



Commercial Dishwashers



AMERICAN-MADE DISHWASHERS SINCE 1893

Whether you're designing a modern coffee concept or optimizing the physical space for a five-star luxury hotel, Insinger has the warewashing solution for you and your operation.

A global leader in professional warewashing products, Insinger has been driven by our unwavering commitment to cleanliness, durability, and service since our founding in 1893. Family owned and operated for five generations, Insinger remains on the cutting edge of commercial dishwasher design and has a cleaning solution for any application.

From the Cadet series of undercounter dishwashers, featuring three class-leading cleaning cycles, to the groundbreaking Admiral line of single tank rack conveyor warewashers available with our patented VaporGuard™ system, Insinger products meet and exceed NSF® and ENERGY STAR® standards for sanitation and energy consumption.

Manufactured in Philadelphia to exacting standards, Insinger products are simple to use, easy to maintain, and cost effective for any foodservice operation.





Welding Department



WE INVENTED
WAREWASHING IN
PHILADELPHIA OVER
130 YEARS AGO.





INSTRUCTIONS

Read manual. Please follow these instructions. Failure to follow these instructions may result in damage to the appliance, voiding the warranty.

Use only the recommended detergent. Do not use bleach or other harsh chemicals. Do not use abrasive cleaners.

Do not place hot or cold objects in the dishwasher. Do not place glassware or other fragile items in the top rack. Do not place cutlery in the bottom rack.

Do not use the dishwasher as a storage cabinet. Do not use the dishwasher to dry clothes or other items.

Do not use the dishwasher to clean or sanitize. Do not use the dishwasher to sterilize. Do not use the dishwasher to dry or store food.

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FEATURED PRODUCT

CADET

High Temp Undercounter Dishwasher



30 Racks Per Hour | 20 x 20"



Three Machines in One



ENERGY STAR® Certified



High Temperature Performance (180°F)
with a Cold Water Inlet (70°F min.)



Quick Ship Available



Optional 17" Stand with
Rack Storage

Three Dedicated Wash Cycles



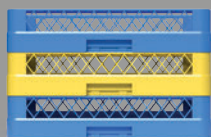
Dishware



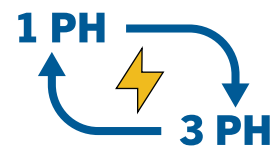
Cookware



Glassware



All Accessories Included



Field Convertible from
Single to Three Phase

insinger



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UNDERCOUNTER



CADET

High Temperature
Undercounter Dishwasher

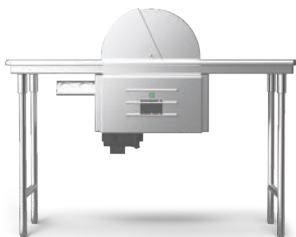
Compact and efficient, the Cadet undercounter dishwasher is ideal for small commercial kitchens. Combining high-temperature sanitation, durable stainless-steel construction, and quiet operation, the Cadet is built for reliability and ease of use in busy kitchen environments.

Cadet Features, Options, & Accessories

- Undercounter dishwasher
- **30 racks** per hour | 20 x 20"
- Three dedicated wash cycles
- **ENERGY STAR®** certified
- Only **0.8 gallons** of water per rack
- **Quick ship** available
- 6" stand
- 17" stand with dual rack storage
- Drain cooldown
- Drip 'n Dry drainboard
- *See spec sheets for more info*



COUNTER TYPE



ENSIGN 40-2

Roll-Top Dishwasher

The Ensign 40-2 dishwasher is perfect for operations that need a durable and efficient pass-through dishwasher in a fraction of the size.

Ensign 40-2 Features, Options, & Accessories

- Washes **40 racks** (16 x 16") per hour
- Drop-in design (does not include table)
- Fully automatic operation
- Space-saving roll-top design
- Automatic tank fill
- 16 x 16" dish racks (peg or flat)
- Electric booster
- Pressure reduction valve and line strainer
- Scale inhibitor
- Stainless steel frame
- *See spec sheets for more info*

DOOR TYPE

The CX20 Series delivers powerful performance and class-leading energy savings with its Quad-Arm wash pattern and RackAware dish rack detection system. The HeatCore booster ensures reliable results, while the ErgoGrip handle allows for corner installation without table modifications.



CX20 Features

- Washes **55 racks** (20 x 20") per hour
- Built-in **HeatCore** submerged booster
- **ENERGY STAR®** 3.0 certified
- **ErgoGrip** door handle
- Foot-operated drain pedal
- **InfoPanel** multi-line digital display
- Quad-Arm wash system
- **RackAware** dish rack detection system
- **ScrapShield** oversized scrap screens
- **StatusGlow** LED indicator bar

CX20 Options & Accessories

- ☐ **VaporGuard™** ventless option
- ☐ High hood option
- ☐ 20 x 20" dish racks (peg or flat)
- ☐ Drain cooldown (standard on ventless)
- ☐ External steam booster
- ☐ False panel kit for corner installation
- ☐ Flanged feet (non-seismic)
- ☐ Security package
- ☒ See spec sheets for more info

FEATURED PRODUCT

CX20

Door Type Dishwasher



55 Racks Per Hour | 20 x 20"



VaporGuard™ Ventless Option



HeatCore Booster System



Available in Extra High Configurations



Quick Ship Available



Optional Extra-High Hood



Quad-Arm Wash System

Built-In Corner Clearance. No Table Mods Needed.



RackAware Rack Detection

The Insinger logo is a stylized, circular emblem featuring a central vertical line and symmetrical, flowing curves on either side, resembling a stylized 'I' or a modern monogram. It is positioned on the upper right side of the machine's front panel.

insinger



WORLD'S FASTEST VENTLESS

No loss in warewashing capacity across all ventless products.

CX20
55

RACKS PER HOUR

CX20VG
with VaporGuard

55

RACKS PER HOUR





VAPORGUARD™ VENTLESS SYSTEM

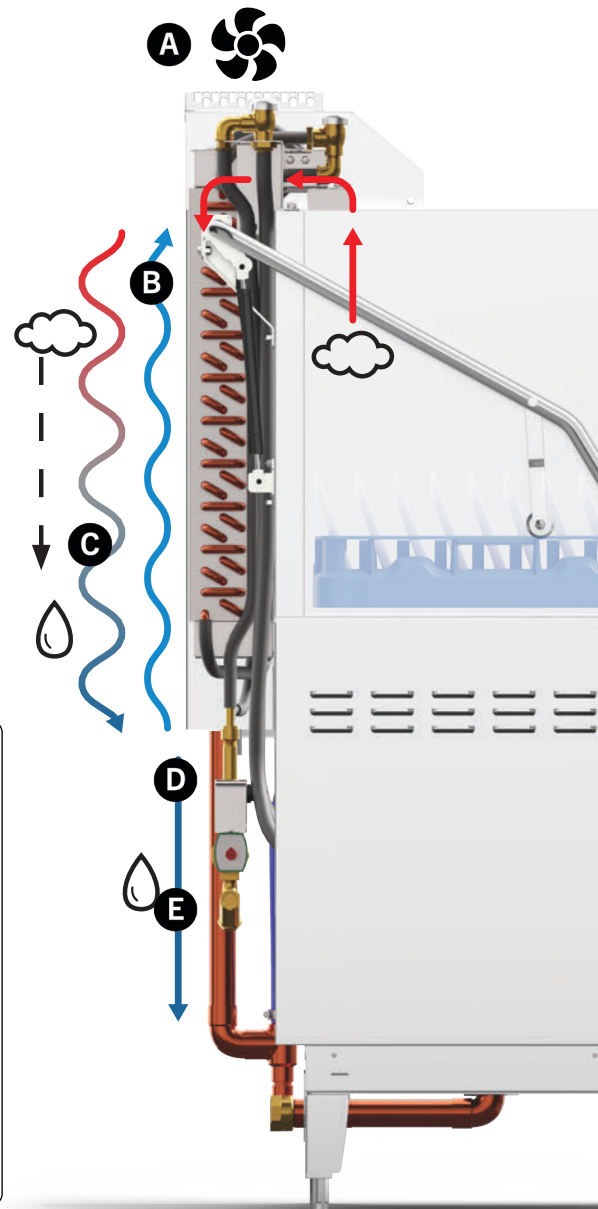
As Insinger's flagship ventless system, VaporGuard™ sets a new benchmark in steam removal. Its coil-based design offers long-term reliability while reducing clearance needs. Available on CX20 and Admiral models, it's ideal for dish rooms lacking adequate ventilation or the inability to install a traditional exhaust system.

How VaporGuard™ Works

- A** Fan system removes the steam produced during the wash cycle from the washing chamber
- B** Incoming cold water chills the heat exchange coil
- C** Steam condenses into water as it passes across the coil
- D** Condensed water travels down the drain
- E** Cold water from the coil is re-used as a drain quench to temper hot drain water

How It's Different

- Water-cooled radiator with fan for reliable performance
- Lower clearance than competitor systems
- Ships as a complete unit: no charging or disassembly req'd
- Non-clogging and easy to clean by hand
- Meets ANSI standards for self-contained venting systems
- Adds only +1 Amp over non-VaporGuard™ models



Traditional exhaust systems remove excess steam, heat, and odors from the dish room by drawing them into a ventilation hood and expelling them outside. Dedicated exhaust hoods have traditionally been the standard in most commercial operations. However, ventless units are increasingly specified and required by operators.

How Exhaust Hoods Work

- A** Steam exits the machine
- B** An exhaust duct draws the excess steam and room air into the hood
- C** Metal filters separate room air and steam
- D** Excess steam vapor and particulate are expelled outdoors

Problems with Venting



Expensive



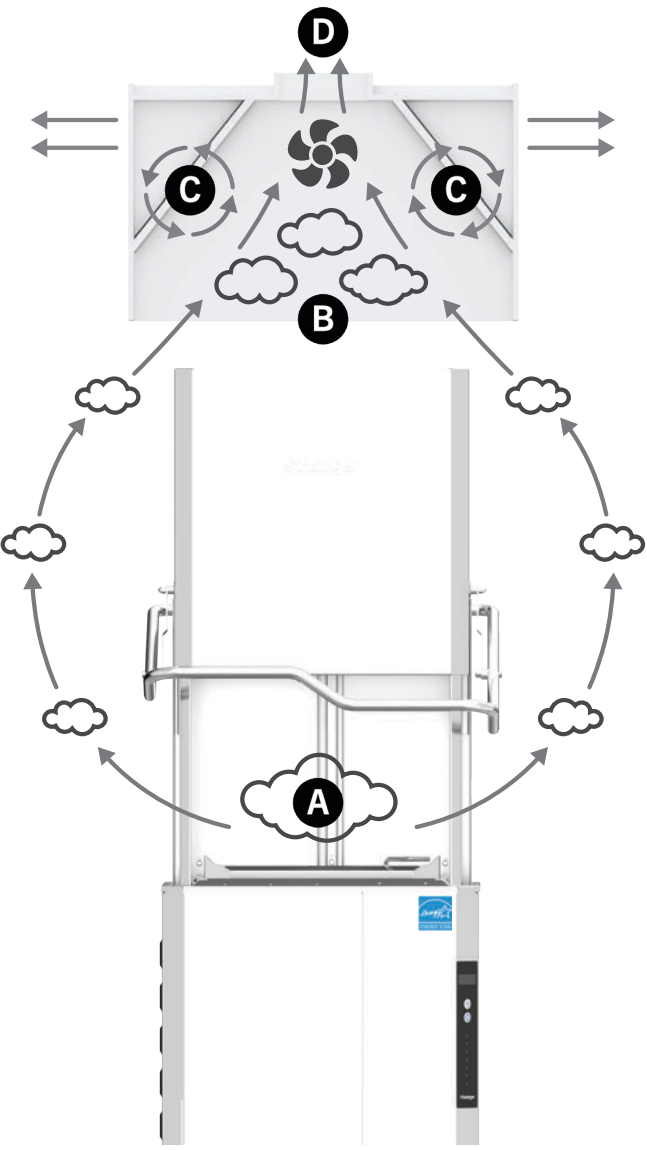
Needs Permits



Inefficient



Weekly Cleaning



SINGLE TANK RACK CONVEYORS

Powering through 233 racks per hour, the Admiral Series features the patented CrossFire™ wash system, dual HeatCore boosters for exemplary rinse results, military-grade construction, and ENERGY STAR 3.0 certification. Admiral is available in 44", 66", and ventless configurations.



ADMIRAL 44

Single Tank Rack Conveyor Dishwasher



ADMIRAL 66

Single Tank Rack Conveyor Dishwasher with Pre-Wash



ADMIRAL 44 VG

Single Tank Ventless Rack Conveyor Dishwasher



ADMIRAL 66 VG

Single Tank Ventless Rack Conveyor Dishwasher with Pre-Wash

Admiral Features

- Washes **233 racks** (20 x 20") per hour
- **ColorCorrect** dish curtains
- **CrossFire™** wash system
- Dual built-in **HeatCore** boosters
- **ENERGY STAR®** 3.0 certified
- **InfoPanel** multi-line digital display
- **RackAware** dish rack detection system

Admiral Options & Accessories

- ☐ Adjustable vent collars with damper controls
- ☐ Power loader
- ☐ Power unloader
- ☐ Pressure reduction valve and wye strainer
- ☐ Rack limit switch
- ☐ Security package
- ☒ See spec sheets for more info



Mike | Welding Dept.

FEATURED PRODUCT

ADMIRAL

Single Tank Rack Conveyor Dishwasher



233 Racks Per Hour | 20 x 20"



VaporGuard™ Ventless Option



HeatCore Booster System



Available in 44" or 66" Configurations



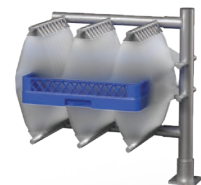
ColorCorrect Dish Curtains



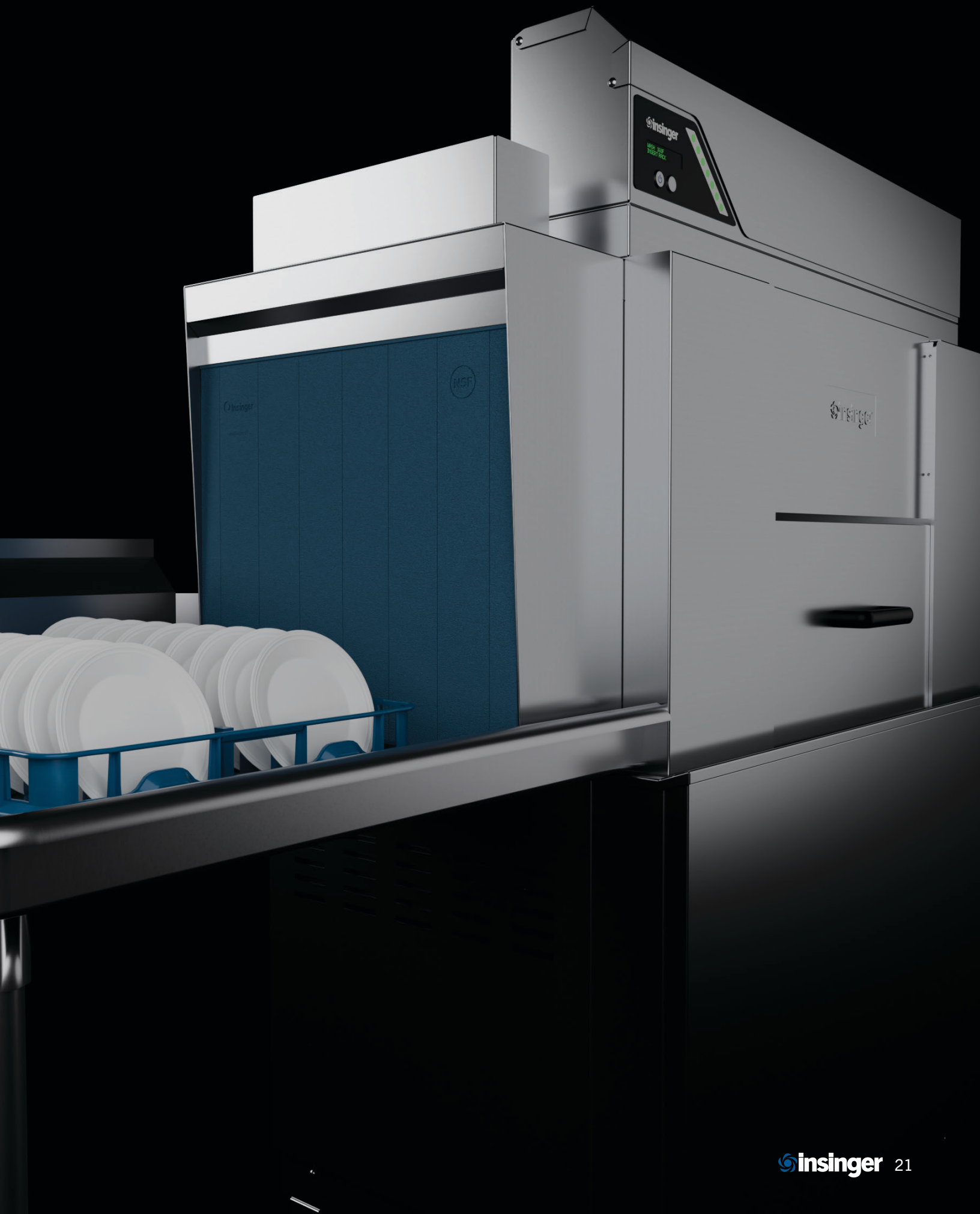
LED Indicator Bar

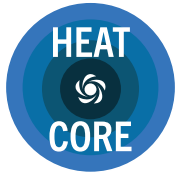


Available in 44", 66", and Ventless Configurations



CrossFire™ Wash System





HEATCORE SUBMERGED BOOSTER SYSTEM

HeatCore is the latest evolution in hot water booster heater design. Unlike traditional booster heaters that are remotely connected or built-in to the dishwasher frame, the HeatCore booster is submerged directly inside the wash tank. This unique and exclusive design allows the HeatCore booster to function as an additional heating element within the wash tank, saving money and energy. In addition, the recirculating hot water within the wash tank provides superior insulating properties compared to closed-cell foams or fiberglass materials, further improving efficiency and recovery time.

How HeatCore Works

- A** Recirculating wash tank water surrounds the HeatCore booster
- B** Heat is radiated into the wash tank from the HeatCore booster, acting as an additional heating element
- C** Recirculating wash water insulates the HeatCore booster, allowing for rapid heat recovery

Benefits of HeatCore



Leak Prevention



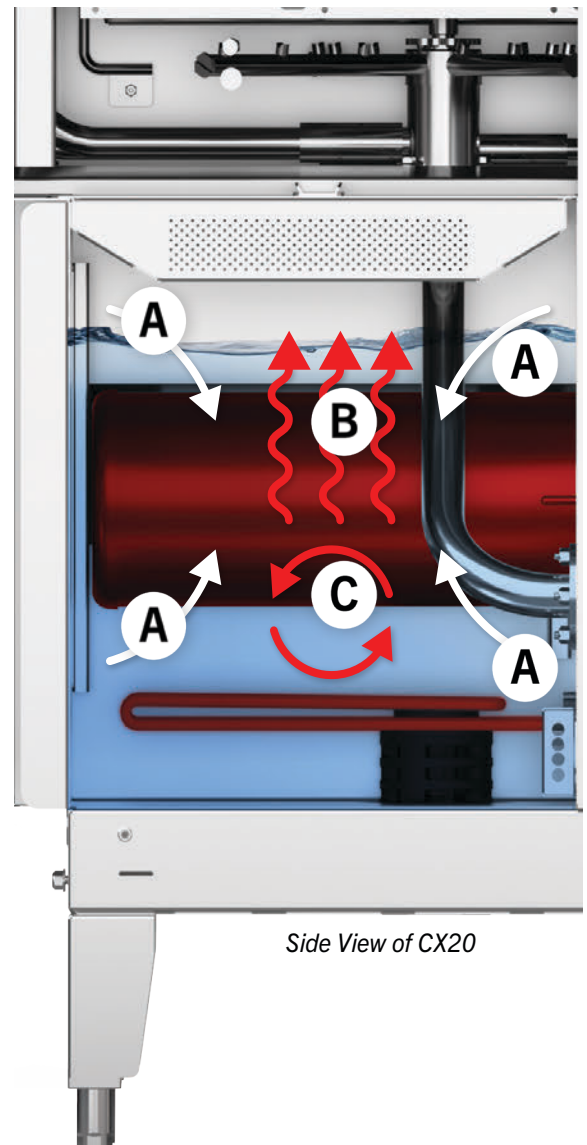
More Efficient



Cost-Effective



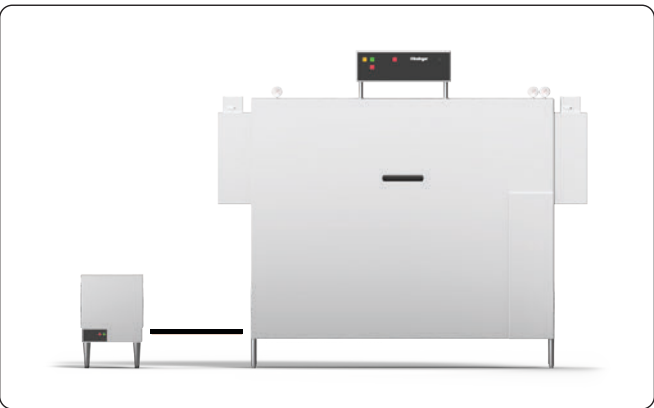
Space Saving



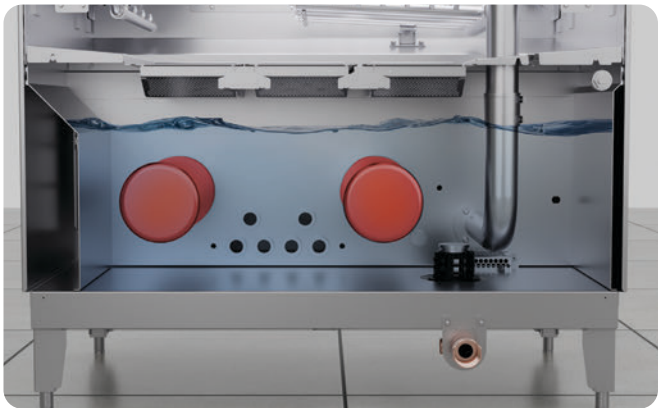
Side View of CX20

Traditional Booster Heaters

Booster heaters generate +180°F hot water to ensure proper sanitation during the final rinse cycle. Traditional booster heaters are external or internal units built into the footprint of the dishwasher. While effective, these traditional booster heaters occupy valuable space and transfer radiant heat into the operating environment. HeatCore **saves space, increases efficiency, and captures wasted energy.**

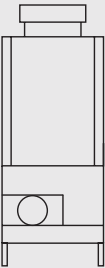
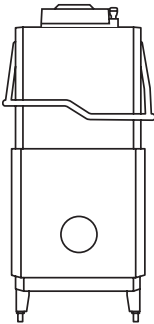
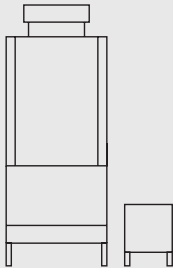


Remote booster connected to a rack conveyor dishwasher



Dual HeatCore Boosters inside of an Admiral 44

Compare Booster Heaters

Built-In	HeatCore	External
		
✗ Mounted onto Frame	✓ Built into Wash Tank	✗ Separate from Machine
✗ Wasted Heat & Leaks	✓ Rapid Heat Recovery	✗ Add'l. Plumbing/Electrical
✗ Traditional Design	✓ Energy Saving	✗ Traditional Design



Joe | Welding Lead



Mike | Sheet Metal Supervisor



Jimmy | Sheet Metal Dept.



Calvin | Forming Dept.

DUAL & TRIPLE TANK RACK CONVEYORS

Insinger's dual & triple tank rack conveyor dishwasher lineup combines high-capacity performance, advanced CrossFire® technology, and unmatched durability, delivering spotless results for demanding commercial kitchens.



SPEEDER 64

Double Tank Rack
Conveyor Dishwasher



SPEEDER 86

Double Tank Rack
Conveyor Dishwasher
with Pre-Wash



SUPER 106

Triple Tank Rack
Conveyor Dishwasher
with Pre-Wash

Speeder/Super Features

- Washes **up to 330 racks** (20 x 20") per hour
- Alternative to flight type solution
- **ColorCorrect** dish curtains
- **CrossFire®** wash system
- Easily-cleaned crowned hood top
- Elevated top-mounted NEMA 12 control panel

Speeder/Super Options & Accessories

- ☐ Adjustable vent collars with damper controls
- ☐ Power loader
- ☐ Power unloader
- ☐ Pressure reduction valve & wye strainer
- ☐ Security package
- *See spec sheets for more info*

FLIGHT TYPE



CENTURY

Rackless Flight Type
Conveyor Dishwasher
with Pre-Wash

The Century flight type dishwasher is built for the highest volume foodservice operations. Designed for durability and efficiency, it features advanced automation and a powerful wash system to easily handle the toughest demands.

Century Features, Options, & Accessories

- **8,000 - 14,000 dishes** per hour
- Full rackless operation
- **CrossFire®** wash system
- Conveyor reversing switch
- Available in 14', 17', 19', or +21' configurations
- ☐ Pressure reduction valve
- ☐ Security package
- ☐ Stainless steel belt with removable rack sections
- ☐ Totally enclosed motors
- *See spec sheets for more info*

ENERGY STAR®

Military-grade build-quality and performance meet superior energy savings. Get the best of both worlds with Insinger's premier line-up of ENERGY STAR qualified products for your dishroom's efficiency needs.

UNDERCOUNTER



CADET

DOOR TYPE



CX20



CX20H

VENTLESS DOOR TYPE



CX20VG



CX20HVG

CONVEYOR



ADMIRAL 44



ADMIRAL 66

VENTLESS CONVEYOR



ADMIRAL 44 VG



ADMIRAL 66 VG





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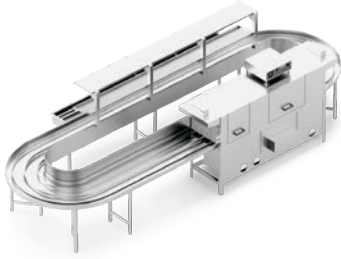


Delores | Accounting Dept.



Sales & Marketing Dept.

CONVEYOR SYSTEMS



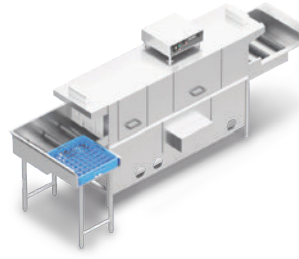
RACK-A-MATIC

Continuous Conveyor System

*Available on Admiral, Speeder, and Super models.

Rack-a-Matic Features

- Continuous conveyor design increases labor efficiency and ergonomics
- Adaptable to almost any dishroom space
- Can be furnished with additional accessories



POWER LOAD/UNLOAD

Loading/Unloading Conveyor Tables

*Available on Admiral, Speeder, and Super models.

Power Load/Unload Features

- Three powered rollers on each end push racks through automatically, increasing efficiency
- Eliminates space-consuming curved roller tables
- Unique design fits into tight spaces

SCRUBBING SINKS



AQUASCRUBBER

Premium Quad-Jet Scrubbing Sink

Aquascrubber Features

- Custom built to your specification
- Quad-jet wash system (six high-velocity jets)
- Two pre-built configurations available
- 208-480V connection
- L-shaped configurations available



SMARTSCRUBBER

Value Quad-Jet Scrubbing Sink

Smartscrubber Features

- Available in 96", 112", and 136" configurations
- Quad-jet whirlpool wash system
- Smart option for manual three compartment sink
- 120V connection
- Plug-and-play install and operation



POT & PAN WASHERS

Built for large specialty operations, pot and pan washers are heavy-duty machines designed to handle the toughest tasks. Perfect for bakeries and restaurants, these durable machines deliver reliable performance in demanding environments.



CA-3/DA-3

Single/Double Pass-Through Pot & Pan Washers

CA-3/DA-3 Features

- Washes **25/50 racks** (24 x 28") racks per hour
- Built-in rollers for easy rack swapping
- Efficient pass-through design
- **ScrapShield** oversized scrap screens

CA-3/DA-3 Options & Accessories

- ☐ Corner configuration (CA-3C)
- ☐ Electric booster ☐ Steam booster
- ☐ Pressure regulating valve and line strainer
- ☐ Security package
- See spec sheets for more info



SW SERIES

Heavy Duty Pot & Pan Washers

SW Features

- Capacity varies by model
- Fits full-size sheet pans
- Available in Front-Load, Corner, Pass-Through, or Walk-In configurations

SW Options & Accessories

- ☐ External pre-rinse hose
- ☐ Electric booster ☐ Steam booster
- ☐ Power vent fan (recommended)
- ☐ Security package
- See spec sheets for more info

TRAY WASHERS & ACCESSORIES

TRAC tray washers clean up to 878 trays per hour with consistent, high-volume performance. Powered by the legendary CrossFire® wash system for powerful cleaning coverage, TRACs are the only NSF® approved tray washers on the market.



TRAC 321

Single Tank Automatic
Tray Washer



TRAC 321 RPW

Double Tank Automatic
Tray Washer w/ Pre-Wash



TRAC 878

Triple Tank Automatic
Tray Washer w/ Pre-Wash

TRAC Features

- Washes up to **878** trays per hour
- **ColorCorrect** curtains
- **CrossFire®** wash system cleans tray surfaces from top, bottom, and sides
- Top-mounted NEMA 12 control panel
- TRAC series is the **only NSF® approved tray washing solution**
- Tray unload table

TRAC Options & Accessories

- ☐ Chemical sanitizer injector package for low temperature operations (dispenser by others)
- ☐ Electric booster ☐ Steam booster
- ☐ Insulated hood and door
- ☐ Pressure regulating valve and wye strainer
- ☐ Security package
- ☐ Stainless steel steam coil tank heat
- *See spec sheet for more info*



TRAY DRYER

TRAC Series
Accessory



TRAY STACKER

TRAC Series
Accessory



ACCUMULATORS & WARE TRANSPORT



TRAY ACCUMULATORS

Custom Accumulator Systems



BELT CONVEYORS

Custom Ware Transport System

Tray Accumulator Features

- Custom system accommodates any tray size
- Easy On/Off controls
- Available in 3, 4, or 5 tiers
- Adjustable Speed Control

Belt Conveyor Features

- Low-friction to run belt with minimal drag
- Easy On/Off controls
- Self-cleaning and easy to maintain
- Slat Belt, Poly Cord, and Gravity Roller models

FOOD WASTE DISPOSERS



DISPOSER SERIES

Food Waste Disposers

Insinger disposers are high-performance food waste disposal units designed for durability and efficiency in waste management. These units are built with robust cast alloy waste chambers, stainless steel, and powerful motors for reliability.

Disposer Features, Options, & Accessories

- Designed for commercial organic food waste
- Multiple motor sizes for a variety of applications from small kitchens to large commercial operations
- Available in 6", 8", 10", and 15" options



INSTALLATION SERVICES

Insinger offers turn-key, factory-direct installations across the world.



- Technical support via phone and video chat
- Installations by Insinger Master Technicians
- Complimentary dish room design services
- Extended two year warranty for K-12 schools
- Warranty extended six (6) months if installation is conducted by Insinger
- Troubleshooting and repair videos
- Contact the factory for custom quotes



“ Any time we need help with service or support, the team at Insinger makes it their priority to do everything they can to get us back up and running...”

”

J. Brian Little - Owner, The Little Diner (Vail, CO)



**NEED HELP
CONDUCTING A
SITE SURVEY?**



**SCAN HERE TO
LEARN MORE**



Download the Site Survey Guide:
www.insingermachine.com/support

SIZING CALCULATOR

Which Insinger product is right for you?

A. Number of Pieces Per Seat

Pieces

B. Number of Seats

Seats

C. Number of Turns During Peak Hour

Turns

D. Total Number of Pieces (A x B x C)

Pieces/Hour

E. Multiplier for Additional Items (D x 1.1)

Pieces/Hour

F. Efficiency Factor (E x 0.7)

Pieces/Hour

G. Total Racks Per Hour (F ÷ 20)

Pieces/Hour

Select Your Insinger Solution Below



CADET | 30 Racks/Hour



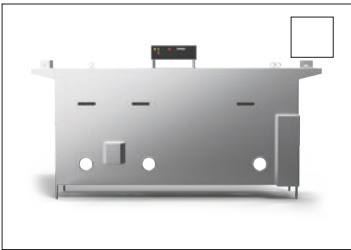
CX20 | 55 Racks/Hour



ADMIRAL | 233 Racks/Hour



SPEEDER | 277 Racks/Hour



SUPER | 330 Racks/Hour



CENTURY | 8,000+ Dishes/Hour

Project: _____ Date: _____

Contact: _____ Phone/Email: _____



**OVER
130**

Years of Dishwashing
Expertise



Military-Grade
Build Quality



Complete Line of
Warewashers

Manufactured with
Simple-to-Source
Non-Proprietary Parts

Part #: 5305-01041
Screw, 10-32 x 1/2" Phillips
Trigger 30 Order 100
P-CNVR / P-CNVR / 8246



Technical Videos
and Support

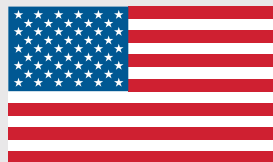


ENERGY STAR®
Certified Products

WHY INSINGER?



Factory Installation
Services



Made in the
United States

**OVERBUILT
NOT OVERCOMPLICATED**

 **insinger**



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(215) 624-4800 | sales@insingermachine.com

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