

Now  
**Quick**  
**Convenient**  
**Powerful**  
**Economical**  
Better



DIGITAL CONTROL & INFORMATION CENTER



ROTATING TABLE WITH SPRAY ARM ASSEMBLY



BUCKETS



MUFFIN PANS



CAKE PANS



LUGS AND TOTES

The Douglas Model RBW-50 is a rotary batch washer designed to wash and sanitize containers commonly found in the bakery, meat, poultry, candy and foodservice industries. Containers include sheet pans, muffin pans, cake pans, lugs, totes, baskets, candy molds, trays, utensils, buckets, machine parts, and mixing bowls up to 140 quarts. This powerfully efficient machine features a space saving lift door design, a heavy duty 15 H.P. pump, a compact footprint and a generous 16 sheet pan capacity. It also features the company's newest product innovations including a push button control and information center that incorporates a digital display to monitor key performance functions and make the machine easier to operate and service.

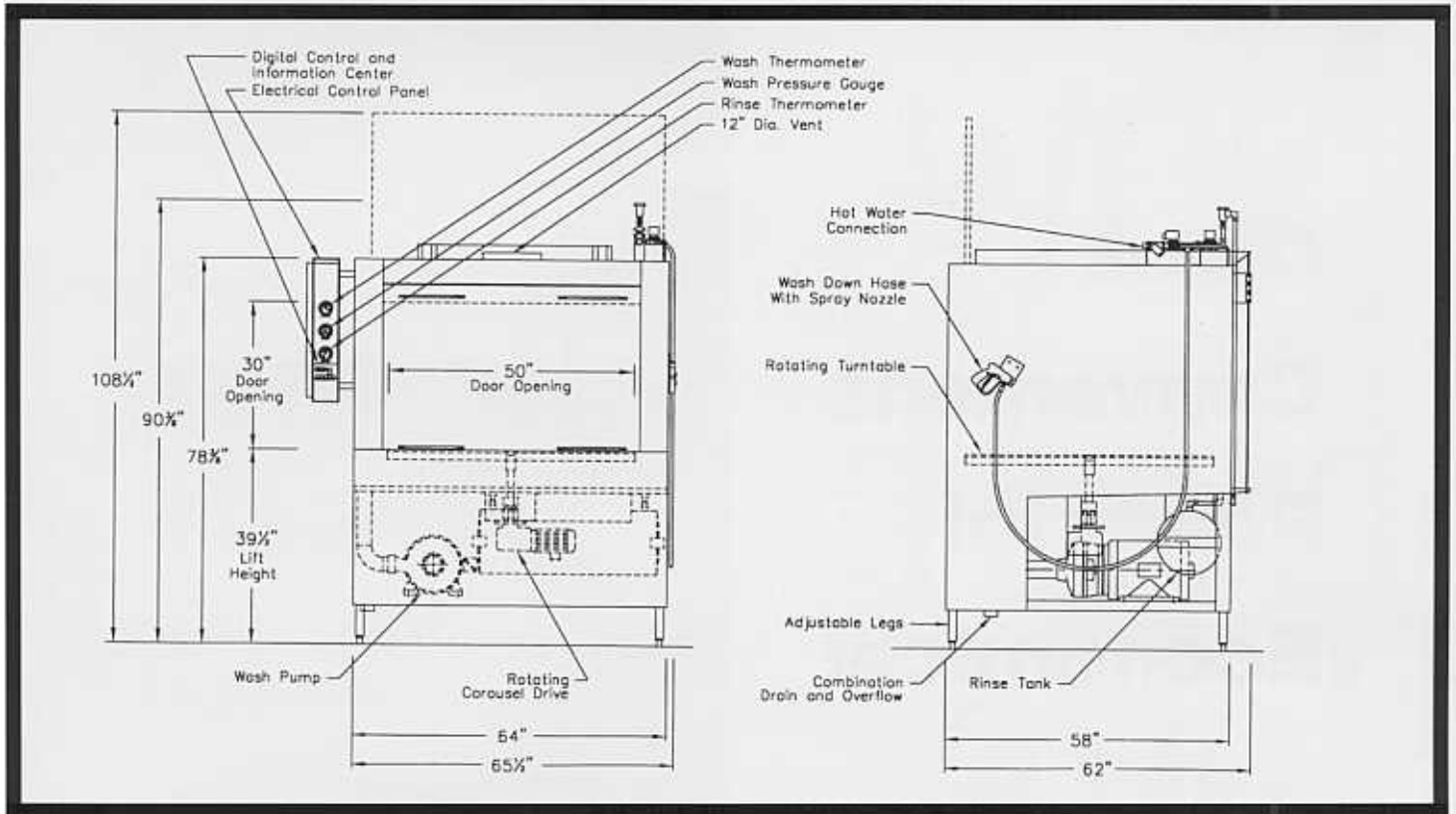
The key to cleaning effectiveness is a rotating table that passes through a series of strategically located spray nozzles assuring that each container is exposed to a high pressure spray from a variety of angles to cut and remove stubborn soils and baked-on goods. With an average wash/rinse cycle of just 5 minutes, clean-up is quick and economical. Available with electric, infrared gas or steam heating, the RBW-50 is one of the most advanced and easy to use washers on the market today and is ideal for bakeries, supermarkets, food processing plants, commissaries, restaurants, hotels and institutions.

- Rugged Stainless Steel Construction
- Self Contained Water Heating
- Front Loading, Split Door Design
- Recirculating Wash Water
- User Friendly, Push-Button Operation
- Fresh Water Sanitizing Rinse
- Digital Control & Information Center
- Moisture Resistant Control Gauges
- Adjustable Wash & Rinse Cycles
- Easy to Clean, Dual Filtration System
- Precision Engineered Spray Patterns
- External Rinse Hose & Spray Gun
- Versatile Racking System
- Stainless Steel Rotating Carousel

MEET TODAY'S HIGH STANDARD OF CLEANLINESS AND SANITATION FOR BOTH CUSTOMERS AND REGULATORS. STANDARDIZE YOUR CLEANING PROCESS. SAVE VALUABLE WATER, LABOR, ENERGY AND CHEMICAL EXPENSE. REDUCE CONTAINER INVENTORY. INCREASE PRODUCTIVITY.



# The Douglas RBW-50 Rotary Washer



**Specifications:** Since our policy is one of continuous improvement, we reserve the right to change specifications at any time and without notice, or modify these to suit manufacturing processes. See current Detailed Specification Sheet and Utilities Chart for additional details.

**DOOR:** STAINLESS STEEL front loading, lift door design for easy loading and unloading.

**RECIRCULATING WASH TANK:** STAINLESS STEEL with electric, infrared gas, live steam or steam coil heating, thermostatically controlled, low water protected, sloped to drain with a 70 gallon capacity (68 gallon if infrared gas heated).

**RINSE TANK:** STAINLESS STEEL with electric, infrared gas or steam coil booster heater to provide 180°/190° hot sanitizing rinse. Uses 12 gallons per 30 second cycle.

**FILTER:** Perforated, removable, STAINLESS STEEL baskets.

**SPRAY ARM ASSEMBLY:** STAINLESS STEEL piping with brass jets, nozzles, and removable end caps.

**WATER PUMP:** 15 H.P., 208/240 or 480 volt, 3 phase, 60 cycle with output of 250 gallons per minute at 50 P.S.I.

**DIGITAL CONTROL & INFORMATION CENTER:** 110 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. LED's 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.

**GAUGES:** Moisture resistant gauges measure Wash Temperature, Wash Pressure and Rinse Temperature.

**RACKS:** STAINLESS STEEL built to match specific washing requirements.

## ALTERNATIVE DESIGNS AND MODELS:



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