





HIGH-TEMP UNDERCOUNTER DISHWASHER



















CONSTRUCTION FEATURES

- Body, external housing, wash tank, and all chassis components in brushed stainless steel 304 18/10
- Noise 58 dBa due to utilization of double-wall insulated panels
- Deep drawn inner wash chamber provide for maximum sanitation
- Upper and lower wash and rinse revolving arms constructed of stainless steel; easy to remove and clean without the need for tools
- Intergrated AISI 18/10 stainless steel booster
- Safety micro-switch on the door to interrupt wash pump action
- Independently-operated heating elements alternating between booster and wash tank
- Alternating heating elements reducing maximum absorption thereby reducing energy costs
- Built for free standing installation with side and top panels of double-walled construction for low heat and noise emissions
- Standard insulated top and side panels
- Automatic fill and water level reguation of the wash tank
- Wash pump protected with filter plus additional shield for tank element
- Entire wash tank area protected with perforated stainless steel scrap filters to facilitate maintenance
- Door-opening with overall clearance of 12.5" (32 cm)
- Slide out intergrated front control panel provides easy access for service
- Individual digital gauges for both wash and rinse temperatures
- Thermostatic control of wash and rinse temperatures ensure optimum results
- <u>Standard equipment includes</u>: One open combination rack and one peg dish rack 19.75" x 19.75" (500 mm x 500 mm)

TECHNICAL FEATURES

- Rack capacity: 19.75" x 19.75" (500 mm x 500 mm)
- Complete operating cycle: 145 seconds wash and 15 seconds rinse
- Wash tank capacity: 6.34 U.S. gallons (24 litres)
- Wash tank element: 2800 watts
- Wash temperature: 150°F (65°C)
- Booster capacity: 1.85 U.S. gallons (7.0 litres)
- Booster element: 4000 watts
- Booster (water) temperature: 185°F 194°F (85°C 90°C)
- Power supply: 208-240/60/1
- Amperage: 23.5 amps
- Motor-pump: 1.0 H.P. with thermal overload protection
- Maximum power rating: 4850 watts
- Water consumption: 0.74 U.S. gallons per cycle (2.8 litres)
- Water consumption per hour: 24.1 U.S. gallons (91.2 litres max.)
- Water supply: 1/2" hot water supply 140°F / 60°C
- Recommended pressure: 30 p.s.i. (dynamic) (PRV may be required)
- Water inlet connection: 3/4" male hose connector (hose included)
- Drain connection: 1" ID (25.4mm) max height 36" (915mm) (hose included)
- Shipping weight: 165 lbs (75 kg)

OPTIONAL ACCESSORIES

- Pressure reducing valve (PRV) kit
- Stainless steel stand (12" high)
- · Drain water tempering kit

SIDE VIEW 23 ³/₄" REAR VIEW A: 14" B: 11 ½ " C: 9" Water In Water Out Water Out A B C



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