

2554 RACK, PAN & CONTAINER WASHER

WHEN FOOD SAFETY AND EFFICIENCY COUNT

The 2554 is a walk-in type, stainless steel, batch washer that is designed to wash and sanitize various containers that are commonly found in the bakery, food processing, nutraceutical and distribution industries. It is also suitable for cleaning racks, carts and cabinets that can fit into a 32" wide x 62" deep x 76½" high wash chamber. The machine features two stainless steel tanks that can be heated with electric, gas or steam booster heaters. One tank is used to recirculate detergent wash water and the other is for dispensing sanitizing rinse water.

Wash times are pre-programmed at 4, 6 or 8 minutes. Regardless of the wash cycle duration there is a 30 second sanitizing rinse cycle and a 60 second steam exhaust cycle. Using the short wash cycle, the machine can process up to 10 batches an hour. At this maximum rate of operation, the 2554 will use just 160 gallons of water per hour.

Standard and custom designed wash racks are available to process several types of containers. While capacities vary depending on size and configuration, the sheet pan capacity is 54 or optionally 72 per batch. See separate Wash Rack Flyer for more details. Note, that, if preferred, this model can be equipped with an optional second door for pass thru operation. Like all Douglas Washers, the 2554 will help you meet today's high standard for cleanliness and sanitation while saving you time, labor, water and energy.



DIGITAL CONTROL & INFORMATION CENTER



PRECISION ENGINEERED SPRAY ARM ASSEMBLY



OPTIONAL FOLD-AWAY RAMP SYSTEM



OPTIONAL STEAM EXTRACTION FAN



EXTERNAL WASH-DOWN HOSE & SPRAY GUN



STANDARD & CUSTOM DESIGNED WASH RACKS

STANDARD FEATURES:

- Rugged Stainless Steel Construction
- Front Mounted, 25 H.P. Wash Pump
- High Efficiency Motor
- Recirculating Detergent Wash Tank
- Separate Fresh Water, Sanitizing Rinse Tank
- Automatic Water Level Controls
- Pre-Programmed Digital Control and Information Center
- Processes Up to 10 Batches an Hour

- Wash & Rinse Temperature and Pressure Gauges
- Self-Contained Water Heating
- Standard and Custom Wash Racks
- External Rinse Hose and Spray Gun
- Easy to Clean Filtration System
- Rotating Wash Arms Fitted with V Jets to Cut and Remove Stubborn Soils
- Designed For Pit or Ramp Installations
- One Year Warranty Program

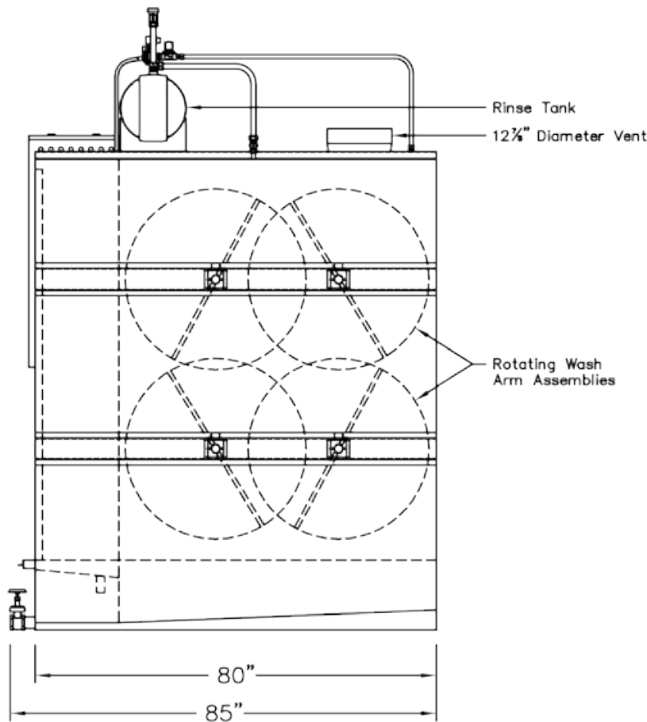
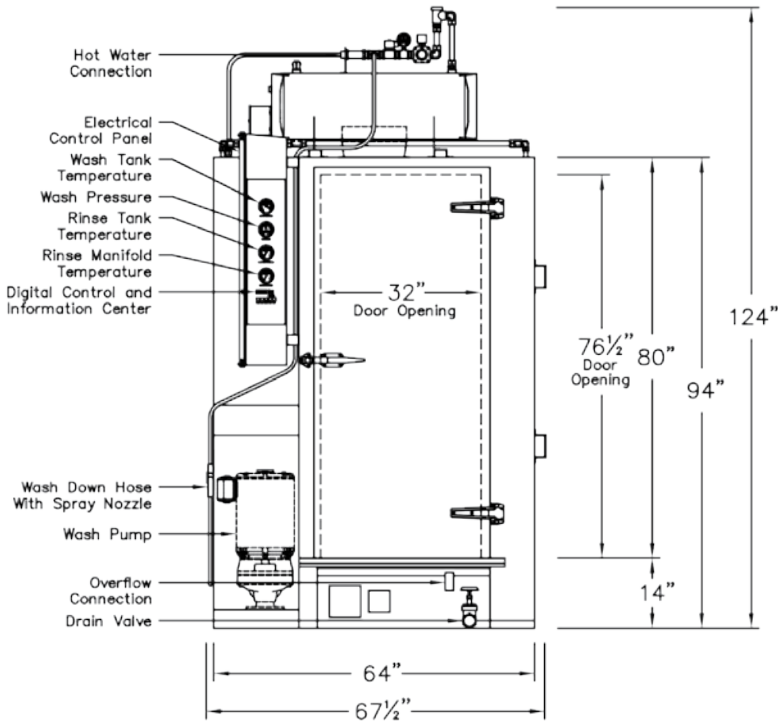
4500 110TH AVE N
CLEARWATER, FL 33762
(727) 461-3477
(800) 331-6870
FAX: (727) 449-0029
EMAIL: info@douglmac.com
WEB: www.douglmac.com
©2017 Douglas Machines Corp.

DOUGLAS[®]
WASHING AND SANITIZING SYSTEMS

SAFER. CLEANER. FASTER.

2554 RACK, PAN & CONTAINER WASHER

Machines are built to order. We offer a variety of options and upgrades to suit the needs of different industries or to meet personal design preferences. Detailed Installation Drawings, specific to heat type and selected options, are provided at the time of order placement. These are General Arrangement drawings for reference only. Please consult with a Sales Engineer about your specific application.



ABBREVIATED SPECIFICATIONS

DOOR

Double skinned, stainless steel, hinged door design with exterior latch and inside release handle. Available with 2nd door for pass-thru operation and left or right hand door swings.

SPRAY ARM ASSEMBLY

Stainless steel spray arm assemblies, with stainless steel jets and quick-release mechanism for easy cleaning and reassembly.

FILTER

Perforated, stainless steel, double screen type.

WATER PUMP

25 H.P., 208/240/480 or optional 575 volt with output of 430 gallons per minute at 35 to 45 P.S.I.

DIGITAL CONTROL & INFORMATION CENTER

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. Pre-programmed circuit board allows the push pad to be used as a "diagnostic center" by displaying "error codes" for ease of troubleshooting.

GAUGES

Special moisture resistant design, measures wash temperature, wash pressure and rinse temperatures.

WASH TANK

Stainless steel with electric, infrared gas, live steam or steam coil heating, thermostatically controlled, low-water protected, sloped to drain with a 160 gallon capacity (140 gallons if infrared gas heated).

RINSE TANK

Stainless steel with electric immersion heater (infrared gas or steam coil option). Uses 16 gallons per 30-second cycle. 20 gallon capacity.

WASH RACKS

Stainless steel rod, built to match specific washing requirements. Usable area 59 3/4" D x 27 3/4" W x 62" H.

UTILITIES

See detailed specification sheet.

SHIPPING

Shipped on a stepdeck- approximately 4000 lbs.