

| Project—     |  |
|--------------|--|
| •            |  |
| Item-        |  |
| Quantity-    |  |
| CSI - 11400— |  |
|              |  |
| Approval—    |  |
| Date-        |  |



## **SW36**

### **Performer Series Pot and Pan Washer**

- Automatic door type warewasher with timed wash and rinse cycle
- 12 racks per hour. 36 pans per rack
- Timers are all adjustable
- Fully automatic operation with power on/off button
- Cycle starts when doors are closed
- Hold down rack system for secure washing

#### STANDARD FEATURES

- Tank heat: electric immersion heater, steam injector or steam coil
- Easily removable double filtration system
- Four rotating wash arms with high velocity spray nozzles
- Capillary thermometer for wash and final rinse
- Manifold clean-out brush
- Inspection door
- Vent opening with adjustable damper
- Automatic fill and drain
- Single point electrical connection
- Stainless steel frame, legs and feet
- Stainless steel front panel
- Low water protection
- Detergent connection provision
- Fully automatic operation
- Standard frame drip proof motors
- Simple scrap screen
- Waterproof LED digital gauges
- Maintenance free hub system
- External wash-down hose
- Pressure regulator to maintain 20 psi rinse flow
- SureFire® Start-Up and Check-Out Service

#### **OPTIONS**

- ☐ Stainless steel steam coil tank heat
- ☐ Rack assortment: general utility, bake sheet, utensil basket
- ☐ Steam booster
- Electric booster
- ☐ Security package
- □ Totally enclosed motor
- ☐ Recommended option: power vent fan











## **Additional Information**

| Capacity Per Hour                            | 12 racks/432 sheet pans   |
|--|---|
| Tank Capacity                                | 70 gallons  |
| Motor Size                                   | 15 hp (wash)  |
| Electric Usage                               | Electric wash heat (2) 9kW element  |
|  | Rinse booster (2) 9 Kw element  |
| Gas Consumption                              | 90,000 BTUH<br>88 CFH nat. gas 7" W.C. min.<br>36 CFH propane 11" W.C. min. |
| Steam Consumption at 10-15 psi min.          | 41 lbs./hour injected (wash tank) 72 lbs./hour coil (wash)                  |
| Final Rinse Peak<br>Flow at 20 psi<br>min.   | 16.2 gallons/minute   |
| Final Rinse<br>Consumption at 20<br>psi min. | 162 gallons/hour<br>10.8 gallons/cycle                                      |
| Exhaust Hood<br>Requirement                  | 8" steam exhaust vent   |
| Peak Rate Drain<br>Flow                      | 12 gallons/minute   |
| Shipping Weight                              | 1850 lbs.   |
|  |   |

#### **SPECIFICATIONS**

CONSTRUCTION- Hood and tank constructed of 16 gauge series 300 S/S. Hood unit of all welded seamless construction. 12 gauge series 300 S/S frame, S/S legs and feet. All internal castings are non-corrosive bronze.

DOORS- Single front opening door. Operating door has fingertip control, balanced by an externally mounted counterweight. (Corner installations have two simultaneously opening doors at right angles.) Extra large die formed series 300 S/S doors ride in all S/S channels with easy-glide liners.

PUMP- Centrifugal type "packless" pump with a drain plug. 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 a unit without disturbing the unit piping. One 15hp motor, standard horizontal C-face frame, drip proof, internally cooled with ball-bearing construction.

CONTROLS- Electro-mechanical controls, including motor controls and overload protection, transformer, contactors and all dishwasher integral controls.

SPRAY SYSTEM- Wash and rinse spray systems made of type 304 stainless steel tubing. The wash assembly arm is pined into hub assembly. Upper and lower wash assemblies are removable without the use of tools. Rinse spray assemblies are removable with the use of simple tools.

WASH- 1 full width power spinning wash arm above and 1 full width power spinning wash arm below.

FINAL RINSE- Top and Bottom stationary final rinse nozzles. The nozzles produce a cone spray reducing water consumption, maximizing heat retention.

DRAIN- Drain valve externally controlled. Overflow assembly with skimmer cap is removable with the use of simple tools for drain line inspection. Heater is protected by low water level control.

EXHAUST- A 6-inch diameter exhaust vent companion flange is supplied on the top of the unit.

Contact Insinger Sales at 800-344-4802 for an installation drawing specific to your application.

This drawing is available on the Insinger webstie at www.insingermachine.com

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

# **Technical Drawings**



