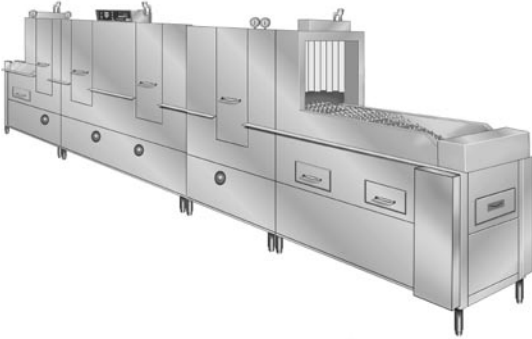


MASTER RC AUTOMATIC FOUR TANK RACKLESS CONVEYOR DISHWASHER



DESIGN

Automatic conveyor, flight type four tank dishwasher with recirculating prewash, wash, two rinses and fresh water final rinse. Capacity is 18,302 dishes per hour with a conveyor speed of 12.3 ft. per minute. Designed for left or right hand conveyor travel, as specified.

STANDARD EQUIPMENT

- Exclusive CrossFire® Wash system (patented)
- Tank heat: 100 KW electric immersion heaters or steam injectors
- Capillary thermometers for prewash, wash, rinses and final rinse
- Final rinse pressure gauge
- Vacuum breakers on all incoming water lines
- Manifold cleanout brush
- Inspection and cleanout doors
- S/S frame, legs and feet
- S/S front enclosure panel
- Automatic tank fill
- Low water protection
- Detergent connection provision
- Door safety switches
- SureFire™ Start-Up and Check-Out Service
- Top mounted NEMA 12 control panel
- Steam booster
- Simplified scrap screen design
- Exhaust connections with adjustable dampers
- Standard frame drip proof motors
- Conveyor reversing switch
- Polypropylene belt with removable rack sections
- Conveyor safety stop bar
- Override switch for de-liming
- Interior work lights
- End caps/pipe plugs secured to prevent loss
- Color-coded curtains

OPTIONAL ACCESSORY EQUIPMENT

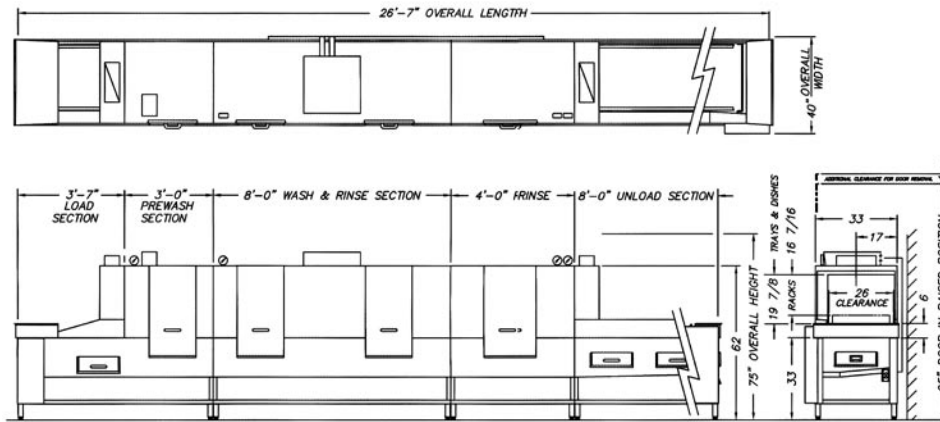
- Stainless steel steam coil tank heat
- Pressure reduction valve and line strainer
- Security package
- Single point electrical connection: motors, controls, and heaters
- Electric booster
- Stainless steel belt with removable rack sections
- S/S panels all sides
- Insulated hood and doors
- Totally enclosed motors



6245 State Road
Philadelphia, PA 19135-2996
215-624-4800
215-624-6966 FAX
800-344-4802
www.insingermachine.com



CSI - 11400



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 - Four 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 - Polypropylene or S/S rack sections on S/S belt with Hi-D rollers and removable rack sections. Conveyor drive system includes large speed reducer with cut gears operating in oil bath and frictionless, trouble-free overload release system. Dishware conveyed automatically through all washing and rinsing systems and is driven by an independent 1/2 HP motor. A stop bar sits at the end of the unload section. This will shut off the conveyor if any ware reaches the bar. A reversing switch is provided to assist in removing jams in the belt.

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. Three 3HP motors, 1725RPM - wash and rinse; and 2 HP - prewash, 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 - Electric photo eye automatically operates the final rinse solenoid only when ware passes, saving water and energy. The photo eye also activates an adjustable timer control. If no ware 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 - Upper and lower manifolds. One manifold above with 3 power wash arms, each designed with 7, 6 & 7 high pressure action cleansing slots and one manifold below with 3 power wash arms, each designed with 4 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.

WASH - Upper and lower manifolds & CrossFire® Wash system (patented). One manifold above with 3 power wash arms designed with 6, 5 & 6 high pressure action cleansing slots and one manifold below with 4 power wash arms, each designed with 6 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 in each rinse section. One manifold above with 3 power rinse arms, designed with 10, 9 & 10 high pressure action cleansing slots and one manifold below with 4 power rinse arms, each designed with 6 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 - Five nozzles above and four nozzles below threaded into S/S pipes. Nozzles produce a fan spray reducing water consumption, maximizing heat retention.

DRAIN - Drain valves externally controlled. Overflow assembly with skimmer cap is 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. | Gas consumption | | |
|--------------------------------------|--|---|--|--|---|-----------------|----------------------|
| 18,302 dishes 1,400-2,800 meals | 24 gals. (prewash) 36 gals. (wash) 40 gals. (each rinse) | 2 hp (prewash) 3 hp (wash) 3 hp (each rinse) 1/2 hp (conveyor) | 100.0 kw tanks 36.0 kw booster 40° rise 57.0 kw booster 70° rise | 357 lbs./hr tank 128 lbs./hr rem. booster 40° rise 203 lbs./hr rem. booster 70° rise | 342,000 BTUH 334 CFH nat. gas 137 CFH propane | | |
| Final rinse peak flow at 20 psi min. | Final rinse consumption at 20 psi min. | *Exhaust hood requirement | Peak rate drain flow | Current draw amps | Steam | Gas w/o booster | Electric w/o booster |
| 5.3 gals./min. | 320 gals./hr. | 750 CFM Load 750 CFM Unload | 30 gals./min. | 208/3/60 | 43.4 | 51.6 | 326.0 |
| | | | | 240/1/60 | n/a | n/a | n/a |
| | | | | 240/3/60 | 39.3 | 46.7 | 294.6 |
| | | | | 380/3/50 | 23.8 | 28.3 | 178.4 |
| | | | | 480/3/60 | 19.7 | 23.5 | 146.9 |
| Shipping weight | Installation distance from vertical combustible service | | | | | | |
| 4350 lbs. | 2" | | | | | | |