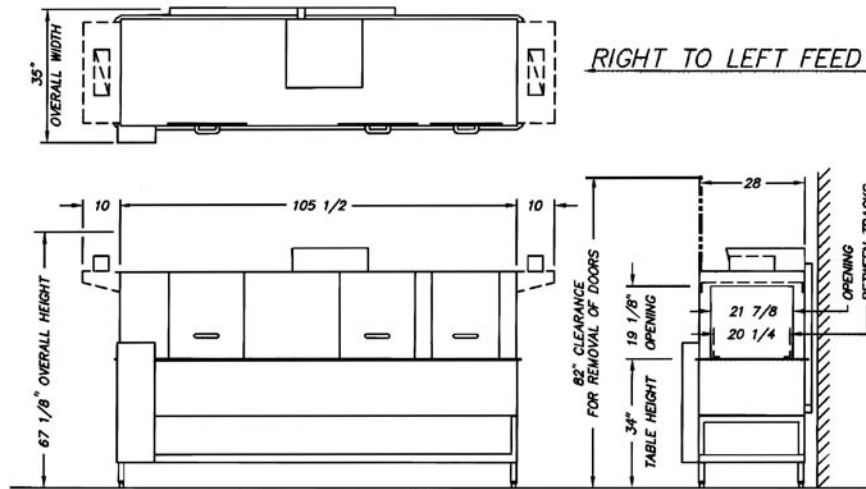
OPTIONAL ACCESSORY EQUIPMENT

- Stainless steel steam coil tank heat
- Pressure reduction valve and line strainer
- Steam booster
- End cowls with vent and adjustable damper controls
- Security package
- Totally enclosed motors
- S/S front enclosure panel
- S/S splash guards
- Single point electrical connection: motors, controls, and heaters
- Electric booster
- Rack limit switch
- Chemical sanitizer injector package for low temperature operations
- Insulated hood and doors
- Power loader
- Power unloader
- Door activated drain closers
- Plastic 20" X 20" racks (plate or silver)



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Note: For all rough in connections see Installation and Layout Detail Drawing.

SPECIFICATIONS

CONSTRUCTION - Hood and tank constructed of 16 gauge 18-8 type 304 S/S. Hood unit of all welded seamless construction. S/S frame, legs and feet. All internal castings are non-corrosive nickel alloy, bronze or S/S investment.

DOORS - Three extra large die formed 18-8 type 304 S/S front inspection doors riding in all S/S channels. A triple ply leading edge on the door channels made of S/S with no plastic or nylon sleeves or liners used. Two intermediate S/S door-safety stops on each door.

CONVEYOR - Two S/S roller conveyor chains with rack inter-locking S/S lugs running along the front and rear of the machine. Conveyor accommodates all standard 20"x20" racks. Conveyor drive system includes direct drive gear motor with frictionless, trouble-free clutch system, spring-loaded and automatically re-engaging. Racks conveyed automatically through washing and rinsing systems powered by an independent 1/6 HP conveyor motor.

PUMPS - Centrifugal type "packless" pump with a brass petcock drain. Construction includes ceramic seal and a balanced cast impeller on a precision ground stainless steel shaft, extension or sleeve. All working parts mounted as an assembly and removable as a unit without disturbing pump housing. Two 1 1/2 HP motors, wash and rinse: and 1/2 HP, pre-wash; standard horizontal C-face frame, drip proof, internally cooled with ball-bearing construction.

CONTROLS - Top-mounted control cabinet, NEMA 12 rated with heat insulation provided between hood and control cabinet, housing motor controls and overload protection, transformer, contactors and all dishwasher integral controls. All controls safe low voltage 24 VAC.

ENERGY SAVER - Rack actuated lever automatically operates the final rinse solenoid only when a rack passes, saving water and energy. The lever also activates an adjustable timer control. If no rack passes during the set time, the machine shuts down.

SPRAY SYSTEM - Spray arms are made of 18-8 type 304 stainless steel pipe. Spray assemblies removable without the use of tools.

PREWASH - Two spray pipes with 3 power nozzles each. The arms are offset for complete prewashing.

WASH - Upper and lower manifolds & CrossFire® Wash System (patented). One manifold above with 3 power wash arms each designed with 7 high pressure action cleansing slots and one manifold below with 3 power wash arms each designed with 14 high pressure action cleansing slots. The slots are precision milled for water control producing a fan spray. Wash arms are fillet welded to the S/S manifold. The CrossFire® system provides 4 horizontally spraying high pressure nozzles.

RINSE - Upper and lower manifolds. One manifold above with 3 power rinse arms, each designed with 7 high pressure action cleansing slots and one manifold below with 3 power rinse arms, each designed with 14 high pressure action cleansing slots. The slots are precision milled for water control, producing a fan spray. Rinse arms are fillet welded to the S/S manifold.

FINAL RINSE - Three nozzles above and three nozzles below threaded into S/S schedule 40 pipes. Nozzles produce a fan spray reducing water consumption, maximizing heat retention.

DRAIN - Drain valves externally controlled. Overflow assemblies with skimmer caps are removable without use of tools for drain line inspection. Heaters protected by low water level control.

Capacity per hour	Tank capacity	Motor size	Electric usage	Steam consumption at 20 psi min.	Final rinse peak flow at 20 psi min.	
8250 dishes 400-800 meals 330 racks	14 gals. (pre wash) 25 gals. (wash) 25 gals. (rinse)	1/2 hp (pre wash) 1 1/2 hp (wash) 1 1/2 hp (rinse) 1/6 hp (conveyor)	7.5 kw wash tank 22.5 kw rinse tank 27.0 kw booster 40° rise 45.0 kw booster 70° rise	108 lbs./hr tank 84 lbs./hr booster 40° rise 147 lbs./hr booster 70° rise	3.98 gals./min.	
Final rinse consumption at 20 psi	Exhaust hood requirements	Peak rate drain flow	Shipping weight	Current draw amps	Steam	Electric w/o booster
239 gals./hr. 0.72 gals./rack	350 CFM Load 350 CFM Unload	23 gals./min.	1400 lbs.	208/3/60..... 18.5..... 230/1/60..... 28.6..... 230/3/60..... 16.8..... 380/3/50..... 10.1..... 460/3/60..... 8.4.....	101.8 153.7 88.9 55.7 44.5	