

TECHNICAL MANUAL

Installation, Operation and Maintenance Instructions

COMMANDER 18-1

HIGH TEMPERATURE DOOR TYPE

Insinger Machine Company 6245 State Road Philadelphia, PA 19135-2996

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INSTRUCTION BOOK

DISHWASHING MACHINE

MODEL COMMANDER - 18-1

INSINGER MACHINE COMPANY
6245 State Road
Philadelphia Pa. 19135

COMMANDER 18-1

DISHWASHING MACHINE

STEAM HEAT

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Detail Specifications — Commander 18 Dishwasher

Capacity:

-55-20"x20" racks per hour, 1375 dishes per hour.

Design:

Automatic door type with timed wash-and-rinse cycle. Designed for left to right or right to left operation, comer available. Two operating doors in addition to large inspection cleanout door.

Construction:

Hood and tank of 16 gauge type 302 18-8 stainless steel. Hood unit all welded construction. All internal castings are non-corrosive Ni4129 non-ferrous nickel alloy. Stainless steel tracks, stainless steel scrap screens, suction strainer, all stainless steel brackets and supports.

Doors

Three doors—front inspection/cleanout door and two simultaneously opening operating doors. Operating doors, with fingertip control, balanced by externally mounted springs, eliminating all pulleys, chains and rollers.

Control

NEMA 12 solid state electrical control box houses automatically timed wash and rinse controls mounted on the left side of machine. (Cycle set at 45 sec wash, 3 sec delay, then 12 sec rinse.) After power switch is turned on, dishwasher fills and operates automatically by closing the doors. Interlock prevents operation when front door is left open.

Pumn

Insinger built centrifugal type "packless" bail-bearing pump. Construction includes ceramic type seal, stainless parts mounted with balanced impeller on a precision ground shaft. All pump working parts are mounted as an assembly and removable as a unit without disturbing pump housing or motor. Pump has easily removable front and end plates for cleaning and inspection. Re-circulating wash pump capacity of 174 gallons per minute. (Pump rating actual re-circulating inside machine, not open weir.)

Tank

Capacity to overflow level, 22.0 gallons.

Motor

(1) 1 HP motor. Motor is standard frame horizontal base mounted. Motor is squirrel-cage induction run type, 60 cycle, 1725 RPM, internally fan cooled with ball-bearing construction.

Spray System

Wash—three rolating arms above and three rotating arms below. Power wash arms designed for high pressure mechanical washing action. Wash arms removable without the use of tools.

Finel Sinse

Rinse—four rotating nozzles below and five stationary nozzles above with total rack coverage water pattern.

Overflow & Drain

Functionally designed 17" skimmer with cleanout cap automatically skimming water surface. Drain valve is externally controlled. Overflow and drain assemblies removable without the use of tools for drain line inspection.

Accessory Tank Heat (as specified.)

Steam Injector

Silent steam injector fitted with air supply tube and automatic throttling type thermostat control.

Electric Immersion Heater

5KW housed in inconel sheath with mote mounted thermostat coupled with stainless steel ball float positive low water cutoff.

Under Fired Gas Burner

21,000 BTU gas burner, baffle and built-in flue, down draft eliminator thermostatic control, safety pilot, stainless steel ball float positive low water cutoff.

Standard Equipment

Two plate racks, one cup and bowl rack, one silver rack, eye level thermometers, vacuum breaker, cleanout brush, automatic tank fill, door interlock, front panel, control located on left side.

Equipment Check List

-	•				
\mathbf{C}	Steam	Injector	with the	rmostatio	c control

- ☐ Steam Coil with thermostatic control
- Gas with thermostatic control and positive low water cutoff and safety pilot.
- ☐ Electric immersion heater SKW with thermostatic control and positive low water cutoff
- ☐ Steam booster
- □ Electric booster

Optional Accessory Equipment

- ☐ Pressure reduction valve and ¾" line strainer
- ☐ Control box located on right side
- ☐ S/S legs
- ☐ 5/S base frame

We reserve the right to substitue materials subject to availability and Federal critical classification.

				PUMP CAPACITY		:	LB	AM USED S./HR.	ELECTRIC	FINAL F CONSUM				
RATED RACKS/ HOUR	DISHES/ HOUR	OPERA TION	TANK CAP. GALS.	SINGLE CHAMBEF GPM	MOTOR HP	GAS BTU INPUT	TANK HEAT	SE (MIN.) BOOSTER	HEATER CONSUMPTION KW	GPM 20 P.S I. FLOWING	GALS. PER HR.,	1	AUST -,M.	DIST. BETWEEN TABLES
55	1375	MANUAL FEED— right or left hand or corner it specified	22	174	1	21,000	42	65	5	9	120	WALL HOOD 100 C.F.M. PER SQ. FT	ISLAND HOOD 150 C.F.M. PER SQ. FT	29"



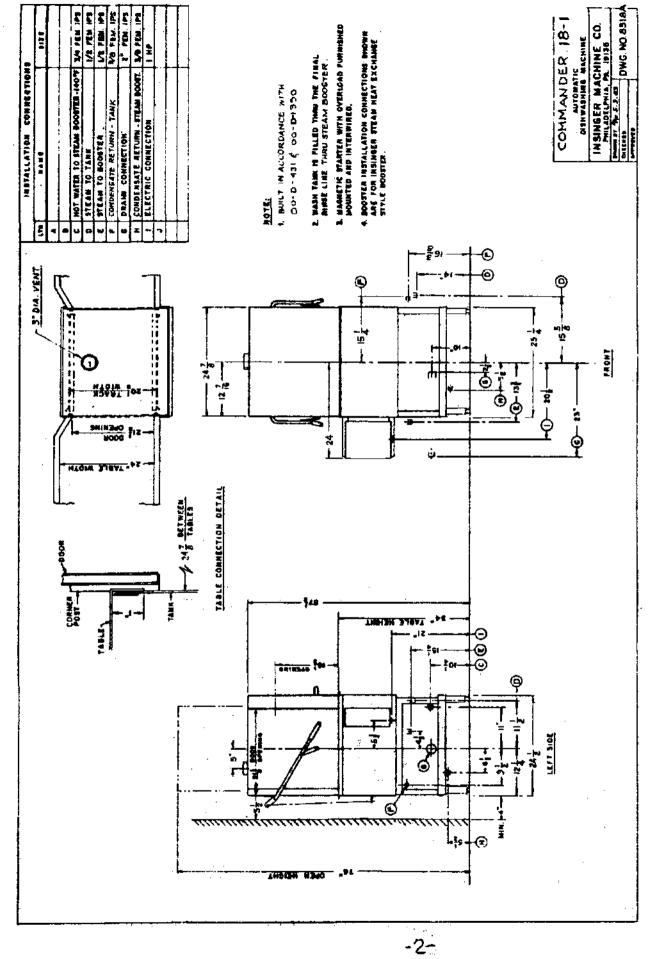
Telephone (215) 624-4800 • TWX-710-670-1233



An current insinger dishwashing machines carry NSF and UE seals, except new models pending approval



Your nearest source for Insinger equipment is:



INSINGER DISHWASHING MACHINE INSTALLATION INSTRUCTIONS

PLACEMENT: Uncrate machine carefully. Take caution not to damage component accessories which usually are appended to side of machine. Set machine in place and adjust feet as needed to set machine level. Most installations require fastening the turn-down lip of table to side of machine tank with flathead counter-sunk screws. The design of the tables should provide horizontal clearance underneath the table to allow 30" for servicing of electrical components. Undershelves and drain troughs should also allow 30" free access to electrical parts.

If the machine is installed in a high humidity area, an overhead exhaust system will aid drying time.

ELECTRICAL CONNECTIONS: Connect electric lines suitable for proper amps, and check to be sure supply voltage and phase agrees with machine requirements indicated on identification tags, labels on terminal boxes or motor name plate. Check motor rotation. (CAUTION - do not run pump over 30 seconds without water in tank.) Motors should drive pumps in direction indicated by arrows cast in pump bodies. Additional connections may be required for electrically operated automatic controls. In all cases, connect to circuit breaker panel or fused disconnect switch (furnished by user) as required by local area codes. Wiring diagram is located inside control box.

MECHANICAL CONNECTIONS: Water and steam (if used) supply lines size should be at least as specified. Flush all lines prior to connection to remove debris in lines which will clog both manual and automatic valves. It is important not to reduce size of manufacturer's connection as steam supply and final rinse lines are particularly sizes to provide a stipulated rate of flow.

Pressure on the final rinse water connection should be 20 P.S.I. flowing (measured by pressure gauge with line open). Connect drain line to size not less than manufacturer's connection. Drain line should be properly vented and should have fall of not less than 1/4" to the foot for proper flow. Some area codes require drain to flow into open gap with opening twice the diameter of pipe connection. Connect waste to 2" I.P.S. waste line preferably to open gap floor drain.

COMMANDER - 18 AUTOMATICALLY TIMED

OPERATING INSTRUCTIONS

- 1. Close drain valve.
- Open water supply valve and turn electricity on.
 If machine is heated by gas, open appropriate supply valve.
 Check that gas pilot is burning.
- Properly install all internal removable components. (suction strainer, acrap screens, spinners, etc.)
- 4. Pour 1 cup of sudless detergent into tank or turn on detergent dispenser as required. Place rack of soiled dishware in machine and lower all doors.
- 5. Move "Tank Fill" switch to "On" position. Allow 2-1/2 minutes for tank to fill. Return switch to "off" position.
- Turn heat switch on, (or open steam valve on steam heated machine). When wash water temperature reaches 150° F., machine is ready for operation.
- 7. Depress "Start Button". Machine will wash, rinse and shut off automatically. Red indicator light will go off when cycle is complete.
- 8. Raise side doors, remove rack of clean dishware. Slide in rack of soiled dishware and close doors.
- 9. For continuous operation repeat steps 7 and 8.

 Add approximately 1/2 cup of detergent after every ten cycles when machine is not equipped with automatic detergent dispenser.

GENERAL INSTRUCTIONS

- 1. Remove scraps from all dishware before placing in racks.
- 2. Maintain approx. 150° wash and 180° rinse temperatures.
- 3. Turn off tank heat before draining machine.
- 4. After use, clean and replace all internal removable parts.
- 5. When necessary, pump can be cleaned out by removing inspection plate.
- 6. Shut off water, electric, gas and steam supply when machine is not in use.

CLEANING INSTRUCTIONS

For the best results, your Insinger dishwasher should be cleaned after using. The simple steps outlined below will insure clean, sanitized dishware.

- Before cleaning, shut off the steam, water and electrical supplies.
- Open drain(s) and wait until tank(s) are empty.
- 3. Remove wash manifolds, rinse manifolds, scrap screens and suction strainers.
- 4. Clean dishwasher tank(s) preferrably by using a hose. Be careful not to bend or twist any ball float arms. Wipe down inside of hood.
- 5. Clean and replace suction strainers.
- 6. Clean and replace scrap screens
- Clean all spray pipes using the brush provided with machine. The end caps must first be removed.
- 8. Replace caps and install manifolds in their proper positions.
- 9. Wipe down outside of hood.

It is sometimes necessary to remove lime deposits which may build up over a period of time. There are several excellent de-liming solutions on the market. Follow the instructions from the manufacturer.

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INSINGER DISHWASHING MACHINES BASIC SERVICE GUIDE

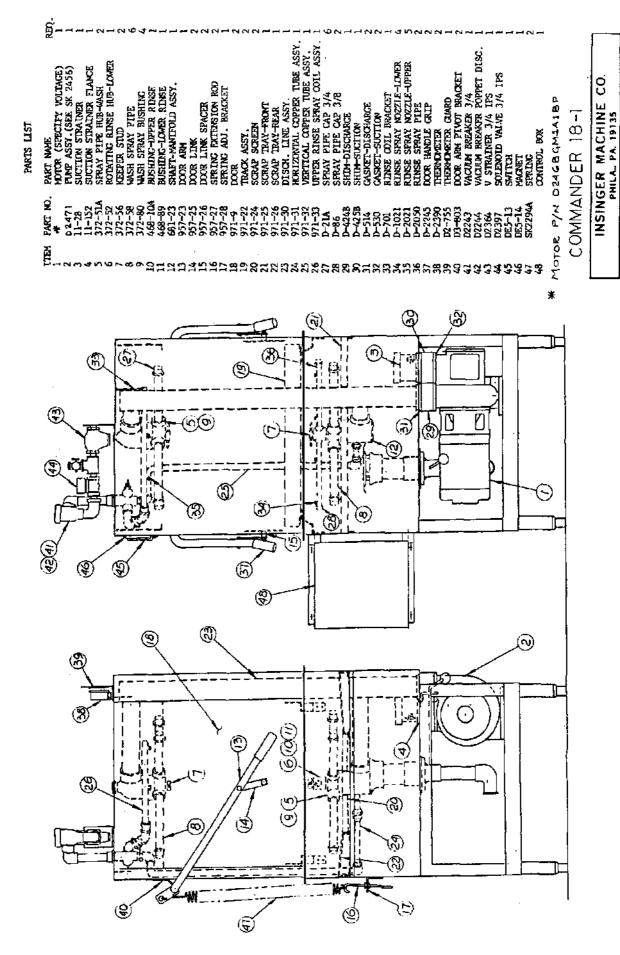
- 1. Machine will not operate
 - a) Check power supply
 - b) Possible blown fuse or circuit breaker
 - c) Power could be shut off at disconnect switch
 - d) On units with manual reset overload protection, press reset button and try again.
- 2. Tank will not hold water
 - a) Check that drain petcock at base of pump is closed.
 - b) Check for proper seating of drain valve.
 - c) Check condition of drain seat "0" rings.
- 3. Tank overflows Fills past overflow
 - a) Check overflow pipe for obstructions.
 - b) See that drain line is clear by opening drain valve. If water still does not go down, the drain pipe must be cleaned.
- 4. Water leaks from around door
 - a) Check for proper seating of door.
 - b) Check for clogged spray pipes. Clean with brush provided with machine.
- 5. Weak or ineffective spray
 - a) Could be clogged spray pipes Clean as described above.
 - b) Check for proper placement of spray pipes, upper pipes should spray down and lower pipes should spray up.
 - c) Check for rag or other foreign material caught in pump. This may occur when machine is operated without pump suction strainer in place.
 - d) Check for proper rotation of pump. Arrow on pump indicates direction.
- 6. Inadequate rinse spray
 - a) Spray nozzles could be coated with lime and require cleaning.
 - b) Water pressure may be low. Should be 15 to 20 PSI flowing pressure.
 - c) Line strainer may be clogged.
 - d) Check supply valve. It may be closed.
- 7. Rinse will not shut off,
 - a) Disassemble rinse valve and clean internal parts of lime and scale. Also check disc and seat for wear replace if necessary.
 - b) Check that power is released from solenoid type valves at end of cycle.
- 8. Water hammer
 - a) Check for excess line pressure
 - b) Shock absorbing air chambers may be required.
- 9. Machine vibrates or is noisy
 - a) Check motor and pump alignment
 - b) Check drive couplings for looseness or wear.

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MAINTENANCE & REPAIR INSTRUCTIONS COMMANDER 18

- MAINTENANCE: This machine has all sealed bearings and requires
 no lubrication. For best results, it should be cleaned per the
 Following schedule.
 - a. DAILY: Drain machine completely after use and remove spinner assemblies, scrap screens, drain overflow tube and drain strainers. Clean all waste from these parts, wipe out the tank and re-assemble. Leave doors open when machine is not in use.
 - b. WEEKLY: Wipe down the superstructure using a good grade stainless steel cleaner. DO NOT HOSE MACHINE.
 - c. SEMI-ANNUALLY: Remove and clean or replace strainer screens on steam lines and incoming water supply line. Inspect condition of valve seats and packing on supply valves and drain valve.
- 2. REPAIR: Most common problems are covered in the Basic Service Guide (enclosed). The service indicated in this guide can be performed by the scullery personnel or building maintenance men. If the machine still will not operate properly after using this guide, a qualified dishwasher serviceman should be called in.
- 3. MAINTENANCE PROCEDURES
 - a. How to disassemble the solenoid valve
 - Disconnect power supply to machine. Shut off water supply.
 - 2. Remove cap nut on top of coil.
 - 3. Remove coil.

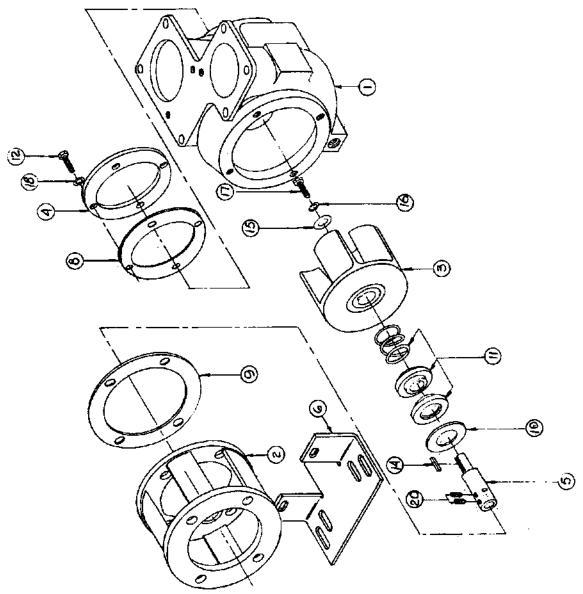
- 4. Unscrew large hexagon nut and lift off bonnet from valve body. Note positioning of spring and pilot plunger.
- 5. Remove main piston.
- Inspect for dirt, wear, lime build-up or bent spindle. Clean or replace as required.
- 7. Reassembly is reverse of disassembly procedure.
- b. How to disassemble strainer for cleaning
 - 1. Shut off water or steam supply
 - Open large hex nuts at each end of strainer body. Strainer assembly can now be removed from the line.
 - 3. Remove screen, inspect, clean or replace.
 - 4. When re-assembling, be sure the strainer screen is installed in proper direction. Use new gaskets at each end to insure a tight seal.
- c. Disassembly of pump
 - 1. Before attempting to disassemble pump, it is advisable to remove inspection plate to see if the trouble could be caused by a foreign object which may have been sucked into the pump.
 - 2. Working parts of pump can be serviced by removing the pump cover assembly (held on by (4) 3/8 dia. hex head cap screws.) IT IS NOT NECESSARY TO REMOVE PUMP BODY FROM THE MACHINE.
 - 3. Repair or replace pump cover assembly as required.
 Always use a new gasket whenever pump cover assembly has been removed.

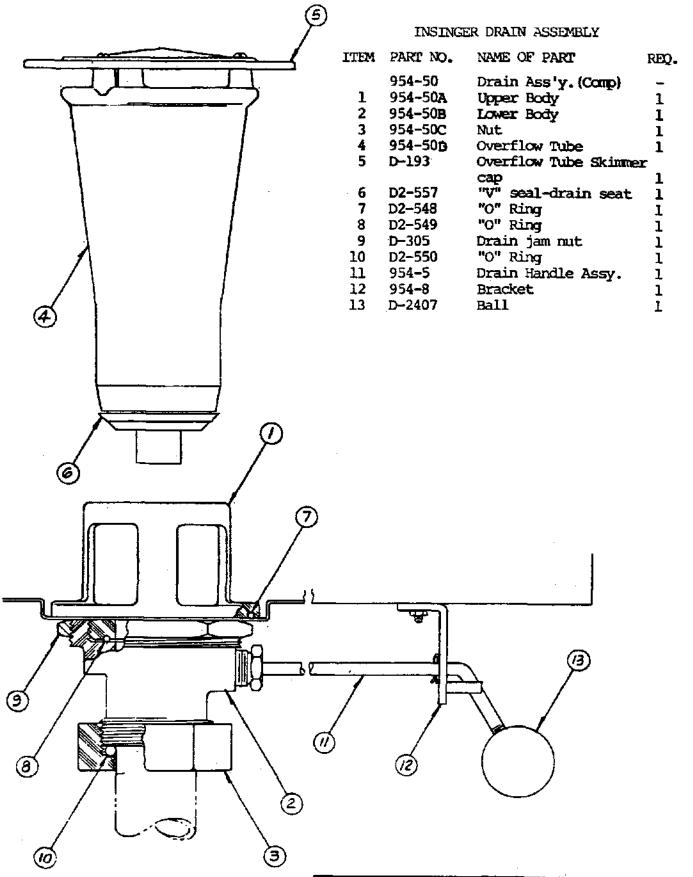


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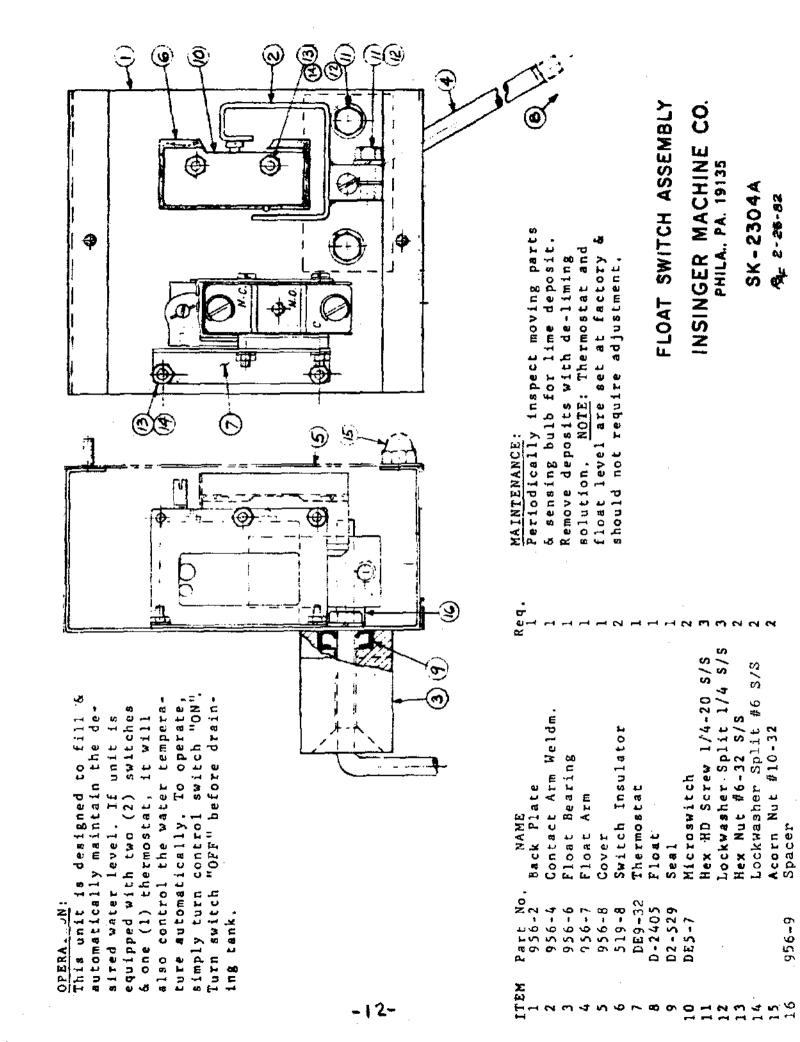
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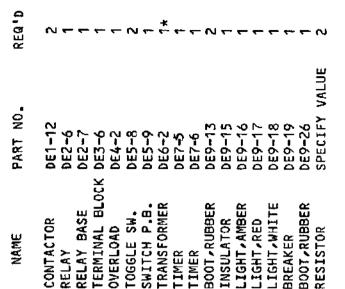


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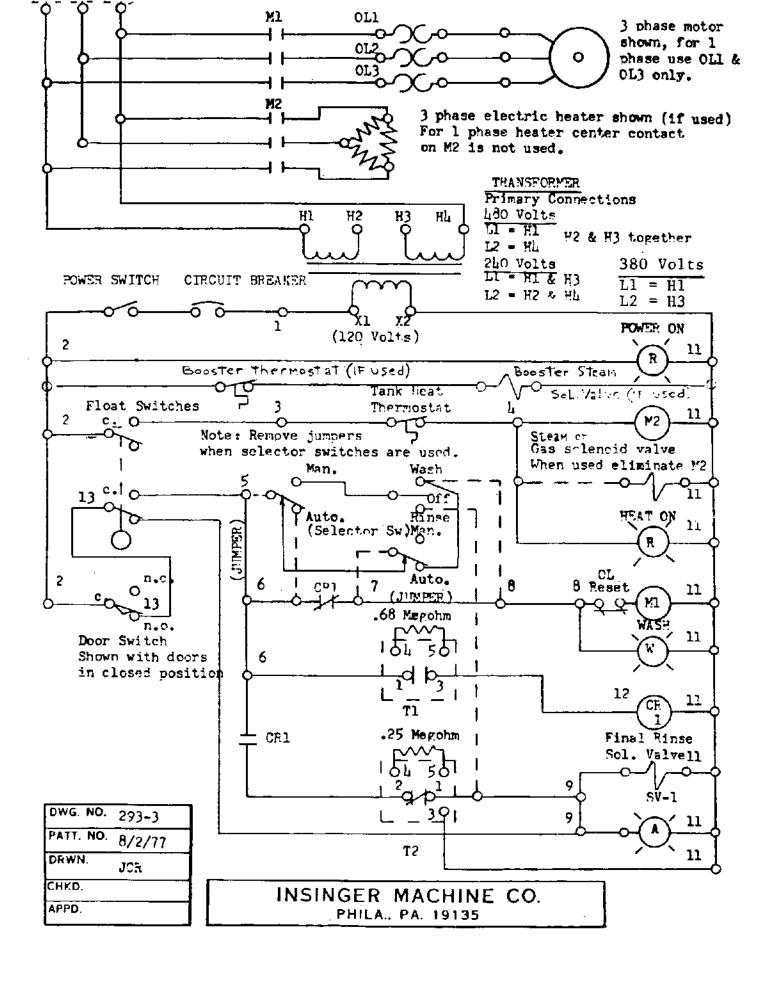
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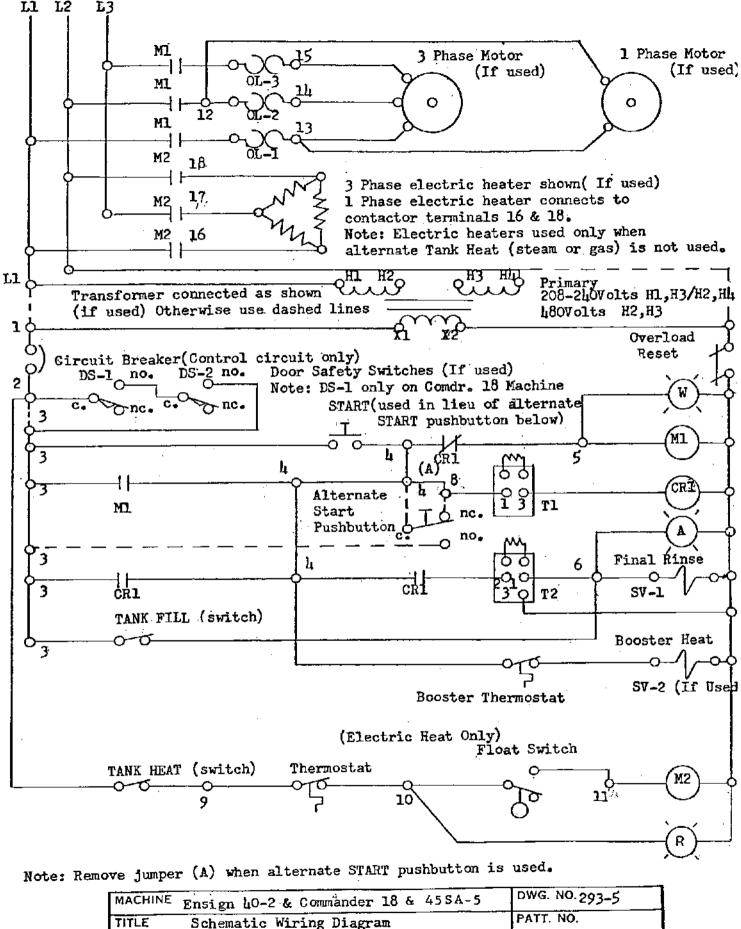
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4CDR. 18 PANEL ASSY ENSIGH CONTROL 40,2

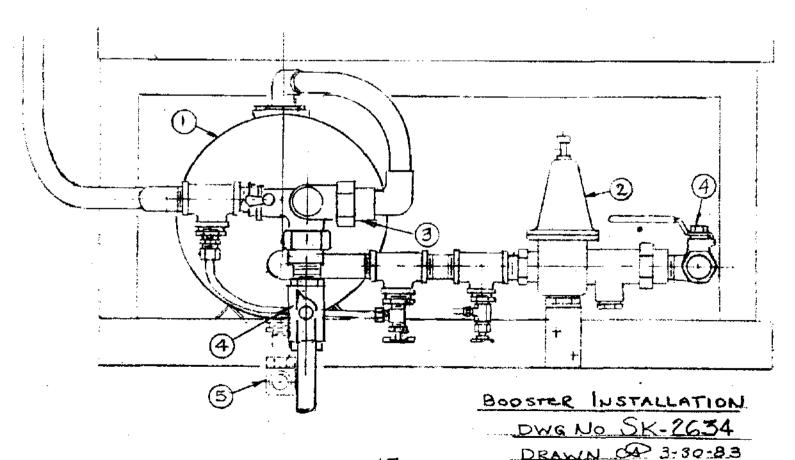
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PARTS LIST					
No	NAME	PART NO	R€Q,		
1	BOOSTER	D5100	}		
2	PRESSURE REQULATOR	D1012	i l		
3	STEAM THERMOSTAT	D970A			
4	BALL VALVE	D2340	2		
5	CONDENSATE TRAP	D2102	· • • • • • • • • • • • • • • • • • • •		





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