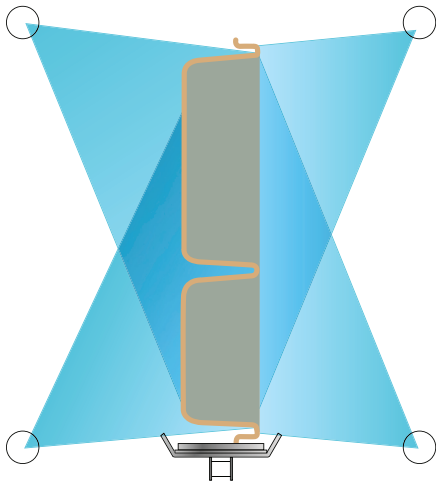
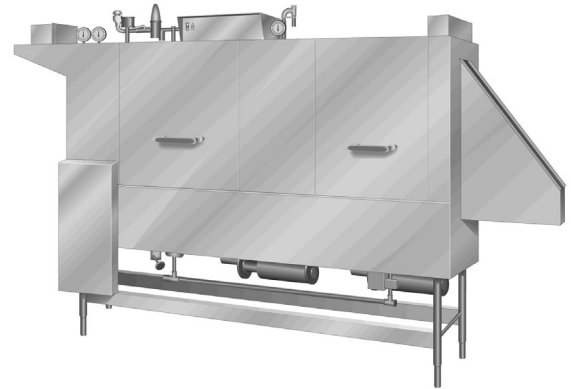


TRAC 321-2 RPW

Automatic Double Tank Tray Washer

- Automatic conveyor, double tank tray washer with recirculating pre-wash, wash and fresh water final rinse.
- 248 gallons/hour final rinse consumption
- Capacity is 528 trays per hour (based on a 15" tray)



Insinger's traywashers were developed specifically to optimally clean and sanitize ware by reaching all corners and crevices with a vertical spray.

STANDARD FEATURES

- Tank heat: 15 kW electric immersion heater or steam injector
- Capillary thermometers for wash and rinse
- In-line thermometer for final rinse
- Vacuum breaker on all incoming water lines
- Manifold clean-out brush
- Vents with adjustable damper controls
- SureFire® Start-Up & Check-Out Service
- Single point electrical connection: motor, controls and tank heat (Booster requires a separate connection)
- Inspection doors
- S/S frame, legs and feet
- S/S front enclosure panel
- Automatic tank fill
- Low water protection
- Detergent connection provision
- Top mounted NEMA 12 control panel
- Simplified scrap screen design
- Door safety switch
- Standard frame drip proof motors
- Override switch for de-liming
- End caps/pipe plugs secured to prevent loss
- Tray unload table

OPTIONS

- Stainless steel steam coil tank heat
- Steam booster
- Electric booster
- Pressure reduction valve and line strainer
- Security package
- Insulated hood and door
- Chemical sanitizer injector package for low temperature operations (pumps by others)
- Tray Dryer
- Tray Stacker

Capacity Per Hour	528 trays
Tank Capacity	10.3 gallons (pre-wash) 22.5 gallons (wash)
Motor Size	1/2 hp (pre-wash) 2 hp (wash) 1/15 hp (conveyor)
Electric Usage	15 kW wash tank 27 kW booster 40° rise 45 kW booster 70° rise
Steam Consumption at 20 psi min.	54 lbs./hour tank
Final Rinse Peak Flow at 20 psi min.	4.1 gallons/minute
Final Rinse Consumption at 20 psi min.	248 gallons/hour
Exhaust Hood Requirement	100 CFM Load 300 CFM unload
Peak Rate Drain Flow	14 gallons/minute
Shipping Weight	800 lbs.

Machine Electrical*		
Motors, Controls, Tank Heat	Steam	Electric without booster
208/3/60	10.7	52.3
240/3/60	9.8	45.9
480/3/60	4.9	22.9
380/3/50	5.9	28.7

*Booster heater wired separately. Machine load only listed above.

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, bronze or S/S.

DOORS- Two large die formed 18-8 type 304 S/S front inspection doors riding in all 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. Two intermediate S/S door-safety stops on each door.

CONVEYORS- One S/S roller conveyor chain with tray cradles. Width between guide rails is factory-adjustable from 1.5" to 3.7". Conveyor accommodates trays up to 15" high. Conveyor drive system includes direct drive gear motor with frictionless, trouble-free overload release system continuously running. Trays conveyed automatically through washing and rinsing systems powered by independent conveyor motor.

PUMP- Centrifugal type "packless" pump with a brass petcock drains. 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. 2 hp wash motor and 1/2 hp pre-wash motor, standard horizontal C-face frame, drip proof, internally cooled with ball-bearing construction.

CONTROLS- Top mounted control cabinet, NEMA 12 rated with heat insulation provided between hood and control cabinet, housing motor controls and overload protection, transformer, contactors and all dishwasher integral controls. All controls safe low voltage 24 VAC.

ENERGY SAVER- Electric photo-eye automatically operates the final rinse solenoid only when a tray passes, saving water and energy. The eye also activates an adjustable timer control. If no tray passes during the set time, the machine shuts down.

SPRAY SYSTEM- Wash and final rinse spray systems are made of 18-8 type 304 stainless steel pipe. Wash assemblies removable without the use of tools.

WASH- Four wash arms threaded into S/S manifold. (2 on each side of conveyor). Each pipe designed with 8 high pressure action cleansing slots. The slots are precision milled for water control producing a fan spray.

FINAL RINSE- Eight nozzle assemblies on either side of conveyor threaded into S/S pipes. Nozzle assemblies 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.

UNLOAD TABLE- a stainless steel tray unload table receives clean trays. Table constructed with guide rails which ease the trays onto table.

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

