

# LIEUTENANT SERIES

## LT-40S

### Low Temperature Chemical Sanitizing Door Type Dishwasher

- Automatic door type, single tank dishwasher with timed detergent, sanitizer, and rinse cycle
- 1.02 gallon/rack
- Capacity is forty (Qty. 40) 20" x 20" racks per hour or six hundred and forty (Qty. 640) dishes per hour
- Ideal for cafés, bakeries, schools, churches, commissaries, bars, prep kitchens, diners, limited service hotels, and small restaurants

### STANDARD FEATURES

- Type 304 stainless steel construction is chemical resistant and easy to clean with damp rags or approved cleaning tools
- 0.75 HP 3500 RPM Pump Motor
- Top-mounted NEMA 12 control panel
- Control box mounted drain button- operator does not come in contact with water
- Control box mounted fill button for initial fill
- Keyed lock to limit access to top-mounted control panel
- Rack-O-Matic cycle counter—Insinger’s dishwashing odometer—to track total number of dishwashing cycles
- Toggle-style Delime/Normal cycle selector switch conveniently located on rear side of control panel
- Single point electrical connection: motor, controls (115V or 230V)
- Lines to chemical dispensing pump conveniently located on front of machine for inspection/cleaning/service
- Non-proprietary commercially available pump motor and components
- Electro-mechanical timer
- LED indicator lights
- Door safety switch
- Easy-glide door
- Oversized stainless steel food waste accumulator with self-seating pan and drain connection
- Laser cut stainless steel dish rack support with reinforced weld studs
- Stainless steel frame, legs and feet
- Adjustable bullet style feet for leveling dishwasher
- Stainless steel front panel
- Quick release panels for easy access to vital components
- Ergonomic stainless steel door handles
- Internal sump system
- Contoured dishwasher tank naturally diverts water to sump
- Pneumatic fasteners for sturdy frame construction
- Analog temperature gauge for durability
- Adjustable fill cam timer to set in field based on incoming water pressure
- Rocker-style push buttons for priming chemical dispensing pumps
- Easy front access to chemical dispensing pumps
- Stainless steel single-piece wash arm with ball bearings and threaded hub
- Machine air gap for extreme durability and back flow prevention
- Food-grade gaskets and seals are chemical resistant
- Manifold clean-out brush



LT-40S

### OPTIONS

- Plastic 20" x 20" racks (plate or silver)
- False Interior Panel Kit for corner installation (available at time of purchase or after)



Capacity Per Hour	40 racks 640 dishes
Tank Capacity	1.02 gallons (40.8 GPH)
Motor Size	0.75 hp (wash)
Electrical Usage	115V or 230V
Chemical Sanitizing	
Water Temperature (°F/°C)	
Minimum Wash Temperature	120/49
Minimum Rinse Temperature	120/49
Incoming Water Temperature	120/49
Other Water Requirements	
Water Flow Pressure (PSI)	15
Flow Rate Minimum	1.02
Water Line Size	1/2"
Drain Line Size	2.0"
Minimum Chlorine Required (PPM)	50
Shipping Weight	300 lbs.
Current Draw Amps	
115/1/60	
230/1/60	

### 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.

**DOORS-** Three (both sides and front) simultaneously opening doors. Operating doors have fingertip control, balanced by externally mounted springs. All doors have easy-glide strips. Corner installations can utilize optional false panel kit that is mounted inside the wash chamber.

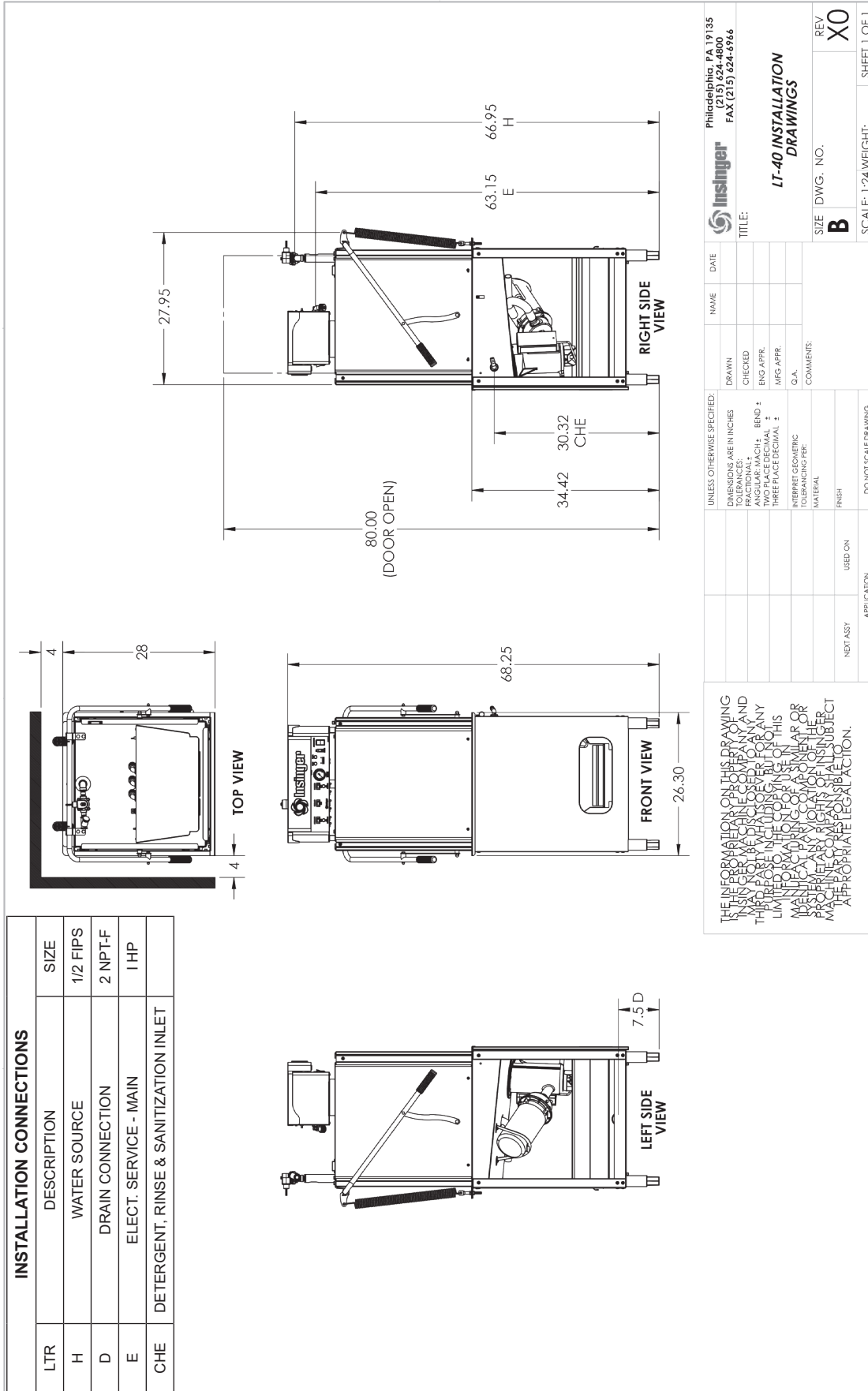
**PUMP-** One 0.75 HP pump motor mounted to sump and tank on angle to allow back flow into sump.

**CONTROLS-** Top mounted control cabinet, housing motor controls, chemical pumps, CAM timer, and other dishwasher integral controls. Adjustable CAM timer to control drain time, water volume and chemical volumes. Keyed lock to limit access to controls.

**SPRAY SYSTEM-** One upper and one lower spray arm made of stainless steel. Spray arm is designed with 7 slots which are precision milled for water control and produce a fan spray. Upper and lower spray arm assemblies are easily removable for cleaning.

**DRAIN-** Drain valve internally controlled by a solenoid. Tank can be drained at end of shift using a button on control box. Overflow tube is removable without the use of tools for drain line inspection and to manually drain tank.

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



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