



RL-30

AUTOMATIC UNDERCOUNTER DISHWASHER

DESIGN

Automatic, hot water sanitizing undercounter dishwasher with timed wash and rinse cycle. Fully automatic operation with power on/off button. Capacity is 30 racks per hour or 750 dishes per hour. Energy efficient.

STANDARD EQUIPMENT

- 7 bayonet style wash arms with 42 fixed wash jets
- 6 upper rinse jets
- 8 lower revolving rinse jets
- Fully automatic operation
- Independent wash and rinse systems
- Automatic tank fill
- Continuous wash cycle
- Electric immersion tank heat: 2.8 kW
- Low water protection for heater
- TempGuard™ final rinse temperature control
- Thermostatic controls for the wash tank and final rinse heaters
- Built-in electric booster: 3.5 kW (40° or 70° rise)
- Only requires a 30 amp circuit
- Motor overload protection
- Double wall construction for noise reduction and thermal insulation
- Deep drawn side walls, wash tank, door and rack guides for easy cleaning
- Door interlock safety switch
- Flexible water connection
- Single point electrical connection for motor, controls, heater and booster
- Built-in detergent and rinse-aid pumps
- Pumped drain
- Food soil strainer system
- 2 plastic 20" x 20" racks (1 plate, 1 silver)

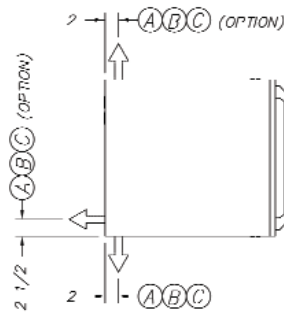
OPTIONAL EQUIPMENT

- Additional plastic 20" x 20" rack
- Drain quench system
- Pressure reduction valve and line strainer
- 6" stand
- 17" stand

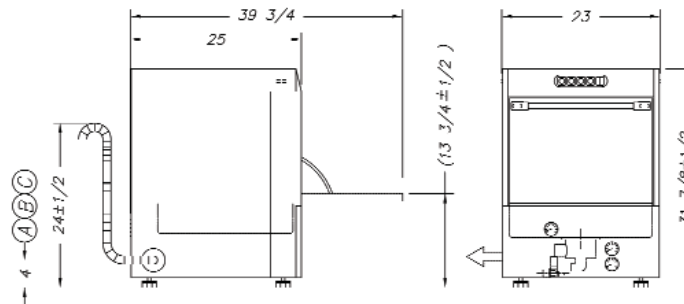


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L I R	DESCRIPTION
A	HOT WATER SUPPLY - 110° F MIN / 140° F MAX.
B	ELECT: 1.0 HP + 4.7 KW, 18 FLA ON 208/1/60 1.0 HP + 5.2 KW, 20 FLA ON 220-240/1/60
C	DRAIN CONNECTION (SEE NOTE 2). 24" MAX HEIGHT



Note: For all rough in connections see Installation and Layout Detail drawing

SPECIFICATIONS

CONSTRUCTION- Machine wash tank, casing and rinse pipes are made of 304 stainless steel. The polypropylene wash manifold, arms and jets are heat, alkali and rust resistant.

CONTROLS- Front mounted controls are easy to read with indicator lights for power heat and drain. Control components mounted in splash-proof box. Box is on slides for easy service.

WASH/RINSE SYSTEM- 42 fixed high volume spray nozzles, 14 full coverage rinse nozzles.

DRAIN SYSTEM- Separate drain pump lifts up to 30 inches above floor level.

Capacity Per Hour 30 racks 750 dishes 68 meals	Tank Capacity 7.4 gals	Motor Size 1 hp (wash)	Electric Usage 2.8 kW wash tank 3.5 kW built-in booster (40°-70° rise)	Water Inlet Temperature 110° to 140° F	Final Rinse Peak Flow at 20 psi. 4.75 gals./min.	Final Rinse Consumption at 20 psi. 23.8 gals./hr. 0.79 gal./rack
Exhaust Hood Requirement none	Time Cycle 120 seconds	Peak Rate Drain Flow 9 gals./min.	Shipping Weight 165 lbs.	Current Draw Amps 208-240/1PH/60HZ.....	Electric with Built-in Booster 18-20	