

## SPECIFICATIONS

### “DOUGLAS” MODEL UTC-6

### POT, PAN, AND UTENSIL WASHER

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<b>DESIGN AND OPERATION</b>	Designed for batch type operation where the wash rack is loaded with items to be cleaned. After the door is 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 door is then reopened for unloading and reloading for the next cycle. Booster heaters maintain proper operating temperatures.
<b>CABINET</b>	47 1/4” wide x 24” deep x 32 7/8” high. Door Opening: 28 1/8” wide x 19” high. Wash Chamber: 26 1/2” wide x 17 1/2” deep x 19” 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.
<b>DOOR</b>	Front-loading, drop-down door design for easy loading and unloading. Door opens to create a convenient, space-saving drain table. Door is interlocked with safety switch to prevent machine operation while door is open. Constructed of #16 gauge, 300 Series STAINLESS STEEL with a #3 finish.
<b>RECIRCULATING WASH TANK</b>	Constructed of #14 gauge, 300 Series STAINLESS STEEL, heated by a 6 KW electric immersion heater. Complete with low water protection, automatic fill, 3/4” NPT overflow connection, 3/4” gate drain valve, thermometer, pressure gauge and is thermostatically controlled. 14 gallon tank capacity, sloped to drain. Optional automatic pump operation for elevated drain locations is available complete with 1/14 H.P., 120 volt, single-phase drain pump. 1/2” NPT pump outlet. With this option, wash tank completely drains when power is turned off.
<b>WASH PUMP</b>	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 50 gallons per minute at 35 to 45 PSI.
<b>ROTATING WASH HUB ASSEMBLY</b>	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.
<b>FILTRATION</b>	Perforated STAINLESS STEEL basket type. Designed for increased effectiveness and easy cleaning without emptying wash tank.

<b>SANITIZING RINSE TANK</b>	Constructed of #14 gauge, 300 Series STAINLESS STEEL, heated by a 3 KW electric immersion heater. Complete with thermometer, pressure gauge and is thermostatically controlled. Uses 2.5 gallons per 15 second cycle and has a 4 gallon capacity,
<b>FINAL RINSE PIPING</b>	300 Series STAINLESS STEEL tubing with brass compression fittings and full cone rinse jets. Optional STAINLESS STEEL fitting and jets are available .
<b>CONTROL AND INFORMATION CENTER</b>	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.
<b>EXTERNAL RINSE HOSE</b>	Externally mounted rinse hose with spray gun for easy cleaning and maintenance of machine.
<b>STEAM EXHAUST VENT</b>	Steam exhaust vent 4” diameter consisting of #16 gauge rolled collar bolted to the side of the machine. Machine pre-wired with control timer for the addition of a fan.
<b>OPTIONAL EXHAUST FAN</b>	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.
<b>RACKS</b>	Customized to hold your specific items. Standard bakery racks include utensil basket with hold-down lid and bun/sheet pan insert designed to hold six (6) pans. Constructed of STAINLESS STEEL rod, mig welded.
<b>CONNECTIONS</b>	Water Inlet: 3/4” NPT, 120° F. Drain and Overflow: (2) 3/4” NPT or 1/2” NPT with optional pumped drain Electrical: Two-point connection, except for 575 volt, which is a single-point.
<b>SERVICES</b>	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): 240 Volt - 1 Phase, 48 Running Amps, 60 Amp Minimum Service Breaker 208 Volt - 3 Phase, 31 Running Amps, 40 Amp Minimum Service Breaker 240 Volt - 3 Phase, 28 Running Amps, 35 Amp Minimum Service Breaker 480 Volt - 3 Phase, 14 Running Amps, 20 Amp Minimum Service Breaker 575 Volt - 3 Phase, 12 Running Amps, 15 Amp Minimum Service Breaker