

## TRAC 321-2

### AUTOMATIC SINGLE TANK TRAY WASHER



#### DESIGN

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

#### OPTIONAL ACCESSORY EQUIPMENT

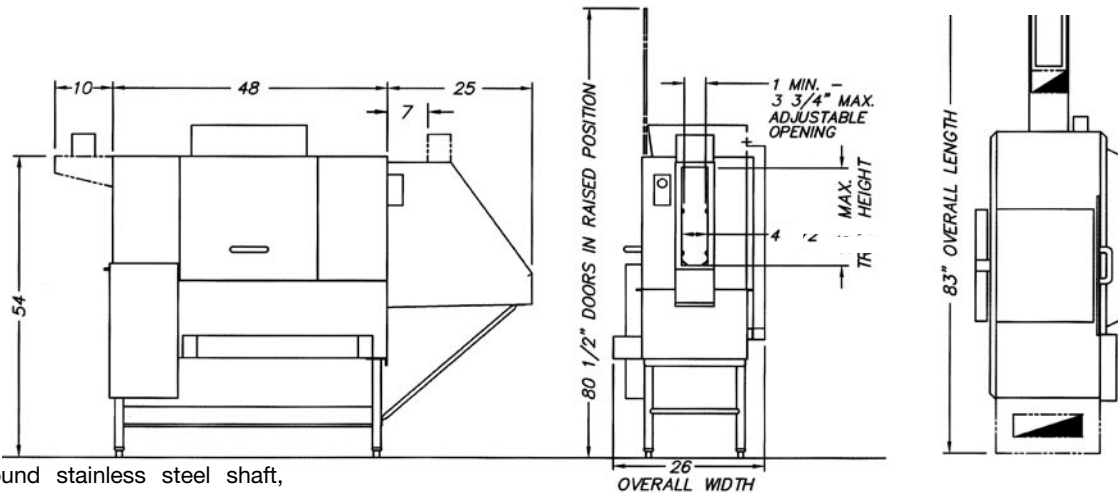
- Stainless steel steam coil tank heat
- Pressure reduction valve and line strainer
- Steam booster
- Electric booster
- Security package
- Chemical sanitizer injector package for low temperature operations
- Insulated hood and door
- Door activated drain closer



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CSI - 11400



precision ground stainless steel shaft,

*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.

**DOOR** - Extra large die formed 18-8 type 304 S/S front inspection door 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 the 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 release system continuously running. Trays conveyed automatically through washing and rinsing systems powered by independent conveyor motor.

**PUMP** - 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 unit without disturbing pump housing. 2 HP wash 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** - Wash and final rinse spray systems are made of 18-8 type 304 stainless steel pipe. Wash assemblies are removable without the use of tools.

**WASH** - 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 valve externally controlled. Overflow assembly with skimmer cap is removable without the use of tools for drain line inspection. Heater 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	24.1 gals.	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	Steam	Electric w/o booster
248 gals./hr.	100 CFM Load 300 CFM Unload	9 gals./min.	700 lbs.	208/3/60 ..... 8.5 ..... 240/1/60 ..... n/a ..... 240/3/60 ..... 7.8 ..... 380/3/50 ..... 4.7 ..... 480/3/60 ..... 3.9 .....	50.1 n/a 43.9 27.5 21.9	