

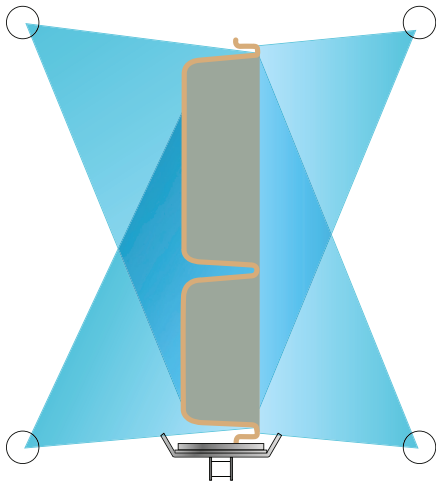
TRAC 878

Automatic Triple Tank Tray Washer

- Automatic conveyor, triple tank tray washer with recirculating pre-wash, wash and rinse and fresh water final rinse.
- 197 gallons/hour final rinse consumption
- Capacity is up to 878 trays per hour (based on a 15" tray)



TRAC 878 traywasher shown with TD-321-3 blower dryer



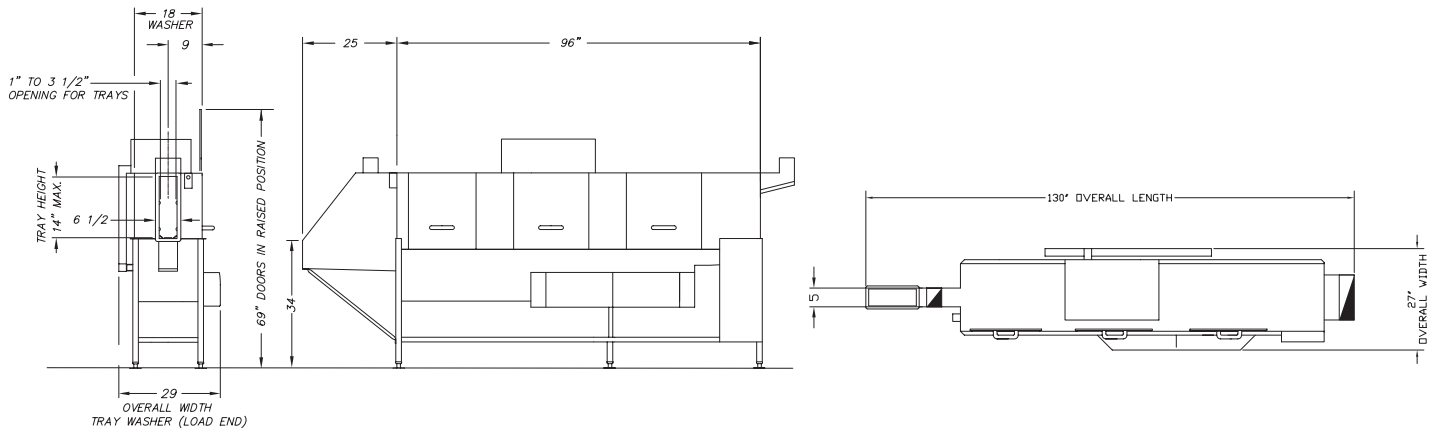
Insinger's traywashers were developed specifically to optimally clean and sanitize ware by reaching all corners and crevices with a vertical spray.

STANDARD FEATURES

- Tank heat: 16 kW electric immersion heater or steam injector
- Capillary thermometers for wash and rinse
- In-line thermometer for final rinse
- Vacuum breaker on all incoming water lines
- Manifold clean-out brush
- Vents with adjustable damper controls
- SureFire® Start-Up & Check-Out Service
- Single point electrical connection: motors, controls and tank heat (Booster requires a separate connection)
- Inspection door
- 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
- Simplified scrap screen design
- Door safety switch
- Standard frame TEFC motors
- Override switch for de-liming
- End caps/pipe plugs secured to prevent loss
- Tray unload table

OPTIONS

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



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

Capacity Per Hour	878 trays
Tank Capacity	11.2 gallons (pre-wash) 15.3 gallons (wash) 11.5 gallons (rinse)
Motor Size	1/2 hp (pre-wash) 3 hp (wash) 2 hp (rinse) 1/8 hp (conveyor)
Electric Usage	8 kW wash tank 8 kW rinse tank 24 kW booster 40° rise 36 kW booster 70° rise
Steam Consumption at 20 psi min.	54 lbs./hour tank 70 lbs./hour booster 40° rise 122 lbs./hour booster 70° rise
Final Rinse Peak Flow at 20 psi min.	3.28 gallons/minute
Final Rinse Consumption at 20 psi min.	197 gallons/hour
Exhaust Hood Requirement	50 CFM Load 550 CFM unload
Peak Rate Drain Flow	23 gallons/minute
Shipping Weight	1100 lbs.

Machine Electrical*		
Motors, Controls, Tank Heat	Steam	Electric without booster
208/3/60	22.9	67.3
240/3/60	20.8	59.2
240/3/60	12.6	37.0
480/3/60	10.3	29.5

*Booster heater wired separately. Machine load only listed above.



AUTOQUOTES

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

SPECIFICATIONS

CONSTRUCTION- Hood and tank constructed of 16 gauge 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.

DOORS- Three 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.

CONVEYORS- 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 14" high. Conveyor drive system includes direct drive gear motor with frictionless, trouble-free overload system. Trays conveyed automatically through washing and rinsing systems. Powered by independent conveyor motor.

PUMP- Centrifugal type "packless" pump with a brass petcock drains. Ceramic seal and a balanced cast impeller on a precision ground stainless steel shaft, extension or sleeve. All rotating parts mounted and removed as an assembly without disturbing pump housing. 1/2 hp pre-wash motor, 3 hp wash motor and 2 hp rinse motor, all standard TEFC C-face frame, 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.

SPRAY SYSTEM- All spray systems are made of 304 stainless steel pipe. Pre-wash, wash and rinse assemblies removable without the use of tools.

PRE-WASH- Two vertical spray arms (one on each side of conveyor), each with 5 V-jet nozzles.

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

FINAL RINSE- Two vertical spray arms (one on each side of conveyor), each with 6 V-jet nozzles. Arms enclosed in shrouded final rinse chamber to maximize heat transfer to trays.

DRAIN- Drain valve externally controlled. Overflow assembly with skimmer cap is removable without the use of tools for drain line inspection. Heater is 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.