

COMMANDER 18-6

Automatic Single Tank Door Type Dishwasher

- Automatic door type, single tank dishwasher with timed wash and rinse cycle
- 0.72 gallon/rack
- Capacity is 65- 20" x 20" racks per hour or 1625 dishes per hour
- Fully automatic operation
- RackAware™ Automatic Rack Sensing System only runs a cycle when a rack is present
- Selectable 2 minute extended wash cycle
- Field convertible straight through to corner
- Digital temperature indicators for wash and rinse temperature



RackAware™ Automatic Rack Sensing System* only runs a cycle when a rack is present

STANDARD FEATURES

- SureFire® Start-Up & Check-Out Service
- Non-proprietary commercially available pump motor and parts
- "Easy Clean" front-mounted wash tank
- Tank heat: electric immersion heater or steam injectors
- Top-mounted NEMA 12 control panel
- Single point electrical connection: motor, controls, heater and optional built-in booster (when selected)
- Door safety switch
- Low water protection
- Override switches for de-liming and extended wash cycle on front control panel
- Vent fan connection provision
- Easy-glide doors
- Detergent connection provision
- Manifold clean-out brush
- S/S frame, legs and feet
- S/S front panel
- End caps/pipe plugs secured to prevent loss

OPTIONS

- VaporGuard™ Condensation Removal System (refer to VaporGuard accessory sheet for information)
- 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)
- Drain quench system

AUTOQUOTES



Capacity Per Hour	65 racks 1625 dishes 80-160 meals			
Tank Capacity	6.4 gallons			
Motor Size	1 hp (wash)			
Electric Usage	5.0 Kw 208v 5.0 Kw 240v 5.0 Kw 380v 5.0 Kw 480v			
	Built-in booster 40° - 70° rise 10.1 Kw 208v 13.5 Kw 240v 13.5 Kw 380v 13.5 Kw 480v			
Steam Consumption at 20 psi min.	6.0 Kw remote booster 40° rise 12.0 Kw remote booster 70° rise			
	11 lbs./hour tank 22 lbs./hour booster 40° rise 43 lbs./hour booster 70° rise			
Final Rinse Peak Flow at 20 psi min.	4.36 gallons/minute			
Final Rinse Consumption at 20 psi min.	47 gallons/hour 0.72 gallons/rack			
Exhaust Hood Requirement	500 cfm			
Peak Rate Drain Flow	9 gallons/minute			
Shipping Weight	400 lbs.			
Current Draw Amps	Steam	Electric w/o booster	Electric w/ built-in booster	
	208/1/60	9.3	33.3	81.9
	240/1/60	8.1	28.9	85.2
	208/3/60	5.1	19	47
	240/3/60	4.2	16.2	48.7
	480/3/60	2.3	8.3	24.5
380/3/50	2.8	10.4	30.9	

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

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- Three (both sides and front) simultaneously opening doors. Operating doors have fingertip control, balanced by externally mounted springs. (Corner installations have two simultaneously opening doors at right angles.) All doors have easy-glide strips. 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.

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, extension or sleeve. 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.

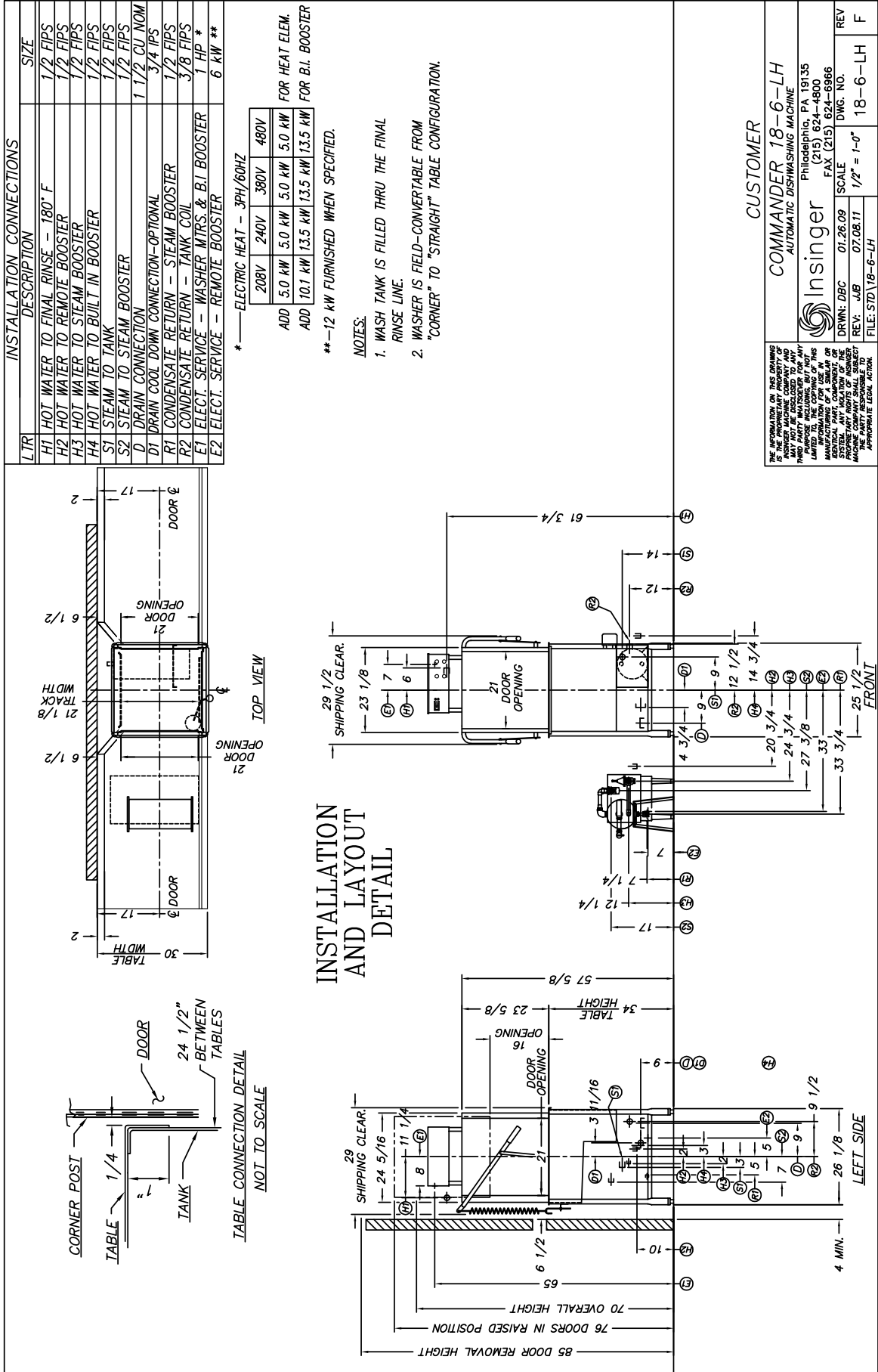
CONTROLS- Top mounted control cabinet, NEMA 12 rated, housing motor controls and overload protection, transformer, contactors and all dishwasher integral controls. Integrated rack sensing system.

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 wash 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 the use of tools for drain line inspection. Heater is protected by low water level control.



COMMANDER 18-6H

Automatic Extra High Single Tank Door Type Dishwasher

DESIGN

- Automatic door type, single tank dishwasher with timed wash and rinse cycle
- 0.72 gallon/rack
- Capacity is 65- 20" x 20" racks per hour or 1625 dishes per hour
- Fully automatic operation
- RackAware™ Automatic Rack Sensing System only runs a cycle when a rack is present
- Selectable 2 minute extended wash cycle
- Handles mixer agitators, 18" x 26" sheet pans, utensils & mixing bowls up to 60 quarts
- Field convertible straight through to corner
- Digital temperature indicators for wash and rinse temperature



RackAware™ Automatic Rack Sensing System* only runs a cycle when a rack is present

STANDARD FEATURES

- Door safety switch
- Detergent connection provision
- Fully automatic operation
- Non-proprietary commercially available pump motor
- Easily removable pump suction strainer
- Tank heat: 5 Kw electric immersion heater or steam injector
- SureFire® Start-Up & Check-Out Service
- Easy-glide doors
- Single point electrical connection: motor, controls, heater and optional built-in booster (when selected)
- Top-mounted NEMA 12 control panel
- "Easy Clean" front-mounted wash tank
- Manifold clean-out brush
- S/S frame, legs and feet
- S/S front panel
- Automatic tank fill
- Low water protection
- Override switches for de-liming and extended wash cycle on front control panel
- Vent fan connection provision
- End caps/pipe plugs secured to prevent loss

OPTIONS

- VaporGuard™ Condensate Removal System* (Refer to VaporGuard accessory sheet for information)
- 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)
- Drain quench system



Commander 18-6H

AUTOQUOTES



Capacity Per Hour	65 racks 1625 dishes 80-160 meals		
Tank Capacity	6.4 gallons		
Motor Size	2 hp (wash)		
Electric Usage	5.0 Kw Built-in booster 40° or 70° rise 10.1 Kw 208v 13.5 Kw 240v 13.5 Kw 380v 13.5 Kw 480v 6.0 Kw remote booster 40° rise 12.0 Kw remote booster 70° rise		
Steam Consumption at 20 psi min.	18 lbs./hour tank 22 lbs./hour booster 40° rise 43 lbs./hour booster 70° rise		
Final Rinse Peak Flow at 20 psi min.	4.36 gallons/minute		
Final Rinse Consumption at 20 psi min.	47 gallons/hour 0.72 gallons/rack		
Exhaust Hood Requirement	400 cfm		
Peak Rate Drain Flow	9 gallons/minute		
Shipping Weight	600 lbs.		
Current Draw Amps	Steam	Electric w/o booster	Electric w/ built-in booster
208/1/60	13.7	32.0	80.5
240/1/60	11.9	33.3	89.5
208/3/60	8.0	21.9	49.9
240/3/60	7.2	19.2	51.7
480/3/60	3.6	9.6	25.9
380/3/50	4.4	12.0	32.6

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

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- Three (both sides and front) simultaneously opening doors. Operating doors have fingertip control, balanced by externally mounted springs. (Corner installations have two simultaneously opening doors at right angles.) All doors have easy-glide strips. 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.

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, extension or sleeve. All working parts mounted as an assembly and removable as a unit without disturbing pump housing. One 2 hp motor, standard horizontal C-face frame, drip proof, internally cooled with ball-bearing construction.

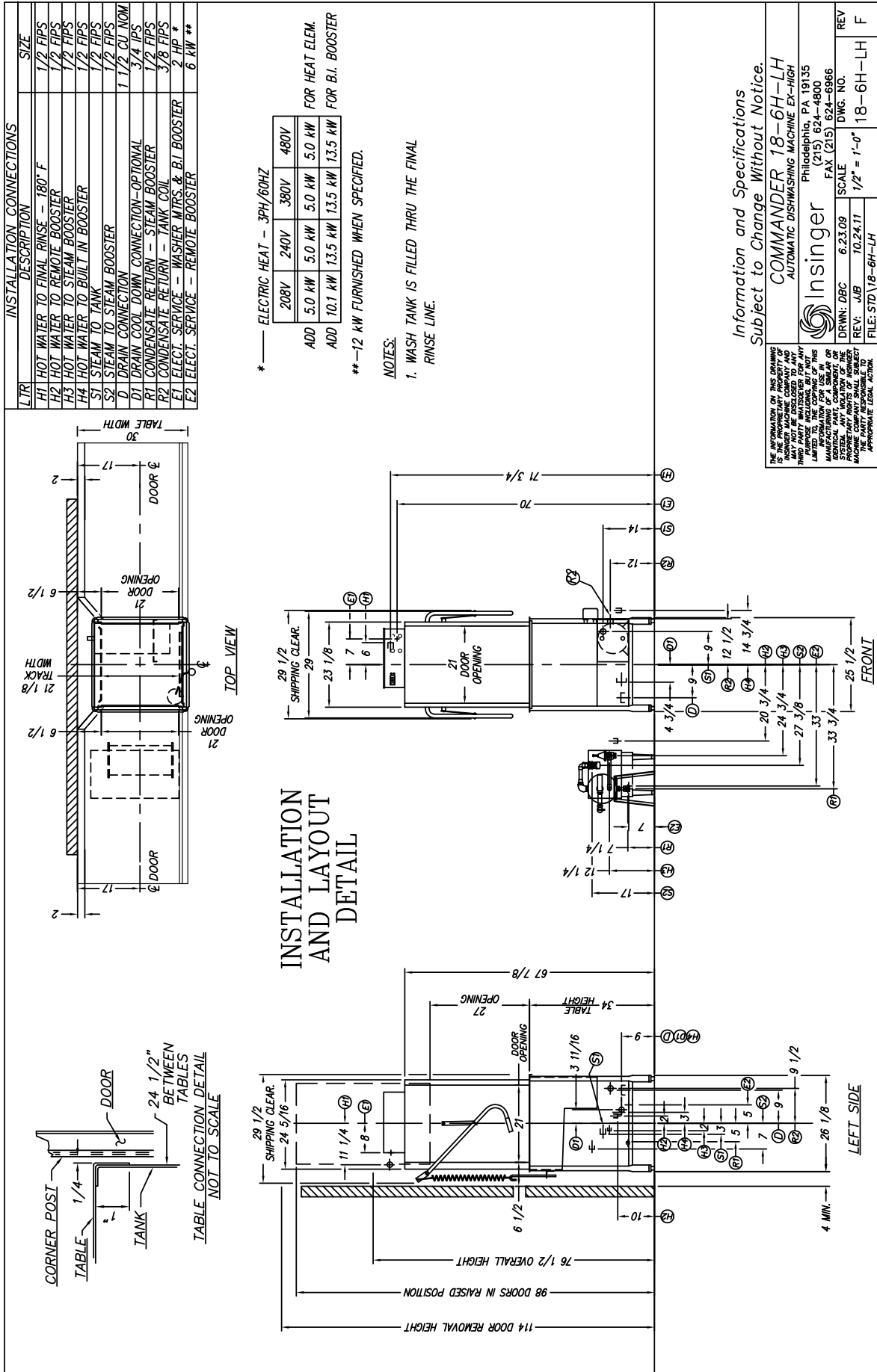
CONTROLS- Top mounted control cabinet, NEMA 12 rated, housing motor controls and overload protection, transformer, contactors and all dishwasher integral controls. Integrated rack sensing system.

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 wash 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 the use of tools for drain line inspection. Heater is protected by low water level control.



COMMANDER 18-6

with Optional VaporGuard™ Condensate Removal System

Automatic Single Tank Door Type Dishwasher

- Automatic door type, single tank dishwasher with timed wash and rinse cycle
- 0.72 gallons/rack
- Capacity is 40- 20" x 20" racks per hour or 1000 dishes per hour
- Fully automatic operation
- VaporGuard™ Condensate Removal System (Patented). No hood required
- RackAware™ Automatic Rack Sensing System only runs a cycle when a rack is present in the machine
- Selectable 2 minute extended wash cycle
- Digital temperature indicators for wash and rinse temperature



NOTE: Specify clean table side for VaporGuard unit placement.



RackAware™ Automatic Rack Sensing System* only runs a cycle when a rack is present

STANDARD FEATURES

- SureFire® Start-Up & Check-Out Service
- Non-proprietary commercially available pump motor and parts
- "Easy Clean" front-mounted wash tank
- Tank heat: electric immersion heater or steam injectors
- Top-mounted NEMA 12 control panel
- Single point electrical connection: motor, controls, heater and optional built-in booster (when selected)
- Door safety switch
- Low water protection
- Override switches for de-liming and extended wash cycle on front control panel
- Easy-glide doors
- Detergent connection provision
- Manifold clean-out brush
- S/S frame, legs and feet
- S/S front panel
- End caps/pipe plugs secured to prevent loss

OPTIONS

- Pressure reduction valve and line strainer
- Stainless steel steam coil tank heat
- Steam booster
- Built-in electric booster by HATCO for Insinger
- Remote electric booster
- Totally enclosed motor
- Door activated drain closer
- Plastic 20" x 20" racks (plate or silver)
- Drain quench system

Commander 18-6 VG

AUTOQUOTES



Intertek

Capacity Per Hour	40 racks 1000 dishes 50-100 meals			
Tank Capacity	6.4 gallons			
Motor Size	1 hp (wash)			
Electric Usage	5.0 Kw 208v			
	5.0 Kw 240v			
	5.0 Kw 380v			
	5.0 Kw 480v			
	Built-in booster 40° - 70° rise			
	10.1 Kw 208v			
	13.5 Kw 240v			
	13.5 Kw 380v			
	13.5 Kw 480v			
	6.0 Kw remote booster 40° rise			
	12.0 Kw remote booster 70° rise			
	Steam Consumption at 20 psi min.	11 lbs./hour tank		
22 lbs./hour booster 40° rise				
43 lbs./hour booster 70° rise				
Final Rinse Peak Flow at 20 psi min.	4.36 gallons/minute			
Final Rinse Consumption at 20 psi min.	32 gallons/hour 0.72 gallon/rack			
Peak Rate Drain Flow	9 gallons/minute			
Shipping Weight	500 lbs.			
Current Draw Amps	Steam	Electric w/o booster	Electric w/ built-in booster	
	208/1/60	10.9	34.9	83.5
	240/1/60	9.5	30.4	86.6
	208/3/60	6.9	20.8	48.8
	240/3/60	6.2	18.3	50.7
	480/3/60	3.1	9.1	25.4
	380/3/50	3.9	11.5	32.0

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- Three (both sides and front) simultaneously opening doors. Operating doors have fingertip control, balanced by externally mounted springs. (Corner installations have two simultaneously opening doors at right angles.) All doors have easy-glide strips. 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.

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, extension or sleeve. 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. Integrated rack sensing system.

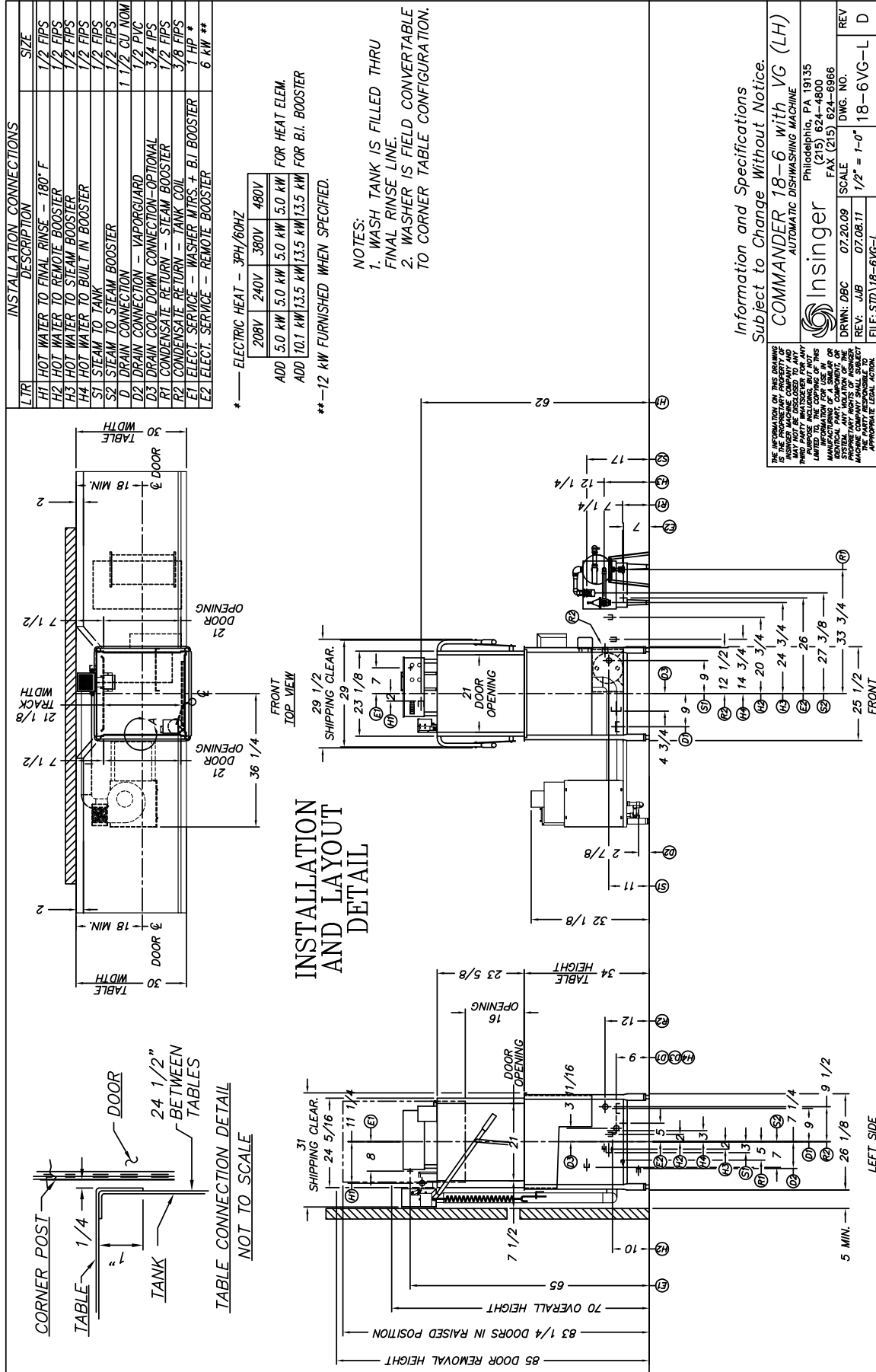
SPRAY SYSTEM- Wash and rinse spray systems made of type 304 stainless steel pipe threaded into cast hub assemblies. Upper and lower wash and rinse spray assemblies are removable without the use of tools.

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 wash 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.

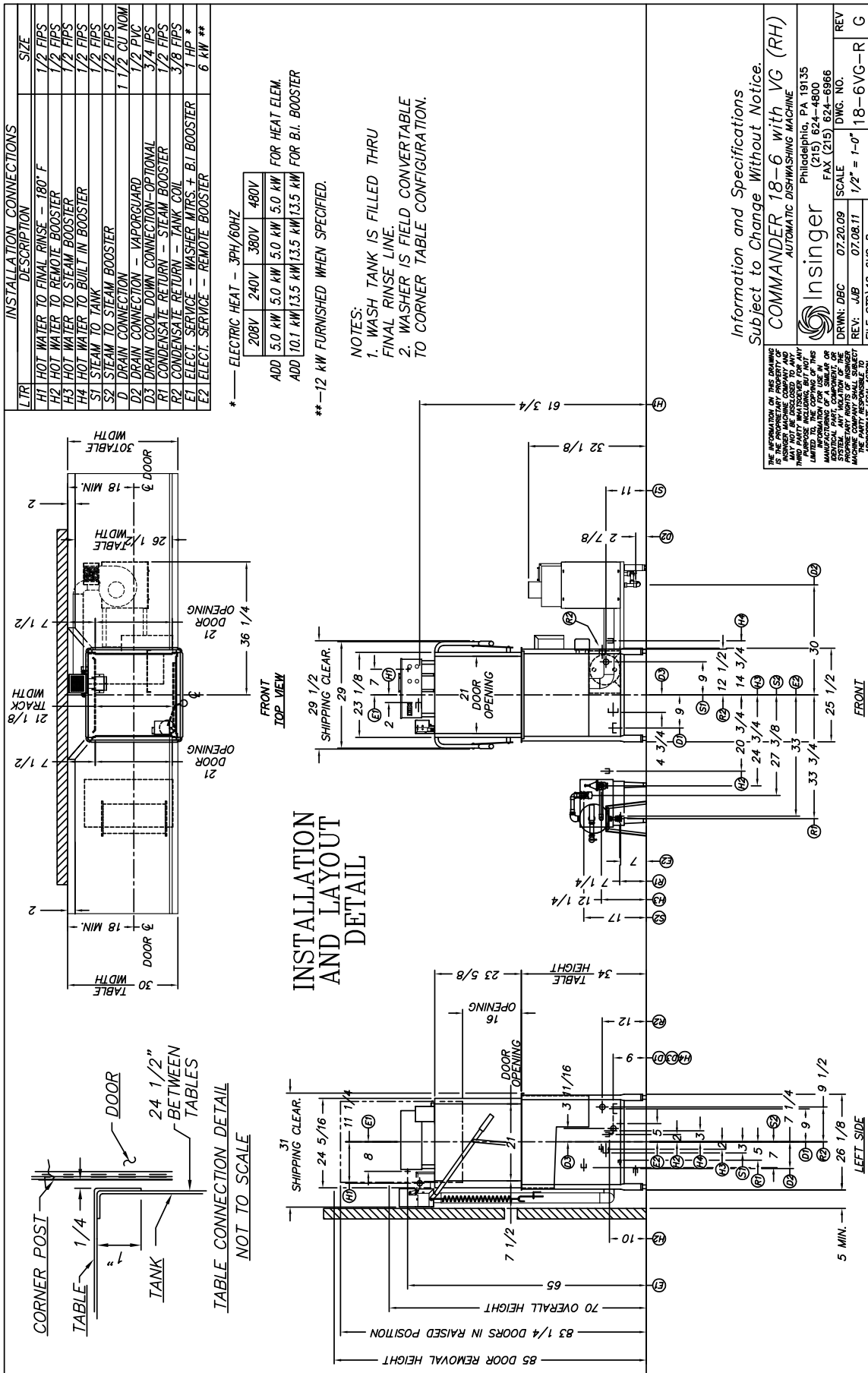
DRAIN- Drain valve externally controlled. Overflow assembly with skimmer cap is removable without the use of tools for drain line inspection. Heater is protected by low water level control.

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



Contact Insinger Sales at 800-344-4802 for an Installation Drawing Specific to Your Application
 This drawing is available on the Insinger Web site at www.insingermachine.com

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COMMANDER 18-6H with Optional VaporGuard™ Condensate Removal System

Automatic Extra-High Single Tank Door Type Dishwasher

DESIGN

- Automatic door type, single tank dishwasher with timed wash and rinse cycle
- 0.72 gallon/rack
- Capacity is 40- 20" x 20" racks per hour or 1000 dishes per hour
- Fully automatic operation
- VaporGuard™ Condensate Removal System (Patented). No hood required
- RackAware™ Automatic Rack Sensing System only runs a cycle when a rack is present
- Selectable 2 minute extended wash cycle
- Handles mixer agitators, 18" x 26" sheet pans, utensils & mixing bowls up to 60 quarts
- Digital temperature indicators for wash and rinse temperature



RackAware™ Automatic Rack Sensing System* only runs a cycle when a rack is present

STANDARD FEATURES

- Door safety switch
- Detergent connection provision
- Fully automatic operation
- Non-proprietary commercially available pump motor
- Easily removable pump suction strainer
- Tank heat: 5 Kw electric immersion heater or steam injector
- SureFire® Start-Up & Check-Out Service
- Easy-glide doors
- Single point electrical connection: motor, controls, heater and optional built-in booster (when selected)
- Top-mounted NEMA 12 control panel
- "Easy Clean" front-mounted wash tank
- Manifold clean-out brush
- S/S frame, legs and feet
- S/S front panel
- Automatic tank fill
- Low water protection
- Override switches for de-liming and extended wash cycle on front control panel
- End caps/pipe plugs secured to prevent loss

OPTIONS

- Pressure reduction valve and line strainer
- Stainless steel steam coil tank heat
- Steam booster
- Built-in electric booster by HATCO for Insinger
- Remote electric booster
- Security package
- Totally enclosed motor
- Door activated drain closer
- Plastic 20" x 20" racks (plate or silver)
- Drain quench system



NOTE: Specify clean table side for VaporGuard unit placement.

Commander 18-6H VG

AUTOQUOTES



Intertek

Capacity Per Hour	40 racks 1000 dishes 50-100 meals		
Tank Capacity	6.4 gallons		
Motor Size	2 hp (wash)		
Electric Usage	5.0 Kw Built-in booster 40° - 70° rise 10.1 Kw 208v 13.5 Kw 240v 13.5 Kw 380v 13.5 Kw 480v 6.0 Kw remote booster 40° rise 12.0 Kw remote booster 70° rise		
Steam Consumption at 20 psi min.	18 lbs./hour tank 22 lbs./hour booster 40° rise 43 lbs./hour booster 70° rise		
Final Rinse Peak Flow at 20 psi min.	4.36 gallons/minute		
Final Rinse Consumption at 20 psi min.	47 gallons/hour 0.72 gallons/rack		
Peak Rate Drain Flow	9 gallons/minute		
Shipping Weight	700 lbs.		
Current Draw Amps	Steam	Electric w/o booster	Electric w/ built-in booster
208/1/60	15.3	33.6	82.1
240/1/60	13.5	34.4	90.6
208/3/60	9.8	23.7	51.7
240/3/60	8.8	20.8	53.3
480/3/60	4.4	10.4	26.7
380/3/50	5.5	13.1	33.6

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- Three (both sides and front) simultaneously opening doors. Operating doors have fingertip control, balanced by externally mounted springs. (Corner installations have two simultaneously opening doors at right angles.) All doors have easy-glide strips. 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.

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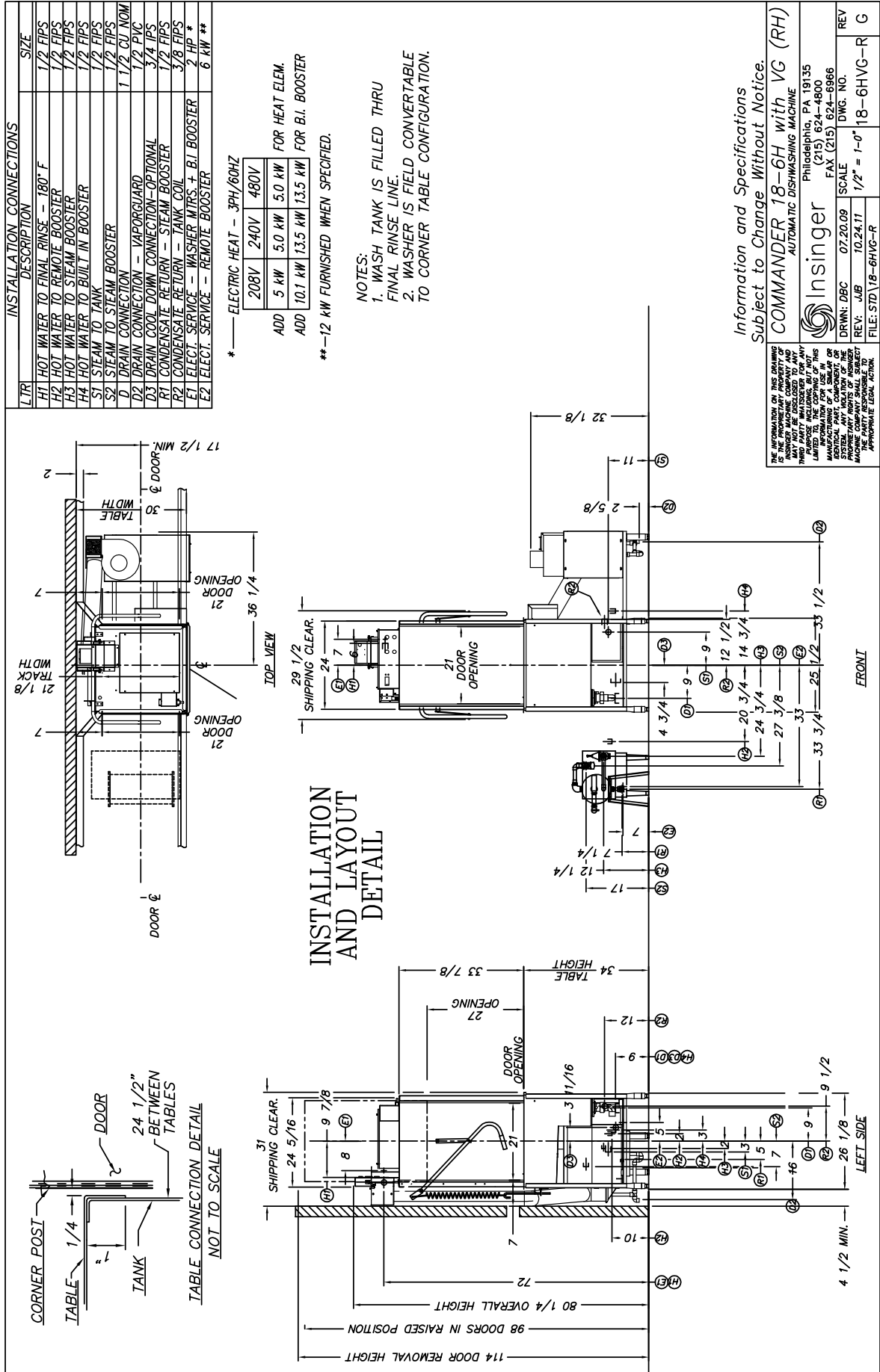
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WASH- 2 power spinning wash arms above and 2 power spinning wash arms below. On top, each wash arm is designed with 8 nozzles (16 total). On the bottom, each wash arm is designed with 4 slots (8 total). The slots are precision milled for water control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

FINAL RINSE- 2 power spinning rinse arms above and 2 power spinning wash 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.

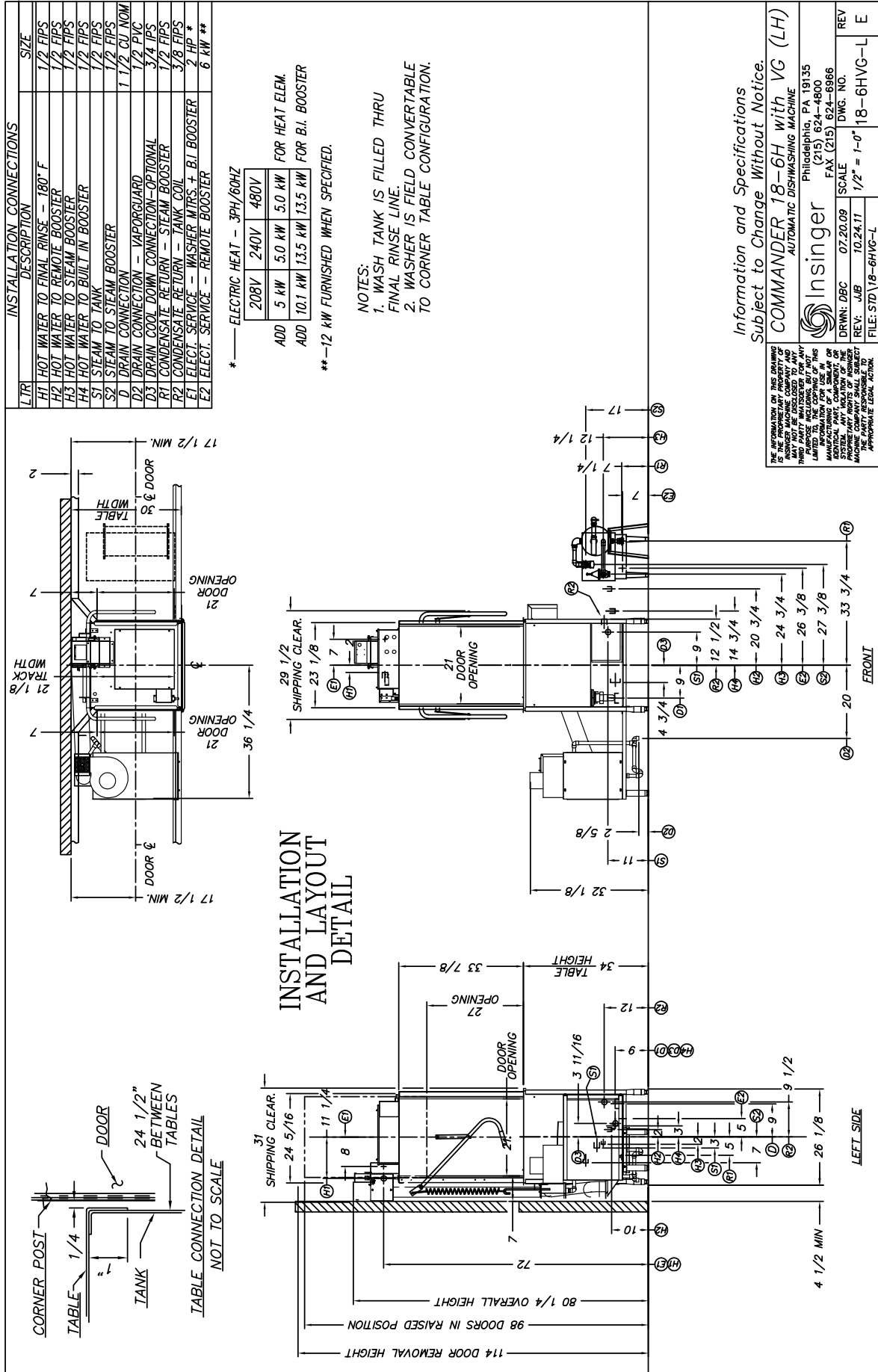
DRAIN- Drain valve externally controlled. Overflow assembly with skimmer cap is removable without the use of tools for drain line inspection. Heater is protected by low water level control.

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Commander 18-6H VG


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