



SW36

Technical Manual

SW36





Thank you for purchasing this quality Insinger product.

On the space provided below please record the model, serial number and start-up date of this unit:

Model: _____

Serial Number: _____

Start-Up Date: _____

When referring to this equipment please have this information available.

Each piece of equipment at Insinger is carefully tested before shipment for proper operation. If the need for service should arise please contact your local Authorized Insinger Service Company.

A Service Network Listing is provided on our web site, www.insingermachine.com or call Insinger at 800-344-4802 for your local authorized servicer.

For proper activation of the Insinger Limited Warranty a SureFire™ Start-Up & Check-Out Service should be completed on your machine. Refer to the Introduction section in this manual for an explanation of Insinger SureFire™ Start-Up & Check-Out Program.

Please read the Insinger Limited Warranty and all installation and operation instructions carefully before attempting to install or operate your new Insinger product.

To register your machine for warranty by phone, fax or the internet or for answers to question concerning installation, operation, or service contact our Technical Services Department:

TECHNICAL SERVICE CONTACTS	
Toll-Free	800-344-4802
Fax	215-624-6966
e-mail	service@insingermachine.com
Web site	www.insingermachine.com



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INSINGER MACHINE COMPANY LIMITED WARRANTY

Insinger Machine Company, Inc. (Insinger) hereby warrants to the original retail purchaser of this Insinger Machine Company, Inc. product, that if it is assembled and operated in accordance with the printed instructions accompanying it, then for a period of either 15 months from the date of shipment from Insinger or 1 year (12 months) from the date of installation or start-up that said Insinger product shall be free from defects in material and workmanship. Whichever one of the two aforesaid limited warranty time periods is the shortest shall be the applicable limited warranty coverage time period.

Insinger may require reasonable proof of your date of purchase; therefore, you should retain your copy of invoice or shipping document.

This limited warranty shall be limited to the repair or replacement of parts which prove defective under normal use and service and which on examination shall indicate, to Insinger's satisfaction, they are defective. Any part that is claimed to be defective and covered by this limited warranty must be returned to Insinger. An RMA# must be obtained from the Insinger Warranty Department before returning any material. Return may be done through an Authorized Service Agency. Furnish serial number of machine and RMA # with shipment and send to:

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

If Insinger's inspection confirms the defect and the claim, Insinger will repair or replace such part without charge and return it to you freight or postage prepaid.

This limited warranty does not cover any failure or accident, abuse, misuse, alteration, misapplication, improper installation, fire, flood, acts of God or improper maintenance or service, or failure to perform normal and routine maintenance as set out in the instruction booklet (operating instructions) or for improper operation or failure to follow normal operating instructions (as set out in the instruction booklet). Insinger is not responsible nor liable for any conditions of erosion or corrosion caused by corrosive detergents, acids, lye or other chemicals used in the washing and or cleaning process.



Service must be done by either Insinger Appointed Service Agencies or agencies receiving prior authorization from Insinger.

All warranty work must be done during normal working hours, unless purchaser receives prior authorization from Insinger.

There are no other express warrants except as set forth herein and any applicable implied warranties of merchantability and fitness are limited in duration to the period of coverage of this express written limited warranty. This limited warranty supersedes all other express warranties, implied warranties of merchant-ability and fitness or limited warranties as of this date, January 1, 1998. Some states do not allow limitation on how long an implied warranty lasts so this limitation may not apply to you.

Insinger is not liable for any special, indirect or consequential damages. Some states do not allow the exclusion or limitation of incidental or consequential damages, so this limitation nor exclusion may not apply to you.

Insinger does not authorize any person or company to assume for it any other obligation or liability in connection with the sale, installation, use, removal, return or replacement of its equipment: and no such representations are binding on Insinger.



SW-36-F SPECIFICATIONS

OVERALL DIMENSIONS

WIDTH = 83-1/2" DEPTH = 41-1/4" (44-3/4" GAS)
HEIGHT = 84-1/2" (93-1/2" FOR TALL UNIT)
HEIGHT WITH DOOR OPEN = 106"
DOOR OPENING = 73" WIDE x 28" HIGH (73"WIDE X 37" HIGH FOR TALL UNIT)

HOT WATER SYSTEM

1" HOT WATER SUPPLY REQUIRED, UNION PROVIDED
140° F. WATER REQUIRED AT THE MACHINE
126 GPH AT 20 PSI (10-1/2 GAL./CYCLE x 12 CYCLES/HR.)
RINSE BOOSTER: TWO 9 KW HEATING ELEMENTS IN A 15 GAL. RINSE TANK

FULL LOAD AMPS

	208 VOLT	230 VOLT	460 VOLT
ELECTRIC	140.0	128.4	65.2
GAS/STEAM (INJECTED)	90.0	83.2	42.6
STEAM (RECIRCULATING)	40.0	38.0	20.0

GAS SYSTEM (GAS MACHINES ONLY)

1/2" GAS SUPPLY
NATURAL: 7" W.C. MINIMUM INLET, 6" W.C. MAIN MANIFOLD = 90,000 BTU
PROPANE: 11" W.C. MINIMUM INLET, 10" W.C. MAIN MANIFOLD = 90,000 BTU
4" STAINLESS STEEL CHIMNEY ON BACK OF MACHINE

STEAM SYSTEM (STEAM MODELS ONLY)

3/4" STEAM LINE, 10 to 15 PSI –
41 LBS. PER HOUR AVERAGE INJECTED
72 LBS. PER HOUR AVERAGE RECIRCULATING

WASH SYSTEM

15 HP PUMP RECIRCULATES APPROXIMATELY 240 GPM @ 55 PSI

HEAT: >ELECTRIC – TWO 9 KW HEATING ELEMENT

>GAS – FOUR 22,500 BTU RATED INFRARED BURNERS = 90,000 BTU
>STEAM – DIRECT INJECTION, 10 to 15 PSI, 41 LBS. PER HOUR AVERAGE
RECIRCULATED, 10 to 15 PSI, 72 LBS. PER HOUR AVERAGE

70 GALLON WASH TANK

1-1/2" COPPER DRAIN

8" STEAM EXHAUST VENT COMPANION FLANGE

(REQUIRES PVC, CPVC, OR STAINLESS STEEL FIELD INSTALLED DUCT)



ELECTRICAL DATA for MODELS SW-36-F Electric

3phase Voltage	208	230	460
Pump Motor	38.0	36.0	18.0
Control Circuit	2.0	2.0	2.0
Wash Heater (two 9kW)	50.0	45.2	22.6
Rinse Heater (two 9kW)	50.0	45.2	22.6
Total Running Current	140.0	128.4	65.2
Exhaust fan (Opt.)	2.0	2.0	1.0

ELECTRICAL DATA for MODELS SW-36-F Gas or Injected Steam

3phase Voltage	208	230	460
Pump Motor	38.0	36.0	18.0
Control Circuit	2.0	2.0	2.0
Rinse Heater (two 9kW)	50.0	45.2	22.6
Total Running Current	90.0	83.2	42.6
Exhaust fan (Opt.)	2.0	2.0	1.0

ELECTRICAL DATA for MODELS SW-36-F Recirculating Steam

3phase Voltage	208	230	460
Pump Motor	38.0	36.0	18.0
Control Circuit	2.0	2.0	2.0
Total Running Current	40.0	38.0	20.0
Exhaust fan (Opt.)	2.0	2.0	1.0

Electrical Supply to the machine should exceed the figures by the amount required by local codes.

Note: Changing the voltage of the machine in the field requires different heating elements.

Contact the factory if this situation arises.



General Warnings and Cautions

- 1 Service work on the machine should be done by either a factory representative or qualified local service company. Contact the factory if the machine is under warranty.
- 2 Failure to follow the cleaning guidelines described in this manual will damage the machine and will void the warranty.

Gas Model Warnings and Cautions:

- 1 Installation must conform with local codes and the National Fuel Gas Code, ANSI Z223.1. In Canada: Installation must be in accordance with CGA Standard CAN/CGAB149.1, Natural Gas Installation Code or CAN/CGAB149.2, Propane Installation Code.
- 2 Instructions should also be posted in a prominent location describing what to do in the event that the smell of gas is detected in the vicinity of the machine. (This information can be obtained from your local gas supplier).
- 3 Do not obstruct the flow of ventilation and combustion air to the machine.
- 4 Gas model pan washers are equipped with an electronic ignition which automatically lights the burners when the power switch is turned to the "ON" position and there is enough water in the machine. To shut the burners off, the power switch should be turned to the "OFF" position.

FOR YOUR SAFETY: DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS OR LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.

WARNING: IF YOU SMELL GAS, SHUT OFF THE GAS SUPPLY TO THE APPLIANCE, EXTINGUISH ANY OPEN FLAME, AND TEST ALL JOINTS WITH A SOAP SOLUTION. IF ODOR PERSISTS, CALL YOUR GAS SUPPLIER IMMEDIATELY.

AVERTISSEMENT: SI UNE ODEUR DE GAZ EST DÉCELÉE, COUPER L'ALIMENTATION EN GAZ DE L'APPAREIL, ÉTEINDRE TOUTES LES FLAMMES ET VÉRIFIER TOUS LES RACCORDS À L'AIDE D'UNE SOLUTION SAVONNEUSE. SI L'ODEUR PERSISTE, AVERTIR IMMÉDIATEMENT LE FOURNISSEUR DE GAZ.



Introduction

This manual should be read and understood by everyone involved with the installation and operation of the pan washer. Keep this manual in a safe place for future reference. Extra copies or replacement copies can be purchased from the manufacturer.

Service work on the machine should be done by either a factory representative or qualified local service company. Contact the factory if the machine is under warranty.

The INSINGER pan washer is designed for use in bakeries, restaurants, schools, hospitals, and hotels, to clean pots, pans, bowls, and utensils. INSINGER pan washers are constructed of 14 gauge stainless steel (cabinets) and 12 gauge stainless steel (framework). The interior piping, rinse system, wash arms, and screens are stainless steel. The control panel is assembled with UL approved components and is housed in a stainless steel control box. Because of its sturdy construction, it will deliver years of powerful, thorough cleaning.

The machine is equipped with a heating element in the rinse tank to boost the rinse water to a sanitizing 180° F at the inlet to the machine. A rinse tank heated with recirculating steam is an option available on some models.

The wash tank on electric models incorporates a 9 kW heating element for heating the wash water. The gas models use a series of (4)22,500 BTU infrared burners. Steam models use a direct injection system or a recirculating steam heating coil.

The pump recirculates wash water at approximately 50 pounds per square inch of pressure.

Each machine is equipped with two safety switches. The first is a low water cutoff, which shuts the machine off when the water level in the wash tank falls below the required level. The other safety device is a door switch, which prevents the machine from operating when the door is not completely closed. An electrical schematic for your machine is posted inside the control box cover.

Detergent Feeders

This machine must be operated with an automatic detergent feeder, including a visual means to verify that detergent is delivered or a visual or audible alarm to signal that detergent is not available for delivery. Power for the feeder can be provided by the pump supply connection in the control panel. See feeder equipment manual for additional information.



Installation Instructions

Step 1 READ: Read and understand these instructions thoroughly before attempting any part of the installation procedure.

WARNING: Not following these instructions may void warranty, cause damage to the equipment and/or cause injury to anyone involved in the installation or operation of this machine.

A copy of the installation instructions and startup procedure is printed on the yellow sheet attached to the side of the machine. EVERYONE involved with the installation must be familiar with all aspects of the installation procedure.

Step 2 POSITIONING: The factory recommends leaving as much room as possible around the machine for future service work. No less than 16" should be allowed along the sides of the machine (36" for side with control box) and no less than 12" between the rear of the machine and the wall. Extra room around the machine will facilitate cleaning the washer area.

Note: Gas models should be installed in a location free of drafts.

Step 3 UNCRATING: Leave the machine fully crated until the washer is placed in the location where it is to be installed. After the washer is uncrated, remove the tape that holds the door weight stationary on the back of the machine. This will allow the door to open. Inside you will find the accessories for the machine. Among these will be the fan (if ordered) and the legs. Remove the machine from the pallet, install the legs, and level the machine. The legs are adjustable by turning the small end one way or the other.

Step 4 DRAIN: Provisions for the drain should be made next. The pan washer has a copper drain located as shown on pages 27 - 29 of this manual (see page 6 for drain size). The drain should be plumbed according to local code. Local ordinance may require a grease trap, vent, and/or a floor sink. If required, these should be installed before the machine is installed. It is strongly recommended that unions be used to allow the machine to be easily moved. Failure to do so may void the warranty.

Step 5 WATER SUPPLY HOOKUP: The factory recommends 140° F (120° F minimum) hot water at the machine (see page 6 for water line size). This may require a dedicated water heater for the pan washer. If hard water is present, the manufacturer recommends installing a water softener or calcium filter. Hard water deposits will shorten the life of many of the components on the pan washer, resulting in higher maintenance costs. Please note that a union is installed at the point of hookup (see pages 27 - 29). This will allow the machine to be moved for service and cleaning. The customer must furnish a shutoff valve on the supply side of the union. This shutoff should be easily accessible to the operator of the machine.



Step 6 STEAM VENT: The machine is equipped with a collar for 8" duct work as shown on pages 27 - 29. This duct should be directly vented to the outside of the building. DO NOT vent into a wall, attic, or any other concealed space of the building, and avoid horizontal runs of duct.

The factory recommends 8" plastic pipe or stainless steel duct for the vent. If stainless steel is used, the duct work should be installed with reverse joints so that the condensate inside the vent can drain back into the machine without leaking. All seams should also be sealed with silicone sealant.

Generally, the machine will ship with the fan option; a 700 cfm, ½ hp squirrel cage fan (¾ hp on 50 Hz machines).

The fan and adapter (included) should be mounted and siliconed directly to the flange on the top of the machine before the ductwork is installed. The ductwork attaches directly to the side discharge of the fan. Wire and flex conduit is provided to wire the fan directly into the control panel. A dedicated circuit breaker and contactor for the fan are provided. The fan is controlled by a timer and runs for a short time at the end of each cycle.

Note: Consult the factory before connecting any fan not supplied with the machine

Step 7 ELECTRICAL CONNECTION: The electrical connection to the machine should be made by a qualified electrician. All steps should be taken to insure that the supply voltage to the machine is the same as the rated voltage of the machine. Also check that sufficient amperage is supplied to the machine (see page 6 or page 7 for ratings).

A main power shutoff, supplied by the customer, must be installed near the machine in a place easily accessible by anyone operating or servicing the machine. The line from the main shutoff to the machine should be watertight flex conduit. The factory strongly recommends that a few extra feet be used to allow the machine to be moved if necessary. The wire used to supply the machine must be heavy enough to carry the amperage load of the machine. The supply should be run into the back of the machine at the bottom, between the rinse tank and the side of the machine, and through the back of the control box.

The first connection should be the main ground to the grounding lug at the lower right hand corner of the control panel. Next the hookup can be made to the main power block. On 230 VAC machines the wild leg must be connected to the center terminal.

Once the hookup is complete the circuit breakers in the control box of the washer must be checked to make sure they are in the "OFF" position. The main switch on the wall can then be turned on to power the machine.



Step 8 GAS CONNECTION (Gas models only): A certified gas technician is required for the hookup and final adjustments of the burners. This is necessary to insure proper inlet and manifold pressure for the gas machines (see page 6 for gas pressure settings).

Verify the type of gas supply to be used, either natural or LP, and make sure the marking on the gas data plate agrees with that of the supply. The gas line hookup must be made with a union at the location shown on page 28 (see page 6 for gas line size). This line must have a shutoff valve (supplied by the customer) installed near the machine and accessible by anyone operating or servicing the machine.

A 3" stainless steel gas chimney runs up the backside of the machine. A draft diverter is included with the machine (shipped inside the machine with the other accessories). The draft diverter must be installed on top of the factory installed chimney. The Type B gas flue can then be continued to the outside of the building per local codes.

The initial startup of the burners should not be done until the startup procedures for the machine on the following pages have been completed.

Step 9 STEAM HOOKUP (Steam models only): A steam line is required to supply the steam injector or recirculated steam heat exchanger coil (see page 6 for size of steam line). A strainer is already built into the machine but a union will be required in the supply line (supplied by the customer). The Specification sheet on page 6 lists the rated pressure and average steam consumption rate for the machine.



StartUp Procedures

Warning: These instructions must be followed or damage to the machine will result.

Step 1: Close the drain valve (see location on page 34).

Step 2: Open the main water supply valve (if the machine is equipped with the Auto Fill option, skip to Step 3), then open the fill valve (see location on pages 27 - 29). Fill the machine to the level of the overflow tube (see location on page 34). The machine is equipped with a low water protection device and will not run without sufficient water in the wash tank.

Step 3: With the circuit breakers in the control panel of the machine in the "OFF" position and the main power supply to the machine connected, the ON-OFF switch on the button panel can be turned to the "ON" position. This should light the amber power light. If not, check this bulb and the other two bulbs to make certain they are tight.

Machines equipped with the Auto Fill option can now be filled by pressing the Auto Fill button. Until the Auto Fill timer is properly adjusted (see StartUp Procedures Step 10), the Auto Fill button may need to be pushed more than once to fill the machine.

Note: The machine has a door safety switch and will not operate with the door partially open.

Step 4: With the machine full of water and with the door closed, press the start button and let the machine go through a complete cycle. The timers in the control panel will go through their sequence, lighting the wash and rinse lights on the front of the machine. The cycle is complete when the clear and red light go off and the amber light stays on. The pump will not run at this time because the pump circuit breaker in the control panel is in the "OFF" position.

Step 5: Repeat Step 4 at least two times or until water can be heard spraying out of the rinse nozzles. This ensures that the rinse tank is full of water before the heating element is energized.

Step 6: All circuit breakers in the control panel can now be switched to the "ON" position. This will energize the heating system in the wash and rinse tanks.

Step 7: Check the pump for proper rotation by pressing the start button and observing the wash pressure gauge on the front of the machine for 5 to 10 seconds. Then press the stop button. The wash pressure should be 45- 60 psi. If the pressure is erratic and only rises to about 20 psi, the pump is running backwards. The pump will also have a noticeable growl when running backwards. The outside two wires that feed the power block in the control panel should be reversed. Run the pump again to confirm that it is operating correctly.



Step 8: With the power on, the wash and rinse heating systems should be checked. The rinse tank should take 5 to 10 minutes to reach 195° F and the wash should take approximately 40 to 45 minutes to reach 150° F. The times will vary depending on the temperature of the incoming water. Note: The rinse manifold gauge measures the temperature of the rinse water just before it enters the machine. Therefore this temperature reading is only accurate while the machine is rinsing.

If the machine is not reaching temperature, check to make sure that all the breakers in the control panel are in the "ON" position. If the wash tank is gas heated make certain that main gas valve and the gas valve in the control panel are open. During initial startup, gas machines may have to be turned on and off several times to bleed the air out of the gas lines. Wait about a minute after turning the machine off before turning it back on. If the machine still does not appear to be heating up properly, call INSINGER Manufacturing.

Step 9: Adjust the pressure regulator (see location on pages 27 - 29). The pressure should be set at 20 psi on the rinse gauge while the machine is rinsing. Variations in building water pressure may require the pressure to be increased or decreased from its factory setting.

Step 10: Machines equipped with the Auto Fill option have a timer in the electrical panel which controls the fill valve. Adjust the timer so that the machine fills to the overflow tube (or until water just begins to run out of the machine's drain when the Auto Fill button is pressed once.

Step 11: If the machine is equipped with the 700 cfm fan option (see page 11 for a description of the fan options) check to make sure that it is rotating in the correct direction. If the fan is blowing into the machine rather than out the vent, the two outside wires on the three phase fan connection in the control panel need to be swapped. Recheck to confirm proper rotation.

Step 12: Replace all covers and peel off the plastic protective coating and tape etc. from the machine which may have been used to prepare the machine for shipping.



Sequence of Operation

Power switch "ON".

LOGO logic control is energized.

Fill button (optional) energizes fill solenoid.

Low water safety switch closes terminals 1 and 4 in the control panel if there is sufficient water in the wash tank.

Amber indicator light comes on.

Wash and rinse temp controls are energized.

Temp controls energize wash and rinse heating systems.

Door safety switch is energized.

Stop and Start buttons are energized.

Start button is pushed energizing the internal timing functions of the logic control.

Red indicator light is energized

Wash timer (Light, Medium, or Heavy) starts, energizing the pump contactor for set amount of time.

Wash time runs out energizing the rest timer.

After set amount of rest time, the rinse timer starts, energizing the rinse solenoid valve and clear indicator light.

If the machine is equipped with the exhaust fan option, the fan timer runs for the set time when the rinse times out.

After the rinse timer (or optional fan timer) has timed out, all timers are reset, and the red/clear indicator lights are de-energized.

Operation of the Machine

Initial Daily StartUp

1. Check if the inside of the machine has been properly cleaned since its last use. If not, clean the machine (refer to Final CleanUp on the following page for cleaning information).
2. Make sure scrap tray screens and the pump inlet screen are in place (see page 35).
 - a. **WARNING:** Do not operate washer without all screens in place.
3. Close the drain valve.
4. Open fill valve and fill wash tank to the top of the overflow tube (see page 34 for location) or until water begins to run out of the overflow. If the machine is equipped with the Auto Fill option push the Auto Fill button to fill the unit.
5. Turn power "ON" and allow wash and rinse temperatures to come up to recommended levels.
6. While machine is warming up, the first load can be prepared and placed in the machine. If the pans are excessively dirty, they should be presoaked and scraped before being placed in the rack. Pan preparation will reduce the need to change the wash water and will speed up the entire washing process. The correct manner for loading the racks is illustrated on page 31 and 32.
7. Once the machine has reached the recommended temperatures, detergent should be added to the wash



water. Detergent should be used according to the recommendations of the chemical supplier. A non-suds detergent is necessary and local water conditions should be considered when selecting the concentration of the detergent. An automatic soap dispenser should be installed at the job site by the chemical supplier. There should be a visible or audible means of determining detergent delivery. If they have any questions concerning the installation of their dispenser to the INSINGER pan washer, they can call the factory for advice.

8. The rack of pans can now be placed in the machine. The rack should be centered in the machine to subject the pans to the full force of the spray arms.

WARNING: Loose items and glassware should not be put in the washer. The high pressure wash cycle will damage them and potentially the machine.

Bowls or buckets can be washed by placing them upside down on the main support rack with the hold down rack installed above them in the lowest possible position.

The utensil basket is to be used to contain smaller items such as paddles, whisks, scrapers, etc. The utensil basket can be placed on top of the hold down rack and washed along with a load of pans or buckets. The utensil basket may need to be held in place by the hold down rack to prevent it from moving in the machine.

CAUTION: When loading the machine make sure that nothing will obstruct the path of the wash arms. This will avoid damage to the machine and to the items being washed.

When loading bowls, pans, or buckets into the machine make sure they are loaded in a manner that will allow the wash water to drain out of them.

9. The machine cycle is completely automatic with adjustable wash, rest, and rinse timers. The timers are located in the control panel and are factory set to the following recommended values:

Wash Light	3 min
Medium	5 min
Heavy	7 min
Rest	20 sec
Rinse	60 sec
Fan (optional)	30 sec

Select the length of wash (Light/Medium/High) with the 3 position selector on the button panel and push the green start button to initiate the wash cycle. The red indicator light will come on. At the end of the wash cycle the red light will stay on and the 20 sec rest will begin. The rest period allows the wash water and suds to drain from the pans. After the rest cycle, the rinse cycle begins. During the rinse cycle, the clear indicator light will come on. If the machine is equipped with a fan timer (see page 11 for a description of the fan options) the fan will start after the rinse is finished. After the rinse or fan cycle is finished the red and clear lights will go off. The cycle is now complete. The amber power light will stay on as long as the power switch is in the "ON" position and there is enough water in the machine.

10. Throughout the day as the machine is being used, the scrap tray screens (see page 35 for location of screens) should be periodically removed from the machine, dumped out, washed out in the sink and replaced in the machine.



Final CleanUp

1. At the end of each day's use, the operator of the machine must clean the machine according to the following procedure:
2. Check and clean any plugged wash nozzles (see page 33 for location of nozzles). Remove the end caps on the wash arms. Use a piece of wire to push any obstruction out of the nozzle into the wash arm. When all of the nozzles have been cleared, close the door, push the start button running the machine for a few seconds to blow the debris out of the wash arms. Push the red "STOP" button. The end caps can now be replaced and the power switch should be turned "OFF". (If necessary, the wash arm assembly can be removed by pulling out the grip ring pin and sliding the assembly out of the hub).
3. Drain the machine.
4. Remove the scrap trays (see page 35 for location of scrap trays), dump them out and wash them off in the sink.
5. Spray down the inside of the machine.
6. Brush off the heating element (electric models) and anyplace that doesn't come clean from spraying with the hose. **NOTE:** (Electric Models) Brushing the element clean is very important in prolonging the life of the element.
7. Check and clean the rinse nozzles with a piece of wire to keep them from plugging up with lime and scale.
8. Spray down the inside of the machine again.
9. Remove the pump inlet screen (see page 35 for location of screen) and clean it thoroughly in the sink. **NOTE:** While removing the screen be careful not to allow any debris to fall into the pump inlet opening.
10. Replace the pump inlet screen and the scrap tray screens.
11. Close the drain and leave the machine empty of water until it is to be used again.

PREVENTIVE MAINTENANCE FOR INSINGER PAN WASHERS

1. * Turn off power and drain machine, making sure it drains freely.
2. * Check machine for general cleanliness. Make sure the pump screen and scrap trays are clean and properly in place. Wash heating elements (electric models only) must be cleaned on a daily basis for proper operation. Check for plugged wash and rinse nozzles. Check if all cleanout plugs are in place at the ends of the rotating wash arms and make sure they are not cracked or broken. If necessary, the entire wash arm assembly can be removed by pulling out the grip ring pin and sliding the assembly out of the hub. These items are part of the daily maintenance schedule and should be done on a daily basis.
3. Check for excessive play in the hub/wash arm assemblies. Excessive wear can affect the wash pressure and shorten the life of some hub components. Basic and complete hub repair kits are available from the factory.
4. Close drain valve and fill machine, making sure drain does not leak (some water may initially run out the drain through the overflow). Run through a Light, Medium, and Heavy wash cycle, checking for proper timer operation. Machines prior to 1997 may have a single adjustable wash timer in place of the three position selector.
5. * Check if Power "ON", Wash, and Rinse lights are working.
6. *Check if pump pressure during wash cycle is within recommended range (See owners manual or legend on gauge panel).



7. * Check if rinse pressure is approximately 20 psi. Note: This must be checked during rinse cycle only for accurate reading.
8. Make sure steam exhaust fan is working properly. On machines with a 100cfm Tjernlund fan, the fan should run continuously when power switch is turned on. On machines with a 700 cfm American fan, the fan should run for set amount of time after the rinse cycle.
9. * Allow machine to heat up to recommended temperatures, noting if temp gauges and thermostats are operating properly (see start up procedure in owners manual for approximate heat up times). Wash temperature and Rinse Tank temperature should be noted at this time. The rinse water temperature gauge is accurate only during rinse cycle and should be checked while machine is rinsing.
Note: If a qualified technician is available, current readings for heating elements should be taken to ensure they are heating properly.
10. On machines with slideup doors, door cables and connections should be inspected for damage or excessive wear and replaced if necessary. Make sure cable pulleys turn freely and door switch is still adjusted properly.
11. Pump motor(s) should be greased occasionally depending on usage. Once or twice yearly should be sufficient under normal use.

Note:

Items above marked * are easily identified visually and should be checked on a daily basis. Other items should be checked periodically, depending on usage.

Time required for complete inspection may vary, depending on wash timer settings, heat up time, etc. One to two hours is a reasonable amount of time unless problems are encountered that need attention. If any problems or questions arise, call the factory for assistance.



Trouble Shooting Electric Machines Problem Cause Cure

Machine won't run	No power to machine Not enough water Door open	Check building power supply Fill machine until overflowing Close door tightly
Wash pressure too high	Nozzles plugged	Remove debris from nozzles
Wash pressure too low	Pump running backward Pump screen clogged Excessive suds Missing wash nozzles Missing wash arm end plugs	See installation instructions See cleaning instructions Change soap or use less Replace nozzles or wash arm Replace wash arm end plugs
Wash temperature too low	Thermostat set too low Wash element blown	Adjust wash thermostat* Replace wash heating element
Rinse temperature too low	Thermostat set too low Water supply too cold Rinse element blown	Adjust rinse thermostat* Set building hot water to 140° F Replace rinse heating element
No rinse water	Nozzles plugged Solenoid valve stuck Rinse strainer clogged	See cleaning instructions Clean solenoid valve or replace Clean pressure regulator/strainer
Rinse does not shut off	Rinse solenoid stuck open Faulty rinse timer	Clean or replace solenoid valve Replace rinse timer
Utensils not clean	Wash time too short Water too hard Wash temperature too low Detergent problem Improper stacking of utensils	Use a longer wash Install softener Adjust thermostat* Consult chemical supplier See racking instructions

* Wash and rinse thermostats are located inside the control panel in the lower right corner.

WARNING Do not set rinse thermostat above the boiling point of water. The boiling point of water decreases with increased elevation at approximately 2° F per 1000 ft of elevation.



Trouble Shooting Gas Machines

(Same as electric model except for the following)

Low wash temperature

1. Check thermostat setting.*
2. Check switches, fuses, and breakers that control the burners.
3. Check to be sure electrical power and gas supply have not been interrupted to the burners.
4. Check that all shutoff valves in the gas line and main gas valve are in the "OPEN" position.
5. Reset ignition control and try again. To reset control:
 - a. Turn ON-OFF selector switch to the "OFF" position.
 - b. Wait one minute, turn power switch "ON".
6. If above steps do not light the main burner, call your local gas appliance service technician. Provide the person working on the machine with the ignition system information included with this owner's manual.

WARNING: Do not attempt to light the burner manually.

Trouble Shooting Steam Machines

(Same as electric model except for the following)

Low wash temperature

1. Check thermostat setting.*
2. Check boiler pressure.
3. Check to be sure electric signal is being sent to the steam solenoid.
4. Verify that strainer in steam line is open.
5. Check steam solenoid.

* Wash and rinse thermostats are located inside the control panel in the lower right corner.

WARNING Do not set rinse thermostat above the boiling point of water.

The boiling point of water decreases with increased elevation at approximately 2 F per 1000 ft of elevation.



Pan Washer Replacement Parts List

SW-36-F

MISC. PARTS

PART NUMBER

DESCRIPTION

517-5001	ADJUSTABLE LEG
517-5022	DOOR HANDLE
106-2111	PUMP SCREEN
101-2002	SCRAP TRAY
106-2103	RINSE TANK (ELEC)
512-5011	AMERICAN FAN W/SQUIRREL CAGE
512-5015	SQUIRREL CAGE ONLY (AM. FAN)
512-5008	½ HP MOTOR (AM. FAN)
130-2056	AMERICAN FAN ASS'Y W/MOTOR

HEATING PARTS

PART NUMBER

DESCRIPTION

509-5004	WASH & RINSE ELEMENT, 9KW 208 VOLT
509-5005	WASH & RINSE ELEMENT, 9KW 230 VOLT
509-5006	WASH & RINSE ELEMENT, 9KW 480 VOLT
509-5132	HIGH LIMIT THERMOSTAT
509-5016	INFRARED BURNER
509-5026	NWH 1/2" STEAM INJECTOR (STEAM MODEL)
510-5162	1/2" STEAM SOLENOID 24V (STEAM MODEL)
509-5050	DIRECT SPARK IGNITION GAS VALVE
509-5051	DIRECT SPARK IGNITION CONTROL MODULE
509-5052	SPARK IGNITOR
509-5053	FLAME SENSOR
509-5054	IGNITION CABLE, 36"
509-5094	5"-7" GAS REGULATOR CONVERSION KIT
509-5097	7"-11" GAS REGULATOR CONVERSION KIT
511-5127	SENSOR WIRE
509-5099	LP GAS ORIFICE (#54)
509-5100	NAT. GAS ORIFICE (#45)



GAUGE PARTS

PART NUMBER

509-5153

509-5151

509-5133

509-5134

509-5060

509-5061

509-5096

DESCRIPTION

TEMP CONTROL –DIXELL

TEMP CONTROL SENSOR –15' LEAD

TEMP DISPLAY – RINSE MANIFOLD

TEMP DISPLAY SENSOR –10' LEAD

WEISS PRESSURE GAUGE, 2 1/2"

WEISS LENSE, 2 1/2"

GAUGE SNUBBER

WASH SYSTEM PARTS

PART NUMBER

103-2025

103-2048

103-2049

503-5019

510-5088

510-5125

510 5100

510-5096

510-5092

519-5005

DESCRIPTION

HUB ASSEMBLY

BASIC HUB REPAIR KIT

COMPLETE HUB REPAIR KIT

3/4" THREADED PIPE PLUG

15 HP PUMP MOTOR 208-230/460 VOLT

15 HP BERKELEY PUMP & MOTOR

PUMP IMPELLER – 10 HP

BERKELEY PUMP SEAL KIT

BRASS SLEEVE

T-PIN FOR HUB



DRAIN SYSTEM PARTS

PART NUMBER	DESCRIPTION
510-5145	1 1/2" NPT BALL VALVE

RINSE AND FILL SYSTEMS PARTS

PART NUMBER	DESCRIPTION
510-5011	RINSE NOZZLE, 1/4" GG10
510-5165	1" SOLENOID VALVE 24V
510-5026	1" PARKER SOLENOID VALVE REPAIR KIT
510-5050	1" PRESSURE REGULATOR
510-5052	1" VACUUM BREAKER
510-5053	1" VACUUM BREAKER REPAIR KIT
510-5067	1" BALL VALVE

DOOR AND WEIGHT PARTS

PART NUMBER	DESCRIPTION
103-6022	DOOR CABLE – 8' EACH
101-6087	DOOR CABLE – 9' EACH (TALL)
511-5252	LIMIT SWITCH
513-5702	1/8" CABLE CLAMP
105-6023	CABLE PULLEY –2 1/2"

ELECTRICAL PARTS

PART NUMBER	DESCRIPTION
511-5257	LOW WATER CUT-OFF FLOAT
511-5001	ON-OFF SELECTOR
511-5077	3-POSITION SELECTOR (WASH)
511-5190	LED BULB, AMBER (PUSH-IN & TWIST)
511-5239	LED BULB, CLEAR (PUSH-IN & TWIST)
511-5240	LED BULB, RED (PUSH-IN & TWIST)
511-5214	INDICATOR LIGHT –CLEAR
511-5215	INDICATOR LIGHT –AMBER
511-5216	INDICATOR LIGHT – RED
511-5003	AMBER LENSE (POWER "ON" LIGHT)
511-5008	RED LENSE (WASH CYCLE LIGHT)
511-5049	CLEAR LENSE (RINSE CYCLE LIGHT)
511-5007	PUSH BUTTON, GREEN CAP
511-5005	PUSH BUTTON, RED CAP
511-5004	CONTACT BOARD, N.O. (ON-OFF, WASH & START)



511-5006	CONTACT BOARD, N.C. (STOP & WASH)
511-5122	CLEAR BUTTON COVER
511-5212	LOGO CONTROL 24V
511-5213	LOGO EXPANSION MODULE 24V
511-5139	TIMER – SOLID STATE MULTI-FUNCTION
511-5056	0.250 KVA TRANSFORMER (CONTROL CIRCUIT)RELAY 24V OPDT
511-5149	CIRCUIT BREAKER, 10 AMP, 1-POLE
511-5150	CIRCUIT BREAKER, 10 AMP, 3-POLE
511-5151	CIRCUIT BREAKER, 20 AMP, 3-POLE
511-5153	CIRCUIT BREAKER, 40 AMP, 3-POLE
511-5220	HEATER CONTACTOR 24V
511-5223	PUMP CONTACTOR, 15HP 208/230V
511-5221	PUMP CONTACTOR, 15HP 460V
511-5236	PUMP OVERLOAD, 15HP 208/230V
511-5233	PUMP OVERLOAD, 15HP 460V
511-5219	FAN CONTACTOR 208-230/460V
511-5228	FAN OVERLOAD 208/230V
511-5226	FAN OVERLOAD 460V
511-5056	0.250 KVA TRANSFORMER (CONTROL CIRCUIT)
511-5133	0.350 KVA TRANSFORMER (CONTROL CIRCUIT-DP)
511-5045	FUSE, 2 AMP, 500 V
511-5130	FUSE, 3 AMP, 250 V
511-5112	FUSE, 4 AMP, 250 V
511-5115	FUSE, 5 AMP, 500 V
511-5181	FUSE, 12 AMP, 250V

WIDTH 83-1/2"
 DEPTH 41-1/4"
 HEIGHT 84-1/2"

HEIGHT WITH
 OPEN DOOR 105"

TOTAL AMPERAGE

	208V	230V	480V	415V
ELECTRIC	140.0	128.4	65.2	71.5
GAS	90.0	83.2	42.6	46.5
STEAM	40.0	38.0	20.0	21.5

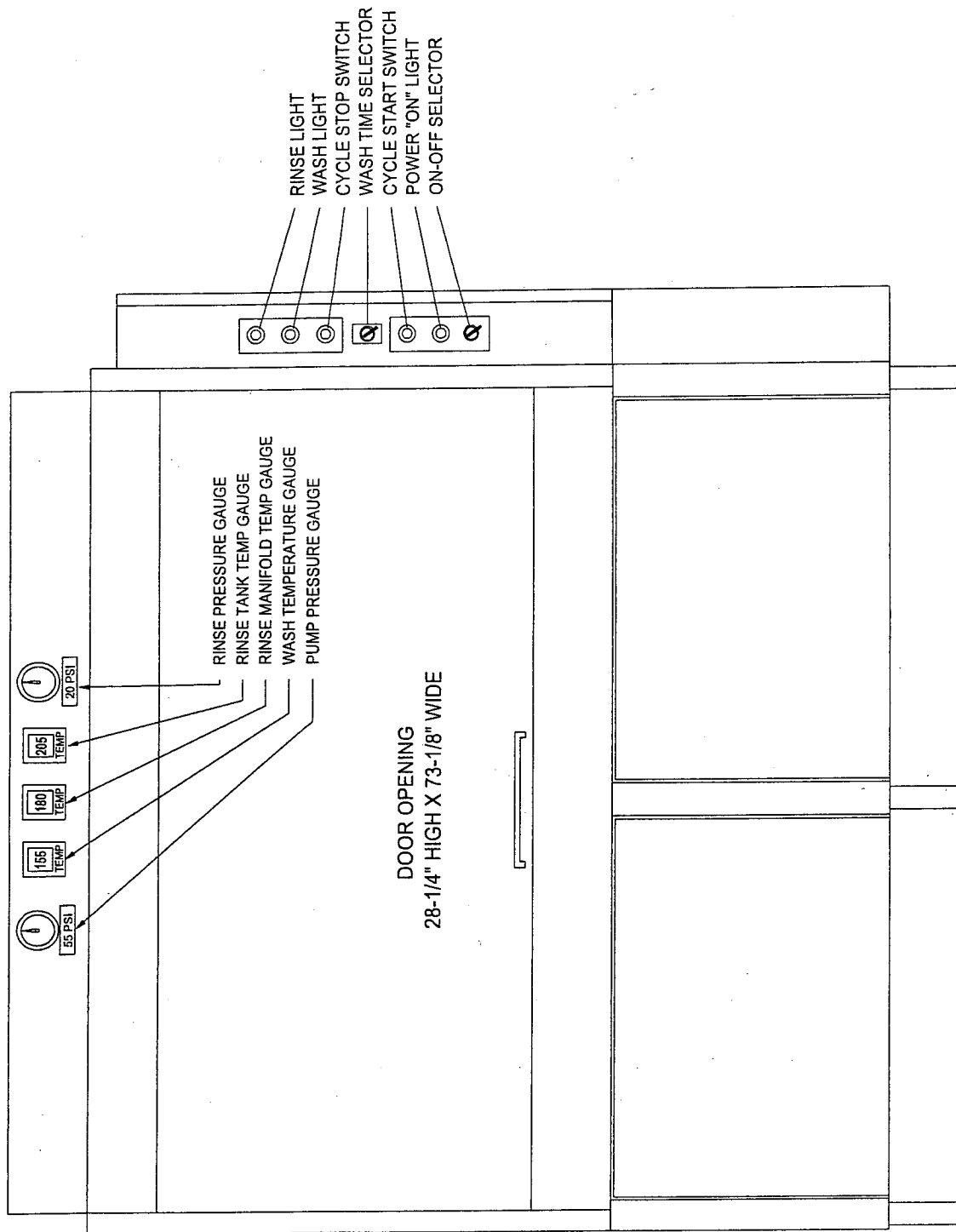
GAS RATING

90,000 BTU

WASH TANK
 CAPACITY 70 GALLON

RINSE TANK
 CAPACITY 15 GAL.

40 SEC. RINSE @ 20 PSI =
 10.5 GAL./CYCLE



FRONT VIEW

SIDE MOUNT CONTROL

Philadelphia, PA 19135		MAT.	GA.	NAME:	SW-36-F
PHONE (215) 624-4800		Rev: 02-25-00	10-25-96	PAN/RACK WASHER	
FAX (215) 624-6966		SCALE	TOL. +	NO.	106-1000



WIDTH 83-1/2"
 DEPTH 41-1/4"
 HEIGHT 93-1/2"
 HEIGHT WITH
 OPEN DOOR 122"

TOTAL AMPERAGE

208V	230V	480V	415V
ELECTRIC	140.0	128.4	65.2
GAS	90.0	83.2	42.6
STEAM	40.0	38.0	20.0

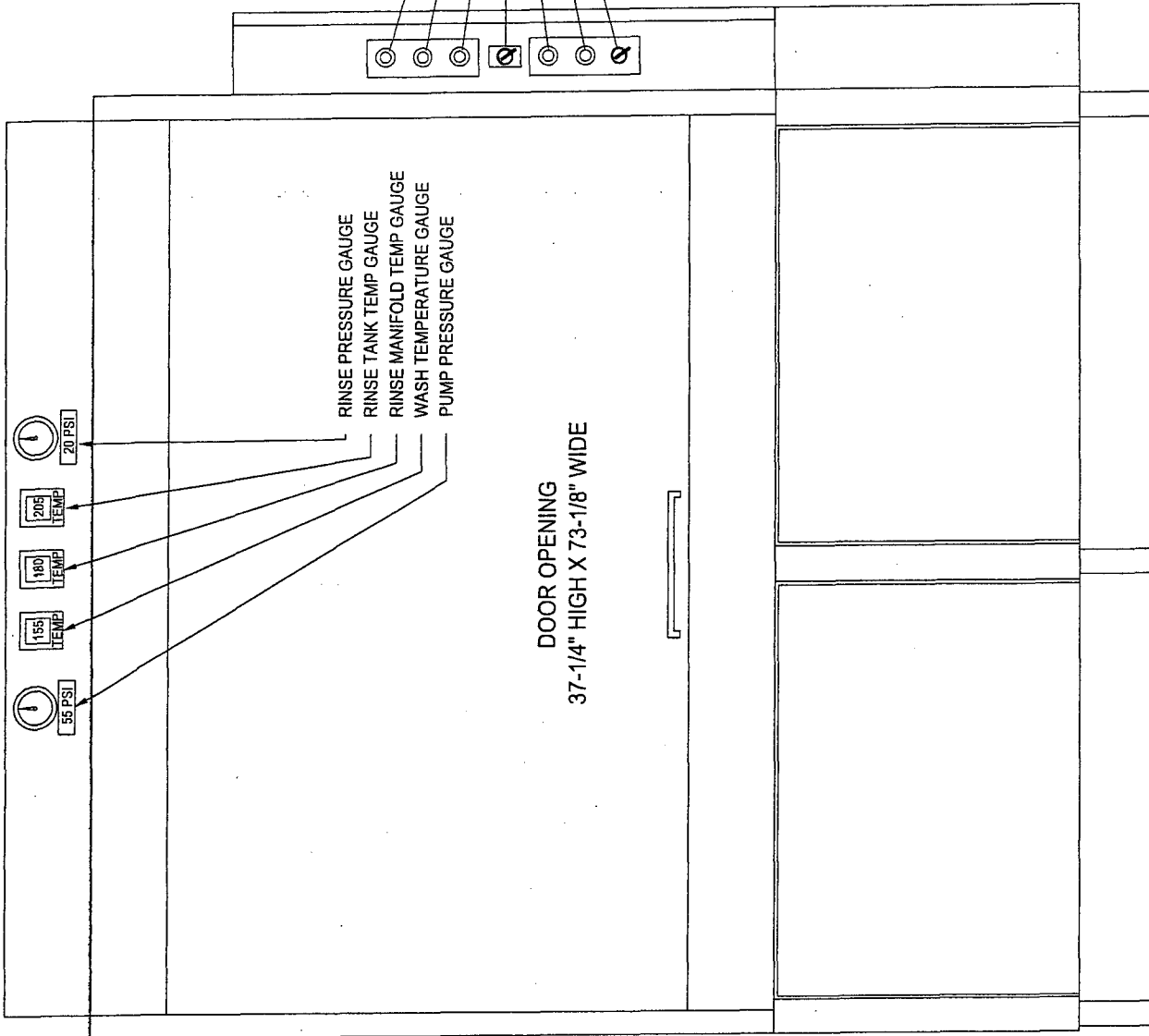
GAS RATING

90,000 BTU

WASH TANK
 CAPACITY 70 GALLON


RINSE TANK
 CAPACITY 15 GAL.

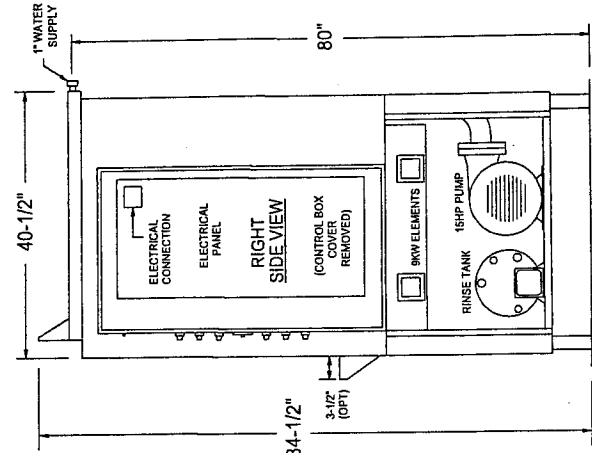
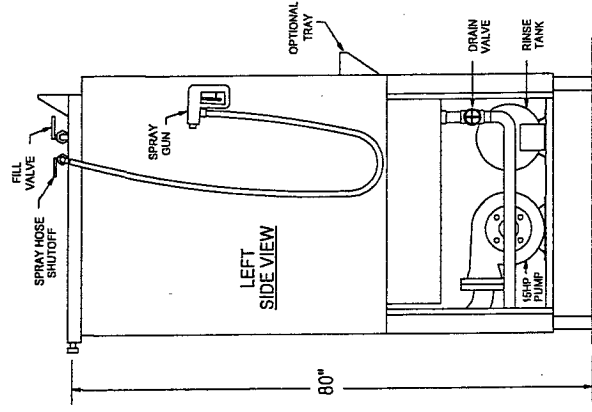
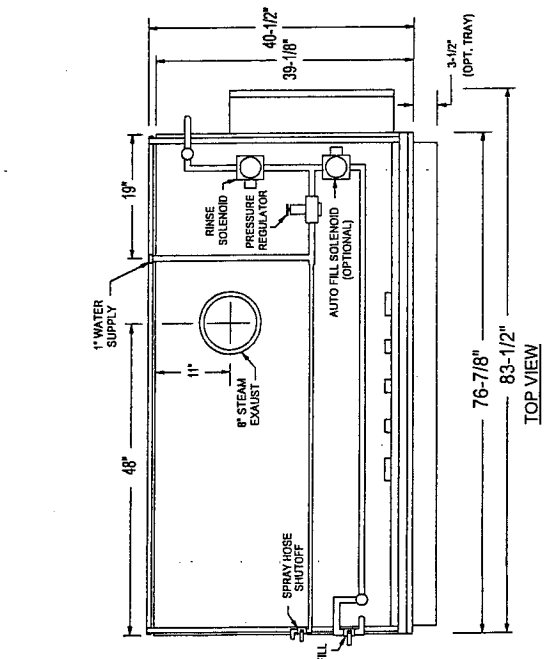
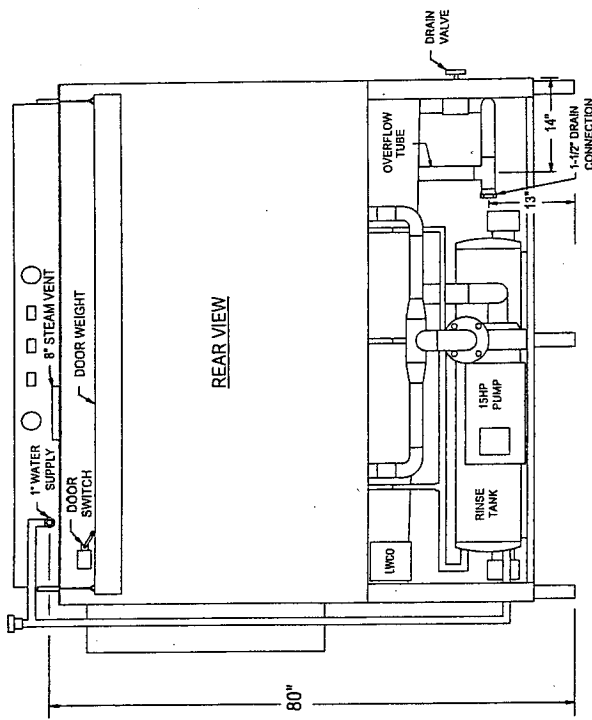
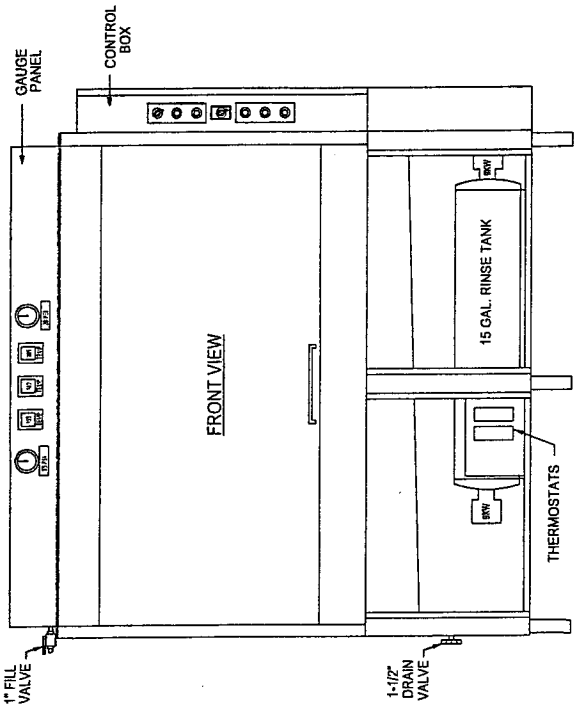
40 SEC. RINSE @ 20 PSI =
 10.5 GAL./CYCLE




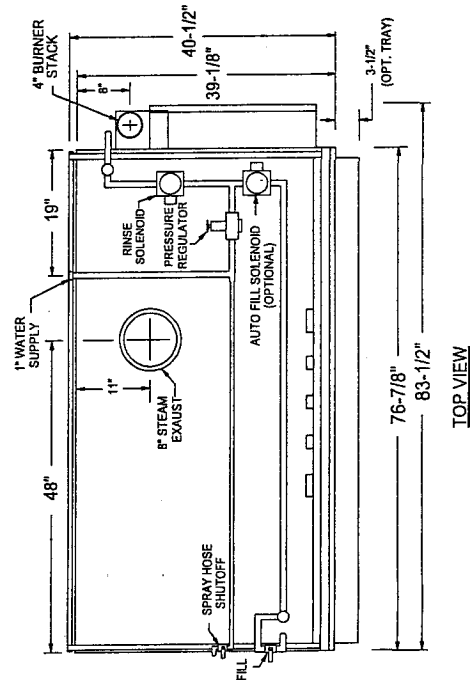
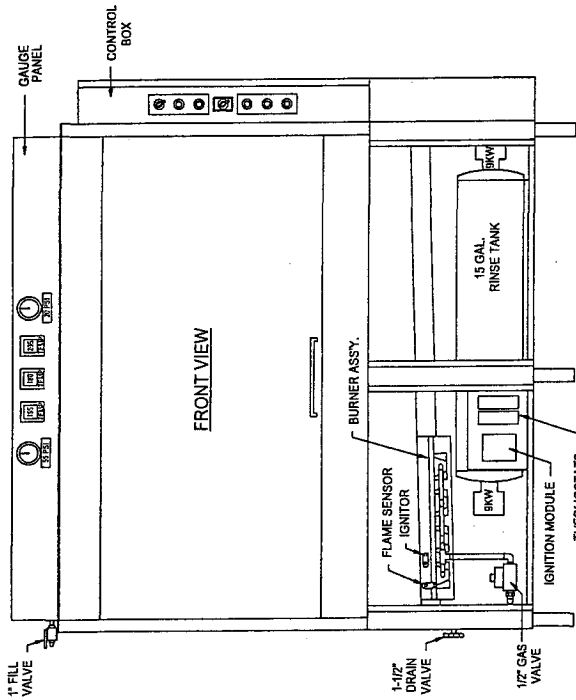
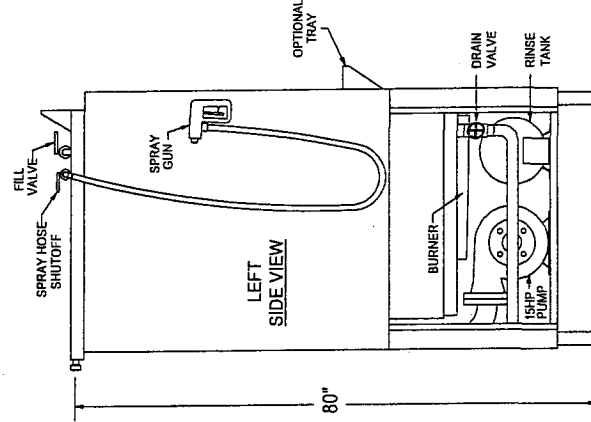
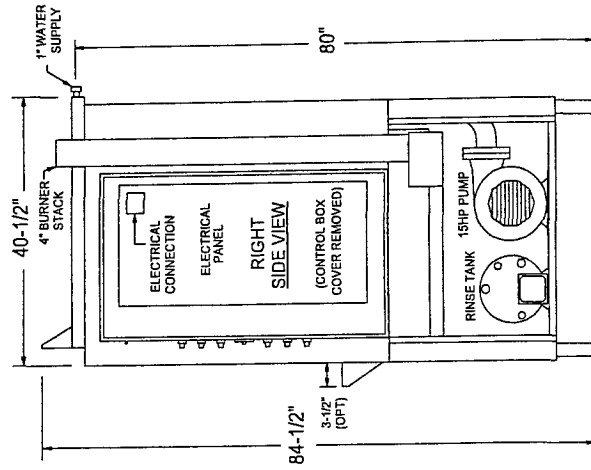
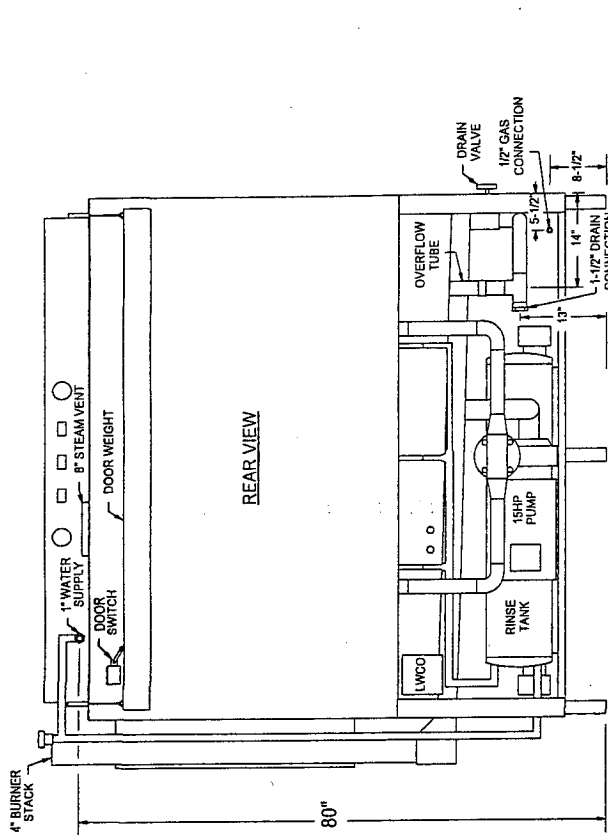
FRONT VIEW

SIDE MOUNT CONTROL

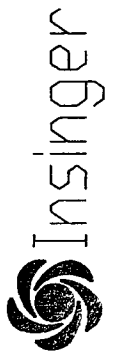
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MAT.	GA.	NAME:	SW-36-F EXTRA HIGH
REV: 02-25-00	10-25-96		PAN/RACK WASHER
SCALE	TOL. +	NO.	106-1200
	-		

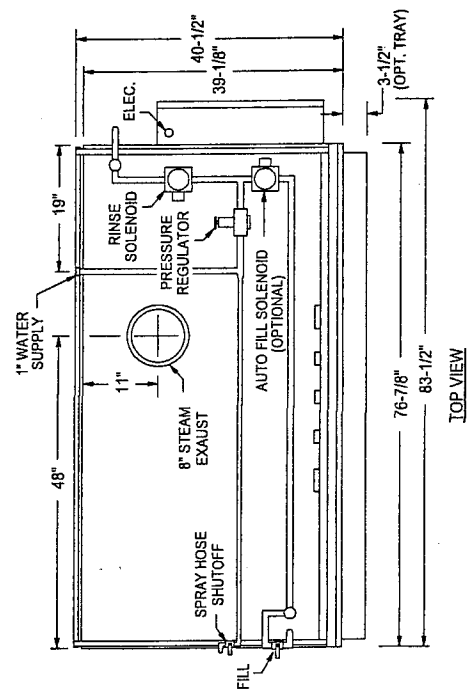
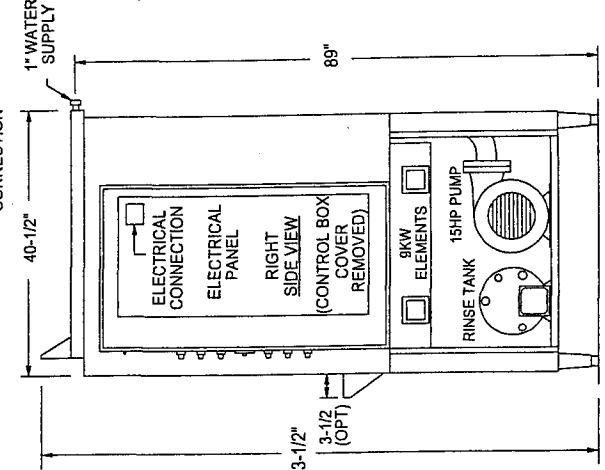
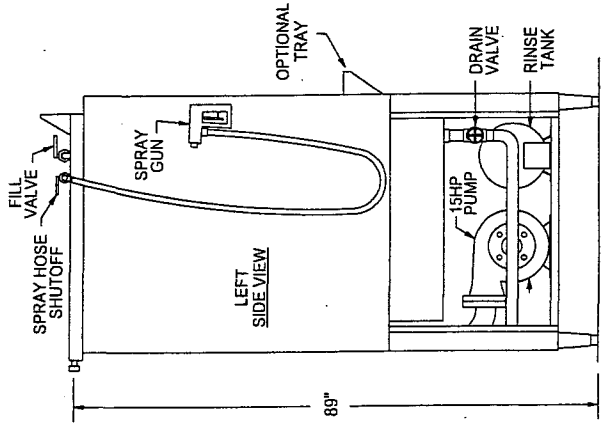
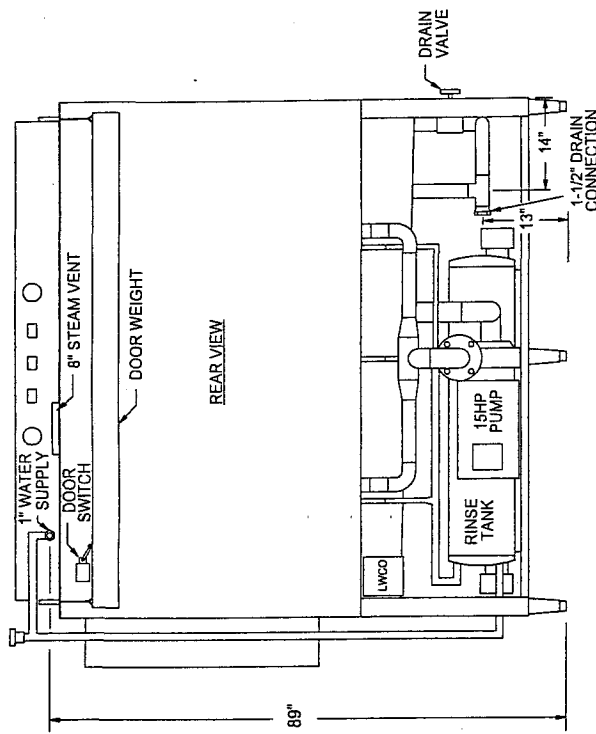
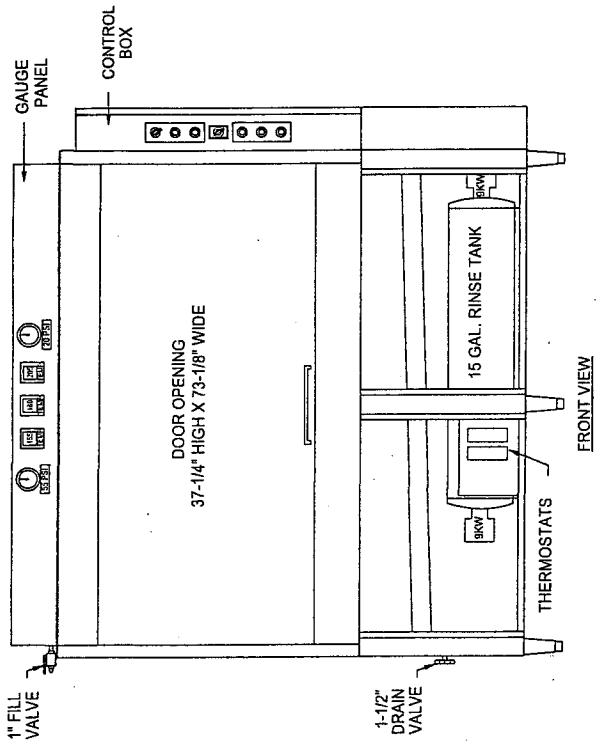


	Philadelphia, PA 19135		MAT. GA. 10-29-96 <i>M. Ebers</i>	NAME: SW-36-F-E
	PHONE (215) 624-4800 FAX (215) 624-6966			
			SCALE TOL. + -	NO. INF-ELEC

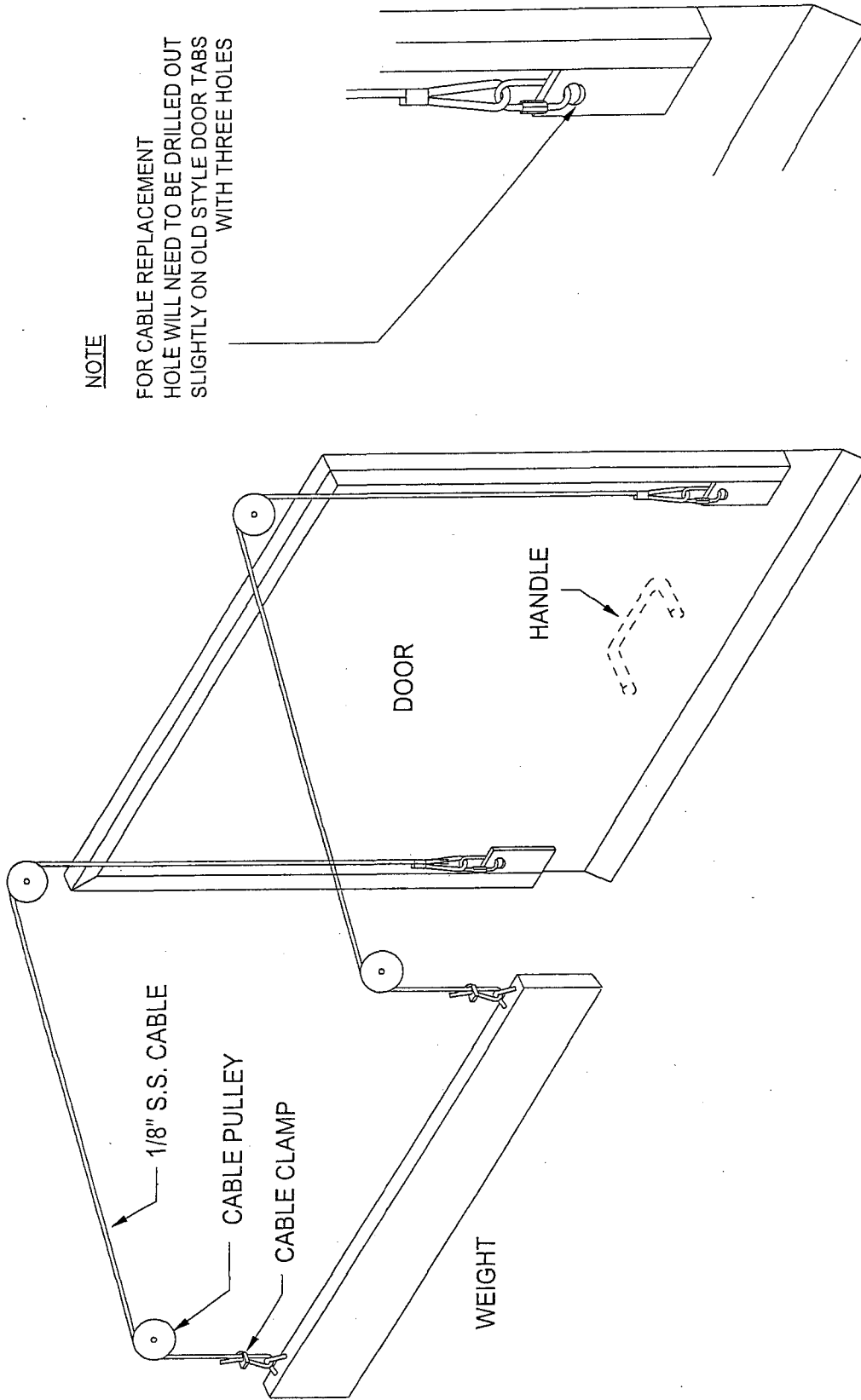


MAT.		GA.	NAME:
Philadelphia, PA 19135		10-29-96	SW-36-F-G
PHONE (215) 624-4800		<i>M. Ebers</i>	GAS INFORMATIVE
FAX (215) 624-6966		-	INF-GAS
SCALE	TOL. +	NO.	





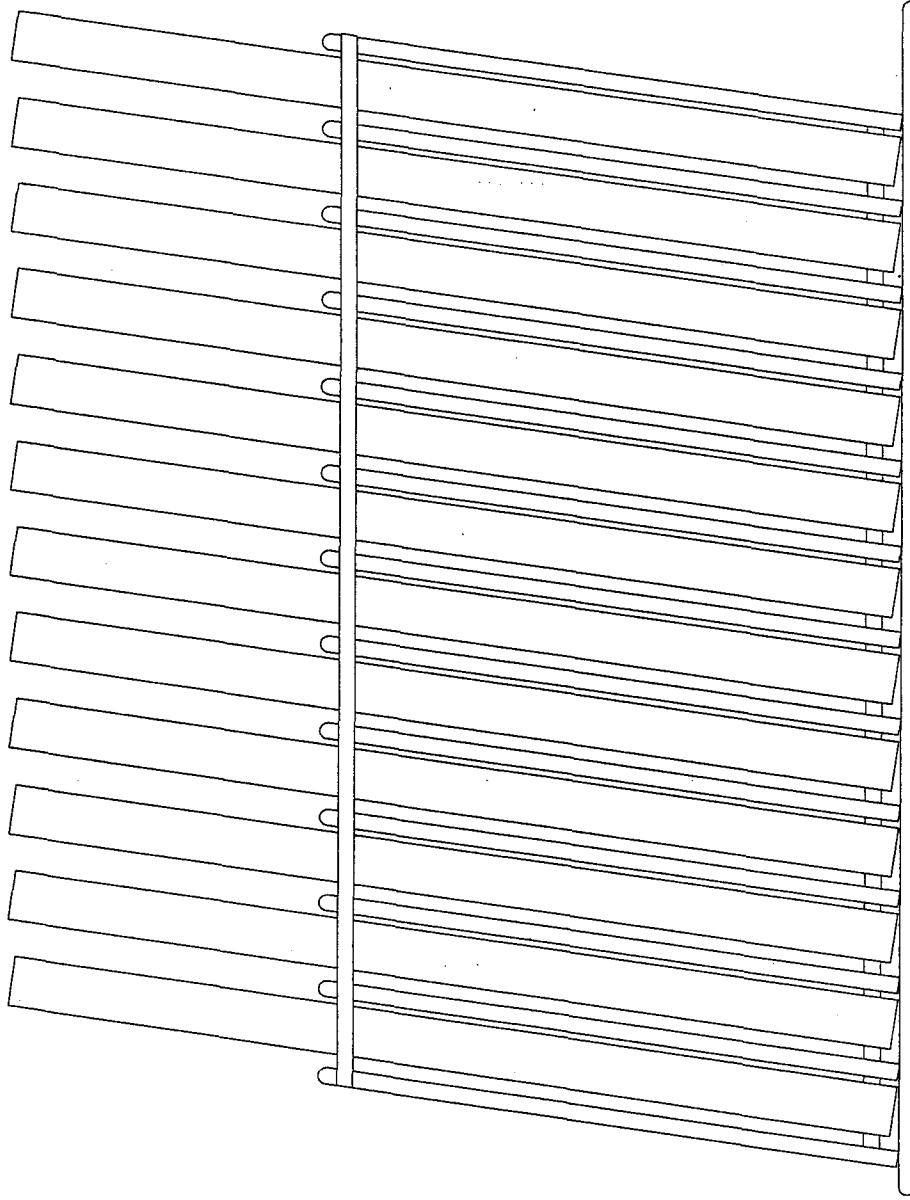
MAT. Philadelphia, PA 19135 PHONE (215) 624-4800 FAX (215) 624-6966		GA. 02-11-98 <i>M. Elbers</i>	NAME: SW-36-F-E-XH ELECTRIC - INFORMATIVE
SCALE	TOL. +	NO.	INF-ELEC-T



NOTE

FOR CABLE REPLACEMENT
HOLE WILL NEED TO BE DRILLED OUT
SLIGHTLY ON OLD STYLE DOOR TABS
WITH THREE HOLES

MAT. Philadelphia, PA 19135 PHONE (215) 624-4800 FAX (215) 624-6966		GA. 10-02-98 <i>M. Elbers</i>	NAME: DOOR & WEIGHT ASSEMBLY
SCALE TOL. + -	NO.		



FOR EXTREMELY SOILED PANS,
PLACE A PAN IN EVERY OTHER SLOT



Insinger

Philadelphia, PA 19135
PHONE (215) 624-4800
FAX (215) 624-6966

MAT.

GA.

NAME: BUN PAN RACK - SHORT

10-30-99

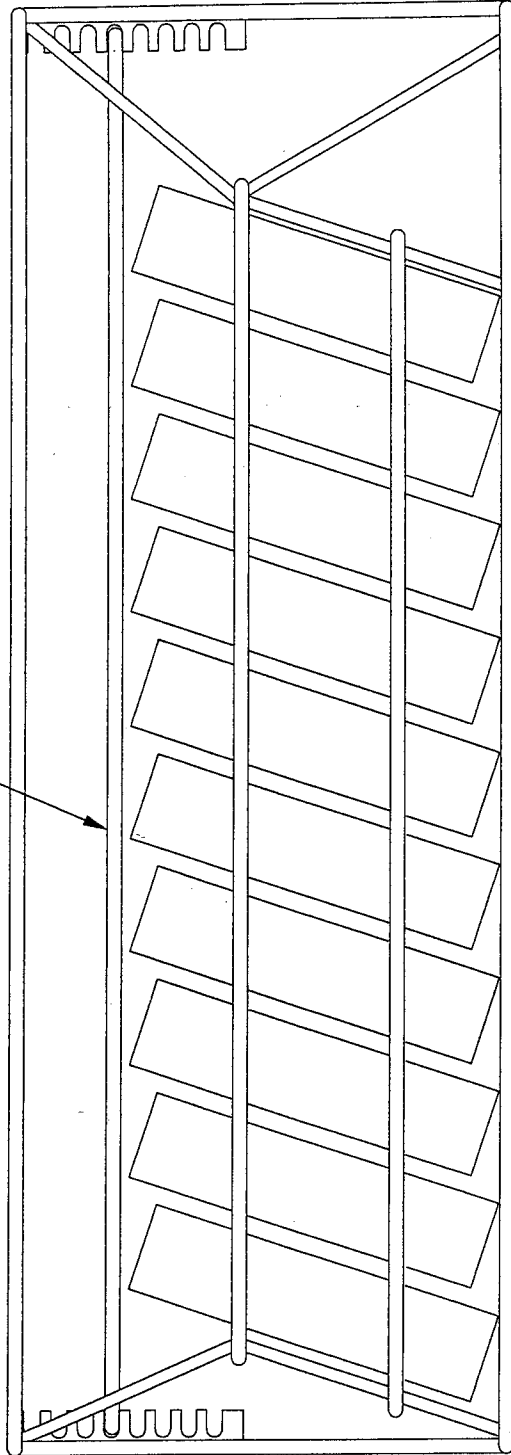
(12 PANS) INFORMATIVE

TOL. + -

M. Ebers

NO. FL36-BPR-S

ADJUSTABLE
HOLD DOWN LID



FOR EXTREMELY SOILED PANS,
PLACE PANS IN EVERY OTHER SLOT



Insinger

Philadelphia, PA 19135

PHONE (215) 624-4800

FAX (215) 624-6966

MAT.

GA.

SCALE

TOL. + -

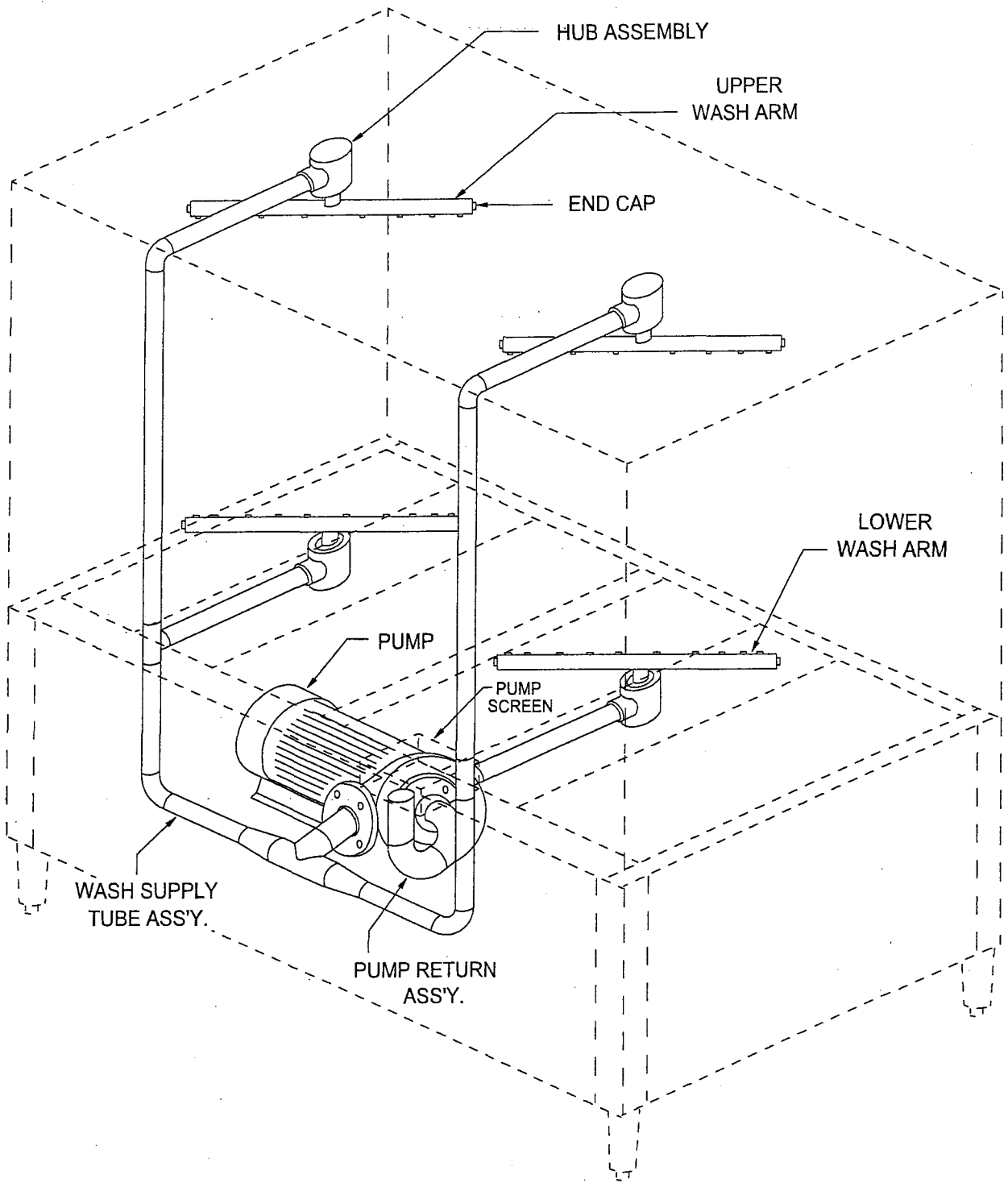
10-30-96

M. Elbers

NAME: CAKE PAN RACK

SW-36-F INFORMATIVE

NO. FL36-CPR

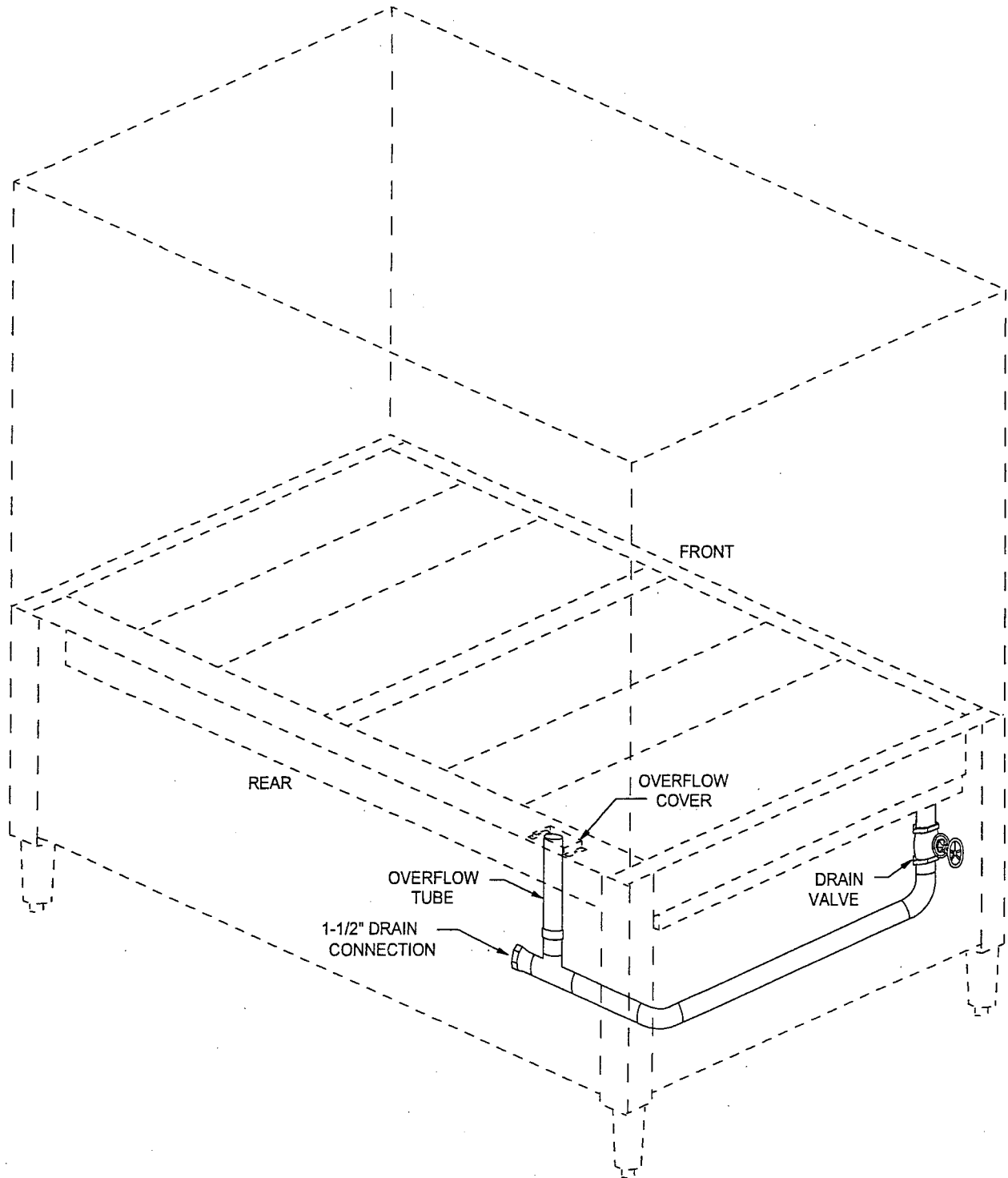


Philadelphia, PA 19135

PHONE (215) 624-4800

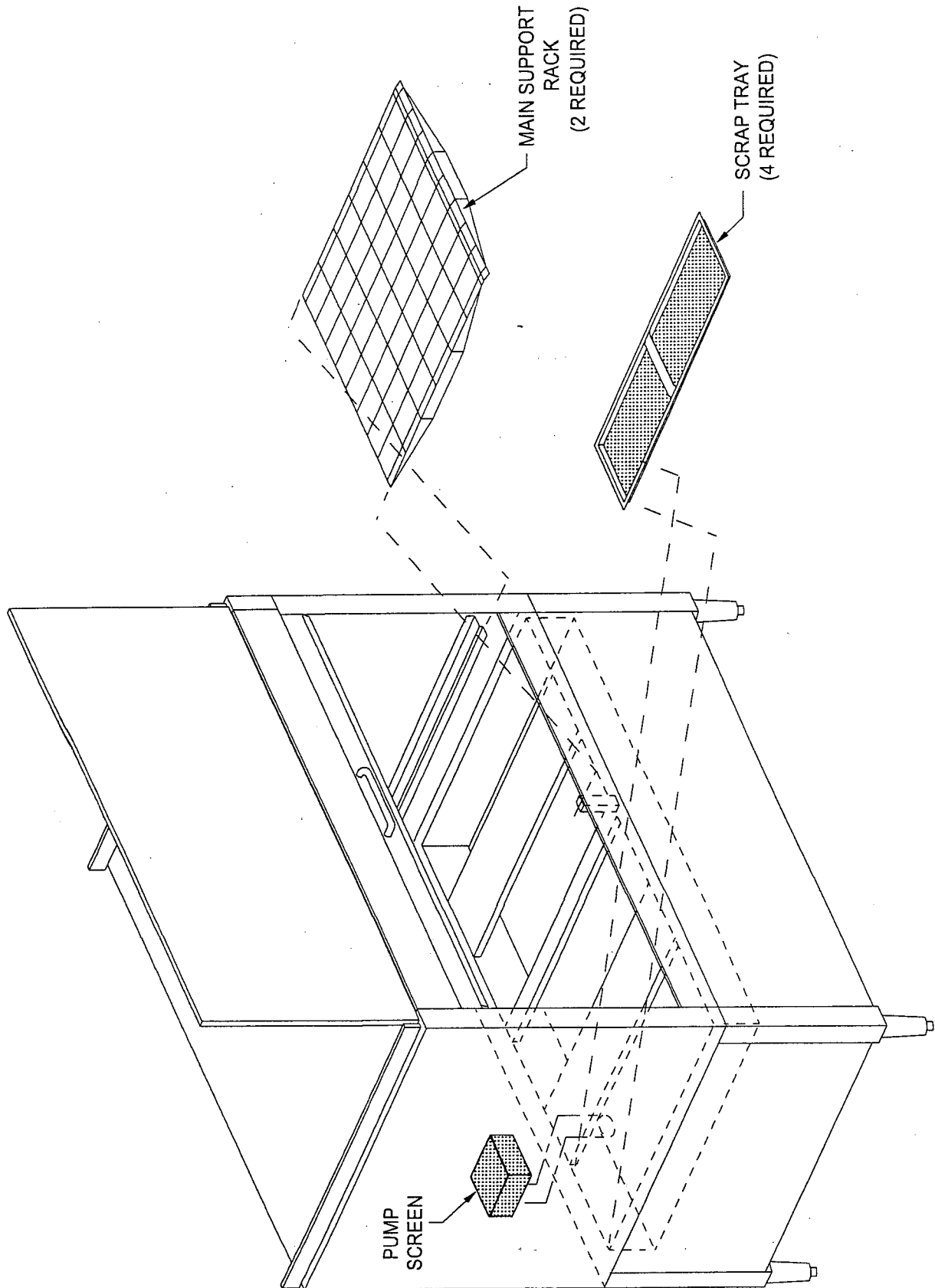
FAX (215) 624-6966

MAT.		GA.	NAME	WASH SYSTEM
REV.	SCALE		INFORMATIVE	
	TOL +	10-30-96	NO.	INF-WASH
	-	M. Elbers		

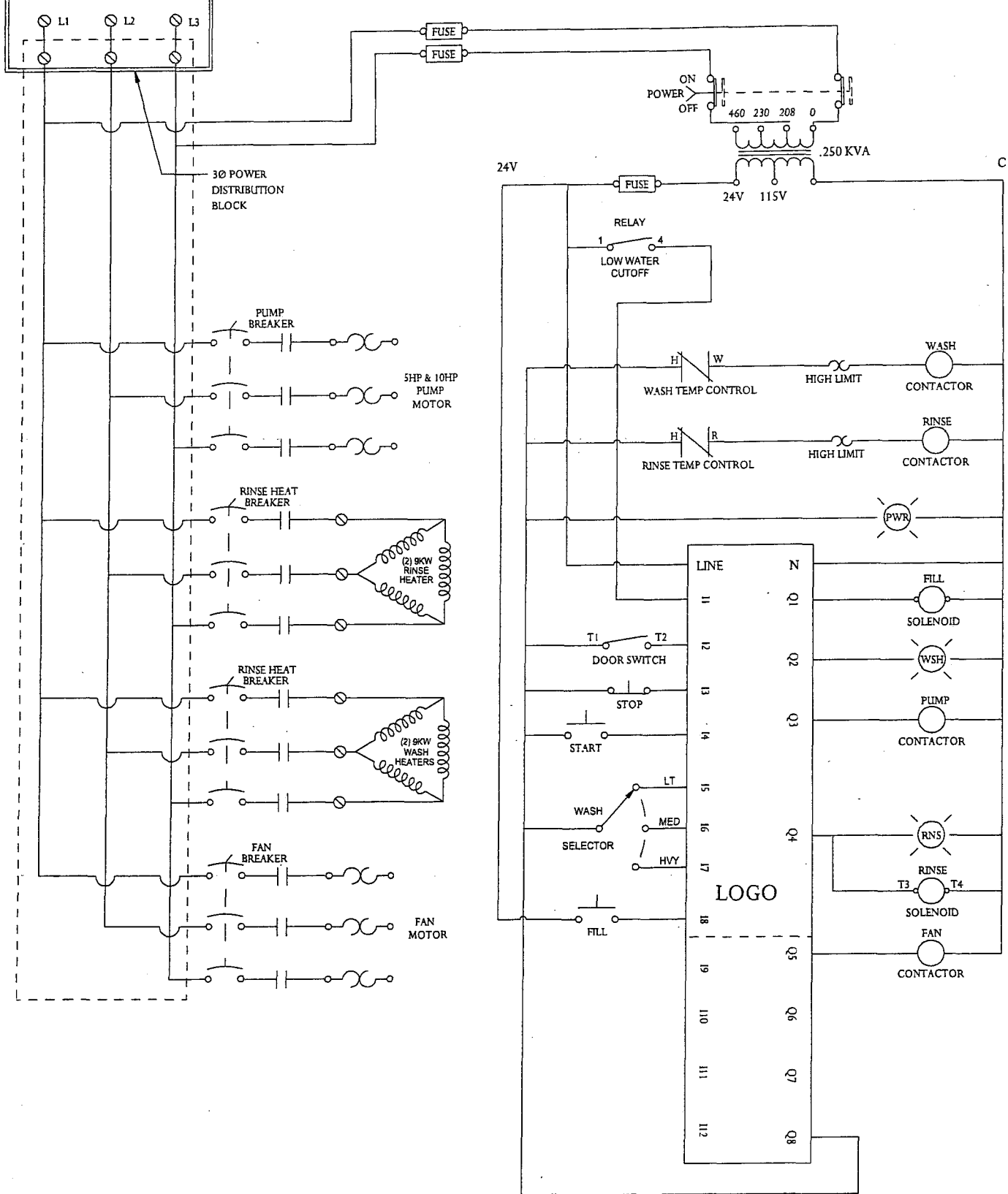



Insinger
 Philadelphia, PA 19135
 PHONE (215) 624-4800 FAX (215) 624-6966


MAT.		GA.	NAME: DRAIN SYSTEM
REV.	SCALE		INFORMATIVE
	TOL +	10-30-96	
	-	MARLIN E.	NO. INF-DRN

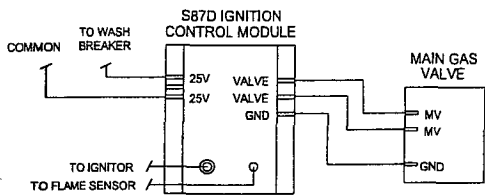
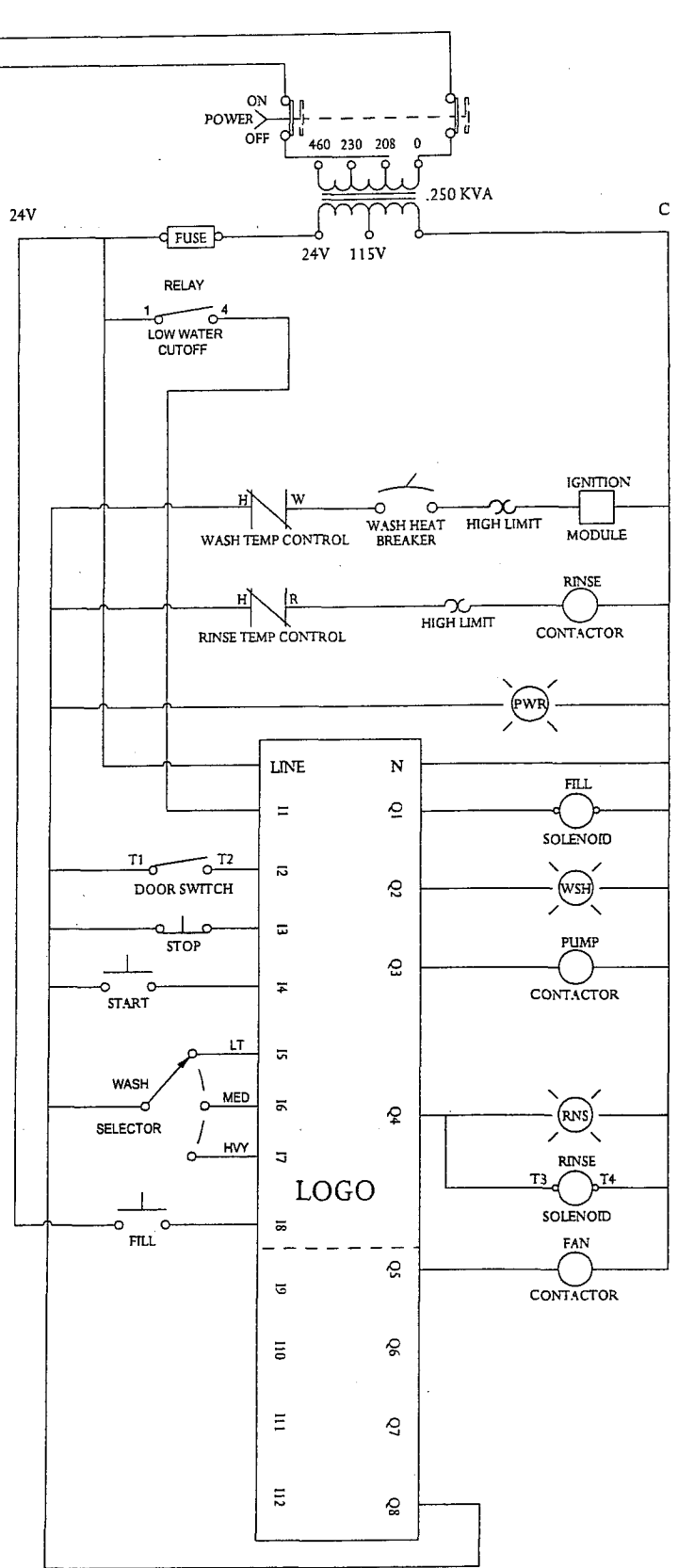
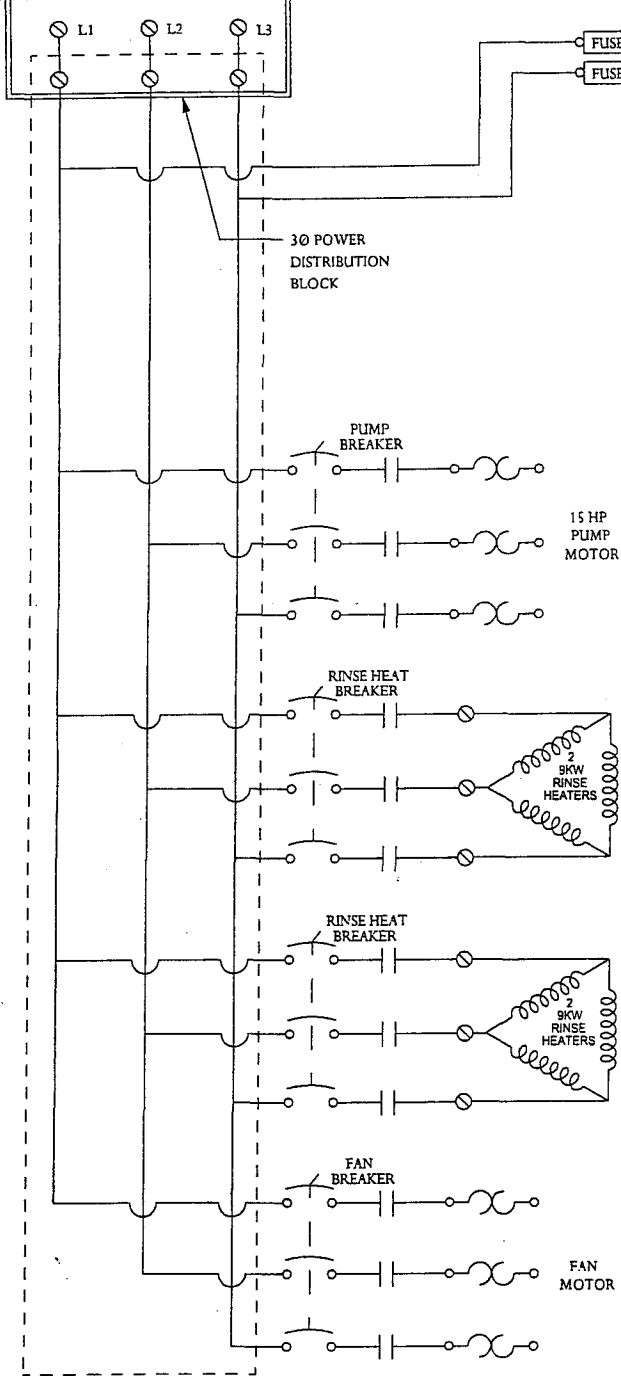


Philadelphia, PA 19135 PHONE (215) 624-4800 FAX (215) 624-6966		MAT.		GA.		NAME: SW-36-F INFORMATIVE	
				11-04-96		RACK & SCREEN LOCATION	
		TOL. +		<i>M. Elbers</i>		NO. INF-SCRN	
		-					



WITH (OPT.) AM FAN, AUTO FILL

 Insinger Philadelphia, PA 19135 PHONE (215) 624-4800 FAX (215) 624-6966	MAT.		GA.	NAME: 24V ELEC. SCHEMATIC	
	REV.	SCALE		SW-36-F-E AF-AM	
		TOL +	08-21-07		
		-	C. Woivood	NO.	124L1125



WITH AM FAN, AUTO FILL

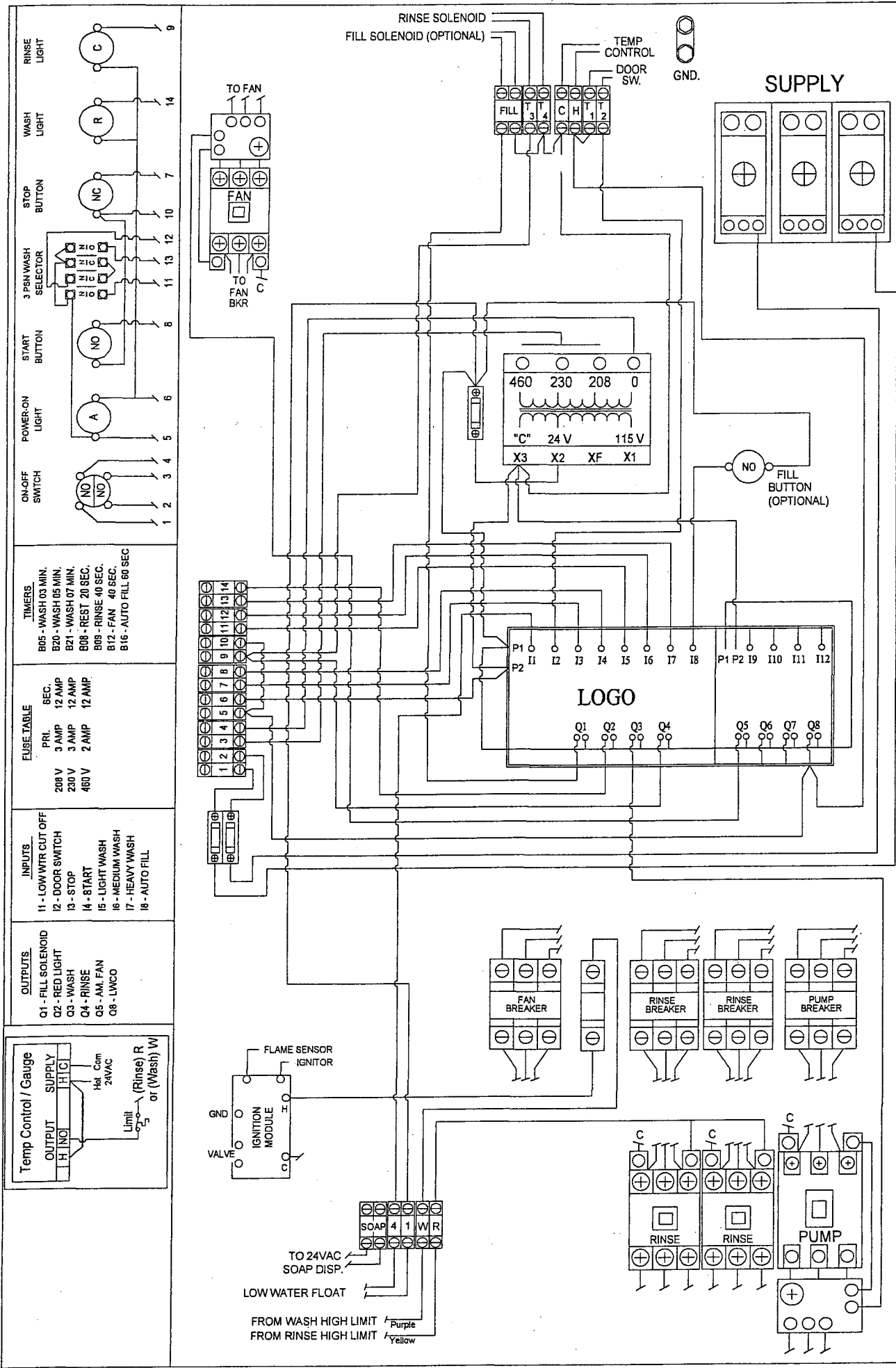


Philadelphia, PA 19135

PHONE (215) 624-4800

FAX (215) 624-6966

MAT.		GA.	NAME: 24V ELEC. SCHEMATIC
REV.	SCALE		SW-36-F-G AF-AM
	TOL +	08-21-07	
	-	C. Woivood	NO. 124L1128

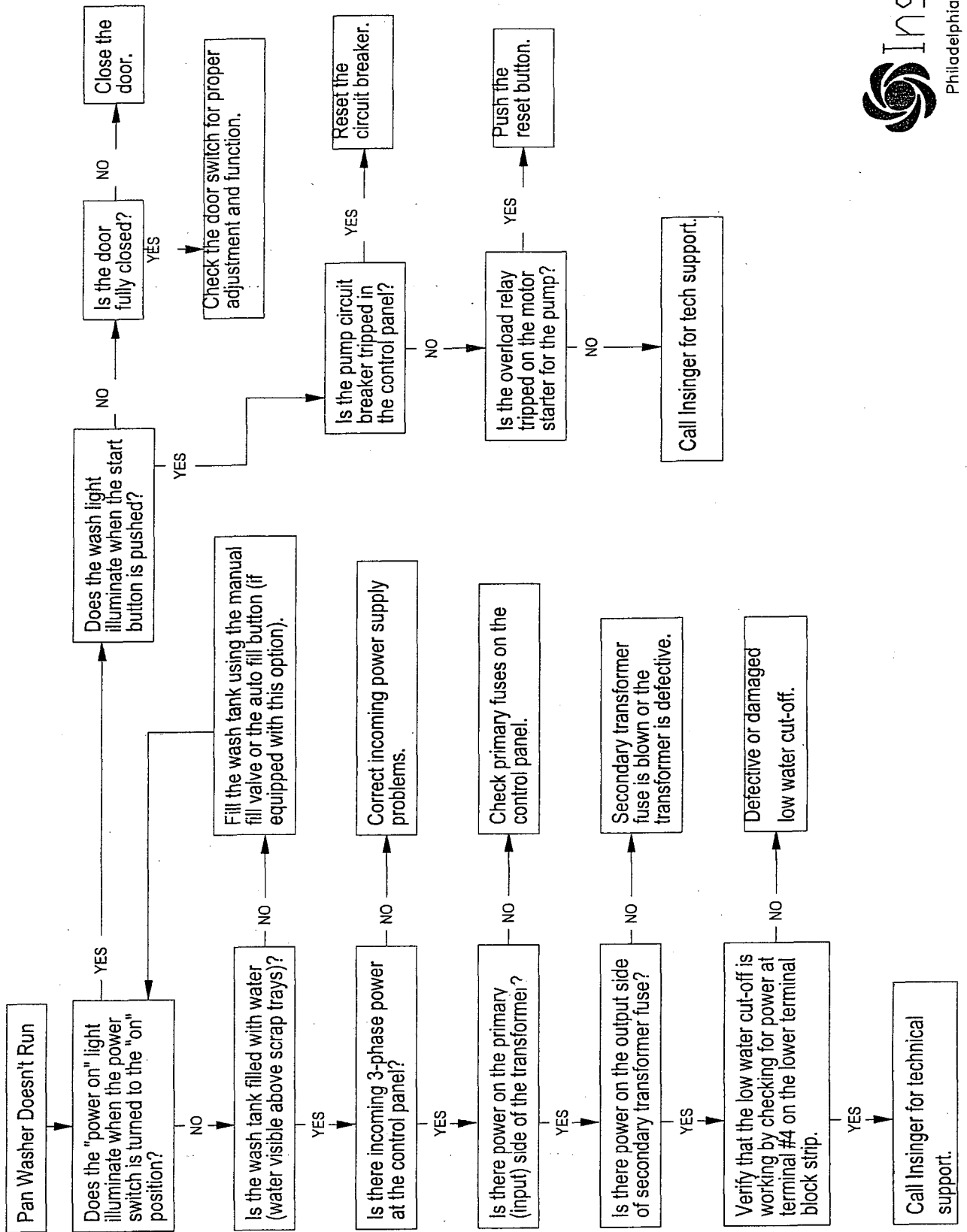


Philadelphia, PA 19135
 PHONE (215) 624-4800
 FAX (215) 624-6966

Insinger

Prog. L24-AF-AD-FN-LW-PF
 GA. NAME: 24V ELEC. SCHEMATIC
 06-21-07 SW-36-F-G W/ AM FAN & AF (OPTIONAL)
 C. Watwood NO. 124-1128

SCALE: TOL. +



HOURS OF OPERATION

Insinger is available to assist you and your team day or night. Our regular business hours are Monday through Friday, 8:00 AM - 5:00 PM (EST). After-hours inquiries may take longer to respond.

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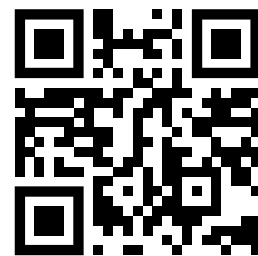
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Digital Contact Cards

