

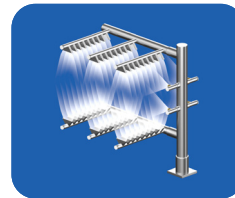


Project _____
 Item _____
 Quantity _____
 CSI - 11400 _____
 Approval _____
 Date _____



Century Rackless Conveyor Dishwasher

- Automatic conveyor, flight type three tank dishwasher with recirculating prewash, wash and rinse; and fresh water final rinse
- Available in 14', 17', 19' and +21' configurations
- CrossFire Wash System provides superior cleaning



CrossFire Wash System power sprays water horizontally, as well as, from above and below, cleaning and sanitizing the dirtiest of ware.

STANDARD FEATURES

- Tank heat: 50.0 kW electric immersion heaters or steam injectors
- Capillary thermometers for pre-wash, wash, rinse and final rinse
- Final rinse pressure gauge
- Vacuum breaker on all incoming water lines
- Manifold clean-out brush
- Inspection and clean-out 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
- Polypropylene belt with removable rack sections
- Conveyor reversing switch
- Conveyor switch for de-liming
- Interior work lights
- Override switch for de-liming
- End caps/pipe plugs secured to prevent loss
- Color-coded curtains

OPTIONS

- 14' configuration
- 17' configuration
- 19' configuration
- +21' configuration (please specify) _____
- Stainless steel steam coil tank heat
- Steam booster
- Electric booster
- Pressure reduction valve and line strainer
- Single point electrical connection: motors, controls and heaters.
- S/S panels on all sides
- Security package
- Totally enclosed motors
- Insulated hood and door
- Stainless steel belt with removable rack sections

SPECIFIER STATEMENT

Specified unit will be an Insinger Century rackless conveyor dishwasher. Features include CrossFire wash system, S/S 304 stainless steel construction, automatic tank fill, low water protection, elevated top mounted control panel, SureFire Start-Up & Check-Out service, and a VFD controlled continuous drive conveyor.



Additional Information (Century 14)

Capacity Per Hour	8736 dishes 600-1300 meals
Tank Capacity	13 gals. (pre-wash) 25 gals. (wash) 26 gals. (rinse)
Motor Size	1/2 hp (pre-wash) 2 hp (wash) 2 hp (rinse) 1/2 hp (conveyor)
Electric Usage	20.0 kW wash tank 30.0 kW rinse tank *24.0 kW booster 40° rise *45.0 kW booster 70° rise
Steam Consumption at 20 psi min.	182 lbs./hour tank 81 lbs./hour booster 40° rise 142 lbs./hour booster 70° rise
Final Rinse Peak Flow at 20 psi min.	3.8 gallons/minute
Final Rinse Consumption at 20 psi min.	228 gallons/hour
Exhaust Hood Requirement	500 CFM Load 1000 CFM unload
Peak Rate Drain Flow	23 gallons/minute
Shipping Weight	2500 lbs.

Machine Electrical		
Motors, Controls Tank Heat	Steam	Electric
208/3/60	21.0	160.0
240/3/60	19.0	139.6
480/3/60	9.5	69.5
380/3/50	11.5	87.5

SPECIFICATIONS

CONSTRUCTION- Hood and tank all welded seamless construction using 16 gauge 18-8 type 304 S/S. S/S frame, legs and feet. All internal castings are non-corrosive nickel alloy, bronze or S/S.

DOORS- Three extra 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- Removable polypropylene or S/S rack section on S/S belt with polyethylene rollers. Conveyor drive system includes large speed reducer with cut gears operating in oil bath and frictionless, trouble-free overload release system. Conveyor transports dishware automatically through all washing and rinsing systems and is driven by an independent 1/2 hp motor. A trip bar at the end of the unload section stops the conveyor if any ware reaches the bar. A reversing switch is provided to assist in removing jams in the belt.

PUMPS- 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. Two 2 hp motors wash and rinse and 1/2 hp pre-wash, all 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 ware passes, saving water and energy. The photo eye also activates an adjustable timer control. If no ware passes during the set time, the machine shuts down.

SPRAY SYSTEM- Spray arms made of type 304 stainless steel pipe. Spray assemblies removable without the use of tools.

PRE-WASH- Upper and lower manifolds. One manifold above with 3 power pre-wash nozzles, one manifold below with 3 power pre-wash nozzles.

WASH- Upper and lower manifolds with the patented CrossFire® Wash System. Each manifold has 3 upper and 4 lower power wash arms designed with pressure action cleansing slots. The slots are precision milled for water control producing a fan spray. Wash arms are fillet welded to the S/S manifold. The CrossFire system provides 2 horizontally spraying high pressure nozzles.

RINSE- Upper and lower manifolds. Each manifold has 3 upper and 4 lower power rinse arms designed with pressure action fan spray reducing water consumption, maximizing heat retention.

FINAL RINSE- Eight nozzle assemblies above and four nozzles below threaded into S/S schedule 40 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.

Additional Information (Century 17)

Capacity Per Hour	8812 dishes 600-1000 meals
Tank Capacity	20 gals. (pre-wash) 39 gals. (wash)
Motor Size	2 hp (pre-wash) 3 hp (wash) 1/2 hp (conveyor)
Electric Usage	40.0 kW wash tank *36.0 kW booster 40° rise *54.0 kW booster 70° rise
Steam Consumption at 20 psi min.	145 lbs./hour tank 109 lbs./hour booster 40° rise 190 lbs./hour booster 70° rise
Final Rinse Peak Flow at 20 psi min.	5.1 gallons/minute
Final Rinse Consumption at 20 psi min.	306 gallons/hour
Exhaust Hood Requirement	500 CFM Load 1000 CFM unload
Peak Rate Drain Flow	15 gallons/minute
Shipping Weight	2500 lbs.

Machine Electrical		
Motors, Controls Tank Heat	Steam	Electric
208/3/60	21.5	137.5
240/3/60	19.5	120.0
480/3/60	9.7	60.0
380/3/50	11.8	72.6

*Booster requires separate electrical connection

SPECIFICATIONS

CONSTRUCTION- Hood and tank all welded seamless construction using 16 gauge 18-8 type 304 S/S. S/S frame, legs and feet. All internal castings are non-corrosive nickel alloy, bronze or S/S.

DOORS- Three extra 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- Removable polypropylene or S/S rack section on S/S belt with polyethylene rollers. Conveyor drive system includes large speed reducer with cut gears operating in oil bath and frictionless, trouble-free overload release system. Conveyor transports dishware automatically through all washing and rinsing systems and is driven by an independent 1/2 hp motor. A trip bar at the end of the unload section stops the conveyor if any ware reaches the bar. A reversing switch is provided to assist in removing jams in the belt.

PUMPS- 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. Two 2 hp motors wash and rinse and 1/2 hp pre-wash, all 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 ware passes, saving water and energy. The photo eye also activates an adjustable timer control. If no ware passes during the set time, the machine shuts down.

SPRAY SYSTEM- Spray arms made of type 304 stainless steel pipe. Spray assemblies removable without the use of tools.

PRE-WASH- Upper and lower manifolds. One manifold above with 3 power pre-wash nozzles, one manifold below with 3 power pre-wash nozzles.

WASH- Upper and lower manifolds with the patented CrossFire® Wash System. Each manifold has 3 upper and 4 lower power wash arms designed with pressure action cleansing slots. The slots are precision milled for water control producing a fan spray. Wash arms are fillet welded to the S/S manifold. The CrossFire system provides 2 horizontally spraying high pressure nozzles.

RINSE- Upper and lower manifolds. Each manifold has 3 upper and 4 lower power rinse arms designed with pressure action fan spray reducing water consumption, maximizing heat retention.

FINAL RINSE- Eight nozzle assemblies above and four nozzles below threaded into S/S schedule 40 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.

Additional Information (Century 19)

Capacity Per Hour	8861 dishes 500-1000 meals
Tank Capacity	24 gals. (pre-wash) 27 gals. (wash) 30 gals. (rinse)
Motor Size	1 1/2 hp (pre-wash) 2 hp (wash) 2 hp (rinse) 1/2 hp (conveyor)
Electric Usage	60.0 kW wash tanks *15.0 kW booster 40° rise *27.0 kW booster 70° rise
Steam Consumption at 20 psi min.	218 lbs./hour tank 54 lbs./hour remote booster 40° rise 96 lbs./hour remote booster 70° rise
Final Rinse Peak Flow at 20 psi min.	2.1 gallons/minute
Final Rinse Consumption at 20 psi min.	124 gallons/hour
Exhaust Hood Requirement	750 CFM Load 750 CFM unload
Peak Rate Drain Flow	23 gallons/minute
Shipping Weight	3000 lbs.

Machine Electrical		
Motors, Controls Tank Heat	Steam	Electric
208/3/60	25.2	198.9
240/3/60	22.9	171.8
480/3/60	11.4	85.6
380/3/50	13.8	107.6

*Booster requires separate electrical connection

SPECIFICATIONS

CONSTRUCTION- Hood and tank all welded seamless construction using 16 gauge 18-8 type 304 S/S. S/S frame, legs and feet. All internal castings are non-corrosive nickel alloy, bronze or S/S.

DOORS- Three extra 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- Removable polypropylene or S/S rack section on S/S belt with polyethylene rollers. Conveyor drive system includes large speed reducer with cut gears operating in oil bath and frictionless, trouble-free overload release system. Conveyor transports dishware automatically through all washing and rinsing systems and is driven by an independent 1/2 hp motor. A trip bar at the end of the unload section stops the conveyor if any ware reaches the bar. A reversing switch is provided to assist in removing jams in the belt.

PUMPS- 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. Two 2 hp motors wash and rinse and 1/2 hp pre-wash, all 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 ware passes, saving water and energy. The photo eye also activates an adjustable timer control. If no ware passes during the set time, the machine shuts down.

SPRAY SYSTEM- Spray arms made of type 304 stainless steel pipe. Spray assemblies removable without the use of tools.

PRE-WASH- Upper and lower manifolds. One manifold above with 3 power pre-wash nozzles, one manifold below with 3 power pre-wash nozzles.

WASH- Upper and lower manifolds with the patented CrossFire® Wash System. Each manifold has 3 upper and 4 lower power wash arms designed with pressure action cleansing slots. The slots are precision milled for water control producing a fan spray. Wash arms are fillet welded to the S/S manifold. The CrossFire system provides 2 horizontally spraying high pressure nozzles.

RINSE- Upper and lower manifolds. Each manifold has 3 upper and 4 lower power rinse arms designed with pressure action fan spray reducing water consumption, maximizing heat retention.

FINAL RINSE- Eight nozzle assemblies above and four nozzles below threaded into S/S schedule 40 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.

Additional Information (Century +21)

Capacity Per Hour	14,000 dishes 1,000-2,200 meals
Tank Capacity	24 gals. (pre-wash) 36 gals. (wash) 40 gals. (rinse)
Motor Size	2 hp (pre-wash) 3 hp (wash) 3 hp (rinse) 1/2 hp (conveyor)
Electric Usage	60.0 kW wash tanks *15.0 kW booster 40° rise *27.0 kW booster 70° rise
Steam Consumption at 20 psi min.	215 lbs./hour tank 54 lbs./hour remote booster 40° rise 96 lbs./hour remote booster 70° rise
Gas Consumption	205,000 BTUH 200 CFH natural gas 82 CFH propane
Final Rinse Peak Flow at 20 psi min.	2.1 gallons/minute
Final Rinse Consumption at 20 psi min.	124 gallons/hour
Exhaust Hood Requirement	750 CFM Load 750 CFM unload
Peak Rate Drain Flow	23 gallons/minute
Shipping Weight	3327 lbs.

Machine Electrical			
Motors, Controls Tank Heat	Steam	Gas w/o booster	Electric
208/3/60	32.3	39.5	203.9
240/3/60	29.2	35.8	178.2
480/3/60	14.6	17.9	88.8
380/3/50	17.7	21.7	111.5

*Booster requires separate electrical connection

SPECIFICATIONS

CONSTRUCTION- Hood and tank all welded seamless construction using 16 gauge 18-8 type 304 S/S. S/S frame, legs and feet. All internal castings are non-corrosive nickel alloy, bronze or S/S.

DOORS- Three extra 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- Removable polypropylene or S/S rack section on S/S belt with polyethylene rollers. Conveyor drive system includes large speed reducer with cut gears operating in oil bath and frictionless, trouble-free overload release system. Conveyor transports dishware automatically through all washing and rinsing systems and is driven by an independent 1/2 hp motor. A trip bar at the end of the unload section stops the conveyor if any ware reaches the bar. A reversing switch is provided to assist in removing jams in the belt.

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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.

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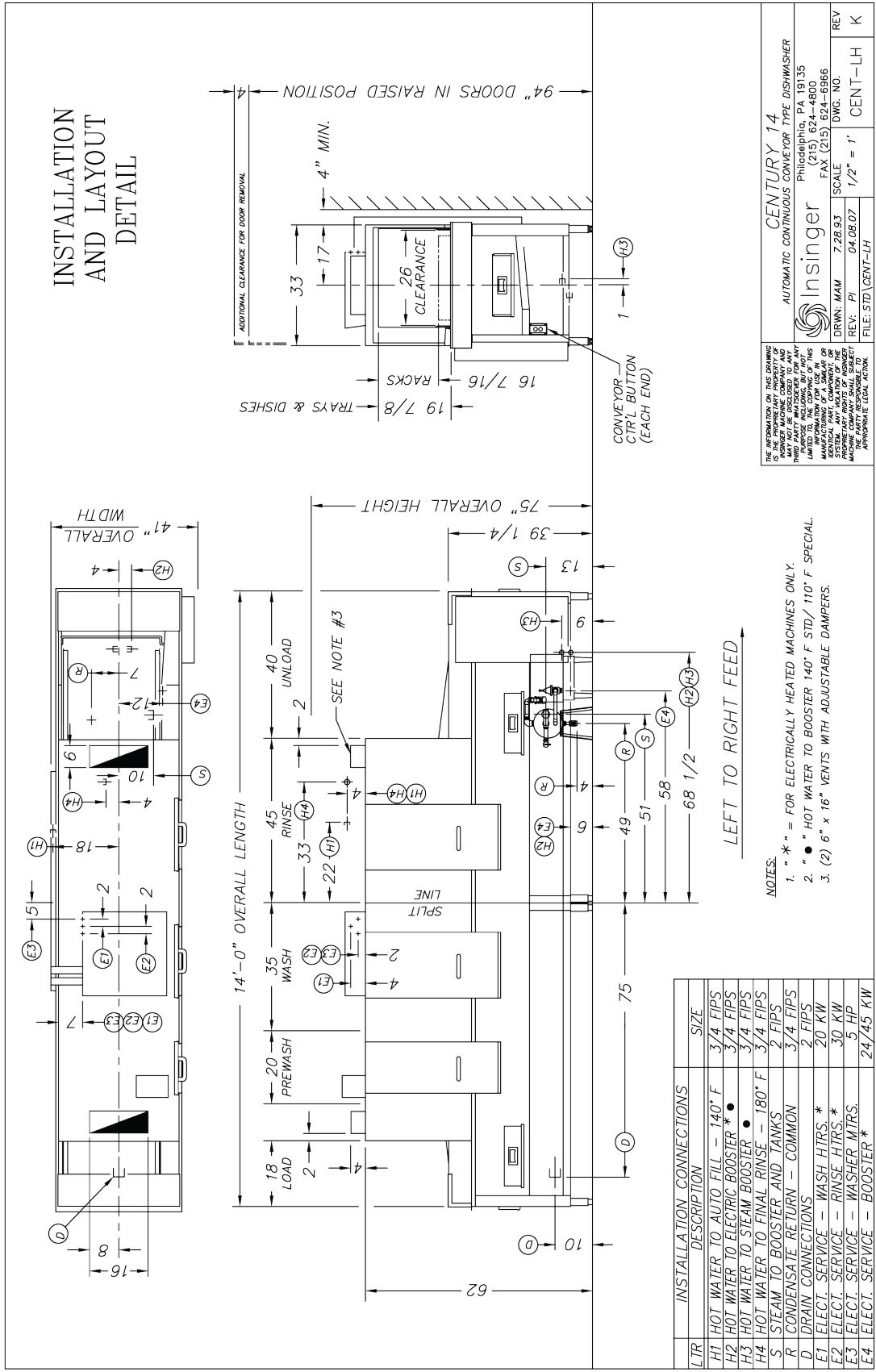
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RINSE- Upper and lower manifolds. Each manifold has 3 upper and 4 lower power rinse arms designed with pressure action fan spray reducing water consumption, maximizing heat retention.

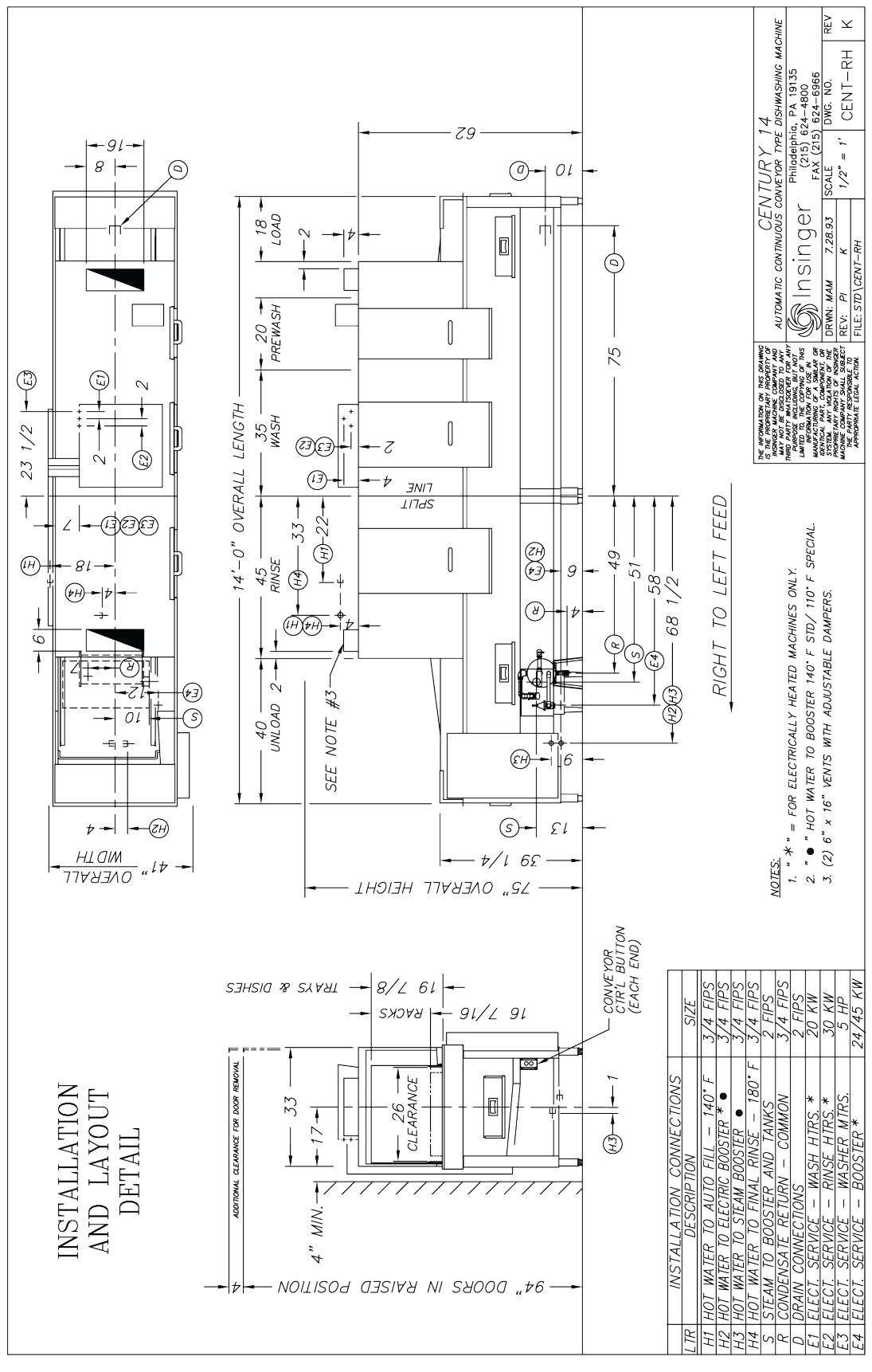
FINAL RINSE- Eight nozzle assemblies above and four nozzles below threaded into S/S schedule 40 pipes. Nozzle assemblies produce a fan spray reducing water consumption, maximizing heat retention.

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.

Technical Drawings (Century 14)



Technical Drawings (Century 14)



INSTALLATION AND LAYOUT DETAIL

LTR	INSTALLATION CONNECTIONS	DESCRIPTION	SIZE
H1	HOT WATER TO AUTO FILL	— 140° F	3/4 FIPS
H2	HOT WATER TO ELECTRIC BOOSTER *		3/4 FIPS
H3	HOT WATER TO STEAM BOOSTER		3/4 FIPS
H4	HOT WATER TO FINAL RINSE — 180° F		3/4 FIPS
S	STEAM TO BOOSTER AND TANKS		2 FIPS
R	CONDENSATE RETURN — COMMON		3/4 FIPS
D	DRAIN CONNECTIONS		2 FIPS
E1	ELECT. SERVICE — WASH HTRS. *		20 KW
E2	ELECT. SERVICE — RINSE HTRS. *		30 KW
E3	ELECT. SERVICE — WASHER HTRS.		5 HP
E4	ELECT. SERVICE — BOOSTER *		24/45 KW

- NOTES:
1. " * " = FOR ELECTRICALLY HEATED MACHINES ONLY.
 2. " ● " = HOT WATER TO BOOSTER 140° F STD./ 110° F SPECIAL.
 3. (2) 6" x 16" VENTS WITH ADJUSTABLE DAMPERS.

THE INFORMATION ON THIS DRAWING IS THE PROPERTY OF INSINGER MACHINE COMPANY AND IS NOT TO BE REPRODUCED OR TRANSMITTED IN ANY FORM OR BY ANY MEANS, ELECTRONIC OR MECHANICAL, INCLUDING PHOTOCOPYING, RECORDING, OR BY ANY INFORMATION STORAGE AND RETRIEVAL SYSTEM, WITHOUT THE WRITTEN PERMISSION OF INSINGER MACHINE COMPANY. THE PART RESPONSIBLE TO THE PART RESPONSIBLE TO APPROPRIATE LOCAL, NATIONAL, AND INTERNATIONAL REGULATIONS.

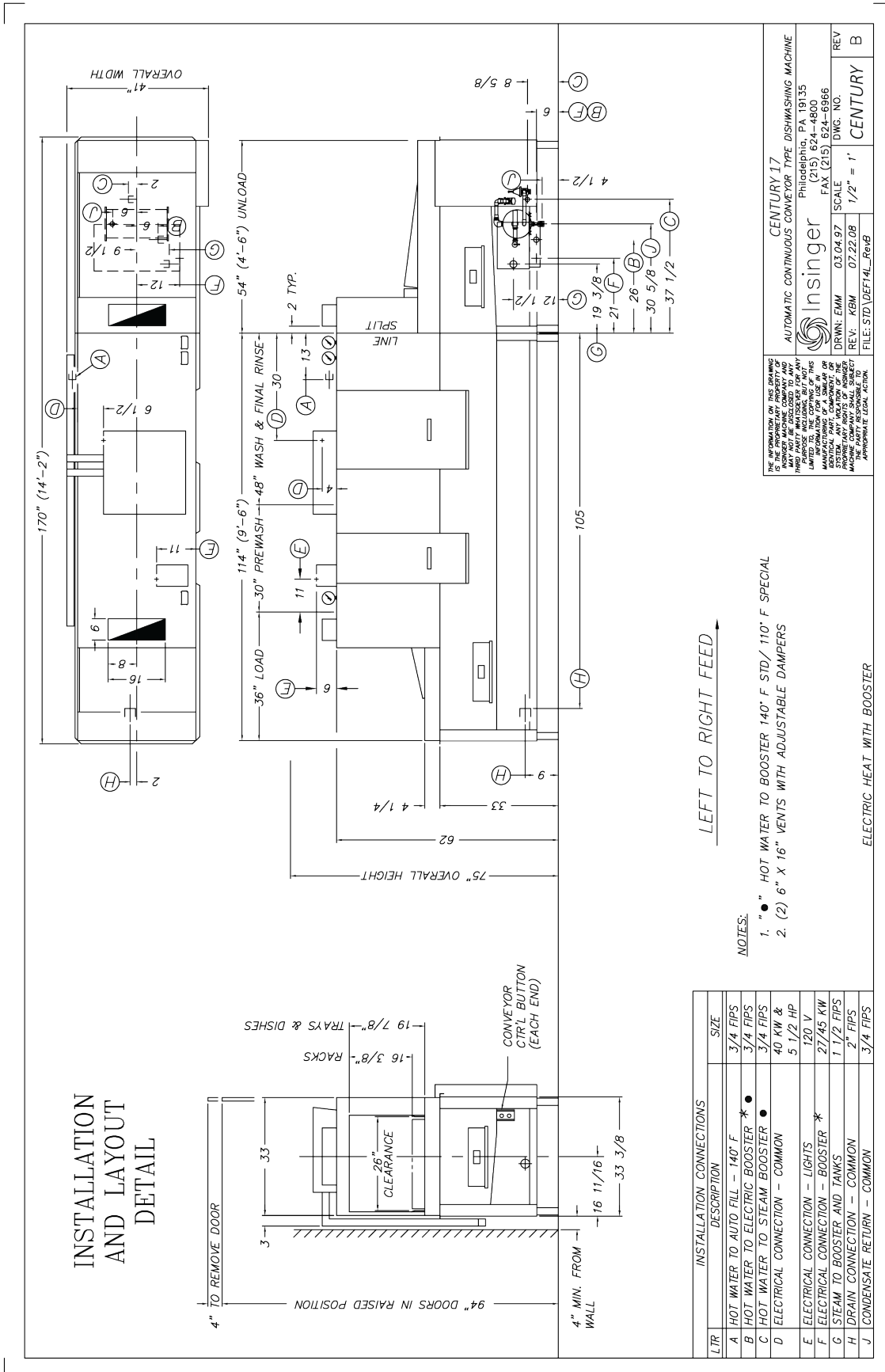
CENTURY 14
 AUTOMATIC CONTINUOUS CONVEYOR TYPE DISHWASHING MACHINE
 Philadelphia, PA 19135
 (215) 624-4800
 FAX (215) 624-6866

Insinger

DRWN: MAM 7.28.93
 REV: PI K
 SCALE: 1/2" = 1'
 FILE: STD/CENT-RH

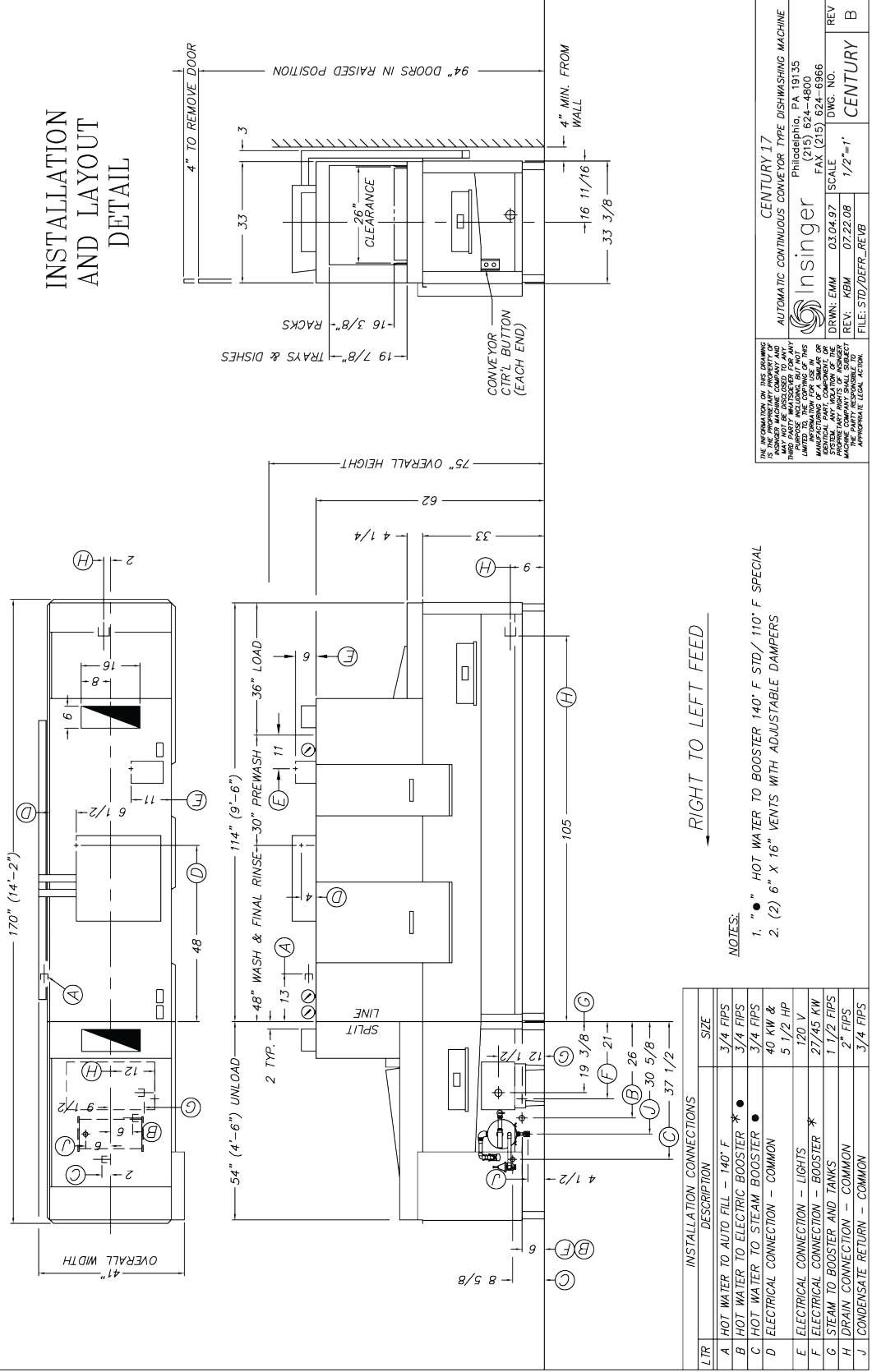
DWG. NO. CENT-RH
 REV K

Technical Drawings (Century 17)



Technical Drawings (Century 17)

INSTALLATION AND LAYOUT DETAIL



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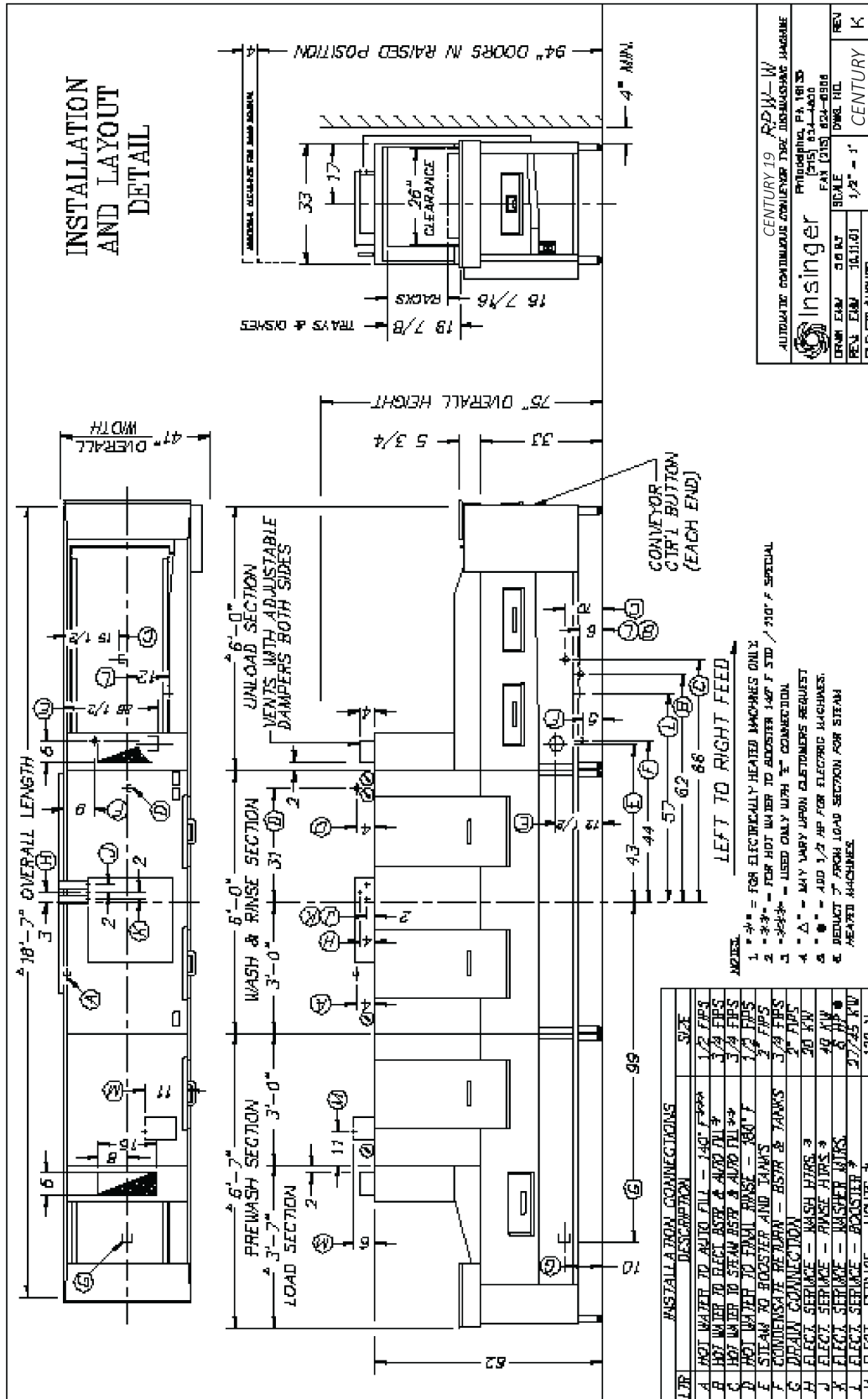
CENTURY 17
 AUTOMATIC CONTINUOUS CONVEYOR TYPE DISHWASHING MACHINE
 Philadelphia, PA 19135
 (215) 624-4600
 (215) 624-4606
 FAX (215) 624-4606
 DRWN: EMM 03.04.97 SCALE: 1/2" = 1'
 REV: KBM 07.22.08
 FILE: STD/DEFR_REV/B

- NOTES:
- "•" HOT WATER TO BOOSTER 140° F STD/ 110° F SPECIAL
 - (2) 6" X 16" VENTS WITH ADJUSTABLE DAMPERS

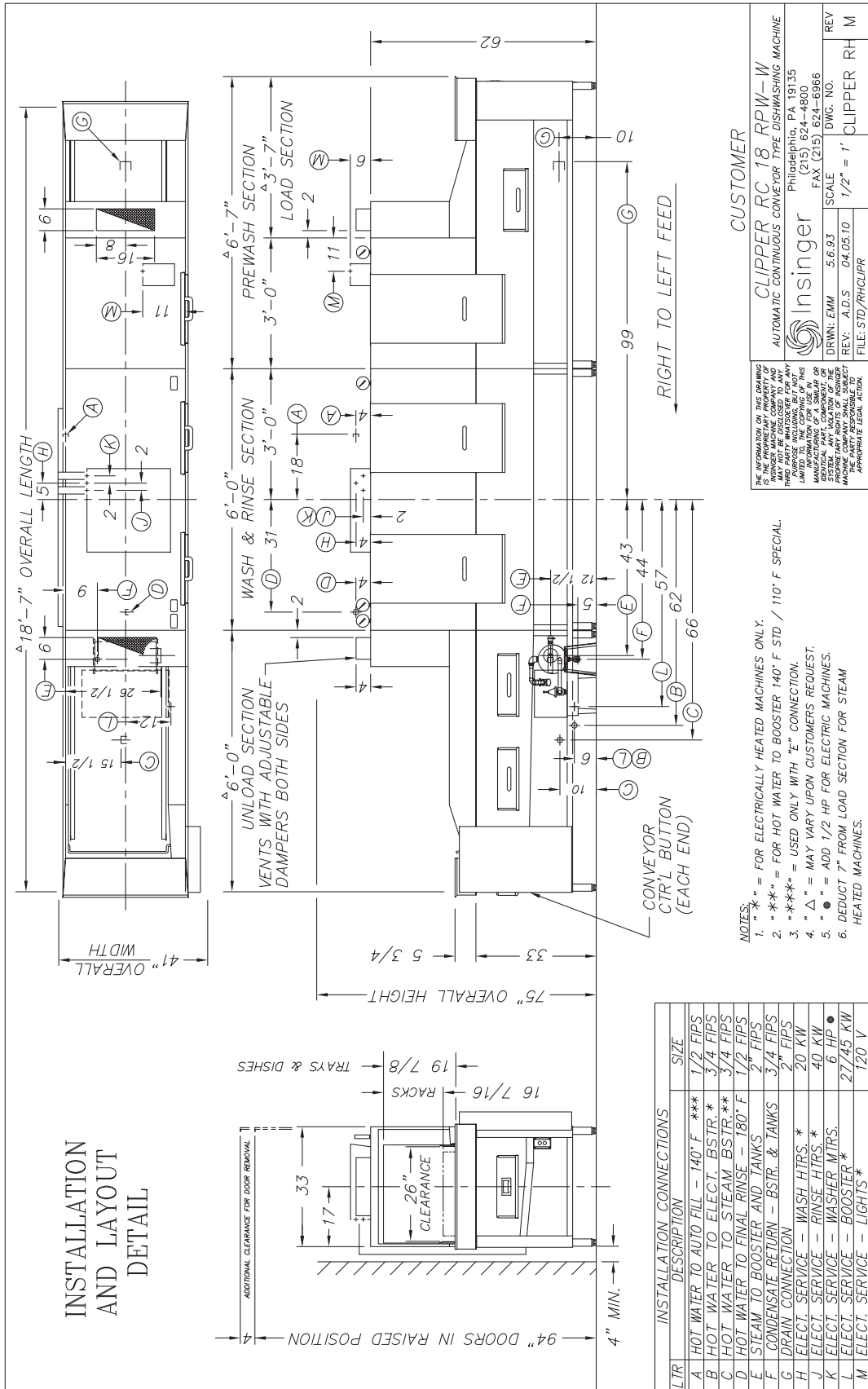
INSTALLATION CONNECTIONS	
LTR	DESCRIPTION
A	HOT WATER TO AUTO. FIL - 140° F
B	HOT WATER TO ELECTRIC BOOSTER *
C	HOT WATER TO STEAM BOOSTER •
D	ELECTRICAL CONNECTION - COMMON
E	ELECTRICAL CONNECTION - LIGHTS
G	STEAM TO BOOSTER AND TANKS
H	DRAIN CONNECTION - COMMON
J	CONDENSATE RETURN - COMMON

DESCRIPTION	SIZE
HOT WATER TO AUTO. FIL - 140° F	3/4 FIPS
HOT WATER TO ELECTRIC BOOSTER *	3/4 FIPS
HOT WATER TO STEAM BOOSTER •	3/4 FIPS
ELECTRICAL CONNECTION - COMMON	40 KW & 5 1/2 HP
ELECTRICAL CONNECTION - LIGHTS	120 V
STEAM TO BOOSTER AND TANKS	27/45 KW
DRAIN CONNECTION - COMMON	1 1/2 FIPS
CONDENSATE RETURN - COMMON	2" FIPS
	3/4 FIPS

Technical Drawings (Century 19)



Technical Drawings (Century 19)



INSTALLATION AND LAYOUT DETAIL

LTR	INSTALLATION CONNECTIONS DESCRIPTION	SIZE
A	HOT WATER TO AUTO FILL - 140° F	1/2 FIPS ***
B	HOT WATER TO ELECT. BSTR *	3/4 FIPS
C	HOT WATER TO STEAM BSTR **	3/4 FIPS
D	HOT WATER TO FINAL RINSE -- 180° F	1/2 FIPS
E	STEAM TO BOOSTER AND TANKS	2" FIPS
F	CONDENSATE RETURN - BSTR. & TANKS	3/4 FIPS
G	DRAIN CONNECTION	2" FIPS
H	ELECT. SERVICE - WASH. HTRS. *	20 KW
J	ELECT. SERVICE - RINSE HTRS. *	40 KW
K	ELECT. SERVICE - WASHER MTRS.	6 HP •
L	ELECT. SERVICE - BOOSTER *	27/45 KW
M	ELECT. SERVICE - LIGHTS *	120 V

- NOTES:
1. "•" = FOR ELECTRICALLY HEATED MACHINES ONLY.
 2. "•••" = FOR HOT WATER TO BOOSTER 140° F STD / 110° F SPECIAL.
 3. "••••" = USED ONLY WITH "E" CONNECTION.
 4. "Δ" = MAY VARY UPON CUSTOMER'S REQUEST.
 5. "●" = ADD 1/2 HP FOR ELECTRIC MACHINES.
 6. DEDUCT 7" FROM LOAD SECTION FOR STEAM HEATED MACHINES.

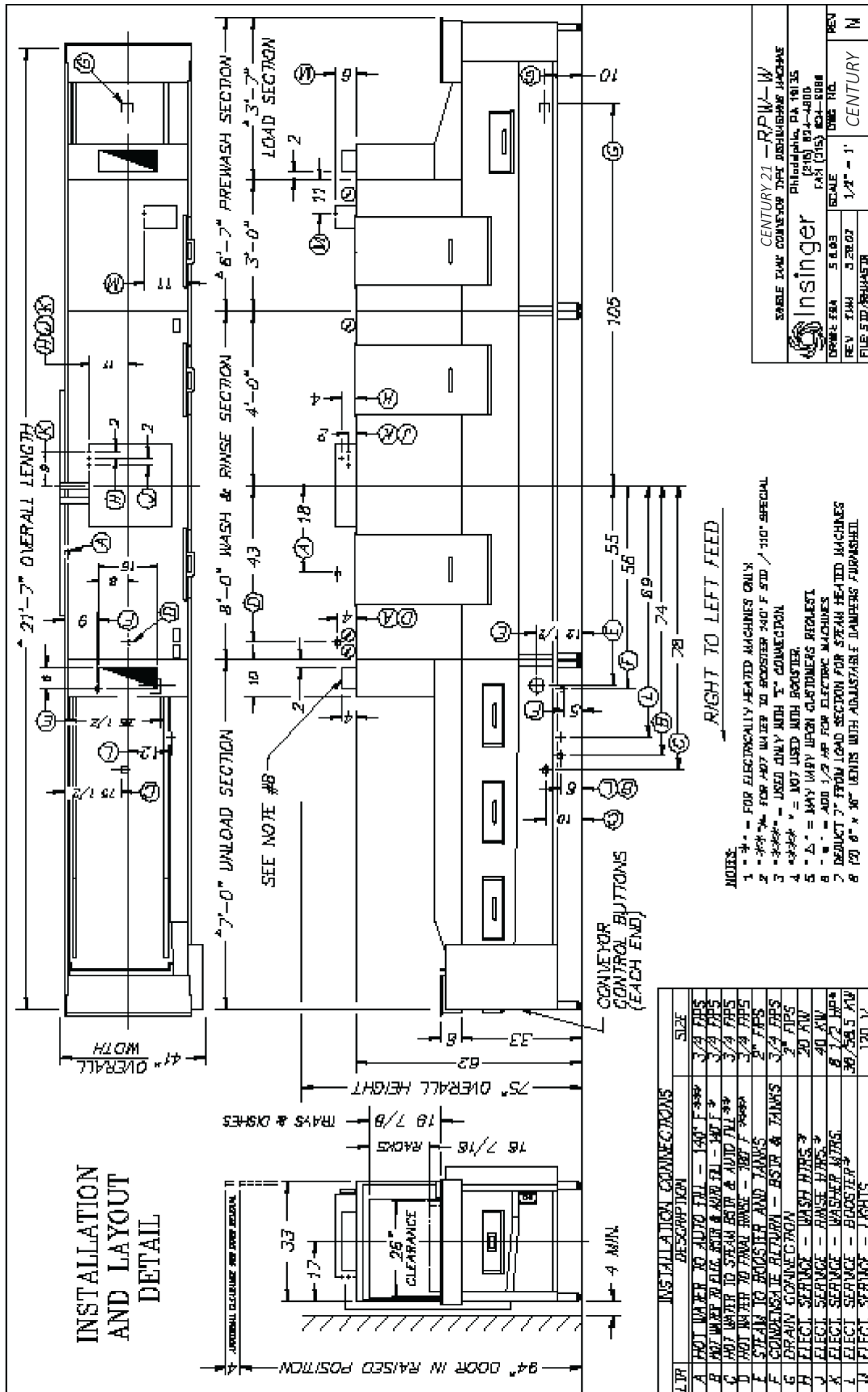
WE HEREBY WARRANT THAT THE DRAWING IS THE PROPERTY OF INSINGER AND WE WILL PROTECT IT AS SUCH. ANY REPRODUCTION OR USE OF THIS DRAWING BY ANY THIRD PARTY WITHOUT OUR WRITTEN CONSENT IS STRICTLY PROHIBITED. THIS WARRANTY IS LIMITED TO THE COPYING OF THIS DRAWING AND DOES NOT EXTEND TO THE MANUFACTURE OF A SIMILAR OR IDENTICAL MACHINE OR SYSTEM. ANY VIOLATION OF THE ABOVE WILL BE CONSIDERED A BREACH OF CONTRACT AND THE PARTY RESPONSIBLE TO APPROPRIATE LEGAL ACTION.

INSINGER
AUTOMATIC CONTINUOUS CONVEYOR TYPE DISHWASHING MACHINE
Philadelphia, PA 19135
(215) 624-4800
FAX (215) 624-6966

DRWN: EMM 5.6.93 SCALE 1/2" = 1'
REV: A.D.S 04.05.10 DWG. NO. CLIPPER RH
FILE: STD/RHCLIPR

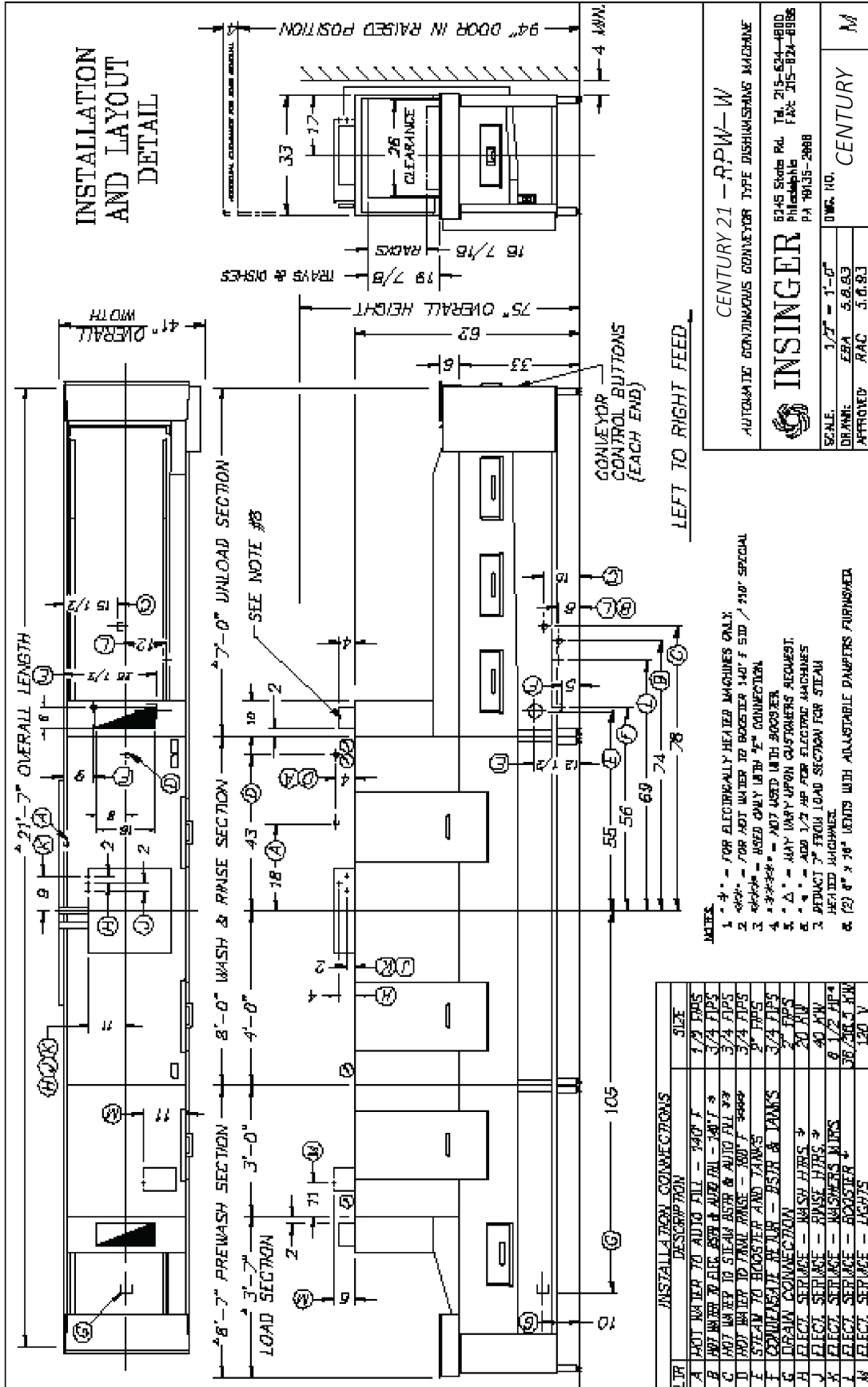
CUSTOMER

Technical Drawings (Century +21)



CENTURY 21 - RPIW-W	
STABLE TANK CONVEYOR DISE DISHWASHER MACHINE	
PHILADELPHIA, PA 19135	
Insinger	
DRAWN BY	S. B. O. B.
REV. TIME	J. B. O. P.
FILE NO.	21-7-21-1
SCALE	1/2" = 1'
DATE	1954
REV.	M
REV.	M

Technical Drawings (Century +21)



- NOTES:**
1. 4" - FOR ELECTRICALLY HEATED MACHINES ONLY.
 2. 4" - FOR HOT WATER TO BOOSTER 140" F STD / 210" SPECIAL.
 3. 4" - USED ONLY WITH 2" CONNECTION.
 4. 4" - NOT USED WITH BOOSTER.
 5. Δ - MAY VARY UPON CUSTOMER'S REQUEST.
 6. * - ADD 1/2" AP FOR ELECTRIC MACHINES.
 7. REDUCT 3" FROM LOAD SECTION FOR STEAM HEATED MACHINES.
 8. (2) 8" x 16" UNITS WITH ADJUSTABLE DAMPERS FURNISHED.

INSTALLATION CONNECTIONS

LETTER	DESCRIPTION	SIZE
A	HOT WATER TO AUTO FILL - 340" F	1 1/2" FIPS
B	HOT WATER TO ELECT. HEAT & AUTO FILL *	3/4" FIPS
C	HOT WATER TO STEAM HEAT & AUTO FILL **	3/4" FIPS
D	HOT WATER TO TRAIL WASH - 300" F 3000*	3/4" FIPS
E	STEAM TO BOOSTER AND RAYS *	3/4" FIPS
F	CONVEYOR MOTOR - 250V & 115V *	3/4" FIPS
G	DRY AIR CONNECTION	2" FIPS
H	ELECT. SERVICE - WASH HEATS *	20 AMP
I	ELECT. SERVICE - RINSE HEATS *	40 AMP
J	ELECT. SERVICE - WASHERS HEATS *	8 1/2" FIP 4
K	ELECT. SERVICE - BOOSTER *	30 AMP 240V
M	ELECT. SERVICE - LIGHTS	120 V

CENTURY 21 - RPW-W

AUTOMATIC CONTINUOUS CONVEYOR TYPE DISHWASHING MACHINE

INSINGER

6245 Skots Rd. Tel. 215-624-4800
Pittsburgh, Pa. Fax: 215-624-8888
PA 15235-2888

SCALE: 3/4" = 1'-0"

DATE: FEB 5-8-93

APPROVED: RAC 5-8-93

CENTURY

M