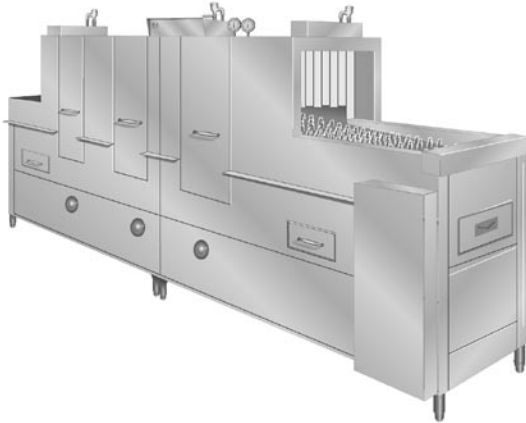


CENTURY 14 AUTOMATIC THREE TANK RACKLESS CONVEYOR DISHWASHER



DESIGN

Automatic conveyor, flight type three tank dishwasher with recirculating prewash, wash and rinse; and fresh water final rinse. Capacity is 8,736 dishes per hour with a conveyor speed of 7 ft. per minute. Designed for left or right hand conveyor travel, as specified.

STANDARD EQUIPMENT

- Exclusive CrossFire® Wash system (patented)
- Tank heat: 50 KW electric immersion heaters or steam injectors
- Capillary thermometers for prewash, wash, rinse and final rinse
- Final rinse pressure gauge
- Vacuum breakers on all incoming water lines
- Manifold cleanout brush
- Inspection and cleanout doors
- S/S frame, legs and feet
- S/S front enclosure panel
- Automatic tank fill
- Low water protection
- Detergent connection provision
- SureFire™ Start-Up and Check-Out Service
- Top mounted control panel (NEMA 12)
- Steam booster
- Simplified scrap screen design
- Door safety switches
- Exhaust connections with adjustable dampers
- Standard frame drip proof motors
- Conveyor reversing switch
- Polypropylene belt with removable rack sections
- Conveyor safety stop bar
- Override switch for de-liming
- Interior work lights

OPTIONAL ACCESSORY EQUIPMENT

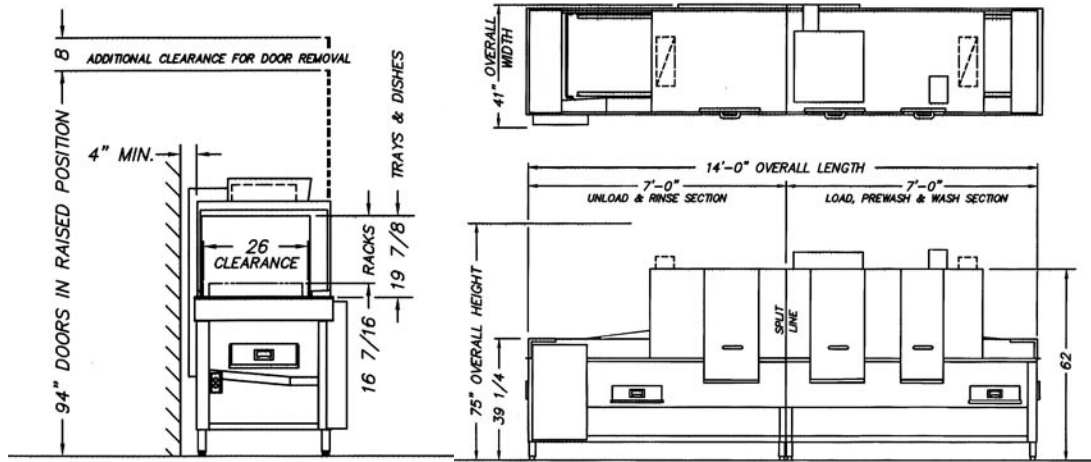
- Stainless steel steam coil tank heat
- Pressure reduction valve and line strainer
- Stainless steel belt with removable rack sections
- S/S panels all sides
- Single point electrical connection: motors, controls, and heaters
- Security package
- Electric booster
- Insulated hood and doors
- Totally enclosed motors



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

SPECIFICATIONS

CONSTRUCTION - Hood and tank all welded seamless construction using 16 gauge 18-8 type 304 S/S. S/S frame, legs and feet. All internal castings are non-corrosive nickel alloy, bronze or S/S.

DOORS - Three extra 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 - Removable polypropylene or S/S rack sections on S/S belt with polyethylene rollers. Conveyor drive system includes large speed reducer with cut gears operating in oil bath and frictionless, trouble-free overload release system. Conveyor transports dishware automatically through all washing and rinsing systems and is driven by an independent 1/2 HP motor. A trip bar at the end of the unload section stops the conveyor if any ware reaches the bar. A reversing switch is provided to assist in removing jams in the belt.

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. All working parts mounted as an assembly and removable as a unit without disturbing pump housing. Two 2 HP motors wash and rinse and 1/2 HP prewash, all 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 ware passes, saving water and energy. The photo eye also activates an adjustable timer control. If no ware passes during the set time, the machine shuts down.

SPRAY SYSTEM - Spray arms are made of 18-8 type 304 stainless steel pipe. Spray assemblies removable without the use of tools.

PREWASH - Upper and lower manifolds. One manifold above with 3 power prewash nozzles, one manifold below with 3 power prewash nozzles.

WASH - Upper and lower manifolds and CrossFire® Wash System (patented). Each manifold has 3 upper and 4 lower power wash arms designed with pressure action cleansing 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 2 horizontally spraying high pressure nozzles.

RINSE - Upper and lower manifolds. Each manifold has 3 upper and 4 lower power rinse arms designed with pressure action cleansing 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 - Eight nozzle assemblies above and four nozzles below threaded into 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 the use of tools for drain line inspection. Heaters protected by low water level control.

Capacity per hour	Tank capacity	Motor size	Electric usage	Steam consumption at 20 psi min.	Final rinse peak flow at 20 psi min.						
8,736 dishes 600-1300 meals	13 gals. (prewash) 25 gals. (wash) 26 gals. (rinse)	1/2 hp (prewash) 2 hp (wash) 2 hp (rinse) 1/2 hp (conveyor)	20 kw wash tank 30 kw rinse tank 24 kw booster 40° rise 45 kw booster 70° rise	182 lbs./hr tank 81 lbs./hr booster 40° rise 142 lbs./hr booster 70° rise	3.8 gals./min.						
Final rinse consumption at 20 psi min.	Exhaust hood requirement	Peak rate drain flow	Shipping weight	Current draw amps	Steam	Electric w/o booster					
228 gals./hr.	500 CFM Load 1000 CFM Unload	23 gals./min.	2500 lbs.	208/3/60..... 21.0	240/3/60..... 19.1	480/3/60..... 9.5	380/3/50..... 11.5	160.0	139.6	69.5	87.5