





# **RL-30**

## AUTOMATIC UNDERCOUNTER DISHWASHER

#### **DESIGN**

Automatic, hot water sanitizing undercounter dishwasher with timed wash and rinse cycle. Fully automatic operation with power on/off button. Capacity is 30 racks per hour or 750 dishes per hour. Energy efficient.

#### STANDARD EQUIPMENT

- 7 bayonet style wash arms with 42 fixed wash jets
- 6 upper rinse jets
- 8 lower revolving rinse jets
- Fully automatic operation
- Independent wash and rinse systems
- Automatic tank fill
- Continuous wash cycle
- Electric immersion tank heat: 2.8 kW
- Low water protection for heater
- TempGuard<sup>™</sup> final rinse temperature control
- Thermostatic controls for the wash tank and final rinse heaters
- Built-in electric booster: 3.5 kW (40° or 70° rise)
- Only requires a 30 amp circuit
- · Motor overload protection
- Double wall construction for noise reduction and thermal insulation
- Deep drawn side walls, wash tank, door and rack guides for easy cleaning
- Door interlock safety switch
- Flexible water connection
- · Single point electrical connection for motor, controls, heater and booster
- Built-in detergent and rinse-aid pumps
- Pumped drain
- Food soil strainer system
- 2 plastic 20" x 20" racks (1 plate, 1 silver)

### **OPTIONAL EQUIPMENT**

- Additional plastic 20" x 20" rack
- Drain quench system
- Pressure reduction valve and line strainer
- 6" stand
- 17" stand







6245 State Road Philadelphia, PA 19135-2995 215-624-4800 215-624-6966 FAX

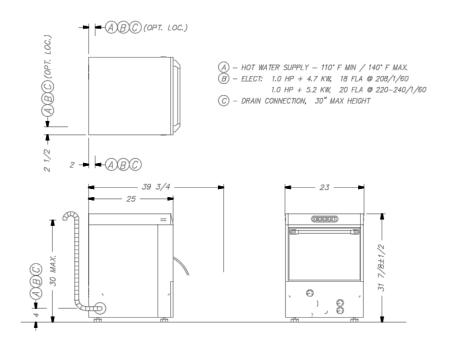
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Note: For all rough in connections see Installation and Layout Detail drawing

#### **SPECIFICATIONS**

**CONSTRUCTION-** Machine wash tank, casing and rinse pipes are made of 304 stainless steel. The polypropylene wash manifold, arms and jets are heat, alkali and rust resistant.

**CONTROLS-** Front mounted controls are easy to read with indicator lights for power heat and drain. Control components mounted in splash-proof box. Box is on slides for easy service.

WASH/RINSE SYSTEM- 42 fixed high volume spray nozzles, 14 full coverage rinse nozzles.

**DRAIN SYSTEM-** Separate drain pump lifts up to 30 inches above floor level.

Capacity Per Hour 30 racks 750 dishes 68 meals		Motor Size 1 hp (wash)	2.8 kW wash tank 3.5 kW built-in booster (40°-70° rise)	Water Inlet Temperature 110° to 140° F	Final Rinse Peak Flow at 20 psi. 4.75 gals./min.	Final Rinse Consumption at 20 psi. 23.8 gals./hr. 0.79 gal./rack
Exhaust Hood Requirement		Time Cycle	Peak Rate Drain Flow	Shipping Weight	Current Drav Amps	v Electric with Built-in Booster
none		120 seconds	9 gals./min.	165 lbs.	208-240/1PH/60HZ18-20	