

TRAC 321-2 RPW AUTOMATIC DOUBLE TANK TRAY WASHER



DESIGN

Automatic Conveyor, double tank tray washer with recirculating prewash and wash, and fresh water final rinse. Capacity is 528 trays per hour (based on a 15" tray). Designed for left or right hand conveyor travel, as specified.

STANDARD EQUIPMENT

- Tank heat: 15 KW electric immersion heater or steam injector
- Capillary thermometer for prewash and wash
- In-line thermometer for final rinse
- Vacuum breaker on all incoming lines
- Manifold cleanout brush
- Inspection doors
- S/S frame, legs and feet
- S/S front enclosure panel
- SureFire™ Start-Up and Check-Out Service
- Automatic tank fill
- Vents with adjustable damper controls
- Low water protection
- Detergent connection provision
- Single point electrical connection: motors, controls and heaters
- Top mounted control panel (NEMA 12)
- Simplified scrap screen design
- Door safety switches
- Standard frame drip proof motors
- Tray unload table
- Override switch for de-liming

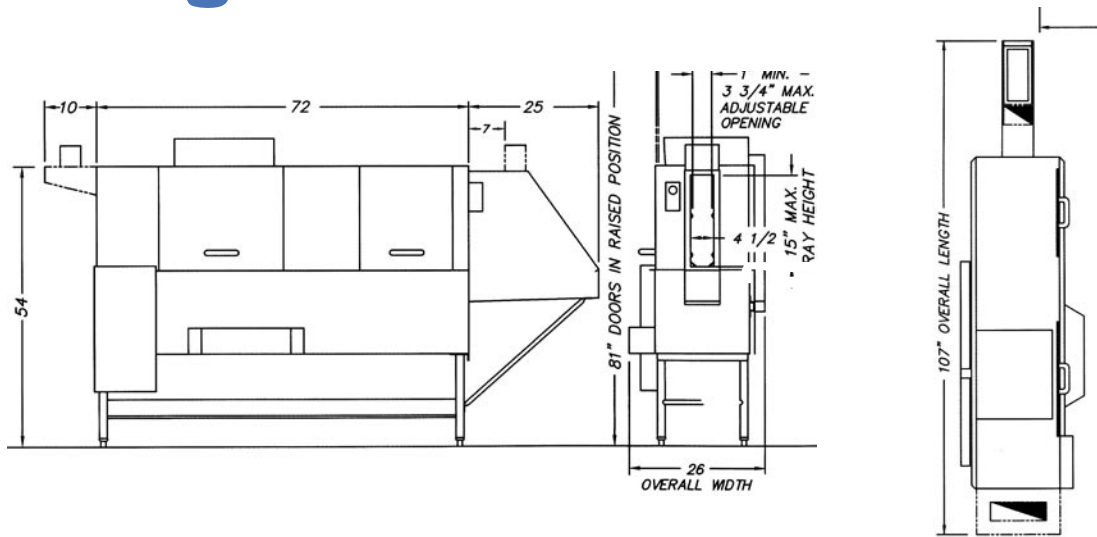
OPTIONAL ACCESSORY EQUIPMENT

- Stainless steel steam coil tank heat
- Pressure reduction valve and line strainer
- Steam booster
- Electric booster
- Security package
- Chemical sanitizer injector package for low temperature operations
- Insulated hood and doors
- Door activated drain closers



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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 lead free nickel alloy, bronze or S/S investment.

DOORS - Two 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 - One S/S roller conveyor chain with tray cradles. Width between guide rails is factory adjustable from 1.5" to 3.7". Conveyor accommodates trays up to 15" high. Conveyor drive system includes direct drive gear motor with frictionless, trouble-free overload system continuously running. Trays conveyed automatically through washing and rinsing systems powered by an independent 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. 2 HP wash motor, and 1/2 HP prewash motor, 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 a tray passes, saving water and energy. The eye also activates an adjustable timer control. If no tray passes during the set time, the machine shuts down.

SPRAY SYSTEM - Prewash, wash and final rinse spray systems are made of 18-8 type 304 stainless steel pipe. Prewash and wash assemblies removable without the use of tools.

PREWASH - Four wash arms threaded into S/S manifold. (2 on each side on conveyor). Each pipe designed with 8 high pressure action cleansing slots. The slots are precision milled for water control producing a fan spray.

FINAL RINSE - Eight nozzle assemblies on either side of conveyor threaded into S/S pipes. Nozzle assemblies 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.

UNLOAD TABLE - A stainless steel tray unload table receives clean trays. Table constructed with guide rails which ease the trays onto table.

Capacity per hour	Tank capacity	Motor size	Electric usage	Steam consumption at 20 psi min.	Final rinse peak flow at 20 psi min.	
528 trays	10.3 gals. (prewash) 22.5 gals (wash)	1/2 hp (prewash) 2 hp (wash) 1/15 hp (conveyor)	15 kw wash tank 27 kw booster 40° rise 45 kw booster 70° rise	54 lbs./hr tank	4.1 gals./min.	
Final rinse consumption at 20 psi min.	Exhaust requirements	Peak rate drain flow	Shipping weight	Current draw amps	Steam	Electric
248 gals./hr.	100 CFM Load 300 CFM Unload	14 gals./min.	800 lbs.	208/3/60 10.9	240/1/60 n/a	240/3/60 46.1
				380/3/50 6.0	480/3/60 5.0	28.8
						23.0