

DOOR TYPE, SINGLE TANK SCULLERY MACHINE

**ELECTRIC OR STEAM HEAT
50-20N2-NSU**



DESIGN

Automatic door type, single tank dishwasher with timed wash and rinse cycle. Fully automatic operation with power on/off button. Capacity is 60 20" x 20" racks per hour, or 1500 dishes per hour. Cycle starts when doors are closed. Designed for straight through operation. Corner model available for right angle operation.

STANDARD FEATURES

- Space saving compact design
- Heat:
 - Electric: 3 KW electric immersion heater with remote electric booster
 - Steam: Stainless steel steam coil and steam booster
- Detergent and rinse additives connection provisions
- Fully automatic operation
- Single scrap screen design
- Non-proprietary commercially available pump motor
- Easily removable pump suction strainer
- Capillary thermometers for wash designed to minimize breakage
- In-line thermometer for final rinse
- Vacuum breaker
- Pressure reduction valve and line strainer
- Plastic 20" x 20" rack
- Manifold clean-out brush
- "Easy Clean" front-mounted wash tank
- Easily cleaned crowned hood top
- Elevated top-mounted NEMA 12 control panel
- S/S frame, legs, feet and front panel.
- Low water protection
- Stainless steel level gauge
- Door safety switch
- Automatic tank fill
- Override switch for de-liming or extended wash cycle
- Vent fan connection provision
- Complies with ASTM specifications
- 2 tech manuals
- Exact footprint replacement
- Data plate and instructions in easy to read locations
- Training video
- Inspection door with welded handles and splash guard



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 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.

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 gallons	1 hp (wash)	3.0 kw wash tank 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 gallons/min.	
Final rinse consumption at 20 psi min.	Exhaust hood requirement	Peak rate drain flow	Shipping weight	Current draw amps	Steam	Electric w/o booster
60 gals./hr. 1.0 gal./rack	100 CFM	9 gals./min	400 lbs.	208/3/60..... 4.5.....	12.8	
				240/1/60..... 8.1.....	20.6	
				240/3/60..... 4.0.....	11.2	
				380/3/50..... 2.5.....	7.1	
				480/3/60..... 2.0.....	5.6	