

SPECIFICATIONS

“DOUGLAS” MODEL LD-6-PT POT, PAN, AND UTENSIL WASHER

DESIGN AND OPERATION	Designed for batch type operation where the wash rack is loaded with items to be cleaned. After the doors are closed, the short, medium or long wash cycle is selected then which initiates a 150° F. recirculating detergent wash followed by a 180° F. final fresh water sanitizing rinse. The final sanitizing rinse water flows into the recirculated wash tank for reuse and freshening causing excess water to overflow to drain. A buzzer and unload light indicates cycle completion. The doors are then reopened for unloading and reloading for the next cycle. Booster heaters maintain proper operating temperatures.
CABINET	25” wide x 25” deep x 75 1/8” high (103 1/2” overall clearance height with door open). Door Opening: 20” wide x 28 1/2” high. Wash Chamber: 20” wide x 20” deep x 28 1/2” high. Constructed of #16 gauge, 300 Series STAINLESS STEEL with a #3 finish. All seams are tig welded. Seams, where needed for watertight construction, are continuously welded. All other seams are stitch welded for strength. All welds are cleaned inside, cleaned and buffed outside. Optional continuous welds in lieu of stitch welds available.
DOOR	Lift-up door type. Two (2) doors with single control handle. Counter balanced with self-lubricating guides, STAINLESS STEEL cables on nylon rollers with cable guards to ensure tracking. Doors are interlocked with limit switch to prevent machine operation while doors are open. Constructed of #16 gauge, 300 Series STAINLESS STEEL with a #3 finish.
RECIRCULATING WASH TANK	Constructed of #14 gauge, 300 Series STAINLESS STEEL, heated by a 6 KW electric immersion heater (live steam or steam coil options are available). Complete with low water protection, automatic fill, 1 1/4” NPT overflow connection, 1 1/4” gate drain valve, thermometer, pressure gauge and is thermostatically controlled. 25 gallon tank capacity, sloped to drain.
WASH PUMP	Closed coupled centrifugal wash pump with STAINLESS STEEL casing and impeller. Complete with 2 H.P. ODP motor (optional TEFC or wash down duty motors available). 208/240/480 or optional 575 volt, 1 or 3 phase, 60 cycle. Rated for 100 gallons per minute at 25 to 35 PSI.
ROTATING WASH HUB ASSEMBLY	Water driven, STAINLESS STEEL spray arm assembly with STAINLESS STEEL jets, removable end caps and hand operated quick release mechanism for easy cleaning and reassembly.
FILTRATION	Perforated STAINLESS STEEL basket type. Double filter system for increased effectiveness and easy cleaning without emptying wash tank.
SANITIZING RINSE TANK	Constructed of #14 gauge, 300 Series STAINLESS STEEL, heated by a 3 KW electric immersion heater (steam coil option is available). Complete with thermometer, pressure gauge and is thermostatically controlled. Uses 2.8 gallons per 22 second cycle and has a 4 gallon capacity.

FINAL RINSE PIPING	300 Series STAINLESS STEEL tubing with brass compression fittings and full cone rinse jets. Optional STAINLESS STEEL fitting and jets are available .
CONTROL AND INFORMATION CENTER	Electrical control panel is NEMA 12 STAINLESS STEEL or optional NEMA 4X STAINLESS STEEL with Square "D" components. 120 volt control circuit with push pad operation of "POWER ON", "STOP", and "SHORT, MEDIUM, or LONG WASH CYCLES". A digital display indicates "TIME REMAINING" for each cycle. LEDs indicate wash, rinse, and unload functions. A buzzer is also included to provide an audible indication of time to unload. A pre-programmed circuit board allows the push pad to be used as a "DIAGNOSTIC CENTER" by displaying "ERROR CODES" for ease of troubleshooting. Moisture resistant gauges measure temperature and pressure for recirculated wash and final rinse. NOTE: With optional NEMA 4X STAINLESS STEEL electrical enclosure, a NEMA 4X STAINLESS STEEL push button control panel and internal adjustable timers is also provided in lieu of NEMA 12 Digital Control and Information Center.
EXTERNAL RINSE HOSE	Externally mounted rinse hose with spray gun for easy cleaning and maintenance of machine.
STEAM EXHAUST VENT	Steam exhaust vent 6 3/4" I.D. consisting of #16 gauge rolled collar for PVC pipe connection bolted to the top of the machine. Machine pre-wired with control timer for the addition of a fan.
OPTIONAL EXHAUST FAN	Draft inducer fan side mounted on exhaust duct to extract excess steam after final rinse cycle. 1/10 H.P. ODP motor, 110 volt, 1 phase, 1550 RPM, rated for 300 CFM at .05" static pressure.
RACKS	Customized to hold your specific items. Standard bakery racks include utensil basket with hold-down lid and bun/sheet pan rack designed to hold six (6) pans. Constructed of STAINLESS STEEL rod, mig welded.
CONNECTIONS	Water Inlet: 3/4" NPT, 120° F. Drain: 1 1/4" NPT Overflow: 1 1/4" NPT Steam Option: 1/2" NPT or (2) 1/2" NPT with optional steam heated rinse tank Steam Condensate: 1/2" NPT or (2) 1/2" NPT with optional steam heated rinse tank Electrical: Two-point connection, except for 575 volt, which is a single-point.
SERVICES	120 Volt - 1 Phase, 5 Running Amps, 15 Amp Service Breaker plus one of the following (except for 575 volt, which is a single point connection): Electric Heated: 240 Volt - 1 Phase, 50 Running Amps, 70 Amp Minimum Service Breaker 208 Volt - 3 Phase, 32 Running Amps, 40 Amp Minimum Service Breaker 240 Volt - 3 Phase, 28 Running Amps, 35 Amp Minimum Service Breaker 480 Volt - 3 Phase, 15 Running Amps, 20 Amp Minimum Service Breaker 575 Volt - 3 Phase, 12 Running Amps, 15 Amp Minimum Service Breaker Steam Heated: 240 Volt - 1 Phase, 23 Running Amps, 30 Amp Minimum Service Breaker 208 Volt - 3 Phase, 14 Running Amps, 20 Amp Minimum Service Breaker 240 Volt - 3 Phase, 13 Running Amps, 20 Amp Minimum Service Breaker 480 Volt - 3 Phase, 7 Running Amps, 15 Amp Minimum Service Breaker 575 Volt - 3 Phase, 5 Running Amps, 15 Amp Minimum Service Breaker