



SW78

Performer Series Pot and Pan Washer

- Automatic roll-in warewasher with timed wash, delay and rinse cycle
- 24 racks per hour, 39 pans per rack, 78 pans per cycle
- Timers are all adjustable
- Fully automatic operation with power on/off button
- Left-side controls with right-handed hinges or Right-side controls with left-handed hinges

STANDARD FEATURES

- Wash tank heat: electric, gas, steam injection or steam coil
- Pressure regulator
- Single point electrical connection
- Low water cut-off
- Door safety switch
- Power on/off switch
- Power-on light (amber)
- Automatic fill
- Three position wash selector (Complete cycle times): Light (260 seconds), Medium (380 seconds), Heavy (500 seconds)
- Cycle start button
- Emergency cycle stop button
- Digital temperature controller for wash and rinse
- Pan washer clean-up hose and spray gun
- Detergent connection provision
- Pit or floor model
- Pressure regulator to maintain 20 psi rinse flow
- SureFire® Start-Up & 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	936 sheet pans an hour 78 sheet pans per cycle
Tank Capacity	160 gallons
Motor Size	25 hp (wash)
Electric Usage	Electric wash heat (3) 9kW element Rinse booster (3) 9 Kw element
Gas Consumption	190,000 BTUH 186 CFH nat. gas 7" W.C. min. 78 CFH propane 11" W.C. min.
Steam Consumption at 10-20 psi min.	125 lbs./hour injected (wash tank) 125 lbs./hour coil (wash tank)
Final Rinse Peak Flow at 20 psi min.	26 gallons/minute
Final Rinse Consumption at 20 psi min.	311 gallons/hour 26 gallons/cycle
Exhaust Hood Requirement	12" steam exhaust vent
Peak Rate Drain Flow	16 gallons/minute
Shipping Weight	2500 lbs.

SPECIFICATIONS

CONSTRUCTION- Hood and tank constructed of 14 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. Extra large die formed series 300 S/S doors.

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 25 hp motor, standard vertical C-face frame, totally enclosed, 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 arms are pinned into hub assemblies. Upper and lower wash assemblies are removable without the use of tools. Rinse spray assemblies are removable with the use of simple tools.

WASH- 2 full width power spinning wash arms Located on opposite sides of the chamber

FINAL RINSE- Side mounted 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 12-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

