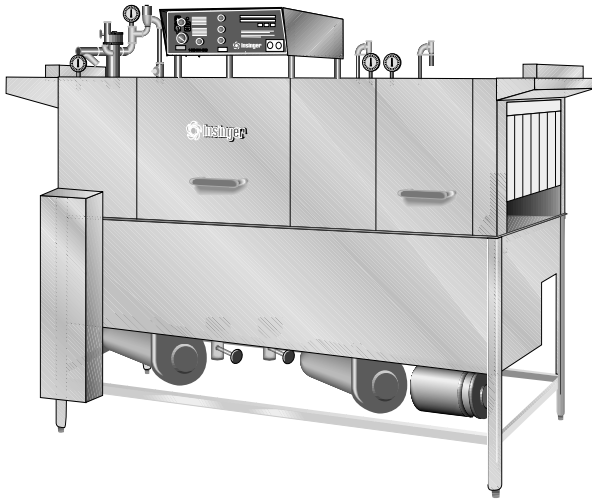


SPEEDER 86-3

DOUBLE TANK RACK CONVEYOR DISHWASHER WITH PREWASH



DESIGN

Automatic conveyor, rack type double tank dishwasher with recirculating prewash, wash, rinse and fresh water final rinse. Capacity is 277- 20" x 20" racks per hour, or 6925 dishes per hour with a conveyor speed of 7.6 ft. per minute. Designed for left or right hand conveyor travel, as specified.

STANDARD EQUIPMENT

- Exclusive CrossFire® Wash System (patented)
- Tank heat: 23KW electric immersion heaters or steam injectors
- Capillary thermometers for prewash, wash and rinse
- In-line thermometer for final rinse
- Vacuum breaker on all incoming water lines
- Manifold cleanout brush
- Inspection doors
- SureFire™ Start-Up and Check-Out Service
- S/S frame, legs and feet
- Ventilation fan connection provision
- Automatic tank fill
- Low water protection
- Detergent connection provision
- Elevated top mounted NEMA 12 control panel
- Easily-cleaned crowned hood top
- Simplified scrap screen design
- Door safety switches
- Standard frame drip proof motors
- Energy saver
- Override switch for de-liming or extended wash cycle

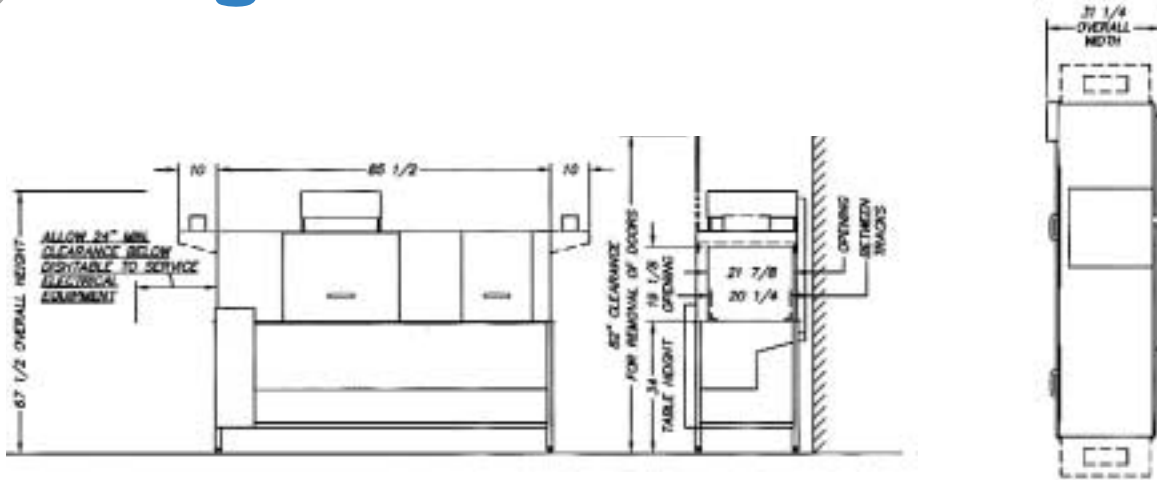
OPTIONAL ACCESSORY EQUIPMENT

- Stainless steel steam coil tank heat
- Pressure reduction valve and line strainer
- Steam booster
- Electric booster
- End cowls with vent and adjustable damper controls
- Security package
- Totally enclosed motors
- S/S front enclosure panel
- Single electrical connection: motors, controls, and heaters
- Electric booster
- S/S splash guards
- Rack limit switch
- Chemical sanitizer injector package for low temperature operations
- Insulated hood and doors
- Power loader
- Power unloader
- Door activated drain closers
- Plastic 20" x 20" racks (plate or silver)



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





Note: For all rough in connections see Installation and Layout Detail Drawing.

SPECIFICATIONS

CONSTRUCTION - Hood and tank constructed of 16 gauge type 304 S/S. Hood of all welded seamless construction. S/S frame, legs, and feet. All internal castings are non-corrosive nickel alloy, bronze or S/S.

DOORS - Extra large die formed type 304 S/S front inspection doors riding in all S/S channels. No plastic or nylon sleeves or liners used. Two intermediate S/S door safety stops.

CONVEYOR - One S/S roller chain conveyor, with rack driving lugs every sixth link, running along the front of the machine. 15 free spinning rollers placed along the back wall of the machine. Conveyor accommodates all standard 20" racks. Conveyor drive system includes direct drive gear motor with frictionless, trouble-free clutch system, spring-loaded and automatically re-engaging. Racks conveyed automatically through washing and rinsing systems, powered by an independent 1/15 HP drive motor.

PUMPS - Centrifugal type "packless" pump with brass petcock drain. Construction includes ceramic seal and a balanced cast impeller on a precision ground stainless steel shaft. All working parts mounted as an assembly and removable as a unit without disturbing pump housing. One HP motor for each wash and rinse pump, 1/2 HP motor for prewash pump; standard horizontal C-face frame, drip proof, internally cooled with ball-bearing construction.

CONTROLS - Top mounted NEMA 12 control enclosure, with 3.5" air gap between hood and enclosure, housing motor overload protection, contactors, transformers, and all other dishwasher controls. All controls safe low voltage 24 VAC.

ENERGY SAVER - Rack actuated lever automatically operates the final rinse solenoid only when a rack passes, saving water and energy. The lever also activates an adjustable timer control. If no ware passes during the set time, the machine shuts down.

SPRAY SYSTEM - Spray arms made of type 304 stainless steel pipe. Spray assemblies removable without the use of tools.

PREWASH - One manifold above and one manifold below, each with 3 high pressure cleaning nozzles.

WASH - Upper and lower manifolds with CrossFire® System (patented). One manifold above with 3 power wash arms, each with 9 high pressure cleaning slots and one manifold below with 3 power wash arms, each with 9 high pressure cleaning 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. One manifold above with 3 power rinse arms, each with 9 high pressure rinsing slots and one manifold below with 3 power rinse arms, each with 9 high pressure rinsing 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 - Six nozzles above and three nozzles below threaded into S/S schedule 40 pipes. Nozzle assemblies 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.

*Note—Exhaust requirements are for pant leg connections only. For hood type, CFM requirements vary, consult hood manufacturer for specific sizing.

Capacity per hour 6925 dishes 300-600 meals 277 racks	Tank capacity 8 gals. (prewash) 12 gals. (wash) 13 gals. (rinse)	Motor size 1/2 hp (prewash) 1 hp (wash) 1 hp (rinse) 1/15 hp (conveyor)	Electric usage 8 kw wash tank 15 kw rinse tank 24 kw booster 40°rise 45 kw booster 70°rise	Steam consumption at 20 psi min. 81 lbs./hr tanks 80 lbs./hr booster 40°rise 140 lbs./hr booster 70°rise	Final rinse peak flow at 20 psi min. 3.7 gals./min.
Final rinse consumption at 20 psi 222 gals./hr. .80 gals./rack	*Exhaust requirements 350 CFM Load 350 CFM Unload	Peak rate drain flow 23 gals./min.	Shipping weight 1200 lbs.	Current draw amps 208/3/6011.7..... 230/1/6024.1..... 230/3/6010.6..... 380/3/606.5..... 460/3/605.3.....	Steam Electric w/o booster75.5n/a65.441.532.9