

## SW-36-F

### Performer Series Front Load Pot and Pan Washer

- Automatic door type utensil washer with timed wash and rinse cycle
- 12 racks per hour. 36 pans per rack
- Timers are all adjustable
- Fully automatic operation with power on/off button
- Cycle starts when doors are closed
- Hold down rack system for secure washing



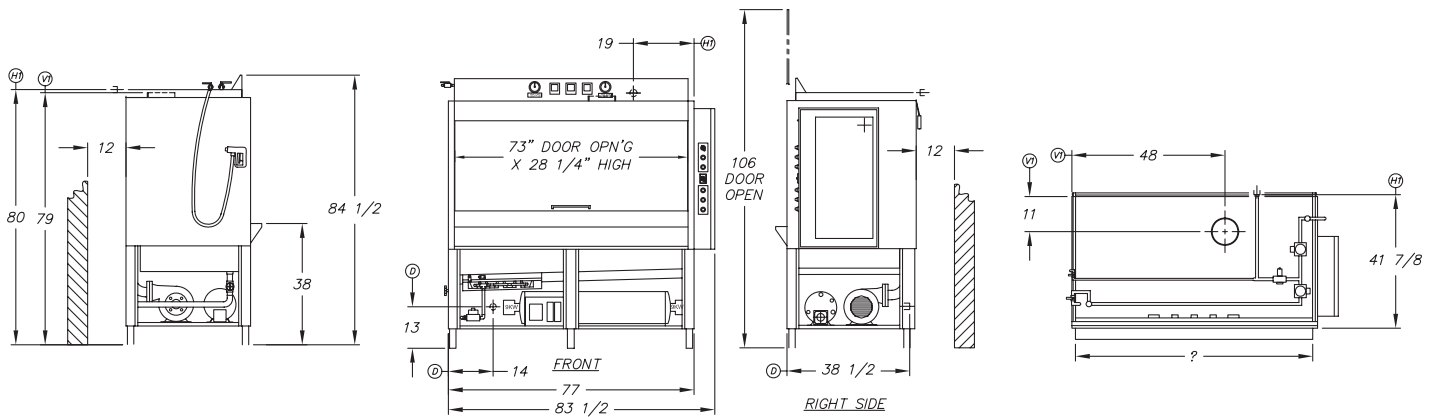
### STANDARD FEATURES

- Tank heat: electric immersion heater, steam injector or steam coil
- Easily removable double filtration system
- Four rotating wash arms with high velocity spray nozzles
- Capillary thermometer for wash and final rinse
- Manifold clean-out brush
- Inspection door
- Vent opening with adjustable damper
- Automatic fill and drain
- Single point electrical connection
- Stainless steel frame, legs and feet
- Stainless steel front panel
- Low water protection
- Detergent connection provision
- Fully automatic operation
- Standard frame drip proof motors
- Simple scrap screen
- Waterproof LED digital gauges
- Maintenance free hub system
- External wash-down hose
- SureFire® Start-Up and Check-Out Service

### OPTIONS

- Stainless steel steam coil tank heat
- Pressure reduction valve and line strainer
- Rack assortment: general utility, bake sheet, utensil basket
- Steam booster
- Electric booster
- Security package
- Totally enclosed motor
- Recommended option: power vent fan





**Note:** For all rough in connections see installation and layout detail drawing.

## SPECIFICATIONS

Capacity Per Hour	12 racks/432 sheet pans			
Tank Capacity	70 gallons			
Motor Size	15 hp (wash)			
Electric Usage	Electric wash heat (2) 9kW element Rinse booster (2) 9 Kw element			
Gas Consumption	90,000 BTUH 88 CFH nat. gas 7" W.C. min. 36 CFH propane 11" W.C. min.			
Steam Consumption at 10-15 psi min.	41 lbs./hour injected (wash tank) 72 lbs./hour coil (wash)			
Final Rinse Peak Flow at 20 psi min.	16.2 gallons/minute			
Final Rinse Consumption at 20 psi min.	162 gallons/hour 10.8 gallons/cycle			
Exhaust Hood Requirement	8" steam exhaust vent			
Peak Rate Drain Flow	12 gallons/minute			
Shipping Weight	1850 lbs.			
Current Draw Amps	Electric	Gas	Steam Injector	Steam Coil
208/3/60	140.0	90.0	90.0	40.0
230/3/60	128.4	83.2	83.2	38.0
460/3/60	65.2	42.6	42.6	20.0

**CONSTRUCTION-** Hood and tank constructed of 14 gauge series 300 S/S. Hood unit of all welded seamless construction. 12 gauge series 300 S/S frame, S/S legs and feet. All internal castings are non-corrosive bronze.

**DOORS-** Single front opening door. Operating door has fingertip control, balanced by an externally mounted counterweight. Extra large die formed series 300 S/S doors ride in all S/S channels with easy-glide liners.

**PUMP-** Centrifugal type "packless" pump with a drain plug. 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 the unit piping. One 15hp motor, standard horizontal C-face frame, drip proof, internally cooled with ball-bearing construction.

**CONTROLS-** Electro-mechanical controls, including motor controls and overload protection, transformer, contactors and all dishwasher integral controls.

**SPRAY SYSTEM-** Wash and rinse spray systems made of type 304 stainless steel tubing. The wash assembly arm is pinned into hub assembly. Upper and lower wash assemblies are removable without the use of tools. Rinse spray assemblies are removable with the use of simple tools.

**WASH-** 2 full width power spinning wash arm above and 2 full width power spinning wash arm below.

**FINAL RINSE-** Top and Bottom stationary final rinse nozzles. The nozzles produce a cone spray reducing water consumption, maximizing heat retention.

**DRAIN-** Drain valve externally controlled. Overflow assembly with skimmer cap is removable with the use of simple tools for drain line inspection. Heater is protected by low water level control.

**EXHAUST-** A 8-inch diameter exhaust vent companion flange is supplied on the top of the unit.

Note: Due to product improvement we reserve the right to change information and specifications without notice.