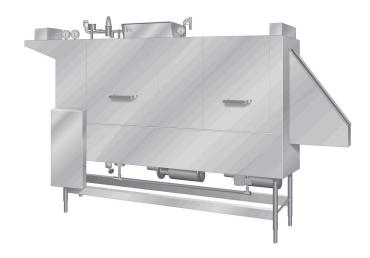


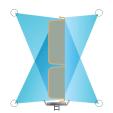
| Project  |  |
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|          |  |
| Approval |  |
| Date     |  |



## **TRAC 321 RPW**

#### **Automatic Double Tank Tray Washer**

- Automatic conveyor, double tank tray washer with recirculating 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
- Single point electrical connection: motor, controls and tank heat (Booster requires a separate connection)
- Inspection door
- 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 (pump by others)
- □ Tray Dryer
- □ Tray Stacker

#### **SPECIFIER STATEMENT**

Specified unit will be an Insinger TRAC 321 RPW automatic double tank tray washer. Features include capillary thermometers for wash and rinse, inline thermometer for final rinse, vacuum breaker, vents with adjustable damper controls, inspection door, 304 stainless steel construction, automatic tank fill, low water protection, door safety switch, and a tray unload table.











## Additional Information

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

| Machine Electrical*            |       |                             |  |
|--------------------------------|-------|-----------------------------|--|
| Motors, Controls, Tank<br>Heat | Steam | Electric<br>without booster |  |
| 208/3/60                       | 8.5   | 50.1                        |  |
| 240/3/60                       | 7.8   | 43.9                        |  |
| 480/3/60                       | 3.9   | 21.9                        |  |
| 380/3/50                       | 4.7   | 27.5                        |  |

<sup>\*</sup>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- Extra large die formed 18-8 type 304 S/S front inspection door 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 the 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 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.

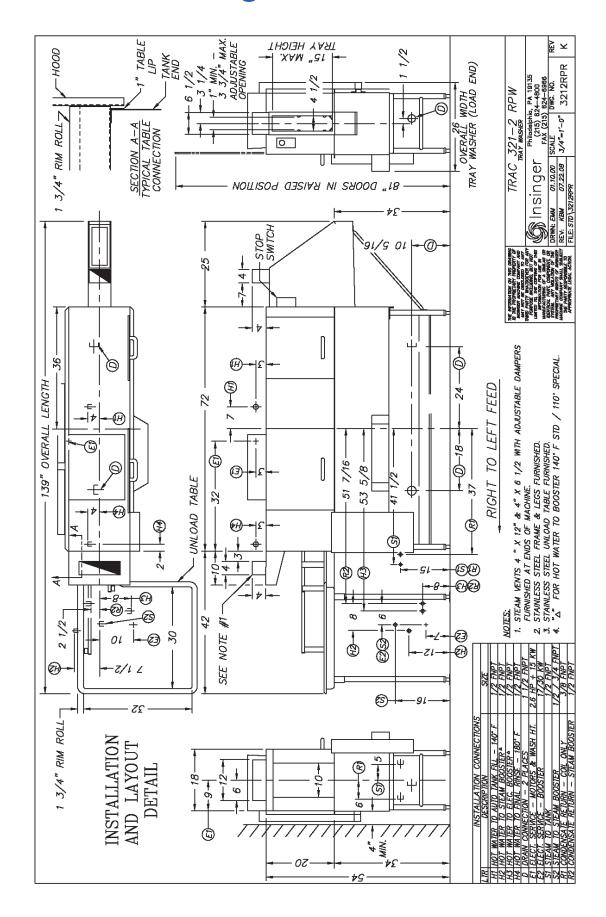
WASH- Four wash arms threaded into S/S manifold. (2 on each side of conveyor). Each pipe designed with 8 high pressure action cleansing slots. The slots are precision milled for water control producing a fan spray.

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.

# **Technical Drawings**



## **Technical Drawings**

