

SPEEDER 64

DOUBLE TANK RACK CONVEYOR DISHWASHER



DESIGN

Automatic conveyor, rack type double tank dishwasher with recirculating wash and rinse and fresh water final rinse. Capacity is 277 - 20"X20" racks per hour, or 6,925 dishes per hour with a conveyor speed of 7.7 ft. per minute. Designed for left or right hand conveyor travel, as specified.

STANDARD EQUIPMENT

- Exclusive CrossFire® Wash System (patented)
- Tank heat: 22.5 KW electric immersion heaters or steam injectors
- Capillary thermometers for wash and rinse
- In-line thermometer for final rinse
- Vacuum breaker on all incoming water lines
- Manifold cleanout brush
- SureFire™ Start-Up and Check-Out Service
- Inspection door
- Ventilation fan connection provision
- S/S frame, legs and feet
- S/S front enclosure panel
- Automatic tank fill
- Low water protection
- Detergent connection provision
- Elevated top mounted NEMA 12 control panel
- Easily-cleaned crowned hood top
- Simplified scrap screen design
- Door safety switch
- Standard frame drip proof motors
- Energy saver
- Override switch for de-liming
- End caps/pipe plugs secured to prevent loss
- Color-coded curtains
- Timing belt conveyor drive

OPTIONAL ACCESSORY EQUIPMENT

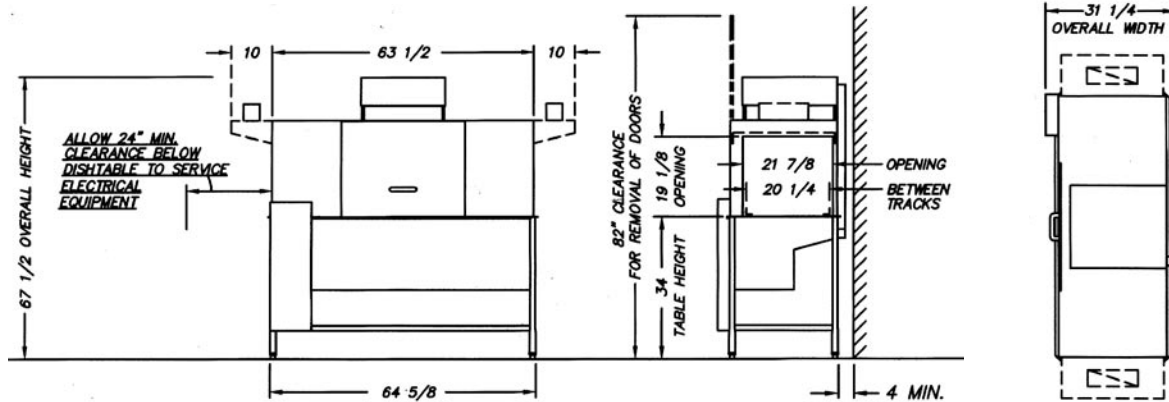
- Pressure reduction valve and line strainer
- Stainless steel steam coil tank heat
- Infrared tank heat — (90,000 BTU, natural gas or propane)
- Steam booster
- Single point electrical connection: motors, controls, and heaters
- Electric booster
- Security package
- End cowls with vent and adjustable damper controls
- Totally enclosed motors
- Rack limit switch
- Plastic 20"X20" racks (plate or silver)
- S/S splash guards
- Chemical sanitizer injector package for low temperature operations
- Insulated hood and door
- Power loader
- Power unloader
- Door activated drain closers



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Note: For all rough in connections see Installation and Layout Detail Drawing.

SPECIFICATIONS

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

DOOR - Extra large die formed type 304 S/S front inspection door riding in all S/S channels. No plastic or nylon sleeves or liners used. Two intermediate S/S door safety stops.

CONVEYOR - One S/S roller chain conveyor, with rack driving lugs every sixth link, running along the front of the machine. Eleven free spinning rollers placed along the back wall of the machine. Conveyor accommodates all standard 20" racks. Conveyor drive system includes direct drive gear motor with frictionless, trouble-free clutch system, spring-loaded and automatically re-engaging. Racks conveyed automatically through washing and rinsing systems, powered by an independent 1/15 HP drive motor.

PUMPS - Centrifugal type "packless" pumps with brass petcock drains. Construction includes ceramic seal and a balanced cast impeller on a precision ground stainless steel shaft. All working parts mounted as an assembly and removable as a unit without disturbing pump housing. One HP motor for each wash and rinse pump: standard horizontal C-face frame, drip proof, internally cooled with ball-bearing construction.

CONTROLS - Top mounted NEMA 12 control enclosure, with 3.5 inch air gap between hood and enclosure, housing motor overload protection, contactors, transformers, and all other dishwasher controls. All controls safe low voltage 24 VAC.

ENERGY SAVER - Rack actuated lever automatically operates the final rinse solenoid only when a rack passes, saving water and energy. The lever 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.

WASH - Upper and lower manifolds with CrossFire® System (patented). One manifold above with 3 power wash arms, each with 9 high pressure cleaning slots and one manifold below with 3 power wash arms, each with 9 high pressure cleaning 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 4 horizontally spraying high pressure nozzles.

RINSE - Upper and lower manifolds. One manifold above with 3 power rinse arms, each with 9 high pressure rinsing slots and one manifold below with 3 power rinse arms, each with 9 high pressure rinsing slots. The slots are precision milled for water control producing a fan spray. Rinse arms are fillet welded to the S/S manifold.

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

DRAIN - Drain valves externally controlled. Overflow assembly with skimmer cap is removable without use of tools for drain line inspection. Heaters protected by low water level control.

*Note—Exhaust requirements are for pant leg connections only. For hood type, CFM requirements vary, consult hood manufacturer for specific sizing.

Capacity per hour	Tank capacity	Motor size	Electric usage	Steam consumption at 20 psi min.	Gas consumption
277 racks 6,925 dishes 300-600 meals	12.0 gals. (wash) 13.0 gals. (rinse) 25.5 gals. (gas wash) 26.0 gals. (gas rinse)	1 hp (wash) 1 hp (rinse) 1/15 hp (conveyor)	7.5 kw wash tank 15 kw rinse tank 15 kw booster 40°rise 27 kw booster 70°rise	81 lbs./hr tanks 51 lbs./hr booster 40°rise 90 lbs./hr booster 70°rise	90,000 BTUH 88 CFH nat. gas 36 CFH propane
Final rinse peak flow at 20 psi min.	Final rinse consumption at 20 psi min.	*Exhaust requirements	Peak rate drain flow	Current draw amps	Steam Gas w/o booster Electric w/o booster
3.7 gals./min.	144 gals./hr. .52 gals./rack	350 CFM Load 350 CFM Unload	14 gals./min.	208/3/60	10.7 11.9 73.1
				240/1/60	19.0 20.2 112.7
				240/3/60	9.8 10.9 63.9
				380/3/50	5.9 6.6 40.1
				480/3/60	4.9 5.4 31.9
Shipping weight	Installation distance from vertical combustible service				
800 lbs.	2"				

