***Dish Washing Machine:*** will be a semi automatic conveyor-type, with high temperature double-tanks and 30kW electric stainless steel internal heat booster. Machine designed to clean and sanitize with hot water 160°F wash, 160° power rinse and 180°F (minimum) final rinse. Automatic interlocks shut off pump and conveyor if

door is opened when machine is in operation. Overall dimensions of machine to be 79 9/16 x 99 ¾ x 31 ¼ “.  Direction of operation to be left to right.  Machine will be electric with 480v/60/3-ph. Motors/Tank Heat with 60 amp breaker. Blow dryer to use 20 amp breaker. Booster Heater to use 50 amp breaker. All Stainless steel construction (tanks, chambers, frames, legs, control box, doors, panels).

The machine will have the following features:

* **AUTOMATIC SOIL REMOVAL**

Machine to be equipped with an automatic soil removal system.  This system will transfer the food soil from the prewash tank into an external collector, minimizing the need to pre-scrap dishes and reducing water and detergent consumption.

* **ELECTRIC WASH TANK**

Two electric IncoloyR sheathed immersion heaters (15 KW and 10 KW) removable from inside tank. Tank water temperature

is controlled by microprocessor controlled thermostat with positive low-water protection and magnetic contactor.

* **STAINLESS STEEL BOOSTER HEATER**

Built-in (interwired and interplumbed), pressureless

* **CONSTRUCTION**

Tanks to be deep drawn, without any welds, and constructed of #16 gauge stainless steel.

Chamber prewash, power wash, and power rinse inspection doors to be fully insulated and hinged for energy efficiency and ease of cleaning.  Sliding wash arms will not include caps that need to be removed or that can be lost.  Stainless steel back panels and lower front panels to provide an air gap for a cooler surface area and a reduction in heat loss.  Conveyor drive gear to be constructed of cast stainless steel.  Easily removable curtains to be placed between each section to aid in heat retention.

* **PUMPS**

Three recirculating stainless steel pumps and impellers with ceramic seat seals. Pumps are self-draining. All piping distributing water to the upper and lower wash arms is stainless steel

tubing

* **PUMP MOTOR**

All pump motors to be splash proof, ventilated, with inherent overload protection.

* **CONTROLS**

Power and start/stop buttons are mounted on top of the machine. Machine control circuitry will be operated from a 120-volt control circuit transformer. Machine to include microprocessor controls equipped with service diagnostics, dirty water indicators, delime notifications, machine status updates, and digital temperature readouts.  Controls to allow the operator to initiate auto-clean and auto-delime. Digital display of Power Scrapper. Low temperature alert.

* **CONVEYOR DRIVE SYSTEM**

Racks conveyed automatically through wash and rinse zones. Ball Detent Clutch drive prevents damage to machine or racks, should movement of racks be obstructed.

Conveyor speed: 9.5 FPM.

* **POWER SCRAPPER/POWER WASH and RINSE**

Upper and lower stainless steel wash arms equipped with scrapper nozzles. Removable, perforated stainless steel strainer pans support a deep perforated stainless steel basket. Basket and strainer pans (3) can be removed without lower wash arm removal. Overflows to drain(s).

* **BLOW DRYER with VENT HOOD**

2 H.P. Blower direct drive motor. 480/60 electric. Stainless steel wrap-around encloses entire external component assembly consisting of electric heater, motor and blower.

***Trough Conveying and Food Waste Collecting System:*** will utilize recirculated water to propel food waste down the trough and into the collector, in a left to right configuration with 460 Volts, 60 Hz, 3 Phase electric. Trough measures 7’ long and 12” wide. Control panel, tank and adjustable legs of stainless steel construction. Provides complete scrapping, pre-flushing and food waste collection. Prewired control panel and watertight enclosure. ¾ HP pump motor. To include gusher head assembly. Trough to be attached to and compatible with the soiled dish table.

***Pre Rinse Faucet :*** Single Faucet with 4 arm handle, 68” stainless steel flex hose and angled spray valve with automatic shut off

***Clean Dish Table:*** Custom 14 gauge stainless steel table, 7’-7-1/2” long x 30 “wide x 34” high, with 180 degree rolled trim. Stainless steel legs welded at stainless steel rail and bullet feet.

***Soiled Dish Table:*** Custom 14 gauge stainless steel, T shaped table, 10'‐0" long x 3’‐3‐1/4 long x varies 28‐36" wide x 34" high, with 180 degree rolled trim. Stainless steel legs welded at stainless steel rail and bullet feet. Table with double sided rack shelf and 39” gravity rollers.