

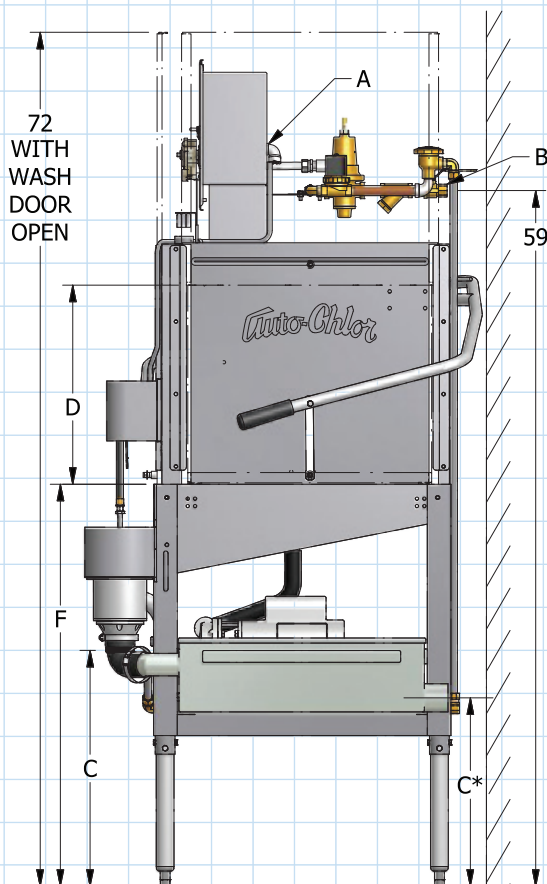
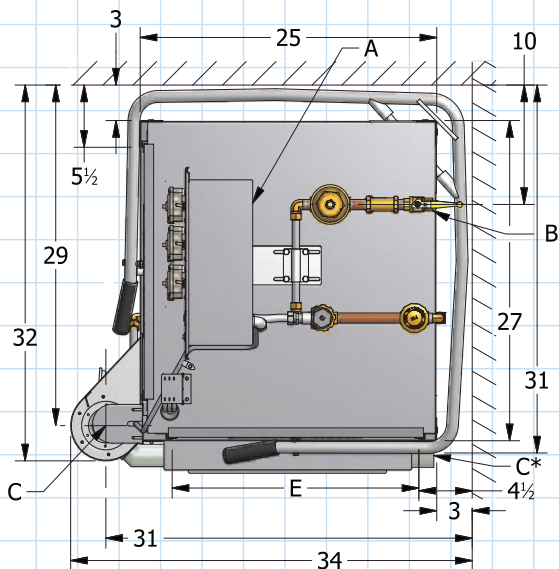
- Auto-Chlor System's proprietary WaterSaver™ design uses as little as 1.04 gallons/rack
- Powerful 1 HP pump delivers high pressure spray and mechanical cleaning action for single pass cleaning performance
- Built in water pressure regulator provides consistent water usage and cleaning results
- Exclusive fill-through-the-pump feature flushes and cleans the wash pump and spray system with every cycle
- External sump and screen provide easy access for cleaning
- Regularly scheduled 28-day service ensures sparkling results, minimizes mechanical problems and reduces operating costs
- Benefiting from more than 75 years of improvements and dishwashing experience and knowledge



Energy Efficient

- Exceeds Energy Star requirements
- Low temperature chemical sanitizing saves energy
- No Booster Heater Required

**Total Service.
Total Satisfaction.**



Specifications

Standard 90 second cycle, 37 Rack/hr

- A - Electrical -115 VAC, 60Hz, 1 PH
 - 20A Dedicated Circuit Recommended
 - Connects to Grounded Wall Outlet or 1/2" Conduit depending on local building codes
- B - Water Consumption 1.04 gal/rack (38.4 GPH)
 - Water Supply Flow Rate 7.5 GPM Minimum
 - Water Supply Temp 140°F Recommended (120° F Minimum Water Temperature)
 - Water Supply Connection 1/2" NPT female
 - Backflow protection provided by ASSE 1001 Vacuum Breaker
- C - Drain Connection 2" MPT
 - 20" above floor
- C* - Optional Scrap Accumulator
 - Connection 2" MPT
 - Centerline 15 1/2" above floor
- D - Wash Cavity Clearance 17" Max Height
- E - Rack Clearance - 20 1/8" between tracks
 - Rack Size 20" x 20"
- F - Table Height at Machine Entrance 34"

Available Options:

- Auto-Start
- Leg Extensions : 3"
- Vapor Removal System (VRX)
- 72 second cycle, 46 Racks/hr, 47.8 GPH
- 60 second cycle, 54 Racks/hr, 56.2 GPH
- Tall Hood 28" Max. Height Wash Cavity

Note: This unit does not produce heat or steam

Total Service. Total Satisfaction.

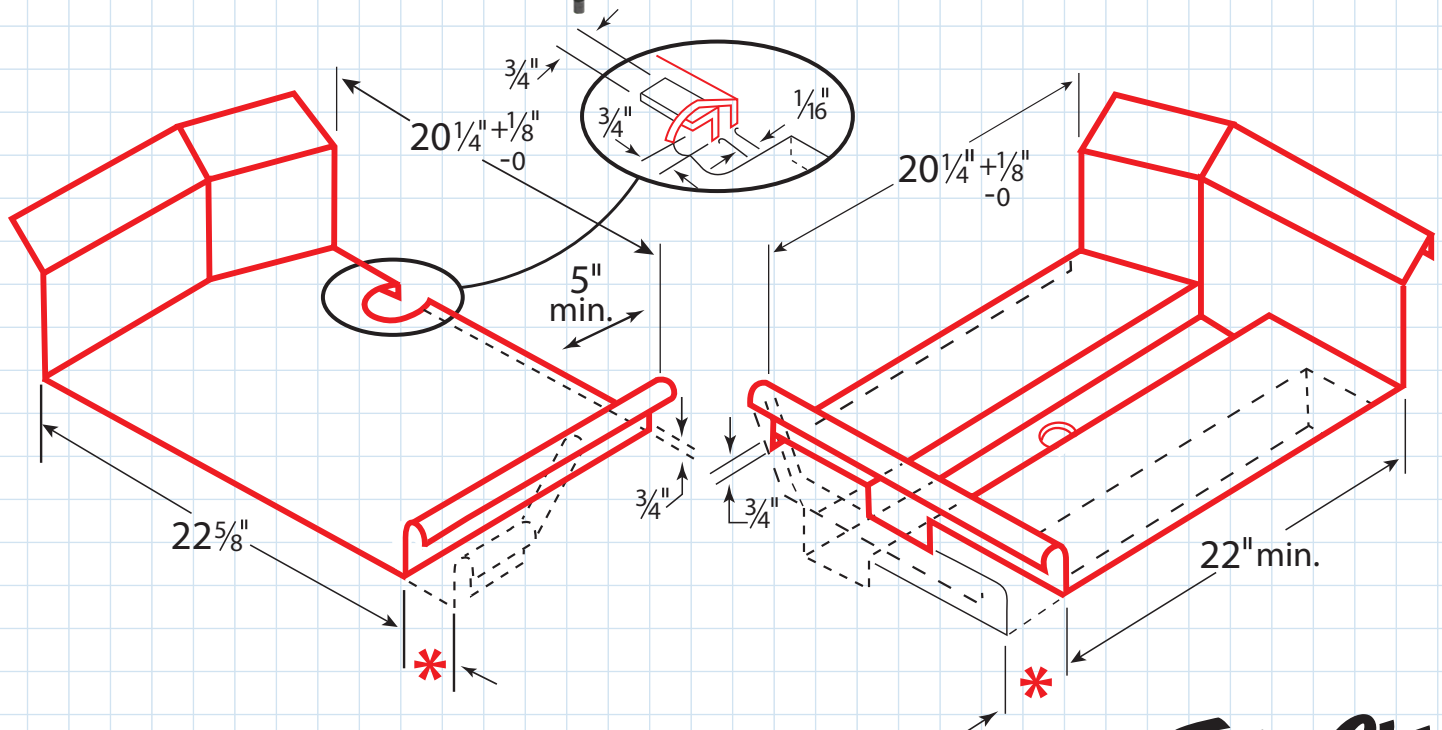


CORNER TABLE LAYOUT

Installation Specifications

*** NOTE:**

Dotted lines show how tables can be made to any desired width, however 5" min. "straight-away" must be observed on left table. Drain trough and/or prewash sink (dotted line) and some type of guide to center racks should be provided in "soiled dish" table. Drawing shows right-to-left operation. For left-to-right feed, construct tables in reverse.



**Total Service.
Total Satisfaction.**