

# COMMANDER 18-5

## AUTOMATIC SINGLE TANK DOOR TYPE DISHWASHER



### DESIGN

Automatic door type, single tank dishwasher with timed wash and rinse cycle. Fully automatic operation with power on/off button. A selector switch allows you to start the wash cycle with a manual start button or by closing the door. Capacity is 60 - 20" X 20" racks per hour, or 1500 dishes per hour. Designed for straight through operation. Corner model available for right angle operation.

### STANDARD EQUIPMENT

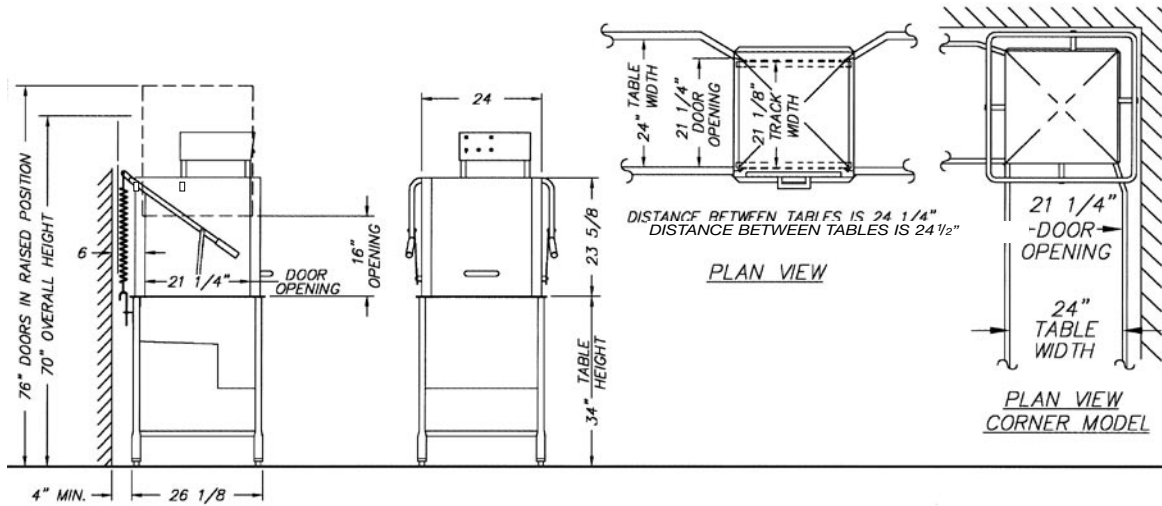
- Space saving compact design
- Door safety switch
- Detergent connection provision
- Fully automatic operation
- Single scrap screen design
- Non-proprietary commercially available pump motor
- Easily removable pump suction strainer
- Tank heat: 3KW electric immersion heater or steam injector
- SureFire™ Start-Up and Check-Out Service
- Vacuum breaker
- Capillary thermometer for wash
- In-line thermometer for final rinse
- Manual start button
- Selector switch
- Single point electrical connection: motor, controls, heater and built-in booster (only)
- Top-mounted NEMA 12 control panel
- "Easy Clean" front-mounted wash tank
- Manifold cleanout brush
- Inspection door
- S/S frame, legs and feet
- S/S front panel
- Automatic tank fill
- Low water protection
- Override switch for delimiting or extended wash cycle
- Vent fan connection provision
- End caps/pipe plugs secured to prevent loss

### OPTIONAL ACCESSORY EQUIPMENT

- Pressure reduction valve and line strainer
- Stainless steel steam coil tank heat
- Steam booster
- Built-in electric booster
- Remote electric booster
- Security package
- Totally enclosed motor
- Door activated drain closer
- Plastic 20" x 20" racks (plate or silver)
- 0.5, 2, 4, 6 minute wash timer



CSI - 11400



*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 unit of all welded seamless construction. S/S frame, legs and feet. All internal castings are non-corrosive lead free nickel alloy or bronze.

**DOORS** - A front inspection/cleanout door and two simultaneously opening operating doors. Operating doors have fingertip control, balanced by externally mounted springs. (Corner model available with 2 doors at right angles.) Extra large die formed type 304 S/S doors ride 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.

**PUMP** - 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. One 1 HP motor, standard horizontal C-face frame, drip proof, internally cooled with ball-bearing construction.

**CONTROLS** - Top-mounted control cabinet, NEMA 12 rated, housing 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 pipe threaded into cast hub assemblies. Upper and lower wash and rinse spray assemblies are removable without the use of tools.

**WASH** - 2 power spinning wash arms above and 2 power spinning wash arms below. On top, each wash arm is designed with 8 nozzles (16 total). On the bottom, each wash arm is designed with 4 slots (8 total). The slots are precision milled for water control and produce a fan spray.

**FINAL RINSE** - 2 power spinning rinse arms above and 2 power spinning rinse arms below. On top, each rinse arm is designed with 2 nozzles (4 total). On the bottom, each rinse arm is designed with 4 nozzles (8 total). The nozzles produce a fan spray reducing water consumption, maximizing heat retention.

**DRAIN** - Drain valve externally controlled. Overflow assembly with skimmer cap is removable without use of tools for drain line inspection. Heater 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.		
60 racks 1500 dishes 75-150 meals	6.4 gals.	1 hp (wash)	3.0 kw wash tank 13.5 kw b.i.booster 40° or 70° rise 6.0 kw rem. booster 40° rise 12.0 kw rem. booster 70° rise	11 lbs./hr tank 24 lbs./hr booster 40° rise 42 lbs./hr booster 70° rise	3.0 gals./min.		
Final rinse consumption at 20 psi min.	Exhaust hood requirement	Peak rate drain flow	Shipping weight	Current draw	Steam/gas	Electric w/o booster	Electric w/ built-in booster
60 gals./hr. 1.0 gal./rack	100 CFM	9 gals./min.	400 lbs.	208/1/60..... 9.3	23.7	81.7	
				208/3/60..... 5.1	13.4	50.9	
				240/1/60..... 8.1	20.6	76.9	
				240/3/60..... 4.2	11.8	44.3	
				380/3/50..... 2.8	7.4	27.9	
				480/3/60..... 2.3	5.9	22.1	