

TECHNICAL MANUAL RACK CONVEYOR DISHMACHINES

SPEEDER SERIES
Speeder 64
Speeder 86-3

SUPER SERIES Super 106-2

Installation, Operation and Maintenance Instructions

Insinger Machine Company 6245 State Road Philadelphia, PA 19135-2996

800-344-4802 Fax 215-624-6966 www.insingermachine.com



Thank you for purchasing this quality Insinger product.

On the	space provided below please record the
model.	serial number and start-up date of this unit:

Model:
Serial Number:
Start-Up Date:

When referring to this equipment please have this information available.

Each piece of equipment at Insinger is carefully tested before shipment for proper operation. If the need for service should arise please contact your local Authorized Insinger Service Company.

A Service Network Listing is provided on our web site, www.insingermachine.com or call Insinger at 800-344-4802 for your local authorized servicer.

For proper activation of the Insinger Limited Warranty a SureFire™ Start-Up & Check-Out Service should be completed on your machine. Refer to the Introduction section in this manual for an explanation of Insinger SureFire™ Start-Up & Check-Out Program.

Please read the Insinger Limited Warranty and all installation and operation instructions carefully before attempting to install or operate your new Insinger product.

To register your machine for warranty by phone, fax or the internet or for answers to question concerning installation, operation, or service contact our Technical Services Department:

TECHNICAL SERVICE CONTACTS				
Toll-Free	800-344-4802			
Fax	215-624-6966			
e-mail	service@insingermachine.com			
Web site www.insingermachine.com				

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RACK CONVEYOR SERIES TECH MANUAL INTRODUCTION Part 1, Section A

1.A INTRODUCTION

1.A.1 Purpose

The purpose of this Tech Manual is to provide installation, operation, cleaning and maintenance directions. A section is provided for replacement parts.

1.A.2 Scope

This manual contains all pertinent information to assist in the proper installation, operation, cleaning, maintenance, and parts ordering for Insinger Rack Conveyor Dishwasher Series including the Admiral, Speeder and Super models.

The installation instructions are intended for qualified equipment installers. The operation and cleaning instructions are intended for the daily users of the equipment. The maintenance and parts sections are intended for qualified service and/or maintenance technicians.

Replacement parts may be ordered directly from our factory or from your local Insinger Authorized Service Agency. For the name of your local Insinger Authorized Service Agency please reference the Service Network Listing in Section 1 of this manual. You can also speak to the Insinger Technical Services Department, 800/344-4802, or e-mail us at service@insingermachine.com. When calling for warranty information or replacement parts please provide the model and serial number of your Insinger equipment. These important numbers should be noted in this manual on the spaces provided on the opening page.

1.A.3 SurefireTM Start-up & Check-out Program

Insinger is proud to offer our exclusive SurefireTM Start-up & Check-out Program to our commercial customers. This service is included in the purchase price of your new Insinger dishwasher. We will provide an authorized factory service technician for the initial start-up of your new Insinger dishwasher to ensure it is running correctly. Please call the factory or your local Insinger Sales Representative to schedule this service.

1.A.4 Definitions

Throughout this guide you will find the following terms: WARNING, CAUTION, & NOTE. When used, these terms will be outlined in a box to draw attention:

WARNING indicates potential physical danger.
CAUTION indicates potential equipment damage.
NOTE indicates helpful operating hints or tips.

TECHNICAL INFORMATION



Project CSI - 11400 Item _ Approval _ Quantity Date

SPEEDER 64

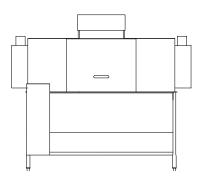
Insinger

Double Tank Rack Conveyor Dishwasher

- Automatic conveyor, rack type, double tank dishwasher with recirculating wash and rinse and fresh water final rinse.
- 0.52 gallons/rack final rinse consumption

The patent-pending CrossFire® Wash System power sprays water horizontally, as well as, from above and below, cleaning and sanitizing the dirtiest of ware.

- Capacity is 277- 20" x 20" racks per hour or 6,925 dishes per hour
- CrossFire® Wash System provides superior cleaning
- Error proof replacement with color-coded curtains



STANDARD FEATURES

- Patented CrossFire® Wash System
- Tank heat: 22.5 kW electric immersion heaters or steam injectors
- Capillary thermometers for wash and rinse
- In-line thermometer for final rinse
- Vacuum breaker on all incoming water lines
- Manifold clean-out brush
- SureFire® Start-Up & Check-Out Service
- Inspection door
- Ventilation fan connection provision
- S/S frame, legs and feet
- S/S front enclosure panel
- Automatic tank fill
- Low water protection
- Detergent connection provision
- Elevated top mounted NEMA 12 control panel
- Easily-cleaned crowned hood top
- Simplified scrap screen design
- Wide insulated swing-out doors
- Door safety switch
- Standard frame drip proof motors
- Energy saver
- Override switch for deliming
- End caps/pipe plugs secured to prevent loss
- Color-coded curtains
- Timing belt conveyor drive

OPTIONS

Stainless	steel	steam	coil	tank	hea

☐ Steam booster

□ Electric booster

☐ Infrared tank heat (90,000 BTU, natural gas or propane

☐ Single point electrical connection: motors, controls and tank heat. (Booster requires a separate connection)

☐ End cowls with vent and adjustable damper controls

☐ S/S splash guards

☐ Security package

□ Totally enclosed motors

☐ Rack limit switch

□ Power Loader

□ Power Unloader

 $\ \square$ Door activated drain closers

 \square Insulated hood and door

☐ Plastic 20" x 20" racks (plate or silver)

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Speeder 64

AUTOQUOTES





Capacity Per Hour 277 racks 6925 dishes 300-600 meals Tank Capacity 12 gals. (wash) 13 gals. (rinse) 25.5 gals. (gas wash) 26 gals. (gas rinse) Motor Size 1 hp (wash) 1 hp (rinse) 1/15 hp (conveyor) Electric Usage 7.5 kW wash tank 15 kW rinse tank 15 kW booster 40° rise 27 kW booster 70° rise 90.000 BTUH Gas Consumption 88 CFH nat. gas 36 CFH propane Steam Consumption 81 lbs /hour tank 51 lbs./hour booster 40° rise at 20 psi min. 90 lbs./hour booster 70° rise Final Rinse Peak Flow 2.4 gallons/minute at 20 psi min. Final Rinse Consumption 144 gallons/hour at 20 psi min. 0.52 gallons/rack **Exhaust Hood Requirement** 350 CFM Load 350 CFM unload Peak Rate Drain Flow 14 gallons/minute Installation distance from

Machine Electrical					
Motors, Controls, Tank Heat	Steam	Gas	Electric		
240/1/60	9.7	20.2	112.8		
208/3/60	10.7	11.9	73.1		
240/3/60	9.8	10.9	63.9		
480/3/60	4.9	5.4	31.9		
380/3/50	5.9	6.6	40.0		

800 lbs.

SPEEDER 64

Double Tank Rack Conveyor Dishwasher

SPECIFICATIONS

CONSTRUCTION- Hood and tank constructed of 16 gauge type 304 S/S. Hood unit of all welded seamless construction. S/S frame, legs and feet. All internal castings are non-corrosive lead free nickel alloy, bronze or S/S.

DOORS- Extra large die formed 18-8 type 304 S/S front inspection door riding in all S/S channels. A triple ply leading edge on the door channels made of S/S with no plastic or nylon sleeves or liners used. Two intermediate S/S door safety stops on door.

CONVEYORS- One S/S roller chain conveyor, with rack driving lugs every sixth link, running along the front of the machine. Eleven free spinning rollers placed along the back wall of the machine. Conveyor accommodates all standard 20" racks. Conveyor drive system includes direct drive gear motor with frictionless, troublefree clutch system, spring-loaded and automatically re-engaging. Racks conveyed automatically through washing and rinsing systems, powered by an independent 1/15 hp drive motor.

PUMP- Centrifugal type "packless" pump with a brass petcock drains. Construction includes ceramic seal and a balanced cast impeller on a precision ground stainless steel shaft, extension or sleeve. All working parts mounted as an assembly and removable as a unit without disturbing pump housing. 1 hp motor for each wash and rinse pump: standard horizontal C-face frame, drip proof, internally cooled with ball-bearing construction.

CONTROLS- Top mounted NEMA 12 control enclosure, with 3.5 inch air gap between hood and enclosure, housing motor overload protection, contactors, transformers and all other dishwasher controls. All controls safe low voltage 24 VAC.

ENERGY SAVER- Rack actuated lever automatically operates the final rinse solenoid only when a rack passes, saving water and energy. The lever also activates an adjustable timer control. If no ware passes during the set time, the machine shuts down.

SPRAY SYSTEM- Spray arms made of type 304 stainless steel pipe. Spray assemblies removable without the use of tools.

WASH- Upper and lower manifolds with the patented CrossFire® Wash System. One manifold above with 3 power wash arms, each with 9 high pressure cleaning slots and one manifold below with 3 power wash arms, each with 9 high pressure cleaning slots. The slots are precision milled for water control producing a fan spray. Wash arms are fillet welded to the S/S manifold. The CrossFire® Wash System provides 4 horizontally spraying high pressure nozzles

RINSE- Upper and lower manifolds. One manifold above with 3 power rinse arms, each with 9 high pressure rinsing slots and one manifold below with 3 power rinse arms, each with 9 high pressure rinsing slots. The slots are precision milled for water control producing a fan spray. Rinse arms are fillet welded to the S/S manifold.

FINAL RINSE- Six nozzles above and three nozzles below threaded into S/S schedule 40 pipes. Nozzle assemblies produce a fan spray reducing water consumption, maximizing heat retention.

DRAIN- Drain valve externally controlled. Overflow assembly with skimmer cap is removable without the use of tools for drain line inspection. Heater is protected by low water level control.

Note: Exhaust requirements are for pant leg connections only. For hood type, CFM requirements vary, consult hood manufacturer for specific sizing.

Note: Due to product improvement we reserve the right to change information and specifications without notice.

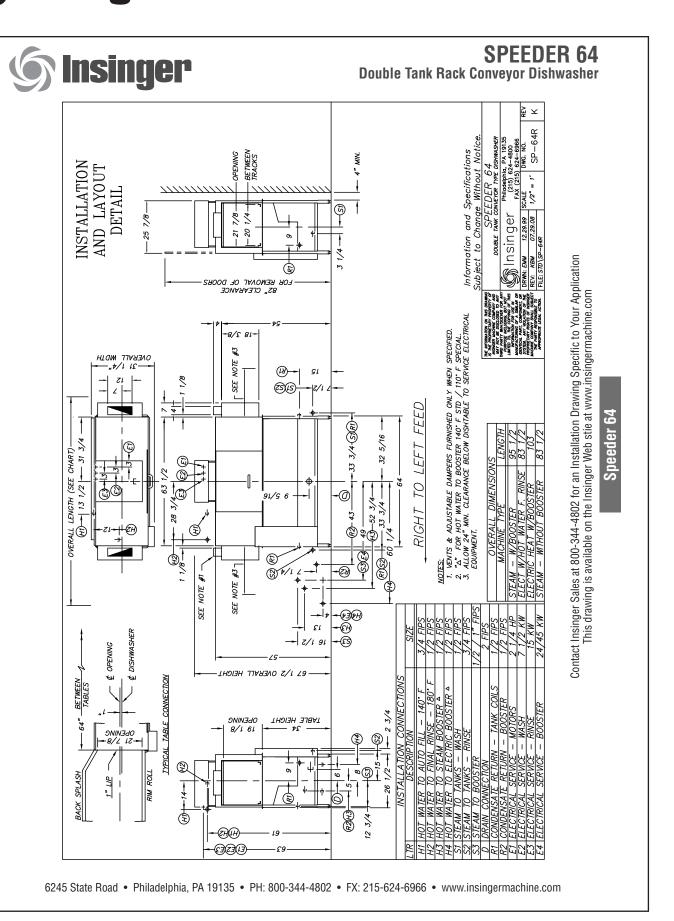
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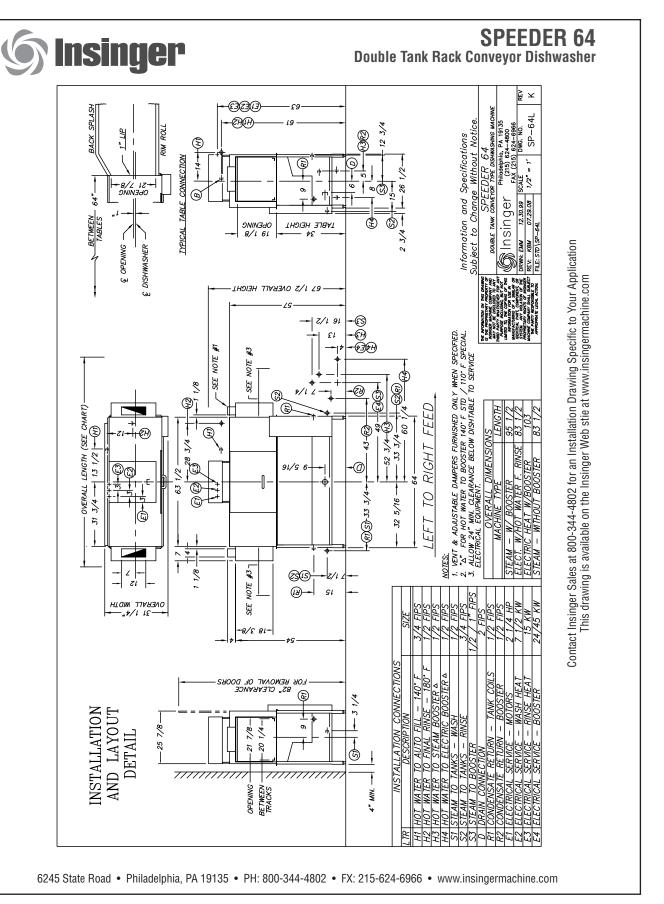
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vertical combustible

Shipping Weight

service







Project CSI - 11400 Item Approval Quantity Date

SPEEDER 86-3

Double Tank Rack Conveyor Dishwasher with Pre-wash

- Automatic conveyor, rack type, double tank dishwasher with recirculating pre-wash, wash, rinse and fresh water final rinse.
- 0.52 gallons/rack final rinse consumption
- Capacity is 277- 20" x 20" racks per hour or 6,925 dishes per hour
- CrossFire® Wash System provides superior cleaning
- Error proof replacement with color-coded curtains
- Wide insulated swing-out doors



The patent-pending **CrossFire® Wash System** power sprays water horizontally, as well as, from above and below, cleaning and sanitizing the dirtiest of ware.

STANDARD FEATURES

- Patented CrossFire® Wash System
- Tank heat: 22.5 kW electric immersion heaters or steam injectors
- Capillary thermometers for wash and rinse
- In-line thermometer for final rinse
- Vacuum breaker on all incoming water lines
- Manifold clean-out brush
- SureFire® Start-Up & Check-Out Service
- Ventilation fan connection provision
- S/S frame, legs and feet
- S/S front enclosure panel
- Automatic tank fill
- S/S low water monitoring system
- Detergent connection provision
- Elevated top mounted NEMA 12 control panel
- Easily-cleaned crowned hood top
- Simplified scrap screen design
- Wide insulated swing-out doors
- Door safety switch
- Standard frame-mounted drip proof motors
- Energy saver
- Override switch for de-liming
- End caps/pipe plugs secured to prevent loss
- Color-coded curtains
- Timing belt conveyor drive

OPTIONS

- ☐ Stainless steel steam coil tank heat
- ☐ Steam booster
- ☐ Electric booster
- $\hfill \square$ Pressure reduction valve and line strainer
- Single point electrical connection: motors, controls and tank heat. (Booster requires a separate connection).
- □ Vent cowl collar
- Chemical sanitizer injector package for low temperature operation (Note: pump supplied by others)
- □ Security package
- ☐ Totally enclosed motors
- ☐ Rack limit switch
- □ Power Loader
- □ Power Unloader
- ☐ Door activated drain closers
- Insulated hood
- $\hfill \square$ Plastic 20" x 20" racks (flat or peg)

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AUTOQUOTES





SPEEDER 86-3

Double Tank Rack Conveyor Dishwasher with Pre-Wash

Capacity Per Hour	277 racks 6925 dishes 300-600 meals
Tank Capacity	8 gals. (pre-wash) 12 gals. (wash) 13 gals. (rinse)
Motor Size	1/2 hp (pre-wash) 1 hp (wash) 1 hp (rinse) 1/15 hp (conveyor)
Electric Usage	8 kW wash tank 15 kW rinse tank 15 kW booster 40° rise 27 kW booster 70° rise
Steam Consumption at 20 psi min.	81 lbs./hour tank 51 lbs./hour booster 40° rise 90 lbs./hour booster 70° rise
Final Rinse Peak Flow at 20 psi min.	3.7 gallons/minute
Final Rinse Consumption at 20 psi min.	144 gallons/hour 0.52 gallons/rack
Exhaust Hood Requirement	350 CFM load 350 CFM unload
Peak Rate Drain Flow	23 gallons/minute
Shipping Weight	1200 lbs.

Machine Electrical			
Motors, Controls, Tank Heat	Steam	Electric	
240/1/60	24.1	119.8	
208/3/60	13.1	76.9	
240/3/60	11.6	67.3	
480/3/60	6.0	33.6	
380/3/50	7.2	42.2	

SPECIFICATIONS

CONSTRUCTION- Hood and tank constructed of 16 gauge type 304 S/S. Hood unit of all welded seamless construction. S/S frame, legs and feet. All internal castings are non-corrosive lead free nickel alloy, bronze or S/S.

DOORS- Extra wide die formed 18-8 type 304 s/s front inspection doors hinged with S/S pins. A triple ply leading edge on the door channels made of S/S with no plastic or nylon sleeves or liners used. Door stop built into frame.

CONVEYORS- One S/S roller chain conveyor, with rack driving lugs every sixth link, running along the front of the machine. Fifteen free spinning rollers placed along the back wall of the machine. Conveyor accommodates all standard 20" racks. Conveyor drive system includes direct drive gear motor with frictionless, trouble-free clutch system, spring-loaded and automatically re-engaging. Racks conveyed automatically through washing and rinsing systems, powered by an independent 1/15 hp drive motor.

SPECIFICATIONS (continued)

PUMP- Centrifugal type "packless" pump with a brass petcock drains. Construction includes ceramic seal and a balanced cast impeller on a precision ground stainless steel shaft, extension or sleeve. All working parts mounted as an assembly and removable as a unit without disturbing pump housing. 1 hp motor for each wash and rinse pump: standard horizontal C-face frame, drip proof, internally cooled with ball-bearing construction.

CONTROLS- Top mounted NEMA 12 control enclosure, with 3.5 inch air gap between hood and enclosure, housing motor overload protection, contactors, transformers and all other dishwasher controls. All controls safe low voltage 24 VAC.

ENERGY SAVER- Rack actuated lever automatically operates the final rinse solenoid only when a rack passes, saving water and energy. The lever also activates an adjustable timer control. If no ware passes during the set time, the machine shuts down.

SPRAY SYSTEM- Spray arms made of type 304 s/s pipe. Spray assemblies removable without the use of tools.

PRE-WASH- One manifold above and one manifold below, each with 3 high pressure cleaning nozzles.

WASH- Upper and lower manifolds with the patented CrossFire® Wash System. One manifold above with 3 power wash arms, each with 9 high pressure cleaning slots and one manifold below with 3 power wash arms, each with 9 high pressure cleaning slots. The slots are precision milled for water control producing a fan spray. Wash arms are fillet welded to the S/S manifold. The CrossFire® Wash System provides 4 horizontally spraying high pressure nozzles.

RINSE- Upper and lower manifolds. One manifold above with 3 power rinse arms, each with 9 high pressure rinsing slots and one manifold below with 3 power rinse arms, each with 9 high pressure rinsing slots. The slots are precision milled for water control producing a fan spray. Rinse arms are fillet welded to the s/s manifold.

FINAL RINSE- Six nozzles above and three nozzles below threaded into S/S schedule 40 pipes. Nozzle assemblies produce a fan spray reducing water consumption, maximizing heat retention.

DRAIN- Drain valve externally controlled. Overflow assembly with skimmer cap is removable without the use of tools for drain line inspection. Heater is protected by low water level control float mechanism

Note: Exhaust requirements are for pant leg connections only. For hood type, CFM requirements vary, consult hood manufacturer for specific sizing.

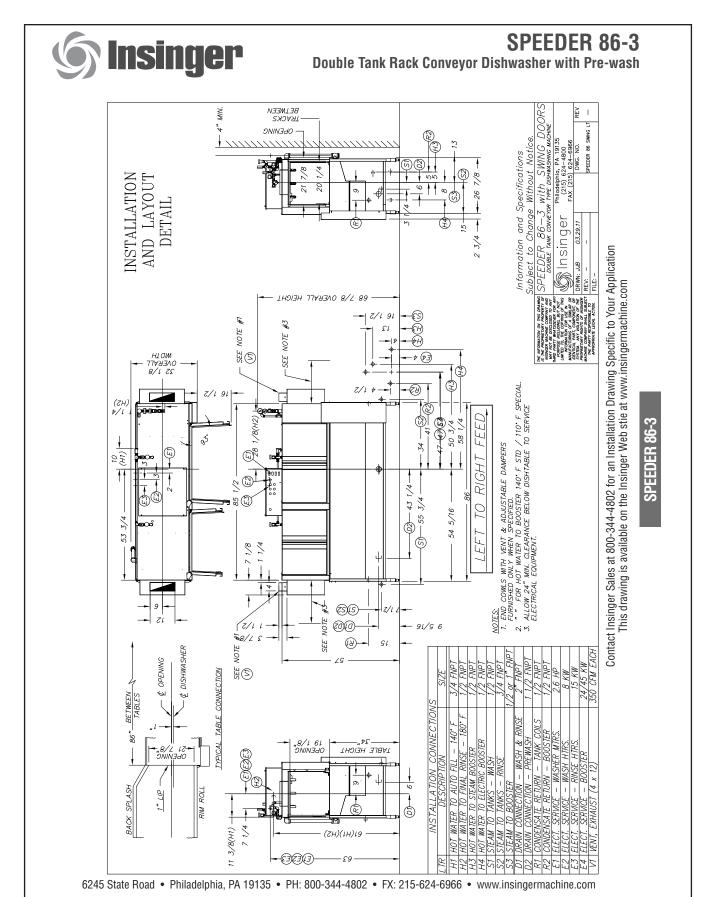
Existing exhaust connections on previous Insinger or non-Insinger equipment may not match current model. Refer to drawings.

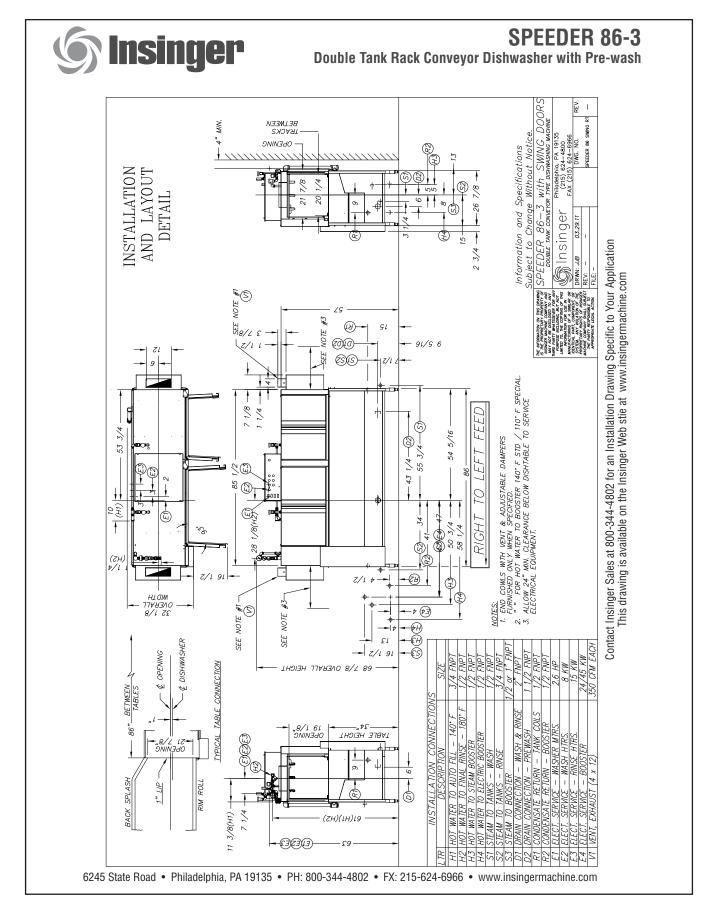
Note: Due to product improvement we reserve the right to change information and specifications without notice.

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Project	CSI - 11400
Item	Approval
Quantity	Date

SUPER 106-2

Three Tank Rack Conveyor Dishwasher

- Automatic conveyor, rack type, three tank dishwasher with recirculating pre-wash, wash, rinse and fresh water final rinse.
- 0.72 gallons/rack final rinse consumption
- Capacity is 330- 20" x 20" racks per hour or 8,250 dishes per hour
- CrossFire® Wash System provides superior cleaning
- Error proof replacement with color-coded curtains



STANDARD FEATURES

- Patented CrossFire® Wash System
- Tank heat: 30 kW electric immersion heaters or steam injectors
- Capillary thermometers for wash and rinse
- In-line thermometer for final rinse
- Vacuum breaker on all incoming water lines
- Manifold clean-out brush
- SureFire® Start-Up & Check-Out Service
- Inspection door
- Ventilation fan connection provision
- S/S frame, legs and feet
- S/S front enclosure panel
- Automatic tank fill
- Low water protection
- Detergent connection provision
- Elevated top mounted NEMA 12 control panel
- Easily-cleaned crowned hood top
- Simplified scrap screen design
- Door safety switch
- Wide insulated swing-out doors
- Standard frame drip proof motors
- Energy saver
- Override switch for de-liming
- End caps/pipe plugs secured to prevent loss
- Color-coded curtains
- Timing belt conveyor drive

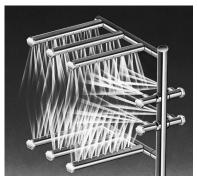
OPTIONS

Stainless	ctool	ctoom	ooil	tank	haat

- ☐ Steam booster
- Electric booster
- ☐ Pressure reduction valve and line strainer
- ☐ Single point electrical connection: motors, controls and tank heat.
 - (Booster requires a separate connection)
- ☐ End cowls with vent and adjustable damper controls
- ☐ Stainless steel splash guards
- ☐ Security package
- ☐ Totally enclosed motors
- ☐ Rack limit switch
- □ Power Loader
- ☐ Power Unloader
- □ Door activated drain closers

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- $\ \square$ Insulated hood
- ☐ Plastic 20" x 20" racks (plate or silver)



The patent-pending **CrossFire® Wash System** power sprays water horizontally, as well as, from above and below, cleaning and sanitizing the dirtiest of ware.

ntertek

AUTOQUOTES





SUPER 106-2 Three Tank Rack Conveyor Dishwasher

SPECIFICATIONS (continued) PLIMP- Centrifugal type "nackless"

PUMP- Centrifugal type "packless" pump with a brass petcock drains. Construction includes ceramic seal and a balanced cast impeller on a precision ground stainless steel shaft, extension or sleeve. All working parts mounted as an assembly and removable as a unit without disturbing pump housing. 1 hp motor for each wash and rinse pump: standard horizontal C-face frame, drip proof, internally cooled with ball-bearing construction.

CONTROLS- Top mounted NEMA 12 control enclosure, with 3.5 inch air gap between hood and enclosure, housing motor overload protection, contactors, transformers and all other dishwasher controls. All controls safe low voltage 24 VAC.

ENERGY SAVER- Rack actuated lever automatically operates the final rinse solenoid only when a rack passes, saving water and energy. The lever also activates an adjustable timer control. If no ware passes during the set time, the machine shuts down.

SPRAY SYSTEM- Spray arms made of type 304 stainless steel pipe. Spray assemblies removable without the use of tools.

PRE-WASH- One manifold above and one manifold below, each with 3 high pressure cleaning nozzles.

WASH- Upper and lower manifolds with the patented CrossFire® Wash System. One manifold above with 3 power wash arms, each with 9 high pressure cleaning slots and one manifold below with 3 power wash arms, each with 9 high pressure cleaning slots. The slots are precision milled for water control producing a fan spray. Wash arms are fillet welded to the S/S manifold. The CrossFire® Wash System provides 4 horizontally spraying high pressure nozzles.

RINSE- Upper and lower manifolds. One manifold above with 3 power rinse arms, each with 9 high pressure rinsing slots and one manifold below with 3 power rinse arms, each with 9 high pressure rinsing slots. The slots are precision milled for water control producing a fan spray. Rinse arms are fillet welded to the S/S manifold.

FINAL RINSE- Six nozzles above and three nozzles below threaded into S/S schedule 40 pipes. Nozzle assemblies produce a fan spray reducing water consumption, maximizing heat retention.

DRAIN- Drain valve externally controlled. Overflow assembly with skimmer cap is removable without the use of tools for drain line inspection. Heater is protected by low water level control.

Note: Due to product improvement we reserve the right to change information and specifications without notice.

Capacity Per Hour	330 racks 8,250 dishes 300-600 meals
Tank Capacity	14 gals. (pre-wash) 25 gals. (wash) 25 gals. (rinse)
Motor Size	1/2 hp (pre-wash) 1 1/2 hp (wash) 1 1/2 hp (rinse) 1/6 hp (conveyor)
Electric Usage	7.5 kW wash tank 22.5 kW rinse tank 27.0 kW booster 40° rise 45.0 kW booster 70° rise
Steam Consumption at 20 psi min.	108 lbs./hour tank 84 lbs./hour booster 40° rise 147 lbs./hour booster 70° rise
Final Rinse Peak Flow at 20 psi min.	3.98 gallons/minute
Final Rinse Consumption at 20 psi min.	239 gallons/hour 0.72 gallons/rack
Exhaust Hood Requirement	350 CFM Load 350 CFM unload
Peak Rate Drain Flow	23 gallons/minute
Shipping Weight	1400 lbs.
Machine Electrical	-

SPECIFICATIONS

240/1/60

208/3/60

240/3/60

480/3/60

380/3/50

Motors, Controls, Tank Heat

CONSTRUCTION- Hood and tank constructed of 16 gauge type 304 S/S. Hood unit of all welded seamless construction. S/S frame, legs and feet. All internal castings are non-corrosive lead free nickel alloy, bronze or S/S.

Steam

286

18.5

16.8

8.4

10 1

Electric

N/A

101.8

88.9

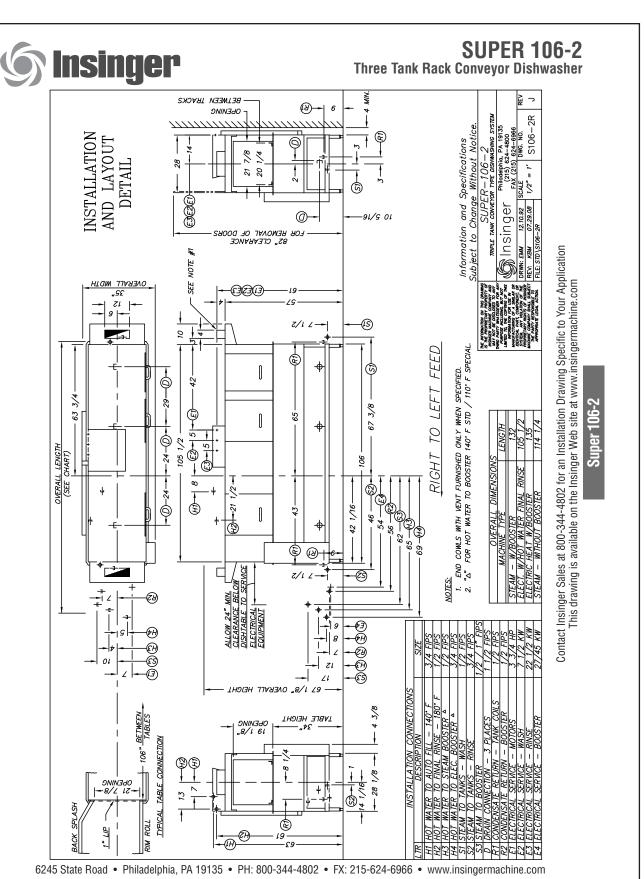
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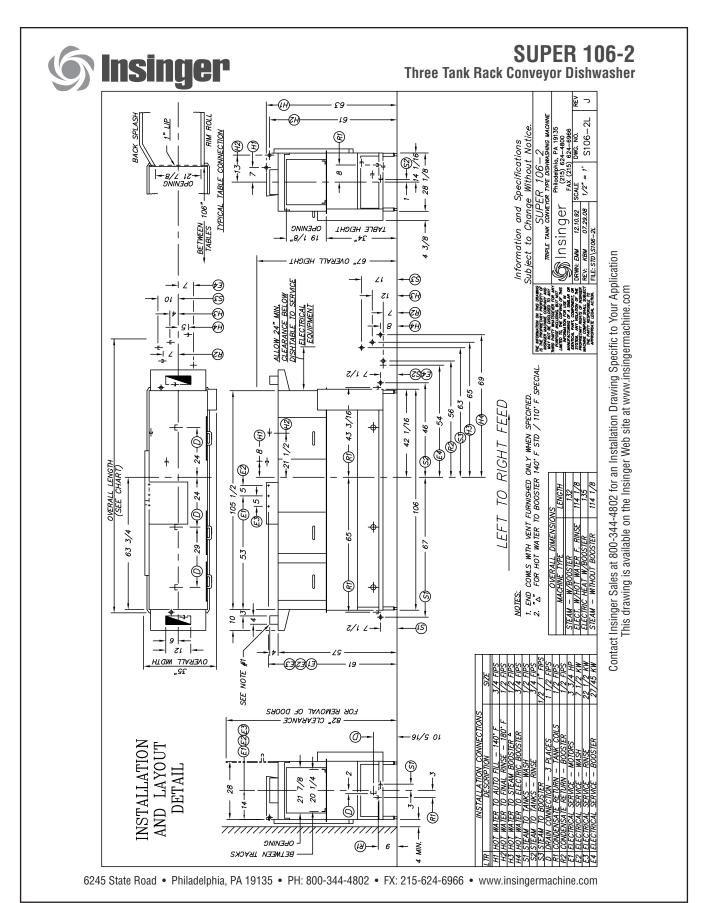
55.7

DOORS- Three extra large die formed 18-8 type 304 S/S front inspection doors riding in all S/S channels. A triple ply leading edge on the door channels made of S/S with no plastic or nylon sleeves or liners used. Two intermediate S/S door safety stops on each door.

CONVEYORS- Two S/S roller conveyor chains with rack driving lugs every sixth link, running along the front of the machine. Fifteen free spinning rollers placed along the back wall of the machine. Conveyor accommodates all standard 20" racks. Conveyor drive system includes direct drive gear motor with frictionless, trouble-free clutch system, spring-loaded and automatically re-engaging. Racks conveyed automatically through washing and rinsing systems, powered by an independent 1/6 hp drive motor.

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PART 1 TECHNICAL INFORMATION

INSINGER MACHINE COMPANY LIMITED WARRANTY

Insinger Machine Company, Inc. (Insinger) hereby warrants to the original retail purchaser of this Insinger Machine Company, Inc. product, that if it is assembled and operated in accordance with the printed instructions accompanying it, then for a period of either 15 months from the date of shipment from Insinger or 1 year (12 months) from the date of installation or start-up that said Insinger product shall be free from defects in material and workmanship. Whichever one of the two aforestated limited warranty time periods is the shortest shall be the applicable limited warranty coverage time period.

Insinger may require reasonable proof of your date of purchase; therefore, you should retain your copy of invoice or shipping document.

This limited warranty shall be limited to the repair or replacement of parts which prove defective under normal use and service and which on examination shall indicate, to Insinger's satisfaction, they are defective. Any part that is claimed to be defective and covered by this limited warranty must be returned to Insinger. An RMA# must be obtained from the Insinger Warranty Department before returning any material. Return may be done through an Authorized Service Agency. Furnish serial number of machine and RMA# with shipment and send to:

Insinger Machine Company 6245 State Road Philadelphia, PA 19135-2996

If Insinger's inspection confirms the defect and the claim, Insinger will repair or replace such part without charge and return it to you freight or postage prepaid.

This limited warranty does not cover any failure or accident, abuse, misuse, alteration, misapplication, improper installation, fire, flood, acts of God or improper maintenance or service,

or failure to perform normal and routine maintenance as set out in the instruction booklet (operating instructions) or for improper operation or failure to follow normal operating instructions (as set out in the instruction booklet). Insinger is not responsible nor liable for any conditions of erosion or corrosion caused by corrosive detergents, acids, lye or other chemicals used in the washing and or cleaning process.

Service must be done by either Insinger Appointed Service Agencies or agencies receiving prior authorization from Insinger.

All warranty work must be done during normal working hours, unless purchaser receives prior authorization from Insinger.

There are no other express warrants except as set forth herein and any applicable implied warranties of merchantability and fitness are limited in duration to the period of coverage of this express written limited warranty. This limited warranty supersedes all other express warranties, implied warranties of merchant-ability and fitness or limited warranties as of this date, January 1, 1998. Some states do not allow limitation on how long an implied warranty lasts so this limitation may not apply to you.

Insinger is not liable for any special, indirect or consequential damages. Some states do not allow the exclusion or limitation of incidental or consequential damages, so this limitation nor exclusion may not apply to you.

Insinger does not authorize any person or company to assume for it any other obligation or liability in connection with the sale, installation, use, removal, return or replacement of its equipment: and no such representations are binding on Insinger.



PART 2 INSTALLATION and OPERATION INSTRUCTIONS

RACK CONVEYOR DISHMACHINES INSTALLATION INSTRUCTIONS Part 2, Section A

A.1 PLACEMENT

- A.1.1 Carefully uncrate machine. Take caution to not damage components which may be mounted on the top or sides of the machine.
- A.1.2 Set unit in place and adjust the feet to level the machine.
- A.1.3 Fasten the tables to the load and unload side of the machine. Most installations require fastening the turn -down lip of the dish tables to the side of the machine with flathead counter -sunk screws. The table design should provide horizontal clearance of 30" for servicing.

A.2 ELECTRICAL CONNECTIONS

- A.2.1 Connect electrical lines sized for the correct voltage, current and phase of the machine. These should agree with machine requirements indicated on the nameplate and labels in control panel.
- A.2.2 On machines not provided with a single-point connection there is an electrical connection required for the, 1. Pumps and control circuit, 2. Wash tank heater(s) and, 3. Rinse tank heaters (if provided).
- A.2.3 If an electric booster is provided, connect power directly to the booster.

NOTE

In each case connections must be made to a circuit breaker or fused disconnect as provided by the end-user and required by local codes. A wiring diagram is laminated inside the control panel.

IMPORTANT

As with any 3 phase system, an electrician should check all motors for proper phasing, i.e., Pump motors must be running in direction indicated by arrow on housing.

A.3 MECHANICAL CONNECTIONS

- A.3.1 Connect 140° water lines for tank fills and booster as tagged and noted on the installation drawings.
- A.3.2 If machine is provided with steam heat connect the steam lines and steam condensate lines as tagged and noted on installation drawings.

 If machine is provided with gas heat, connect the gas lines for each tank.

RACK CONVEYOR DISHMACHINES INSTALLATION INSTRUCTIONS Part 2. Section A

A.3 MECHANICAL CONNECTIONS, cont'd

- A.3.3 Connect the drain lines.
- A.3.4 If an electric booster is provided a 140° water connection is necessary. If a steam booster a 140° water connection is necessary as well as a condensate line.

NOTE

Drain lines must be as specified on installation drawings. Drain line must be properly vented and have fall of not less than k" to the foot of proper flow. Local plumbing codes may require drains to flow into an open gap with an opening twice the diameter of the pipe. Check with your local plumbing codes for the type of drain connection required.

NOTE

All lines must be flushed prior to use to remove debris.

IMPORTANT

Do not reduce the size of lines as specified in installation drawings. All lines are sized to facilitate necessary flows, pressures, etc.

A.4 HVAC

- A.4.1 Ventilation system should be sized to provide adequate ventilation per machine specs. Refer to spec sheet.
- A.4.2 Stainless steel, watertight ducting should be connected to the vent cowls (optional) on each end of the machine.

A.5 Chemicals

- A.5.1 Upon completed installation of the dishwasher contact a local detergent/chemical supplier for the correct chemicals for your area.
- A.5.2 Electrical connection points for the detergent dispenser and rinse injector are located inside the control panel. Refer to the wiring diagram for this machine for the proper connection points. Dispensers may be connected on either the primary voltage side of the machine or the 24VAC control voltage side.

RACK CONVEYOR DISHMACHINES INSTALLATION INSTRUCTIONS Part 2, Section A

A.5 Chemicals, cont'd

CAUTION

When connecting on the 24VAC control voltage side of the transformer, total load must not exceed 50VA.

A.5.3 The detergent density probe should be located in a convenient place in the wash tank.

A.6 Tabling

A.6.1 Load and unload tables should be pitched towards the machine to return excess water into the machine.

NOTE

Machines with short unload tables should utilize a rack limit switch to shut the machine down if clean racks pile-up. This will extend the life of the drive system.

- A.7 Initial Start-up Adjustments
 - A.7.1 Tank Overfill Adjustment
 - A.7.1.1 Locate tank overfill timer in the control panel. See the control panel layout drawing located in Section 3, Electrical Schematic and Replacement Parts.
 - A.7.1.2 The overfill timer starts timing when the upper level float is actuated. Adjust the overfill timer pot. to turn the tank fill solenoid off when the water level is 1/2" below the lip of the overflow tube.
 - A.7.2 Conveyor Jam Adjustment
 - A.7.2.1 Remove the mechanism guard to gain access to the conveyor drive.
 - A.7.2.2. Locate the compression spring (refer to Dwg. #1397-1, Drive Mechanism Assembly). Factory set compression dimension is a nominal 3 13/16". Installations washing heavier ware may need to adjust this for more compression to keep the machine from shutting down prematurely.
 - A.7.2.3 Should the drive mechanism switch be activated by a conveyor jam, the "Check Conveyor" light on the control panel will illuminate and the machine will shut down.
 - A.7.2.4 To restart the machine, clear the jam and press the green "Start" button.
 - A.8.2 Final Rinse Pressure Adjustment
 - A.8.2.1 The final rinse pressure must be adjusted to 20PSI. This is done by adjusting the pressure regulator.

RACK CONVEYOR DISHMACHINES OPERATION and CLEANING INSTRUCTIONS Part 2, Section B

Insinger dishmachines are user-friendly, making them the easiest dishwashers on the market to operate and maintain.

By following these easy operating and general cleaning procedures your Insinger dishwasher will give you years of trouble free service.

B.1 Operation Instructions

- B.1.1 Ensure drain overflow tube is in place Close all tank drain valves. One drain is provided for each tank of the dishmachine.
- B.1.2 Check for proper installation and cleanliness of all internal, removable components such as suction strainers, scrap screens, and spray manifolds.
- B.1.3 Ensure all water, steam, and gas lines are open. Ensure electrical circuits are on.
- B.1.4 Close machine doors.

Note

An interlock is provided to shut the machine down if the doors are open, therefore the machine will not run if doors are opened.

- B.1.5 Move the power toggle switch to the "ON" position.
- B.1.6 The machine will begin to fill.
- B.1.7 When the tanks are full the tank heat will operate automatically.

CAUTION

To ensure proper operation of the auto tank fill feature and the tank heaters the level float located in each tank MUST be cleaned daily.

- B.1.8 Depress the Green button to start the conveyor.
- B.1.9 The system is now ready for operation. All ware should be properly scrapped. Do not overload racks.

IMPORTANT

Overloading racks will impede the proper cleaning of ware and also put extra strain on the conveyor system.

RACK CONVEYOR DISHMACHINES OPERATION and CLEANING INSTRUCTIONS Part 2, SECTION B

B.1 Operation Instructions, cont'd

- B.1.10 Slide the rack into the dishmachine, the conveyor will pass the rack through the various machine cycles. Upon entering the final rinse section of the machine the rack will engage the final rinse actuator allowing the 180° (140° for chemical sanitizing) water to sanitize the dishes.
- B.1.11 Should a conveyor jam occur, the "Check Conveyor" light will illuminate and the machine will shutdown. To re-start the machine, clear the conveyor jam and press the green "Start" button. If the "Check Conveyor" light comes back on, contact a qualified service technician.
- B.1.12 Upon completion of ware cleaning depress the Red button to stop the conveyor system.
- B.1.13 Move the Power toggle switch to the "OFF" position.
- B.1.14 Refer to the cleaning procedures for proper clean-up of the dishmachine.
- B.1.15 Report any unusual occurrences to qualified service personnel.

The following cleaning procedures should be done daily, at the end of the shift.

B.2 Cleaning Procedures, Daily

- B.2.1 Remove all internal removable parts including spray manifolds, scrap screens, drain overflow tubes, suction strainers and curtains.
- B.2.2 Remove the end caps from the spray manifolds and clean with the brush provided. Flush the manifolds.
- B.2.3 Flush scrap screens.
- B.2.4 Clean drain overflow tube.

IMPORTANT

V-cup seal on the drain overflow tube may become gummed not allowing a proper seat of the overflow tube. This will cause the drain to leak water. Remove any build-up on the V-cup seal. When the seal becomes worn, replace.

B.2.5 Clean suction strainers of build-up.

IMPORTANT

Improper cleaning of suction strainers will cause the pumps to cavitate. This will cause poor washing results.

B.2.6 Clean tank level float with Scotch-Brite or equivalent. cm q:\wp51\manual\rack.mnl rlsd: 4/91, rvsd: 3/93, 4/94

RACK CONVEYOR DISHMACHINES OPERATION and CLEANING INSTRUCTIONS Part 2, Section B

B.2 Cleaning Procedures, Daily cont'd

IMPORTANT

Level floats must be cleaned daily. Build-up of grease and dirt will cause faulty operation of tank fill and heating system.

- B.2.7 Clean curtains. When curtains are beyond cleaning or torn they should be replaced.
- B.2.8 Final rinse nozzles should be cleaned of matter clogging the jet spray.
- B.2.9 Doors should be left open to allow drying of interior surfaces.

B.3 Cleaning Procedures, Weekly

B.3.1 An Energy Saver, Normal/De-lime switch is provided on the control panel. When running the machine with de-liming solution, place this switch in the De-lime position to allow the machine to run continuously. When not de-liming, the switch should be in Normal. Consult your detergent supplier for de-liming solution concentration and frequency of use.



PART 3 MAINTENANCE and REPAIR PROCEDURES

Following is a basic guide for the repair and replacement of common dishwasher parts.

Refer to the Basic Service Guide for troubleshooting tips.

A.1 MAINTENANCE

- A.1.1 Daily Refer to the operation and cleaning instructions provided in this manual for daily cleaning procedures.
- A.1.2 Weekly
 - A.1.2.1 The entire machine should be wiped down using an industrial grade stainless steel cleaner.
 - A.1.2.2 Under the supervision of your detergent supplier the machine interior must be properly de-limed.
 - A.1.2.2.1 A switch is provided on the control panel to run the machine continuously. For De-liming, move the selector switch to the "De-lime" position, then operate the machine normally. When De-liming is completed, return the selector switch to "normal".

NOTE

The water quality in some areas requires de-liming to be done more frequently. Contact your detergent supplier for recommended de-liming frequency.

A.1.3 Quarterly

- A.1.3.1 Remove and clean the strainer screens on water and steam lines. If the screens cannot be cleaned, replace.
- A.1.3.2 Inspect condition of solenoid valve seats and diaphragms. Replace where necessary.
- A.1.3.3 Inspect drain O-Rings for leakage. Replace where necessary.
- A.1.3.4 Grease drive chain and sprockets.
- A.1.3.5 Adjust conveyor chain tension using adjustment bolts located on exit end of machine.

A.2 MAINTENANCE PROCEDURES

- A.2.1 Solenoid Valve Disassembly
 - A.2.1.1 Disconnect power supply to machine. Turn off Water supply.
 - A.2.1.2 Remove cap on top of coil. Remove coil.
 - A.2.1.3 Remove 4 hex bolts and lift bonnet from valve body. Note positioning of spring and plunger.
 - A.2.1.4 Remove main piston.
 - A.2.1.5 Inspect for dirt, wear or lime build-up. Clean or replace as required.
 - A.2.1.6 Reassemble in reverse of disassembly.

- A.2.2 Line Strainer Disassembly
 - A.2.2.1 Shut off water or steam supply.
 - A.2.2.2 Remove large hex nut on bottom of strainer body.
 - A.2.2.3 Remove strainer screen. Inspect and clean or replace as necessary.
 - A.2.2.4 Reassemble in reverse of disassembly. Water flow must be same direction as arrow on line strainer body. Use new gaskets to insure a tight seal.
- A.2.3 Pump Disassembly
 - A.2.3.1 Before disassembling pump ensure there are no obstructions in the pump intake. Remove and clean the suction strainer (inside tank).

NOTE

- It is not necessary to remove the pump housing from the machine to disassemble the pump
- A.2.3.2 Remove the pump motor and impeller adap or by removing the 4 hex bolts attaching them to the pump housing.
- A.2.3.3 Repair or replace the pump parts as required.
- A.2.3.4 Reassemble in reverse of disassembly.
- A.2.4 Immersion Heater Replacement
 - A.2.4.1 The immersion heater MUST be completely submerged at all times. If this is not the case contact a qualified service technician. The heated surface should never be in contact with sludge.
 - A.2.4.2 Remove the housing covering the wiring terminations. Disconnect the immersion heater wires.
 - A.2.4.3 Remove the immersion heater by loosening and removing the large hex nut.
 - A.2.4.4 Install in reverse of removal.

NOTE

Use plumbers putty as gasketing around the immersion heater to minimize leaks

- A.2.5 Tank Heat Temperature Adjustment
 - A.2.5.1 A temperature control board is provided in the control panel for easy adjustment of tank temperature. Though tank temperature is adjusted during the machines factory test it is sometimes necessary to re-adjust the temperature at start -up.
 - A.2.5.2 Locate the temperature control board (P/N DE9-96).

 Use the control panel layout drawing located in Section 3, Electrical Schematic and Replacement Parts.
 - A.2.5.3 Adjust the tank temperature to the desired temperature by turning the potentiometer located on the temperature control board. An arrow on the potentiometer indicates increase.
 - A.2.5.4 If the temperature does not change refer to section A.2.6, Troubleshooting Tank Temperatures.
- A.2.6 Troubleshooting Tank Temperatures
 - A.2.6.1 Electric Heat
 - A.2.6.1.1 If temperature cannot be adjusted per section A.2.5 check the temperature control board (P/N DE9-96) proper operation. If the temperature control board is faulty, replace.
 - A.2.6.1.2 Verify tank heat contactor is working correctly. If not, replace.
 - A.2.6.1.3 Verify all immersion heaters are working properly and not limed. If not, replace.
 - A.2.6.2 Steam Heat
 - A.2.6.2.1 See Section A.2.6.1.1.
 - A.2.6.2.2 Verify steam pressure per machine specifications.
 - A.2.6.2.3 Verify steam trap is not clogged. IF so, replace.
 - A.2.6.3 Gas Heat Infra-red Gas Burner Sequence of Operation
 - A.2.6.3.1 See Section A.2.6.1.1.
 - A.2.6.3.2 Verify gas supply.
 - A.2.6.3.3 Temperature control board calls for heat, a relay is energized and the draft blower starts.
 - A.2.6.3.4 When the blower comes up to speed, a centrifugal switch integral with the motor illuminates the gas burner-airflow light and energizes the Hot Surface Ignition (HSI) module.

- A.2.6.3.4.1 The HSI institutes a purge period followed by a trial for ignition during which the ignitor element heats up. The gas valve is opened.
- A.2.6.3.4.2 After ignition, the element becomes a flame sensor. The system continues to monitor flame presence.
- A.2.6.3.4.3 If the flame fails during operation, the gas valve will close. The HSI module will purge the gas line then try to re-light the burner. The gas burner-flame light will be out. If the re-trial fails, the gas valve will close and the system will lock-out until the dishmachine main power toggle switch is cycled off then on.
- A.2.6.3.5 When the temperature control board reached the high limit the system will shut-down as normal. The gas system lights will be off. If the temperature drops the system will re-start.
- A.2.6.3.6 Burner Flame Adjustment
 - A.2.6.3.6.1 After a short warm-up period, the infra-red burner will glow with a uniform orange/red color. There are no individual flames. There is an air inlet shutter to adjust the flame for maximum efficiency.
 - A.2.6.3.6.2.1 A soft blue flame indicates excess air, bright orange indicate lack of air. A view port is provided on the burner and a window on the burner assmebly cover to view the flame.

 A combustion analyzer is required for correct adjustment.

A.2.7 Motor Overloads

- A.2.7.1 All motors used on Insinger Machines are provided with motor overloads. Motor overloads are adjusted when the machines are factory tested. Should it be necessary to adjust the motor overloads in the field first verify the motor current draw for the voltage the machine is using.
- A.2.7.2 Using the Control Panel Component Layout
 Dwg.located in Section 3 to identify the overload
 adjust by turning the dial to the appropriate AMP
 draw.

A.2.8 Level System

- A.2.8.1 The level control system consists of one overfill timer (P/N DE7-33) and one level float (P/N DE5-60) per tank (two level floats for electrically heated machines).
- A.2.8.2 When the system is powered-up, the tank(s) will begin to fill (assuming no water is in the tanks).
- A.2.8.3 Once the upper level float (for electrically heated machines) or the level float (for other tank heat) is actuated, the overfill timer begins to time-out and continues the filling process until the tank(s) is full.

NOTE

The overfill timer MUST be adjusted during initial machine start-up. Adjustment depends on water fill pressure. The water level MUST be 1/2" below the lip of the overflow tube. Adjust by increasing or decreasing the potentiometer on the level timer.

IMPORTANT

Dirty level floats will cause the tank heat to energize with no water in the tanks.

LEVEL FLOATS MUST BE CLEANED DAILY.

- A.2.9 Final Rinse Actuator
 - A.2.9.1 The final rinse is actuated by a lever located on the rear wall of the dishwasher near the exit end. When a rack depresses it a switch is closed and a solenoid energized.
 - A.2.9.2 The activation of the lever also resets the Energy Saver Timer (P/N DE7-28). The timer will then start counting from 0. The timer is adjustable between 0 and 300 seconds (5 minutes).



BASIC SERVICE GUIDE

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SYMPTOM	POSSIBLE CAUSE	Solution
1. Machine will not operate	a. No Power b. Blown fuse or tripped breaker c. Motor overloads tripped	a. Check power supplyb. Replace fuse; reset breakerc. Reset overload
2. Tank will not hold water	a. Drain not closed b. Drain overflow not seated or installed c. Pump petcock opened	a. Close drain b. Reseat or install drain overflow c. Replace V-seal
3. Tank fills beyond overflow	a. Obstruction in overflow tube or drain line b. Overfill timer not set properly.	a. Remove obstruction b. Set overfill timer. See Part 3, Sec A, Para. A.2.8.
4. Water leaks around door	a. Doors not seating b. Clogged spray pipe	a. Reseat doors b. Clean spray pipe with brush provided
5. Weak or ineffective spray	 a. Clogged spray pipe b. Manifolds not installed properly c. Obstruction in pump d. Pump rotation reversed 	a. Clean spray pipe with brush pipe b. Ensure proper placement of upper and lower pipes c. Clear obstruction through pump inspection plate d. Arrow on pump housing indicates
	e. Suction strainer clogged	direction, correct electrically e. Clean suction strainer

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BASIC SERVICE GUIDE

SYMPTOM	POSSIBLE CAUSE	Solution
6. Weak or ineffective final rinse spray	a. Lime deposits in spray nozzles	a. Clean or replace
	b. Low water pressurec. Clogged line strainer	nozzles b. Adjust to 20PSI c. Remove line strainer and
	d. Closed water supply valve	clean d. Open ball valve
7. Water hammer	a. Excessive water line pressure	a. Install water hammer limiting device
8. Machine vibrates or is noisy	a. Pump rotation reversed	a. Arrow on pump housing indicates direction, correct electrically
	b. Pump bearings worn	b. Replace pump bearings
9. Final rinse will not shut off	a. Final rinse solenoid valve clogged	a. Disassemble valve and clean internal parts of scale or replace
	b. Diaphragm worn	b. Replace with solenoid valve repair kit
	c. Solenoid valve still powered-up	c. Check final rinse actuating circuit for proper operation

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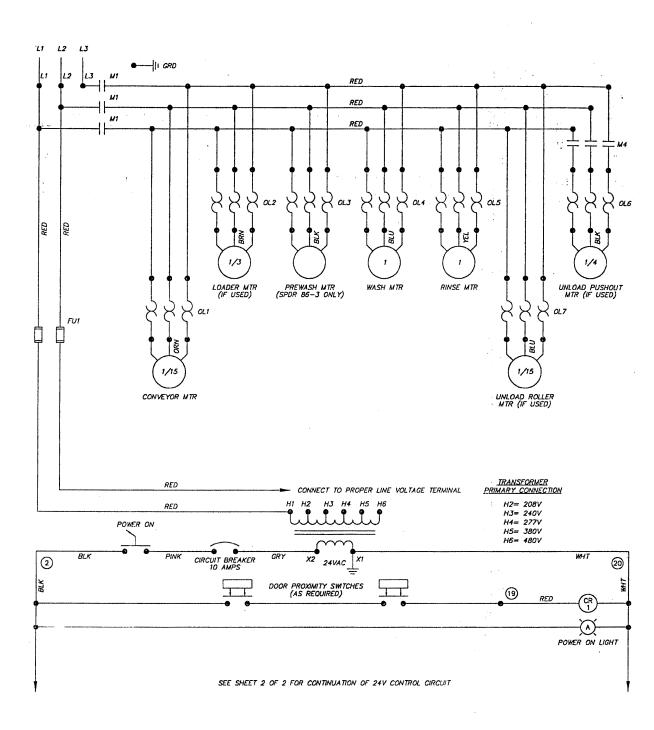
BASIC SERVICE GUIDE

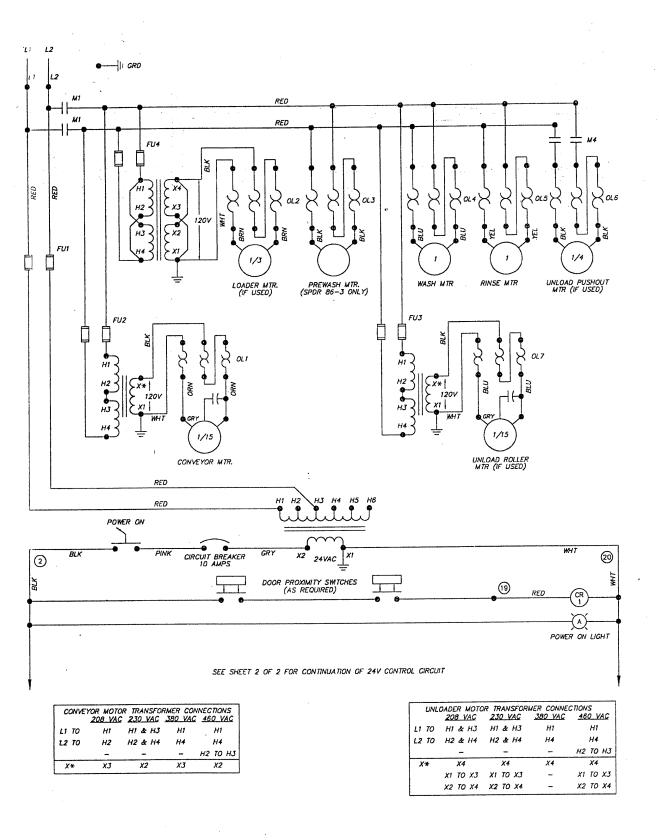
SYMPTOM	POSSIBLE CAUSE	Solution
<pre>10. Tank not filling/tank</pre>	a. Level float dirty	a. Clean level float
heat coming on with no water in tank	b. Level control system not working	b. Troubleshoot level control circuit
ll. Tank temperature too low/high	a. Thermostat not adjusted	a. Adjust thermostat located in control panel
	b. Heat circuitry not working	b. Troubleshoot circuitry
	c. Electric heat, power turned off	c. Turn power on
	d. Electric heat, immersion heaters limed	d. De-lime machine
	e. Steam heat, steam turned off	e. Turn steam on
	f. Steam heat, not enough steam	f. Adjust steam pressure per machine spec's
	<pre>g. Steam heat, condensate traps clogged</pre>	g. Clean or replace condensate traps
	h. Gas heat, gas turned off	h. Turn on gas
	<pre>i. Gas heat, pilot not lit</pre>	i. Re-light pilot

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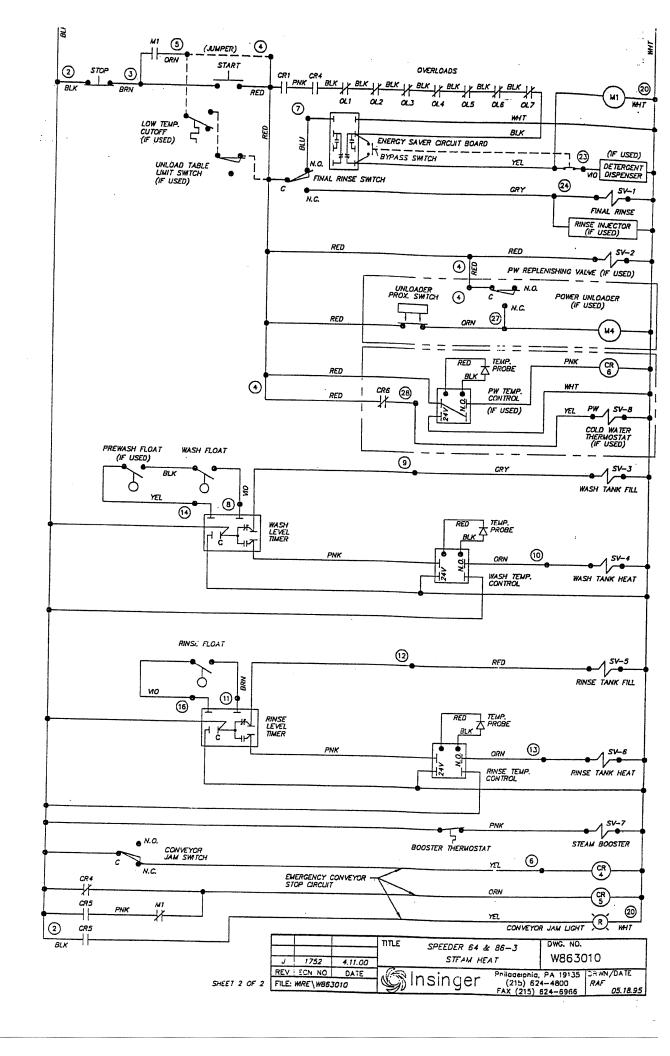
PART 4 ELECTRICAL SCHEMATICS and ELECTRICAL REPLACEMENT PARTS

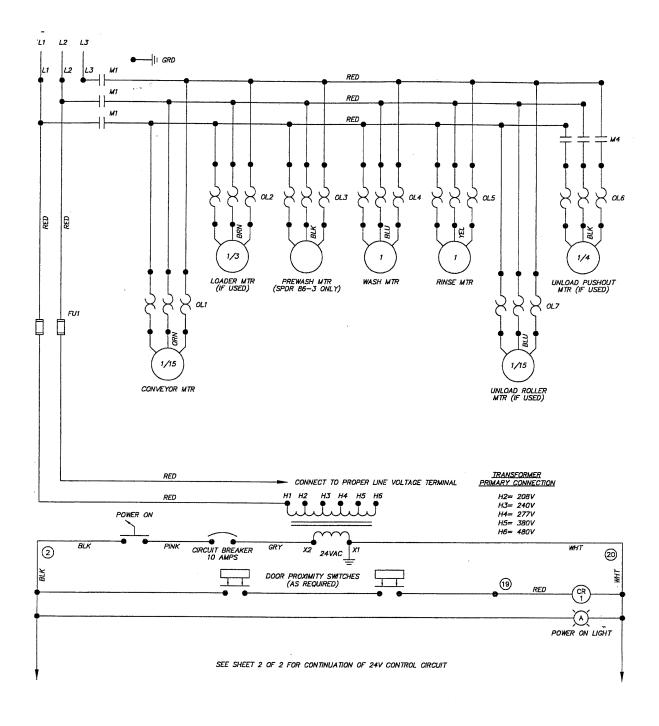


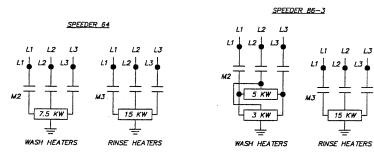


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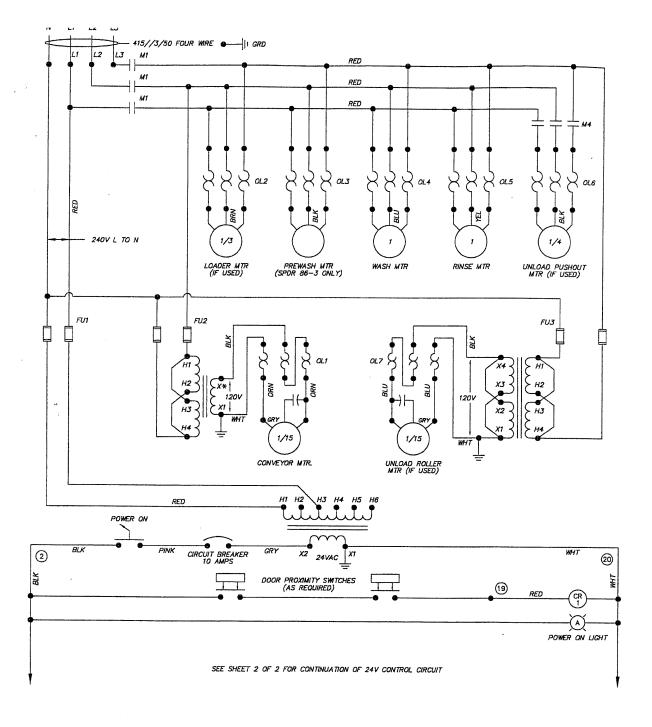
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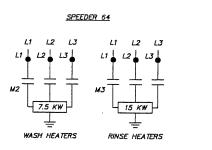
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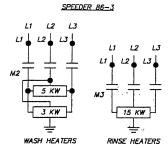
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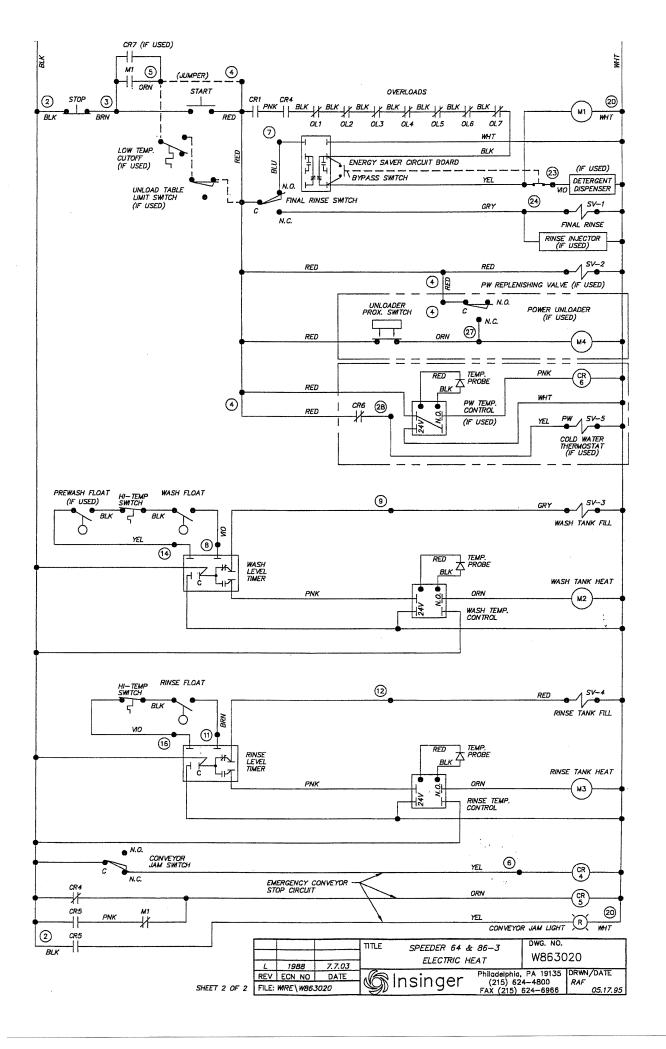
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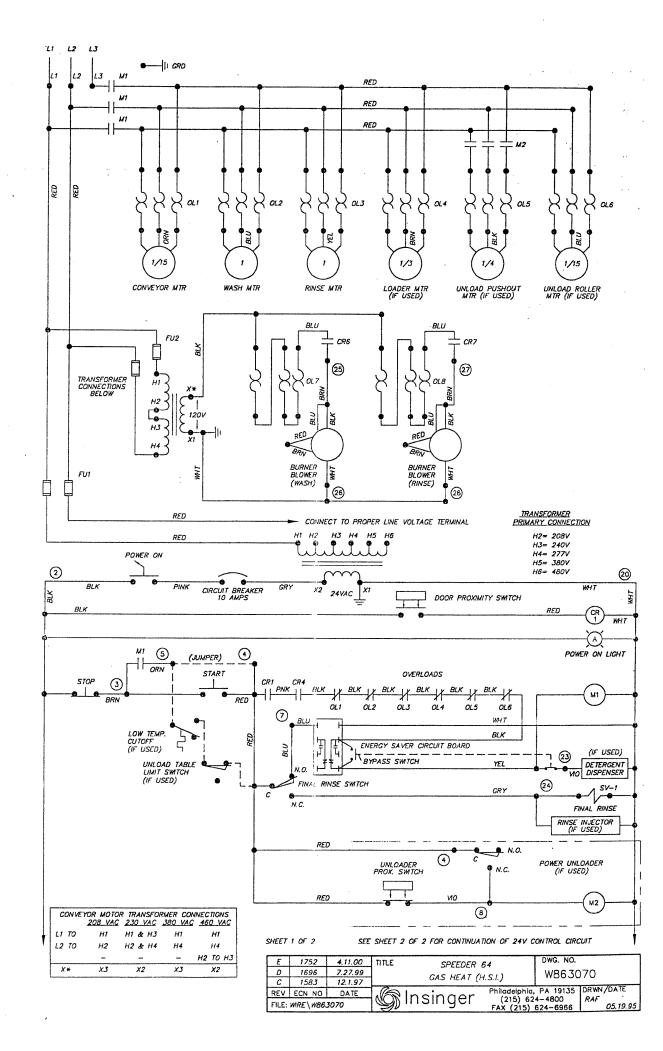
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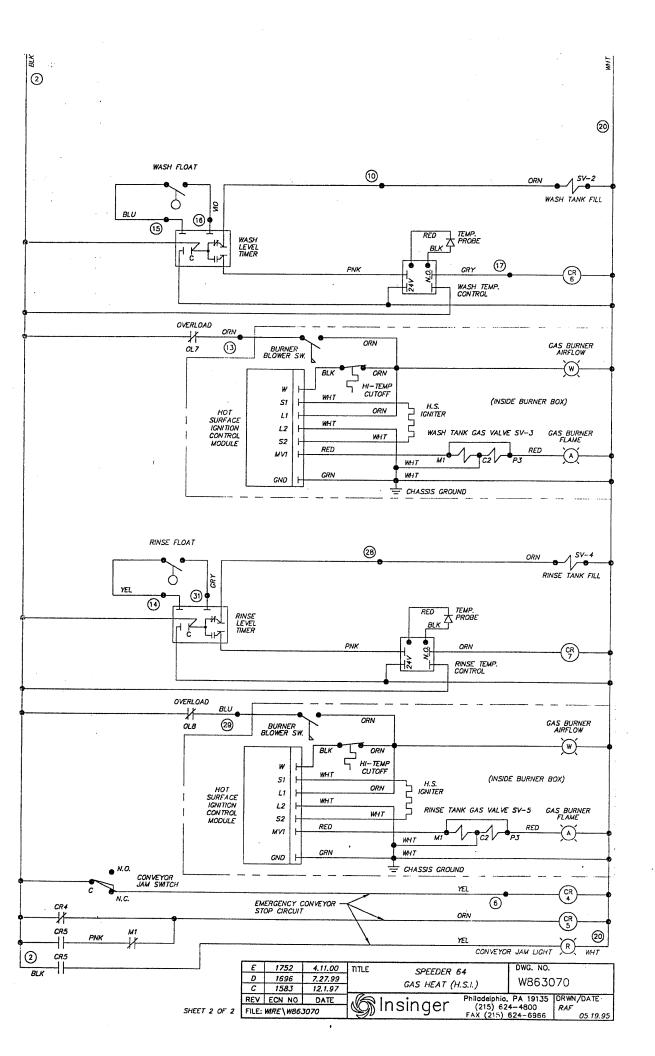
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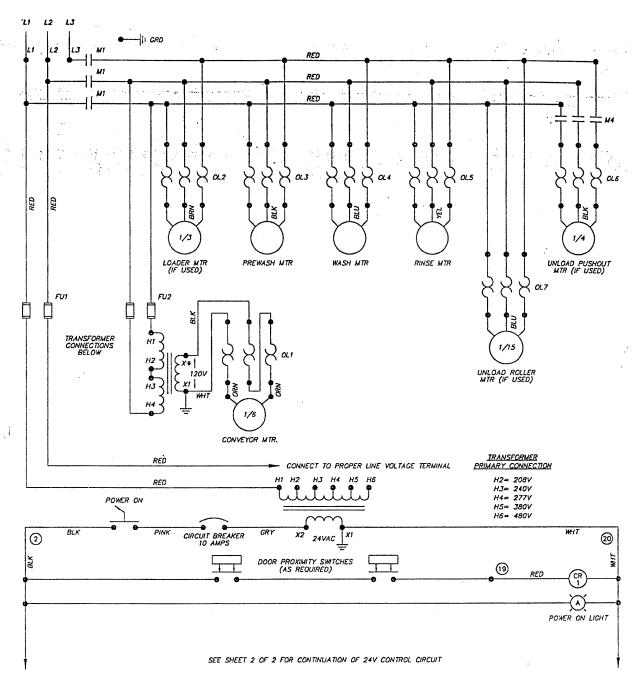
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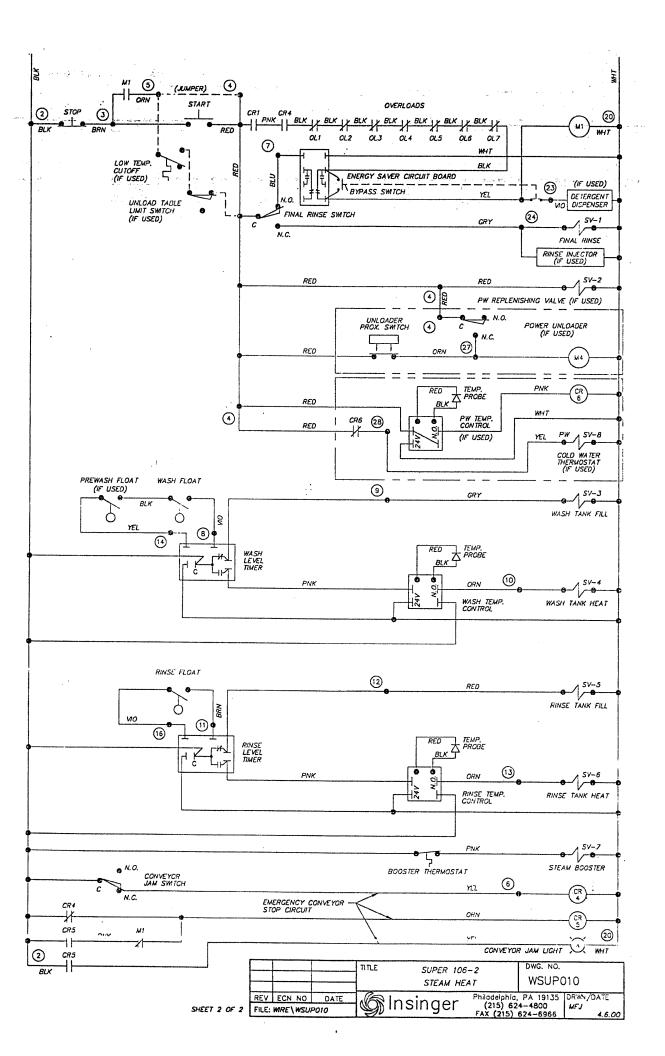
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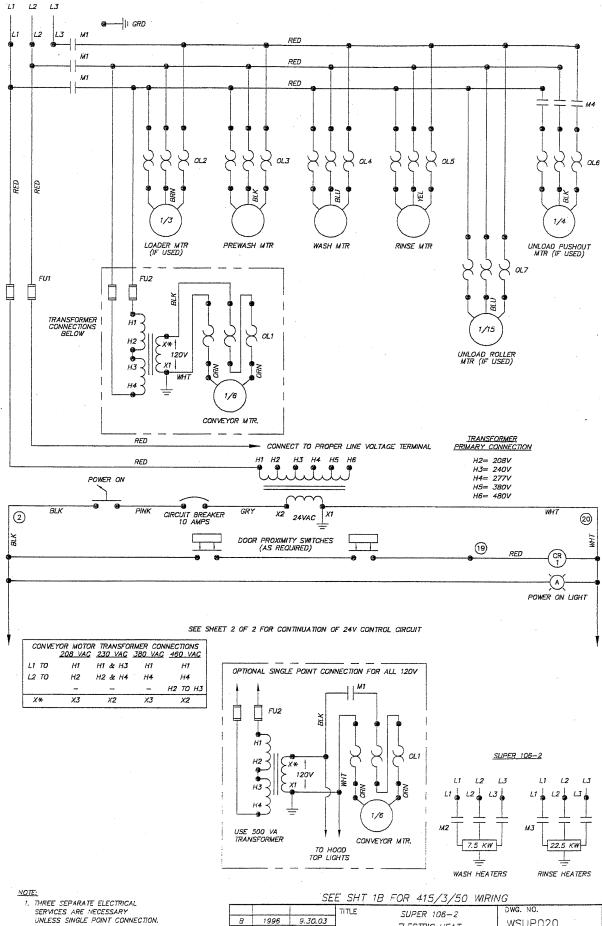
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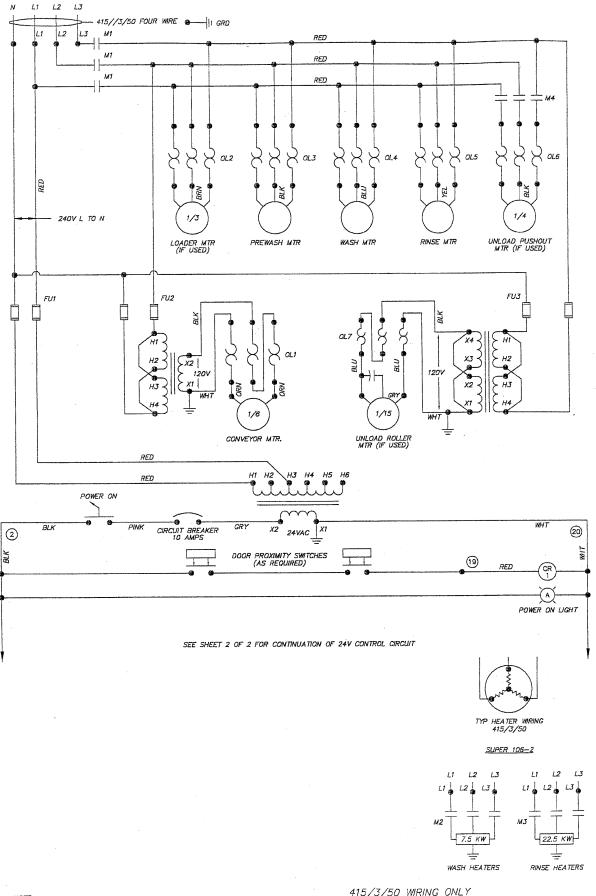


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2- WASH IMMERSION HEATERS 3- RINSE IMMERSION HEATERS

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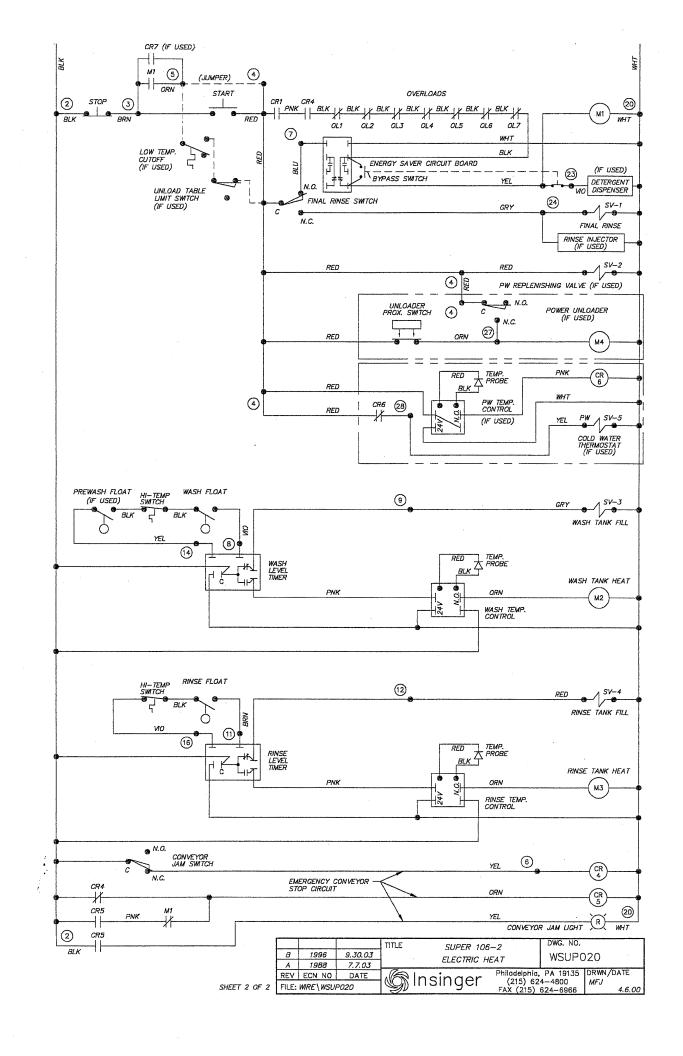


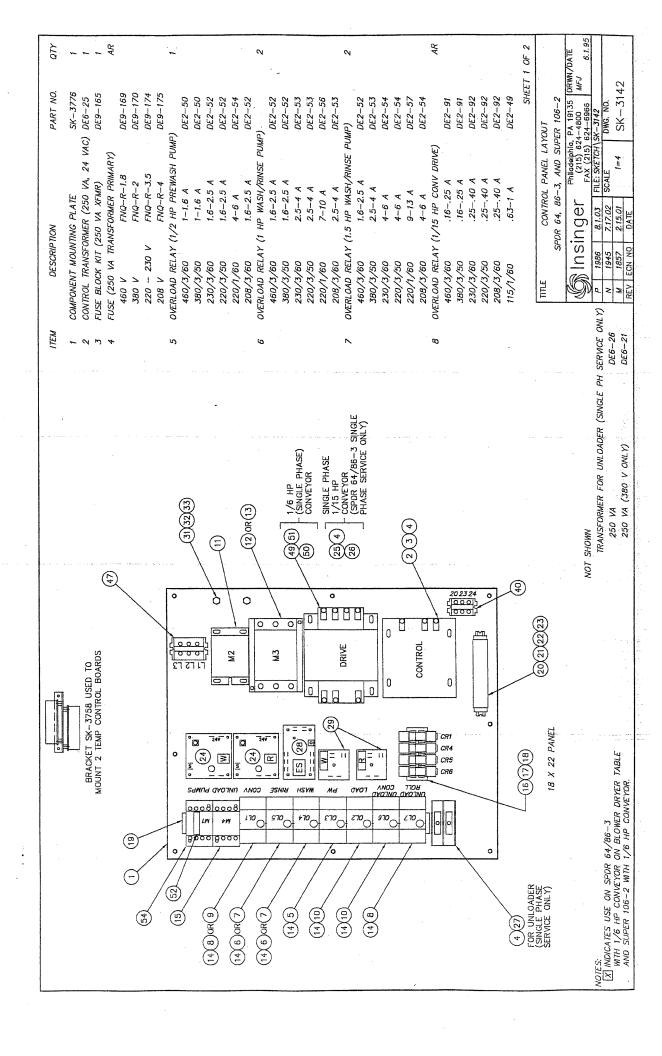
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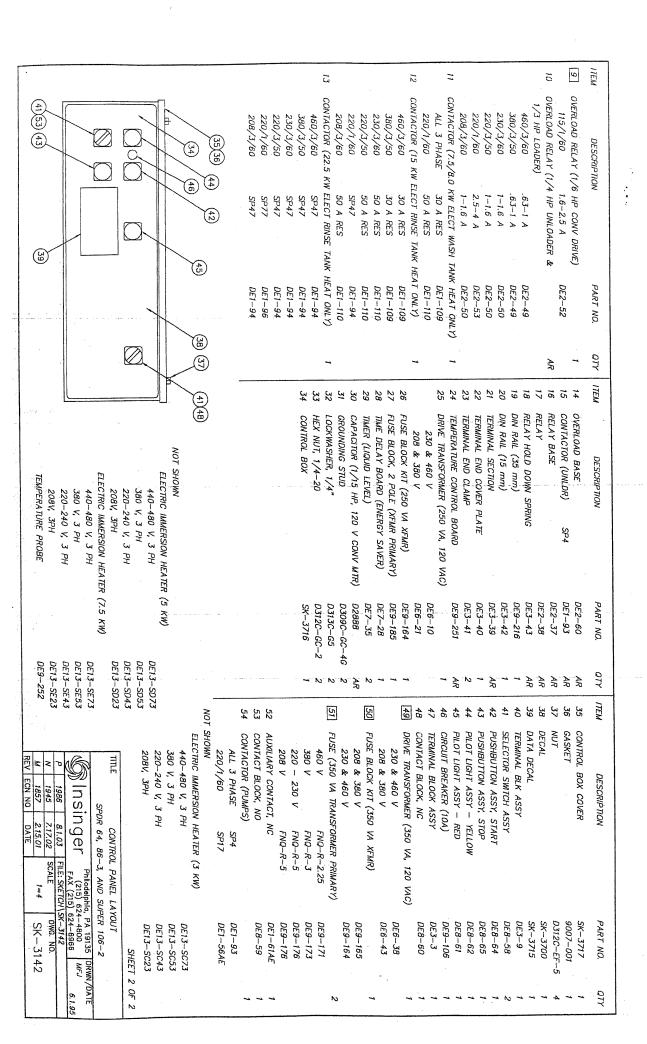
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 1. SERVICES ARE NECESSARY:
 1. MOTORS/CONTROLS
 2. WASH IMMERSION HEATERS
 3. RINSE IMMERSION HEATERS

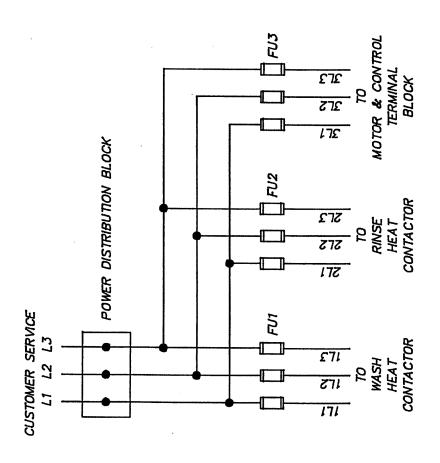
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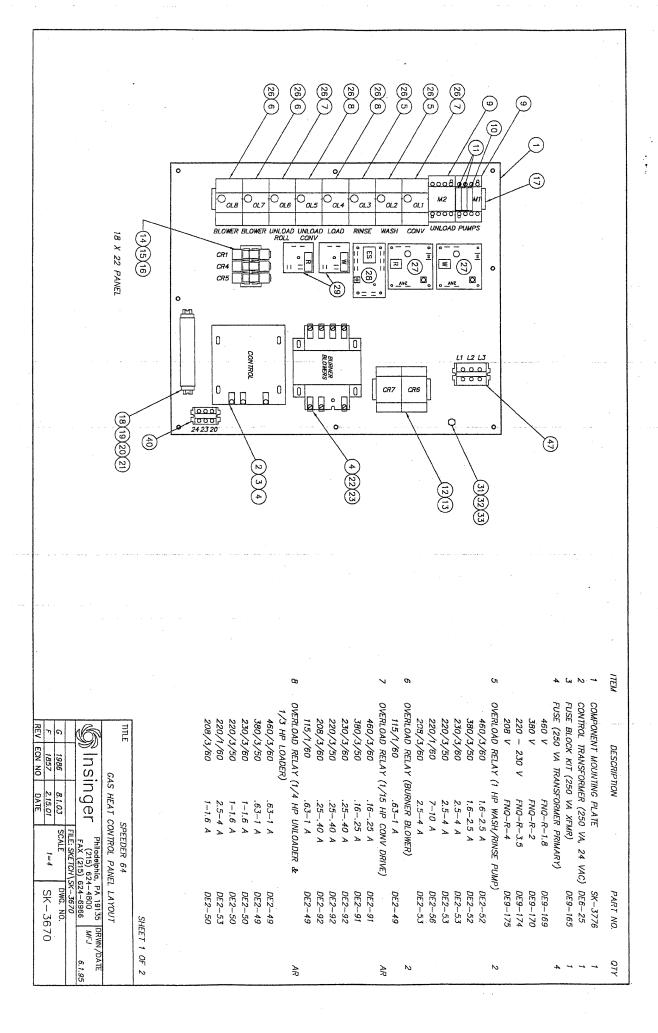


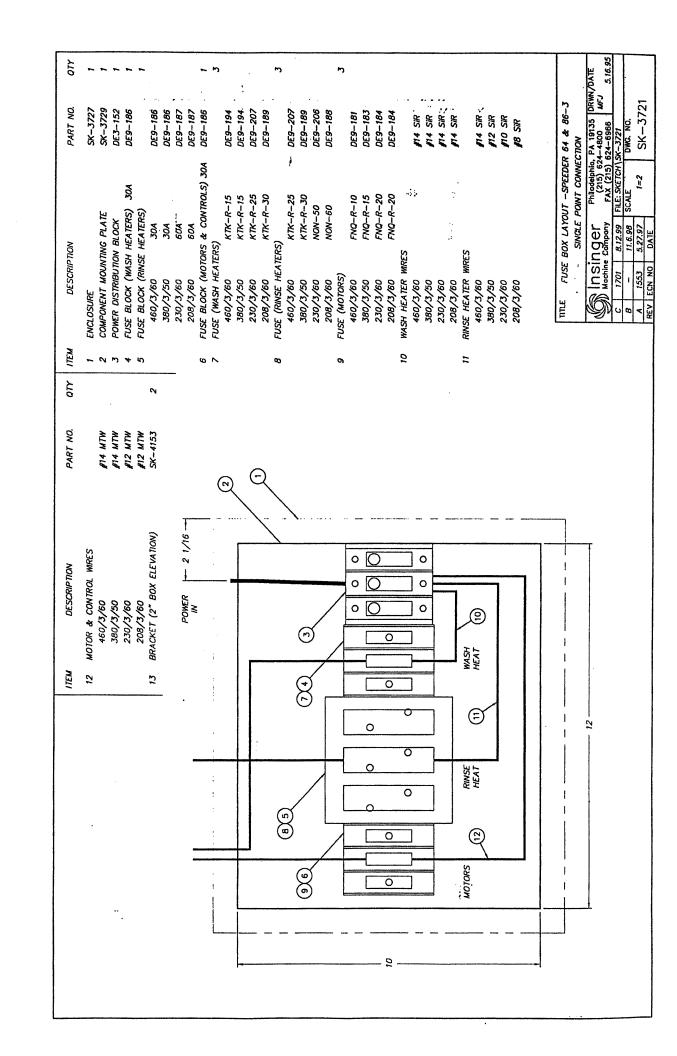


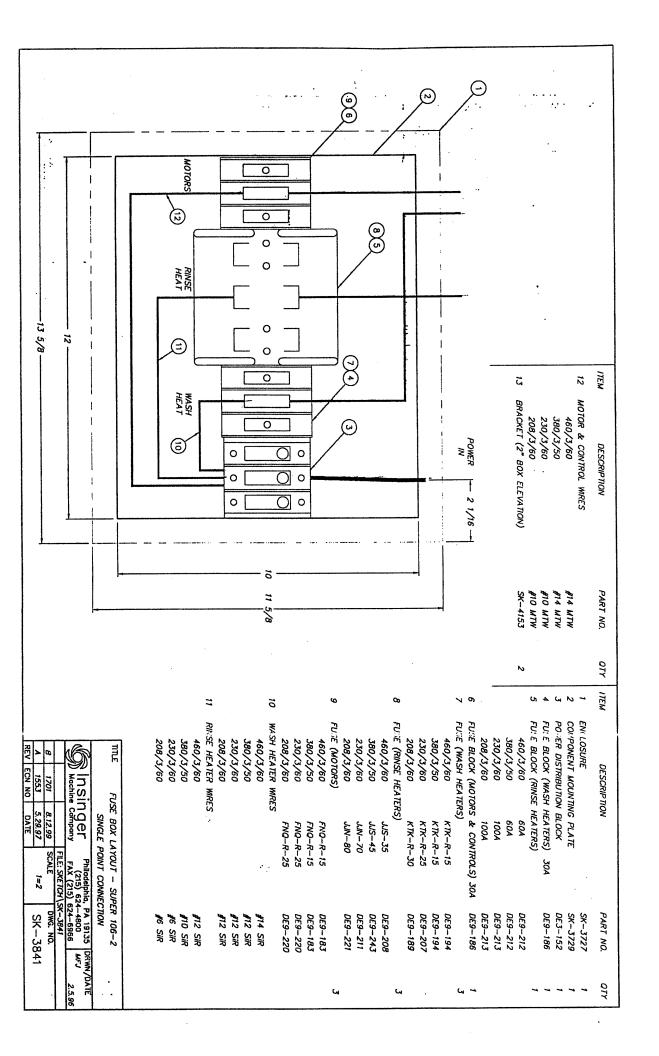


ن So.	CK_ 7800	1 0022	used on	ı	MN/DATE		12.7.95
NEXT ASSY DWG. NO.	REO'N C			FULL	Philadelphia, PA 19135 DRWN/DATE	44800 MFJ	324-6966
				,	Philadelphia,	(215) 624-4800	FAX (215) 624-6966
SINGLE POINT CONNECTION		KEMUIE FUSE BUX	1		ln sin der		Machine Company
TILE			MATL				Ď
TOLERANCES TITLE	FRACTIONS ±1/64	DECIMALS		ANGLES ±1/2	UNLESS	OIHERWISE	SPECIFIED
					NATE	2000	SK-3822
					REV FON NO		FILE: SKETCHA \SK-3822
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	770	- 0	1 ~	1	1	~ •													7	2	0 0	I								OF 2			/DATE 6.1.95		
	PART NO.	DE3-9 DF8-58	DE8-64	DE8-65	DE8-62	DE8-61	DE3-100	DES EU	DE8-59										DE9-108	DE9-109	1430-31 DE9-252									SHEET 2 OF	94	. 1	Philadelphia, PA 19135 DRWN/DATE (215) 624–4800 <i>MFJ</i> FAX (215) 624–6966 6.1	ETCH\SK-3670 DWG. NO.	1=4 SK-3670
	DESCRIP TION	TERMINAL BLK ASSY SFIFCTOR SWICH ASSY	PUSHBUTTON ASSY, START	PUSHBUTTON ASSY, STOP	PILOT LIGHT ASSY - YELLOW	PILOT LIGHT ASSY - RED	TERMINAL BLOCK ASSY	CONTACT BLOCK NO	CONTACT BLOCK, NO									NOT SHOWN	PILOT LIGHT, WHITE	PILOT LIGHT, AMBER	DECAL, GAS BURNER LIGHTS TEMPERATURE SENSOR								•		TITLE SPEEDER 64	GAS HEAT CONTROL PANEL LAYOUT	MINSINGER (2)	8.1.03	F 1857 2.15.01 1= REV ECN NO DATE
L	ITEM	40	42	43	44	45	+ + + + + + + + + + + + + + + + + + +	- 4	49							_		NO											•						
	770	AR	8	1	7	•			. ~	1	-	4 ,	~ ~	•																					
	PART NO.	052-60	DE9-251	DE7-28	DE7-35	07 00 0020	D303C-65-46	03190-65	SK-3716	SK-3717	9007-001	D312C-EF-5	SK-3700 SK-3715	! ;																					
	DESCRIP TION	OVERI DAD RASE			TIMER (LIQUID LEVEL)	טובט טאמאווספס			200	CONTROL BOX COVER	GASKET	NUT	DECAL DATA DECAI	1										(41)(48)	<i>i</i>					· ·	* \$. # *				The second secon
	/TEM	25	27	28	29	. 30 	2 2	7 2	34		36	37	8 8	3										4	_	1			-						
	770	AR -	•	7	04	י ניי	ט ְ מ	٠.		AR	1	<i>c</i> ₁ .	-		1									38 (37)				Ø							
	PART NO.	DE1-93 DE1-614F	1	DE3-25	DE2-12	DE2-37	DEZ-38	050	DE3-04	DE3-39	DE3-40	DE3-41	056-10	DE6-21	DE9-164								4.				/								
	DESCRIPTION	CONTACTOR, MOTORS SP4		RELAY BASE	RELAY	RELAY BASE	RELAT DOLO DOWN SEEMIC	DOM DAIL (15 mm)	DIN RAIL (15 mm)	TERMINAL SECTION	TERMINAL END COVER PLATE	TERMINAL END CLAMP	TRANSFORMER (250 VA, 120 VAC CONV)	208 & 380 V	FUS								(35)(36) (44) (42)		34) (46)	(th)		0 0 0,0					(41(49)(43))))))	
	ITEM	9 5	2 =	12	73	4 1	0 4	0 1	, 8	19	20	21	22		23	24	-																		



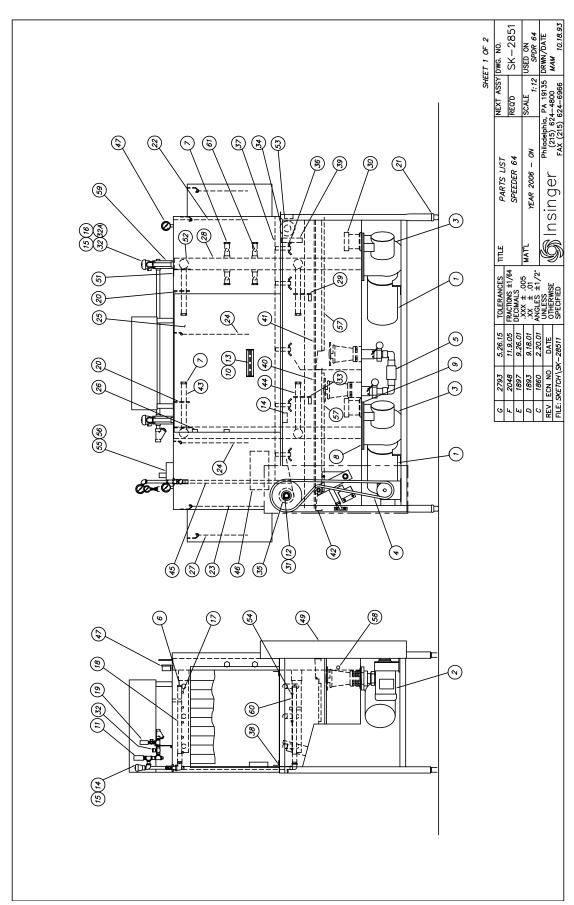




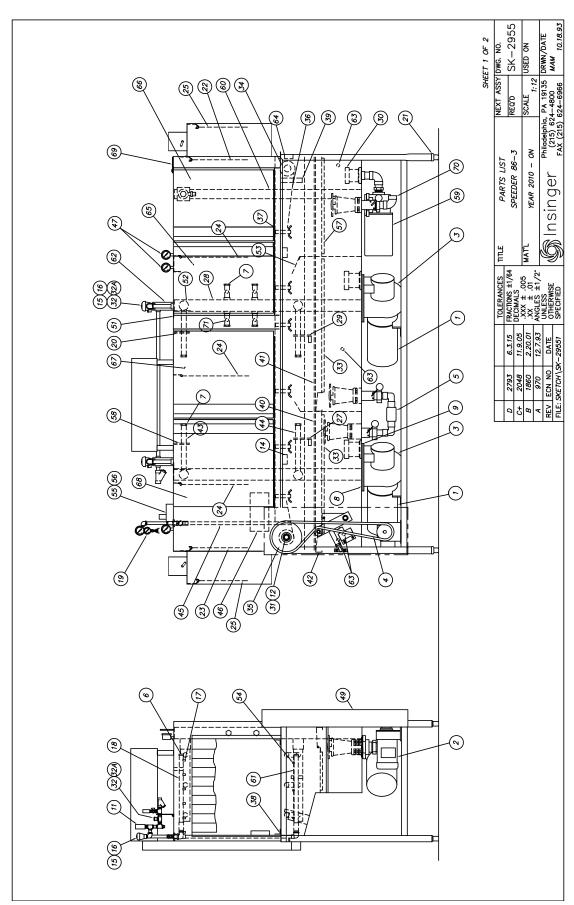


Part 5

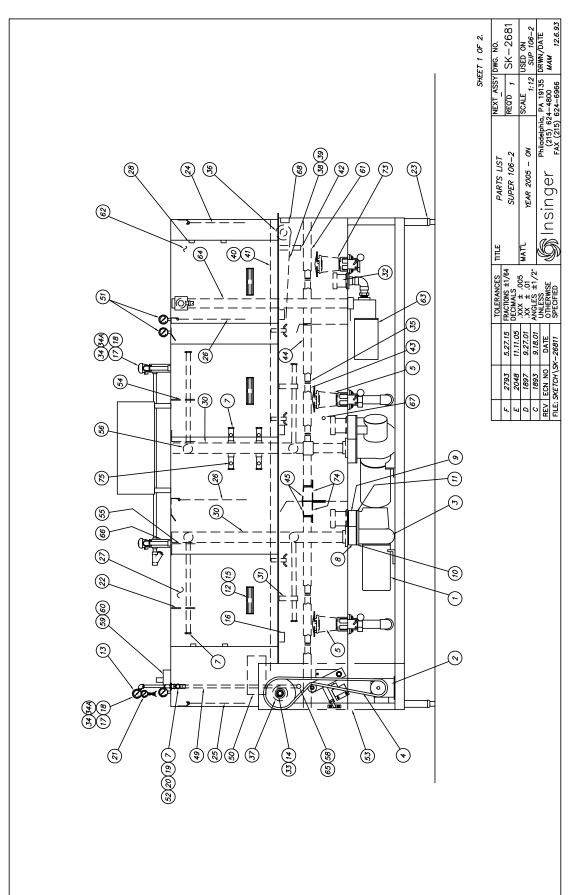
Replacement Parts



REQ.		- 0	١ ٧		1	1	7	-	- 1	7	4	۲ ۱	J 6	- 1-	. ~	4	۷,	- 1	4													2 OF 2	Q	SK-2851	USED ON
	FR - FRONT RINSE	l I	UPPER WASH &	- LOWER WASH & RINSE	PIPING	ASSEMBLY				R MANIFOLD		SEMBLY (SEE SEP DWG)	RINSE - LOWER	JSNI			PORT	ISE – LOWER	CRUSSFIRE													SHEET 2	PARTS LIST NEXT ASSY DWG. NO	REQ'D _{NOTED}	- ON SCALE US
DESCRIP TION		SCRAP SCREEN SPACER	MANIFOLD ASSEMBLY	MANIFOLD ASSEMBLY	FINAL RINSE - INSIDE	FINAL RINSE - LEVER	THERMOMETER	- NSWAHOM	MECHANISM GOAND	STOP BRACKET. UPPER MANIFOLD	O-RING, MANIFOLD	CHAIN TENSIONER ASSEMBLY (SEE SEP	SPRAY NOZZLE FINAL RINSE	MICROSWICH FINAL RINSE	SCRAP SCREEN	FLOAT SWICH	BRACKET, PIPING SUPPORT	SPRAY PIPE FINAL RINSE	SPRAT NUZZLE - CRU														TOLERANCES TITLE PAR	24	X ± .005 MAT'L YEAR 2006
PART#	1162-62	1162-40	1162-88	1162-89	1169-45	1169-145	02390	1162 60	102 - 00	03-849	0580	1169–159	D2286A	02-010	1162-63	DE5-60	957-80A	0647	02//3														2793 5.26.15 TOL	11.9.05	9.18.01
ITEM#	40	4 6	43	44	45	46	47	φ ζ	4 ر د	57	52	53	54		57	28	29	60	6														6	\vdash	+
REQ.	0, ,	_ 0	DWG) 1	2	2	18	2	~ ~		- 1-	, 1	1	M I	n w	0 ~	, 1	2	4		~ ~	1		2		NG) 1	- 0	10	m (M	۰ ر		. ~	1	1	← 0	7
DESCRIP TION REQ.	PUMP & MOTOR, WASH & RINSE	GEAR MOIOR DIMAD DARTS (SEE SED DWS)	TIMING BEIT DRIVE ASSEMBLY (SEE SEP DWG) 1	DRAIN ASSEMBLY (SEE SEP DWG) 2	•	PIPE PLUG 3/4-10 W/HOLE		SUCTION GASKET	DOOK KUD TUEDMOMETED FINAL DINSE	CONVEYOR DRIVE SHAFT	DOOR HANDLE	MAGNETIC DOOR SWITCH	VACUUM BREAKER 1/2	7/1 1/2			– 70P	FOOT	CUR/AIN = EN/ER	CENTER		Please state distance of outside door stiffener		FESTIBULE	(SEE SEP DWG)		VT & REAR	SOLENOID VALVE, 1/2"	1	BOLLOM BRACKET — KINSE CONV DRIVEN SPROCKET (WHITE)	CONV. DRIVE SPROCKET (WITH KEY)	CONVEYOR CHAIN		REAR TRACK ASSEMBLY (SEE SEP DWG) 1 TBACK BBACKET (FBOALT)	
	PUMP & MOTOR, WASH &	(SEETTEM 4) GEAK MOTOR SV_2456A DIMA DAPTS (SEE SED DWC)	TIMING BEI T DRIVE ASSEMBL	B DRAIN ASSEMBLY (SEE SEP	PIPE PLUG 3/4—1Ò SOLID	54—2A PIPE PLUG 3/4—10 W/HOLE	DISCHARGE GASKET		RC-13-21 DOUR RUD 1		50	7		7/1 1/2	JENAT NOZZEE, TINAE MINJE, OFFEN 184 SPRAY PIPF FINAL RINSF – LIPPFR	PRESSURE GAUGE	30 LATCH ASSEMBLY — TOP	ADJUSTABLE FOOT	CURIAIN -		DOOR	Please state distance of outside door stiffener	DOOR LATCH	CURTAIN - VESTIBULE	(SEE SEP DWG)	SULTON STRAINER	O SHAFT BEARING - FRONT & REAR	SOLENOID VALVE, 1/2"	SOLENOID VALVE REFAIR KII		5	33	FRONT TRACK	SEP DWG)	INACH BRACKET (TROIN!)



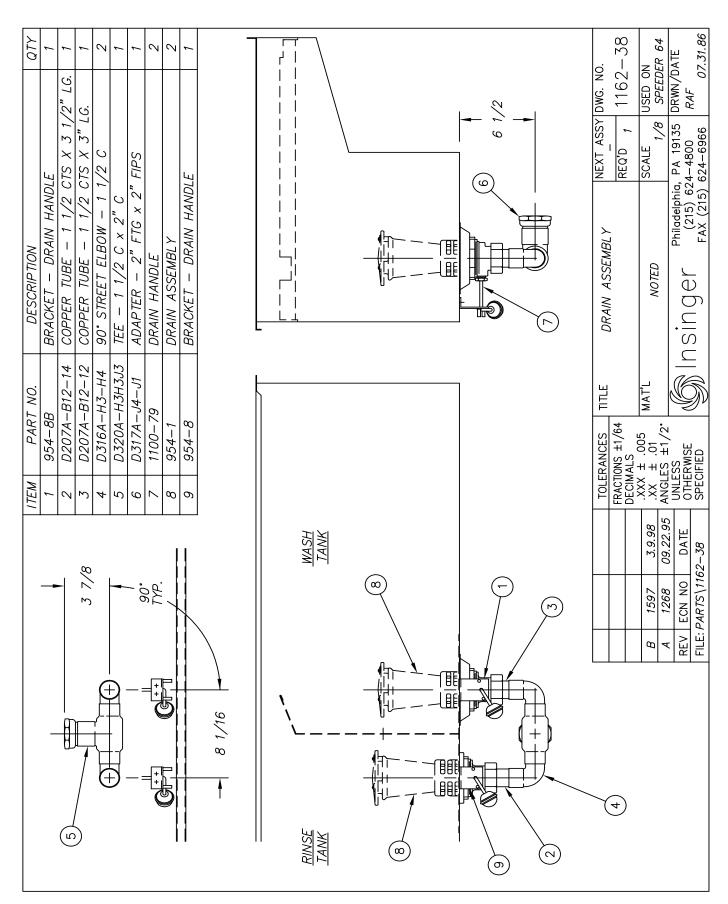
PART#	DESCRIP TION	REQ.	ITEM#	PART#	DESCRIP TION		REQ.
**	PLIMP & MOTOR WASH & RINSF	^	40	1162-62	SCRAP SCREEN SPACER	? - FRONT RINSE	1
(SFF ITFM 4)	GEAR MOTOR	1	4	1162-40	SCRAP SCREEN SPACE	- FRONT WASH (R or	7)1
_	PLIMP PARTS (SFF SFP DWG)	۰ ۸	47	1162-41	SCRAP SCREEN SPACER	- ENDS	· <
15.30-1	TIMING BEIT DRIVE ASSEMBLY (SEE SEP DWG)	1 ~	43	1162-88	MANIFOLD ASSEMBLY -	UPPER WASH &	· <
1182-39	DRAIN ASSEMBLY - W & R (SEE SEP DWG)	. ~	44	1162-89	MANIFOLD ASSEMBLY -	LOWER WASH & RINSE	۱ ۷
D2-554-2		2	45	1169-45	FINAL RINSE - INSIDE PIPING	IIING	1
02-554-24	PIPF PI 11G 3/4-10 W/HOIF	16	46	1169-145	1	LEVER ASSEMBLY	-
0514	DISCHARGE GASKET	, c	47	D2390			· M
0530	SUCTION GASKET	l M	48	1	1		1
1	1	- 1	49	1162–60	MECHANISM GUARD		1
D2495	THERMOMETER, FINAL RINSE	1	20	1	1		1
1162-16	CONVEYOR DRIVE SHAFT	1	51	D3-849	STOP BRACKET, UPPER MANIFOLD	MANIFOLD	N
ı	1	ı	52	D580	O-RING, MANIFOLD		4
DE5-37	MAGNETIC SWITCH	7	53	1182-72	TANK BAFFLE (PW/WASH DIVIDER)	'H DIVIDER)	1
D2241	VACUUM BREAKER 1/2	4	54	D2286A	SPRAY NOZZLE FINAL H	RINSE - LOWER	س
D2242A	VACUUM BREAKER REPAIR KIT 1/2	4	25	816–58	SPRING		_
D3015	SPRAY NOZZLE, FINAL RINSE, UPPER	9	26	D2215A	MICROSWITCH, FINAL RINSE	VSE	1
1472-184	SPRAY PIPE FINAL RINSE — UPPER	1	22	1182-29	SCRAP SCREEN - PW		-
SK1433	PRESSURE GAUGE	1	58	1477-27	LATCH ASSEMBLY - RINSE TOP	VSE TOP	1
<i>D2349</i>	LATCH ASSEMBLY - WASH TOP	1	29	D2441	PUMP (PREWASH)		1
D2874	ADJUSTABLE FOOT	4	09	1460–21	DISCHARGE LINE ASSY PW (SEE	- PW (SEE SEP DWG)	1
D2-523	CURTAIN — ENTER	1	19	D647	SPRAY PIPE FINAL RINS	ie – Lower	1
D3-501	CURTAIN - EXIT	1	62	957-80A	BRACKET, PIPING SUPPORT	ORT	-
03-508	CURTAIN — CENTER	M	63	DE5-60		,	ω.
03-550	CURTAIN, ENTER & EXIT VESTIBULE	7	64	1169–159		TENSIONER ASSEMBLY (SEE SEP DWG)	1
1160 01	- TINO ROA ISMA MOTTOA	۱,-	65	1567-1 LT	DOOR - LH -	<i>O</i> 13	۲.
1162-31	DISCHARGE PRACNET	- •	99	Ž	1000	SID	-
1162-17			29	RI	DOOR -	NDE	1
02 541	CITCH CITCH STEAMED	. N	89	1267-7 LT W	DOOR - 1	IDE	-
1162-110	SUCTION STRAINER CHAFT REAPING - FRONT & REAR) o	69	1567-111	HINGE PLATE - SWING DOOR		4
02830	SOI FNOID VAI VE 1/2"	نم ۱۸	9 i	954-1	>	- PW (SEE SEP DWG)	,
D2930RK	SOLENOID VALVE REPAIR KIT	מ נ	<u></u>	02//3	SPRAY NOZZLE - CROS	SFIKE	4
1162-63	SCRAP SCREEN - W & R	7					
D2857	DRIVEN SPROCKET	1					
975-55	DRIVE SPROCKET (WITH KEY)	. ~					
9014-006	٨	1					
1182-24	FRONT TRACK	1					į
1182-91	REAR TRACK ASSEMBLY (SEE SEP DWG)	1				SHEE! 2 OF	5
1440-10	TRACK BRACKET	ь,	\perp		TOLERANCES TITLE PARTS LIST		Ö.
			0 5	2793 6.3.15 FRAC 2048 11.9.05 DEC	FRACTIONS ±1/64 DECIMALS DECIMALS		-296
** CALL FACTORY W	** CALL FACTORY WITH SFRIAL NUMBER OF MACHINE		Н	2.20.01	(± .005 MAT'L YEAR 2010	- ON SCALE U	SED ON
			A DEV	970 12.7.93 ANG	ESS = 1/2	Philadelphia, PA 19135 D	DRWN/DATE

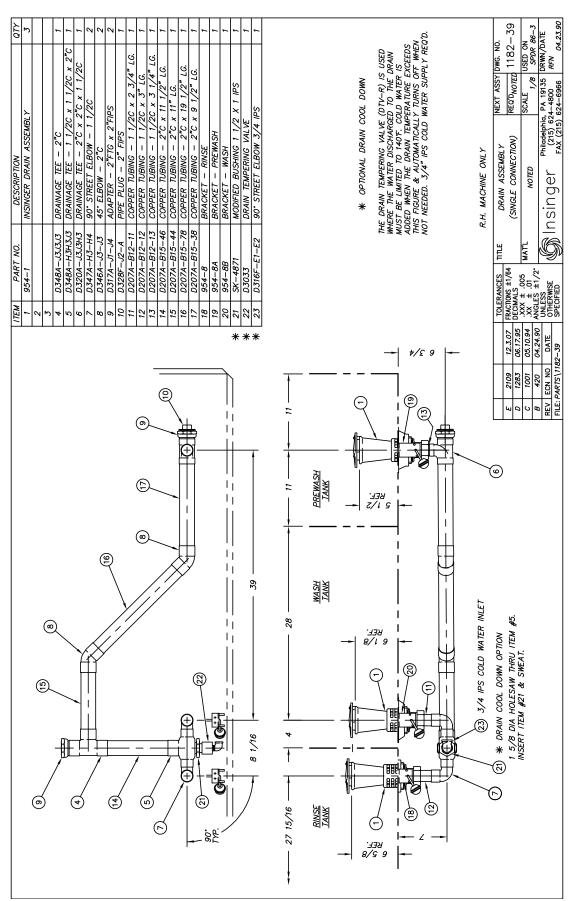


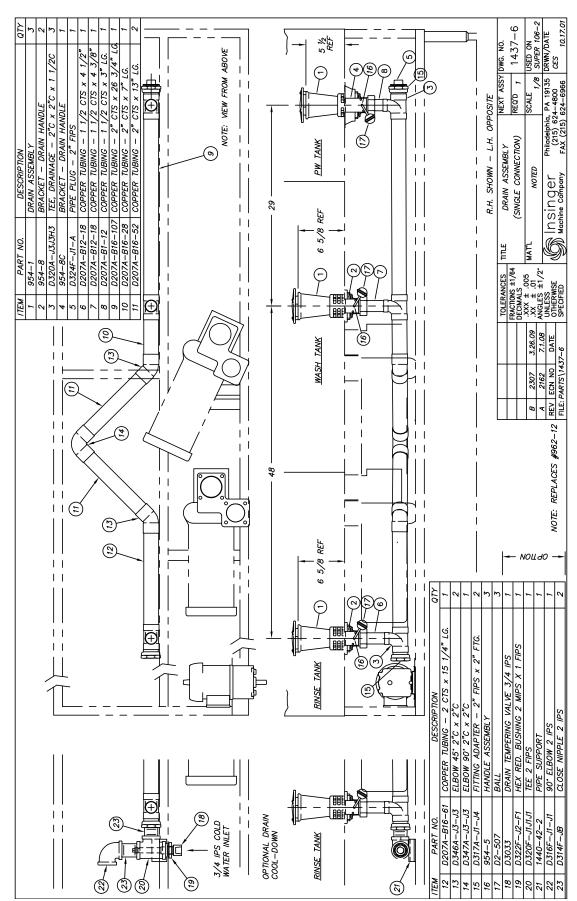
I# PART#	DESCRIP TION	REQ.	ITEM#	PART#	DESCRIP TION	
**	ASMIA & HOTOM & AMIIG	0	43	02-721	SCRAP SCREEN - CENTER & PREWASH	
	CIAN WASH &	V +	, t	060 5	SCALETA - CENTER	(0 % //)
(SEE 11EM 4)		_ († ,	902-13	SCAEEN STACEN - TACINI &	
SK-Z456A	FUMP PAKIS (SEE SEP UWG)	Ŋ.	45	71-006	SCREEN SPACER -	
1397-1	CHAIN DRIVE MECHANISM ASSY (SEE SEP DWG)	1	46	ı	1	
1530-1	TIMING BELT DRIVE ASSEMBLY (SEE SEP DWG)	1	47	1	1	
1437-6	DRAIN ASSEMBLY COMMON DRAIN (SEE SEP DWG)	1	48	1	1	
. 1		1	49	1169-45	FINA! RINSF - INSIDF PIPING	
02-551-21	DIDE DITIES 3/1-10 W/HOLE	97	2 6	051-284	FINAL RINSE - LEVER ASSEMBLY	
77 107 77	DISCHARDE SUM	, c	, r	00200	ρ	
04747	CLOCHANGE STIM	4 0	2 5	06020	I I LIND OWL I LIN	
	SUCTION SHIM	Ŋ	25	;		
10 0514	DISCHARGE GASKET	4	53	1162-60	MECHANISM GUARD	
D530	SUCTION GASKET	2	54	1162-90	LATCH ASSY — SPRAY PIPE WASH	
12 RC-15-21	DOOR ROD	.ء	55	D3-849	STOP BRACKET. UPPER MANIFOLD	
	THERMOMETER FINA! RINSE	1	26	0.580	O-RING MANIFOLD	
	CONNECTOR DENIE CHAFT		7 0	1450-8	TANK BAFFIF DW - WASH DIVIDED	
		. ^) 4	92000	CODA VIONNE FINAL DINOF	
13 KC-13-20	DOUR MANDLE	י ני	0 (07070	SPRAT NUZZLE FINAL KINSE - LUWEK	
DE5-3/	MAGNE IIC SWIICH	ς,	59	810-28	SPRING	
	VACUUM BREAKER 1/2	M	09	D2215A	MICROSWITCH, FINAL RINSE	
	VACILIM RREAKER REPAIR KIT 1/2	٧,	61	02-656	SCRAP SCRFFN SPACFR - FRONT & RFAR (PW)	(Md)
10 02836	CDDAY NOZZI F FINAL PINCF LIDBER	y c	20	02-719	DOOR (PREWACH)	` :
	STAM NUCZEE, TIMAE MINOE, OFFEN	۰ د	7 7	67770		
20 951-165	SPRAY PIPE FINAL KINSE - UPPER	1	59	UZ441	FOMF & MOIOK, FREWASH	
		1		SK-2397	PUMP PARTS (SEE SEP DWG)	
22 D2349	LATCH ASSEMBLY — SPRAY PIPE RINSE	1	64	959-59	DISCHARGE LINE ASSY. — PW (SEE SEP DWG)	<u>ن</u>
D2874	ADJUSTABLE FOOT	4	65	951–165	SPRAY PIPE FINAL RINSE - LOWER	
	CURTAIN - FNTFR	1	99	957-804	BRACKET PIPING SUPPORT	
	CIRTAIN - FXIT	. ~	7 0	052	FLOAT SWITCH	
	CONTRACTOR CENTED		\ \ \ \ \ \	061 20	00%/7/00 TOU OWITE 014TH 400,7 /OLT OUT	2
	COXIMIN = CENIEN	+ (99	901-106	CONVETUR FULLOWER SHAFT ASS / (SEE SER. DWG)	7. 2. 2.
	DOUR (WASH & KINSE)	N	69	1	1	
D2715A	DOOR LATCH	9	20	1	1	
	1	ı	71	ı	ı	
30 962-64	DISCHARGE LINE ASSY W & R (SEE SEP. DWG.)	1	72	ı	ı	
		0	7,7	051.1	S JOSEPH A SCENE Y - VIOLATION AND AND VIOLE S	0 030
		1 ~	;;	974-17	DESCRIPT OFFICE OFFICE OF STATES	טרד ט
	SOCION SIXAINER) (4/	872-18	BRACKEI, SCRAF SCREEN STACER	
33 1162-110	SHAFT BEAKING - FRON & KEAK	\ '	72	D2773	SPRAY NOZZLE — CROSSFIRE	
	SOLENOID VALVE, 1/2	λ,				
tA D2930RK	SOLENOID VALVE REPAIR KIT	~				
	SCRAP SCREEN	4				
25 0287	CONT. DELICE COOCNET (MULTE)	. (
	CONV. DRIVEN SPROCKET (WELLE)	/ C				
	COINY, URIVE STRUCKE! (WITH KET)	N				
	CONVEYOR CHAIN — REAR	1			SS .	SHEET 2 OF
39 9014-015	CONVEYOR CHAIN — FRONT	1				NEXT ASSY DWG. NO.
	FRONT TRACK		ų	2707 5 2715	FPACTIONS +1/64	7
	PEAD TRACK		·	╁	DECIMALS SUPER 106-2	KEU DNOTED SN-2001
02 20	TRACK BRACKET - MASH END	٠, ٥	0	1897 9.27.01	- XXX ± .005 MAT'L XX + 01 SCALE	NO DED
W/70_C/	INACH DNACHET - MAGH END	N	v	 	ANGLES ±1/2.	
** CALL FACTORY N	** CALL FACTORY WITH SERIAL NUMBER OF MACHINE		1			
					1	MAM

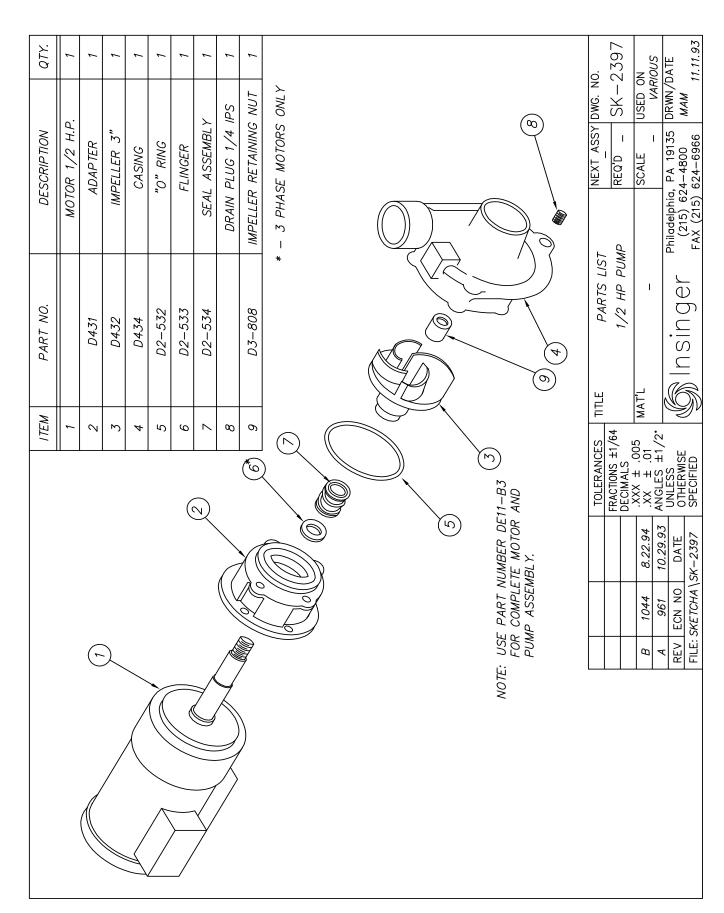


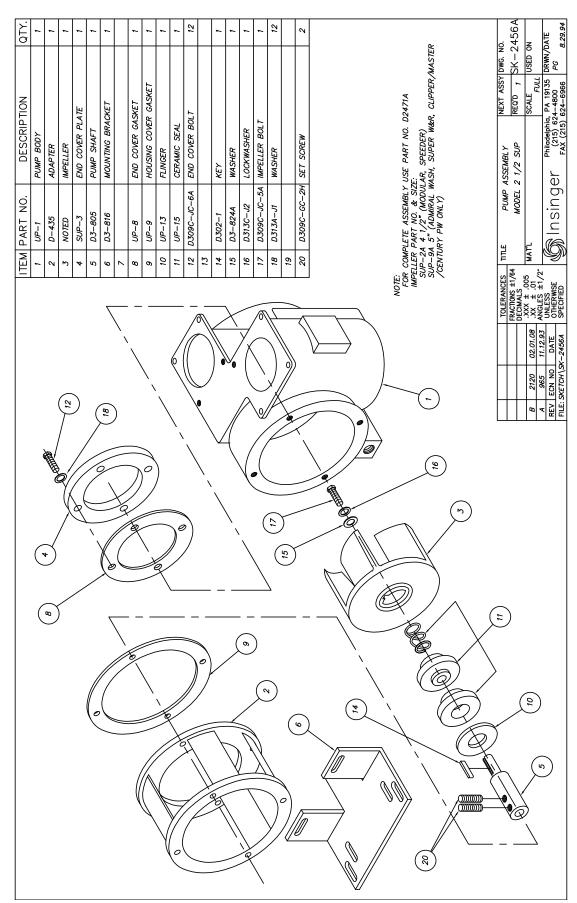
QTY.	-	1	1	1	1				,	1	1	1	1	0	1	1	1	,	,														OF 2	o.	954-1	IN 4BOVE	DATE	11.27.84
DESCRIPTION	UPPER VALVE BODY	LOWER VALVE BODY	O RING NUT	OVERFLOW TUBE	SKIMMER CAP	"II" CIID SEAI	C COL SEAL	SEALING WASHER	O KING	"O" RING	DRAIN JAM NUT	BALL	1	90' ELL 1 1/2 C X 1 1/2 FIPS	DRAIN HANDLE ASS'Y	BRACKET	COPPER TUBING 1 1/2 CTS	SEALANT (1.5 OZ)	SEALANT (11 OZ)			1. NOT REQUIRED WHEN COMMON DRAIN. 2. ITEM #11 IS NOT BECHIEFD ON ANY PROPINT EXCEPT THE MODITION	2. IEM #13 IS NOT RECONTED ON ANT FRODUCT EXCEPT THE MODULAR. 3. FOR MORE DETAILED INFORMATION ON THE MODULAR DRAIN ASS'Y			FOR MODEL 18—5 USE OVERFLOW TUBE (~1" LONGER) DWG#: 1169—179D	FOR ADM 44 & 66 USE OVERFLOW IUBE (~1" LONGER) DWG#: 1169-1/9D		/DEFENDER				SHEET 1 OF	Na kss	~	NOTED SCALE USED ON 1=4 SEE ABOVE	Philadelphia, PA 19135	(215) 624-4800 FAX (215) 624-6966
SIZE	₹	₹	₹	₹	4	: 1	ı	,	ı	1	ı	1	ı	1	٨	Ā	1	1	-			DRAIN.	1 00			TUBE (V IUBE		MASTER					RAIN A	Š	NO	2	ر ا
PART NO.	954-504	954-508	954-50C	954-500	D-193	02-557	054.0	934-9	<i>02</i> –549	02-550	D-305A	D2-507	ı	D316A-H3-H1	SEE TABLE	SEE TABLE	SEE TABLE	03-559	03-560			1. NOT REQUIRED WHEN COMMON DRAIN.	OI KEWOIKED ON	SEE DRAWING 975-108.		USE OVERFLOW	6 USE OVERFLON		SEE #1478-35 FOR GAS HEATED MASTER/DEFENDER					TITLE		MAT'L		
ITEM	1	2	2	4	5	, 4	1 0	,	ø	6	10	11	12	13	14	15	91	17				COUIRED	ORE DET	A WING S		1. 18–5	44 & 6		8-35 FC					TOLERANCES	AALS ±1/e	.xxx. H + 6	ESS H	CFIED
) NOTE										*) NOTE							*) NOTE:	1. NOT RE	3. FOR M	SEE DR	**) NOTE:	FOR MODE	FOR ADM	*) NOTE:	SEE #147						05.19.08 HRACI 06.19.08 DECIN		05.31.02 ANGE	
LENGTH			4"						4 1/4	8 1/4	8 1/4	4 1/4	5	5 1/2	4 1/4	4 1/4	2																	2474	2158	\vdash	1938 FCN NO	FILE: PARTS\954-1
ITEM # 16			D207A-B12-16						D207A-B12-17	D207A-B12-33	D207A-B12-33	D207A-B12-17	D207A-B12-20	D207A-B12-22	D207A-B12-17	D207A-B12-17	D207A-B12-8							REG'D \ MACH.	m	2		2	3	м	2	2	1	1 N	2	3	1 PFV F	2 FILE: P/
	954-8B		DZ	_	(SS)	(cs)	(52)		DZ	07	0	P.W. D.	WASH D	RINSE	WASH	WASH	P. W. D																					
15	954-8 954-8A 954	954-8 954-8B	954-8	- 1		954-8A 954-8 (2 PCS)	954-8A 954-8 (2 PCS)	954-84 954-8	954-8C	954-8	954-8	954-8A P.	954-8 W	954-8 RI	954-8 W	954-8 W	954-8A P.							MODEL	SPEEDER 86-3	SPEEDER 64	IKAC 327		(15) MASTER	(14) CLIPPER		DEFENDER	18–5	CA-3	11) 04-3	SUPER 106-2	ADM 44	ADM 66
ITEM # 14	1100–79	1100-79	970–55		1100-79 ***	1100–79	1100-79	1100-79 ***	1100-79A	925-52	925-52	954-5	954-5	954-5	1169–21	1169–21	1100-79			_	4) **) NOTE	1011					((2)(1)		\ \ 	1				^			
МОБЕГ	SPEEDER 86-3	SPEEDER 64	TRAC 321	TRAC 321 RPW	MASTER	CLIPPER	CENTURY	DEFENDER	18-5	CA-3	DA-3	SUPER 106-2	SUPER 106-2	SUPER 106-2	ADM 44	ADM 66	ADM 66				4	.)	_	<u></u>		S S) 	_							<u> </u>		7	
"A" DIM.	ı	ı	7 5/16		1	1	ı	ı	91/6 9	80	8		91/6 9	SEE	1162-108			-	\	ļ.					لللر							(2)		, _ _ _ _ _	<u></u>			
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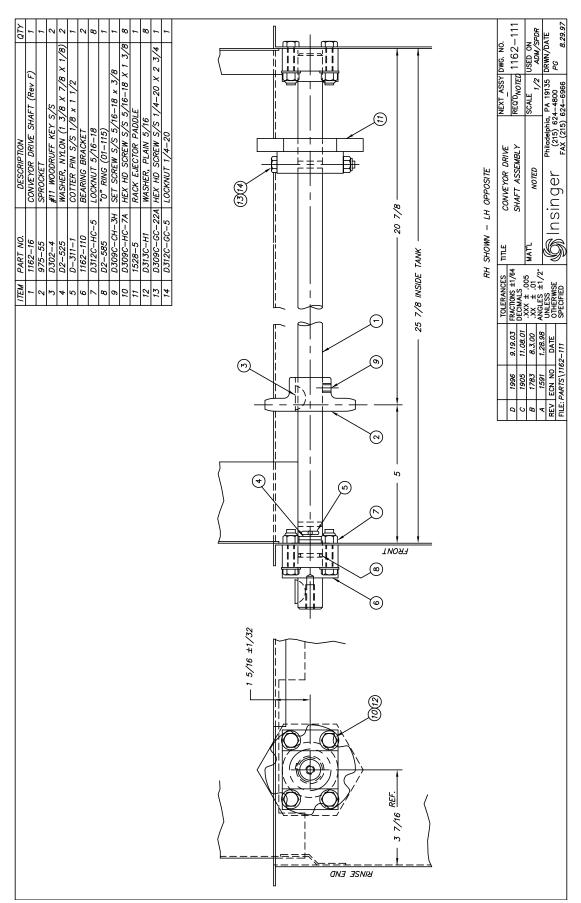


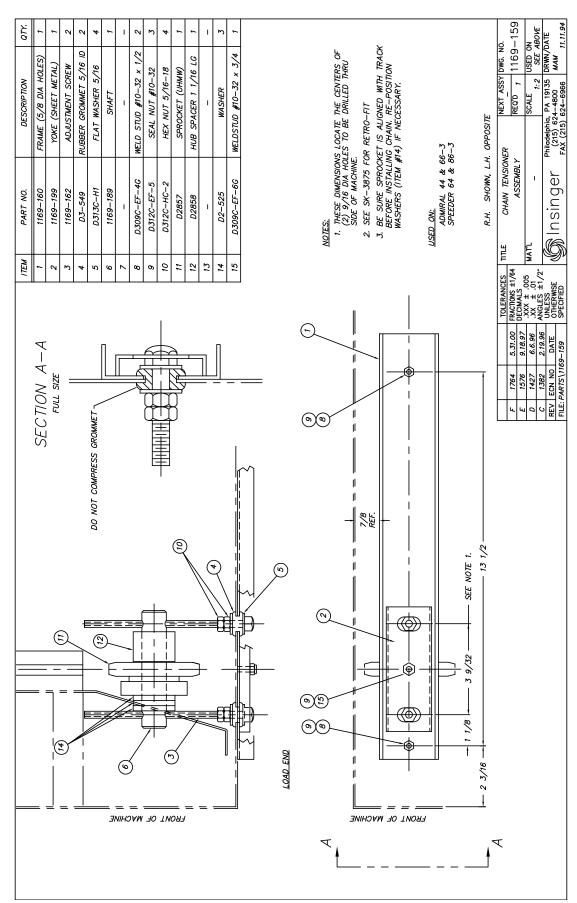


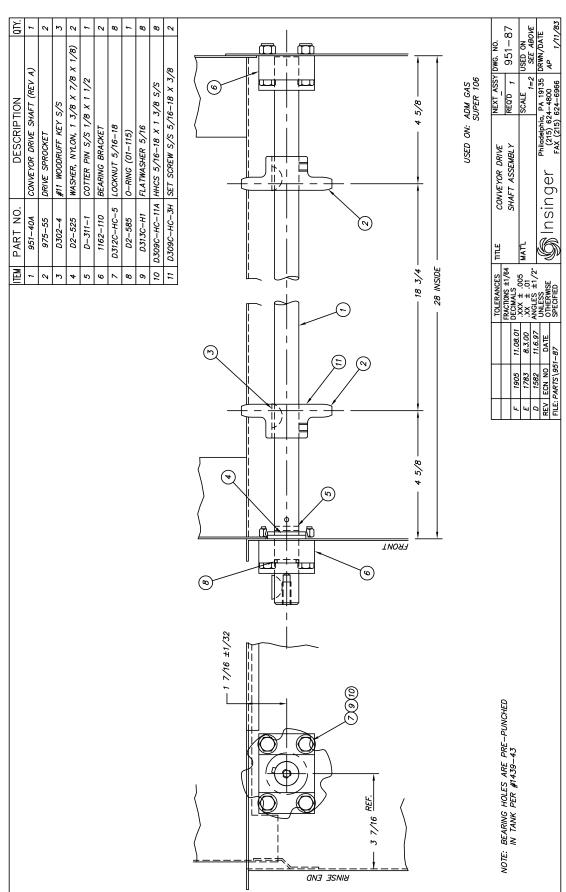


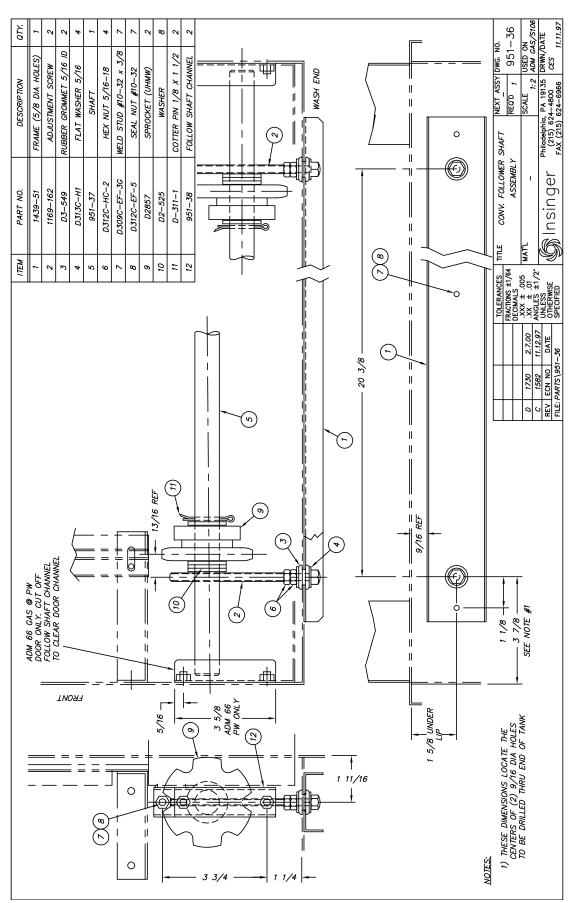


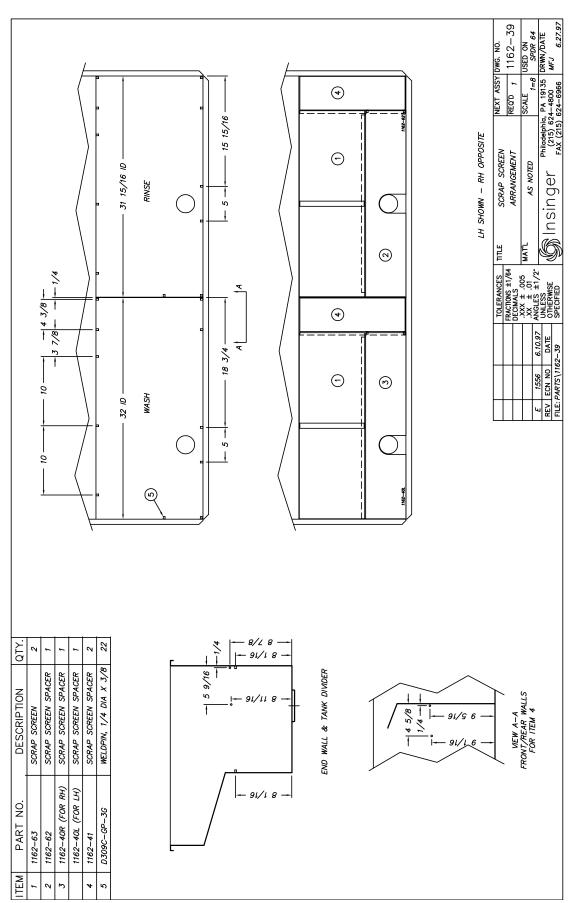


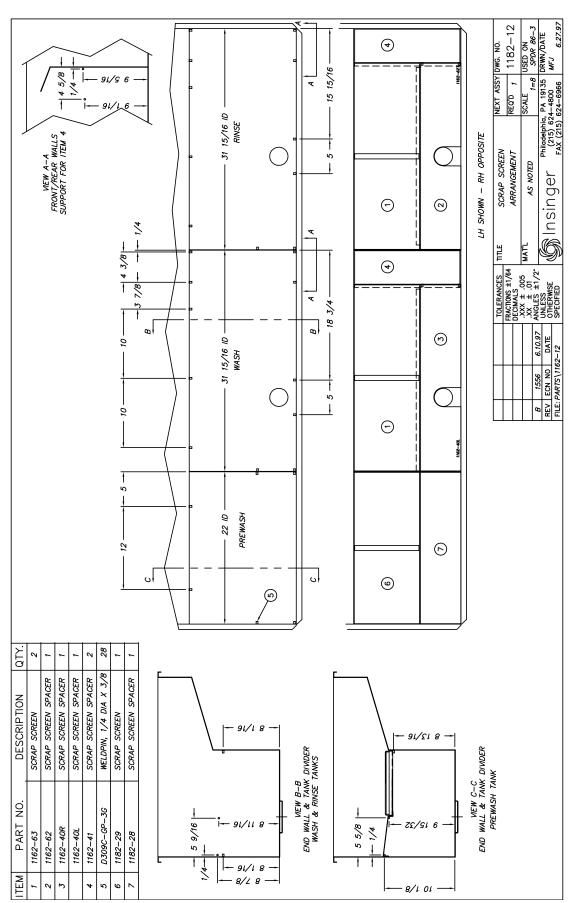


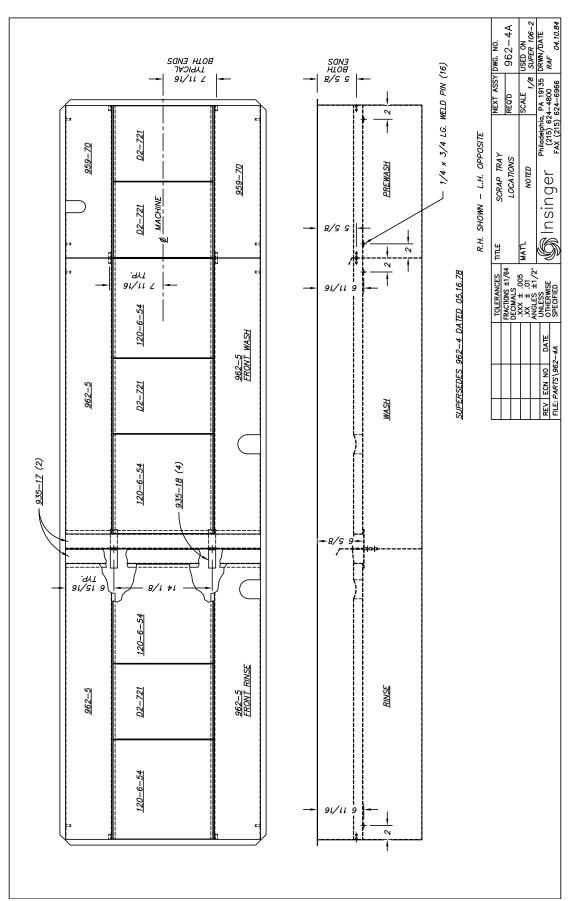


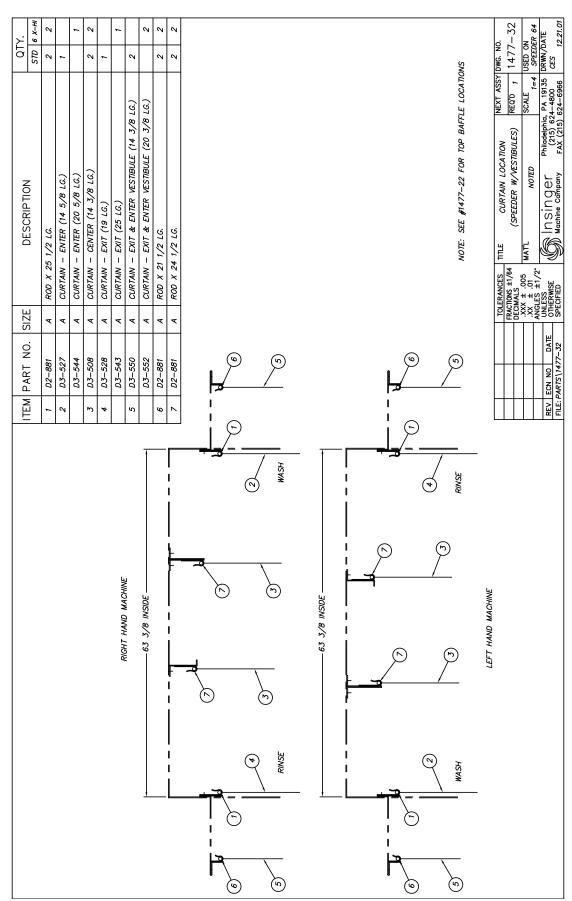


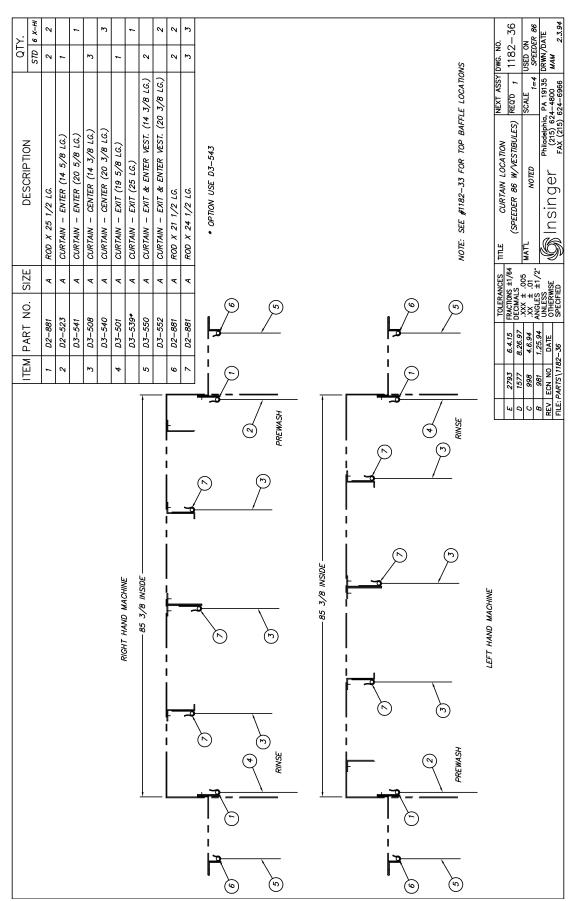


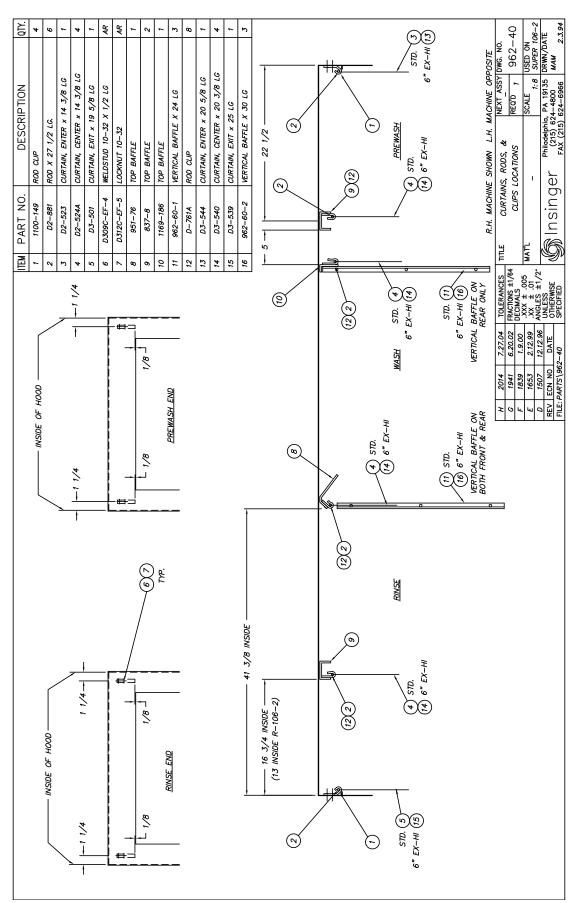


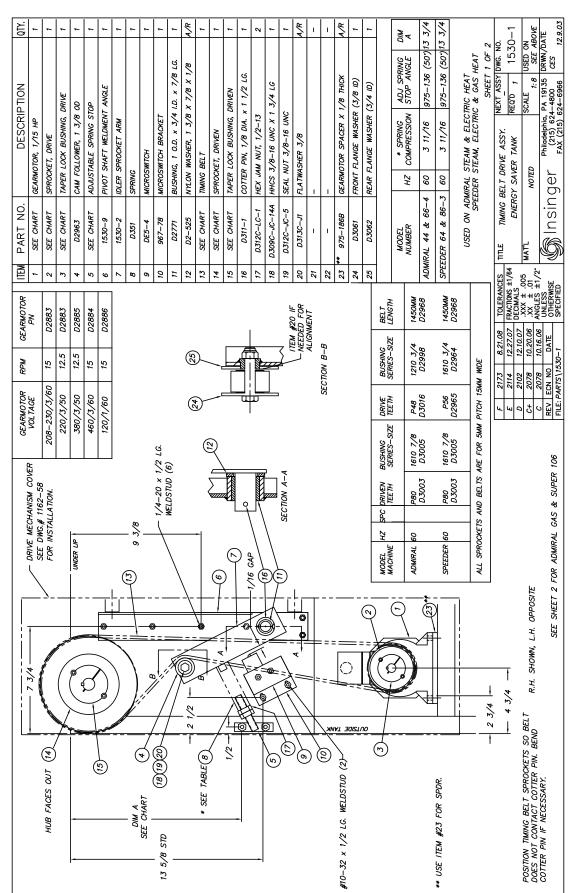


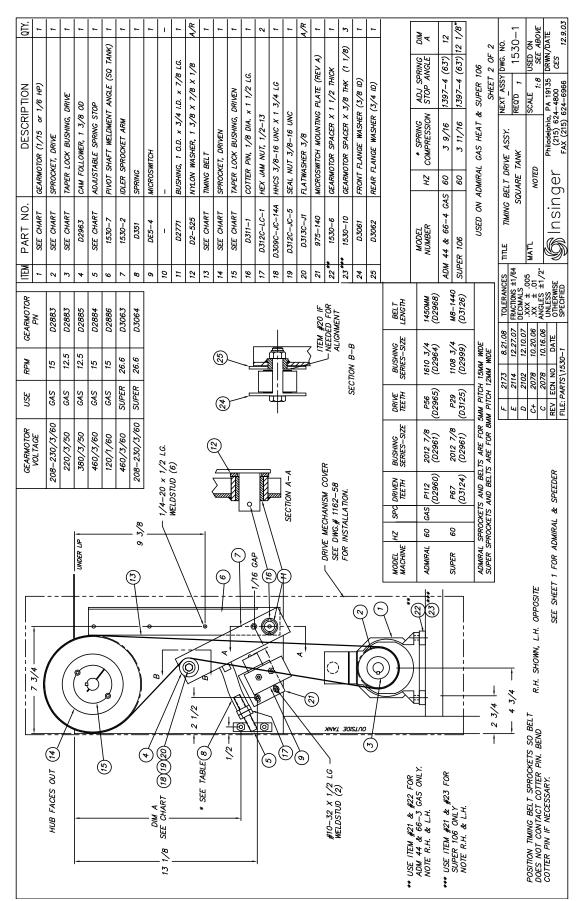


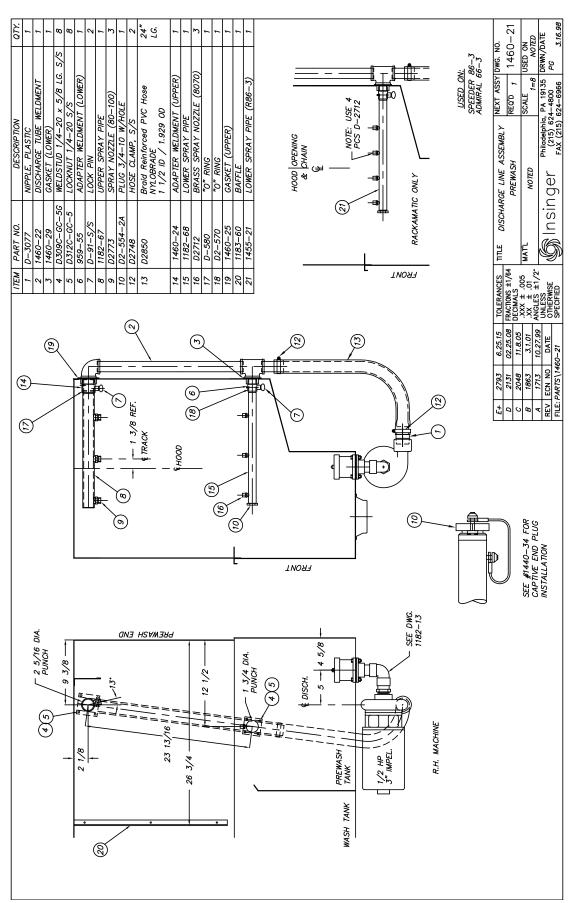


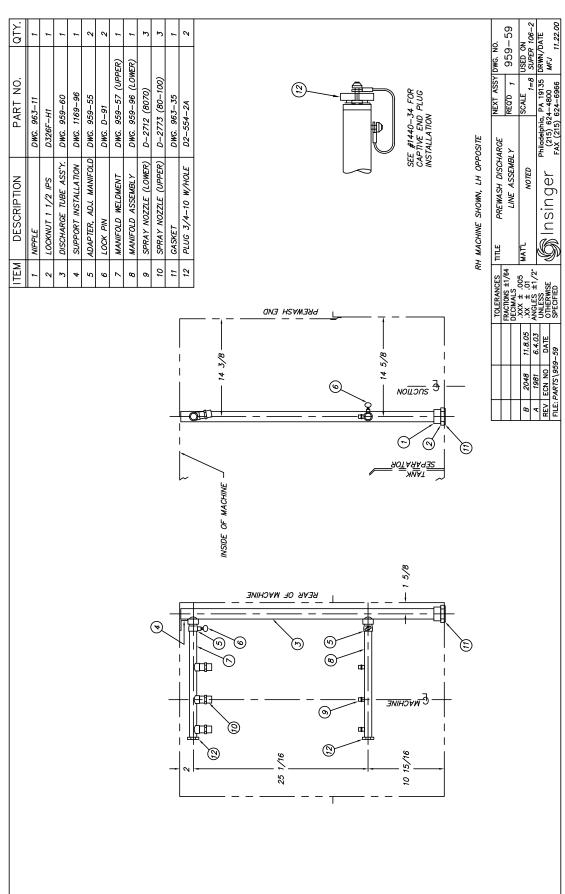


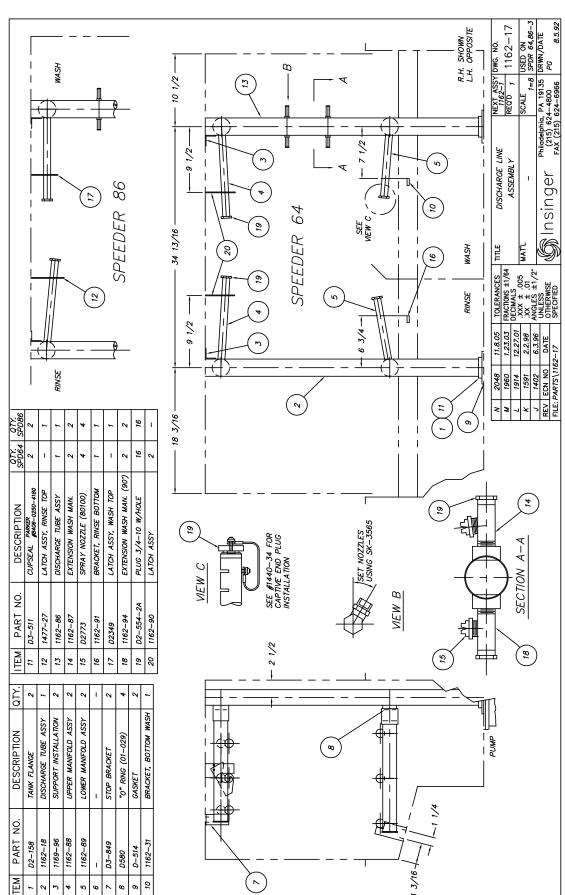


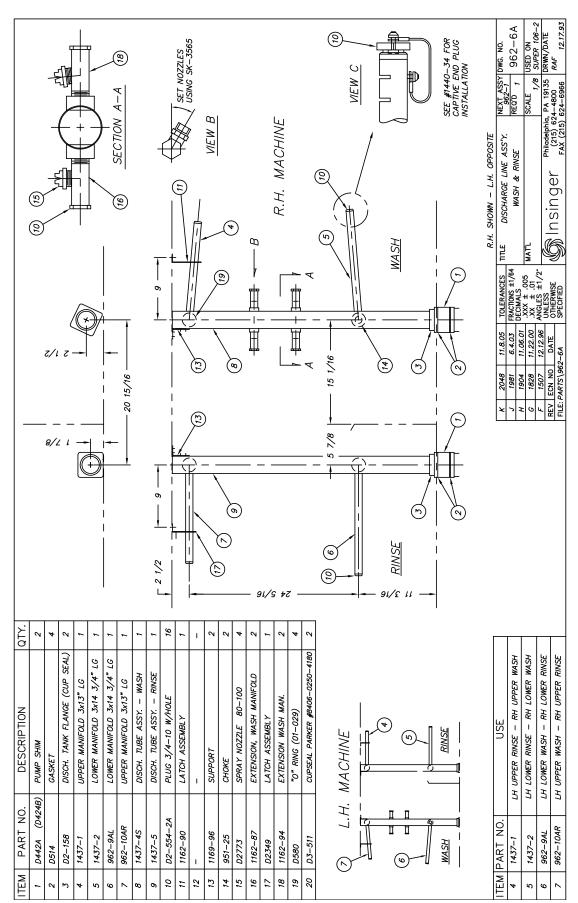




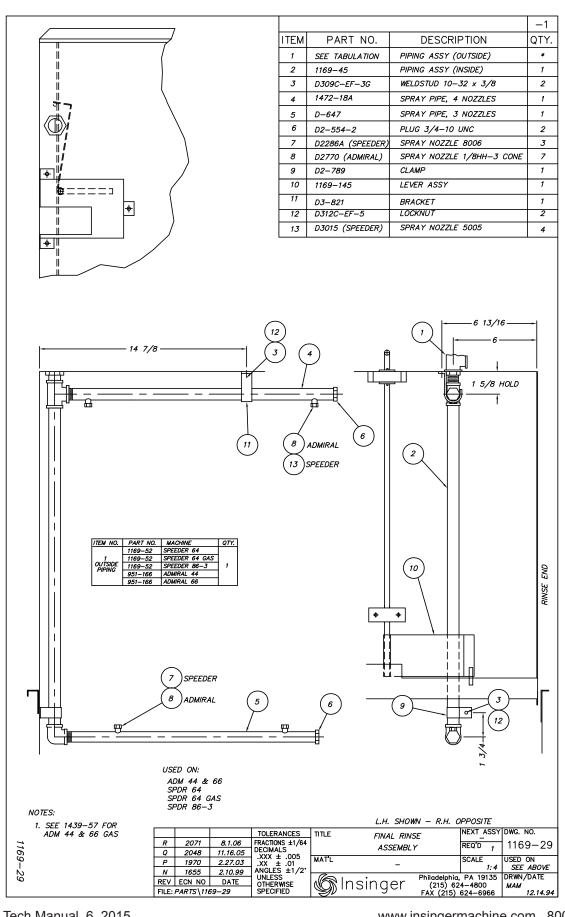




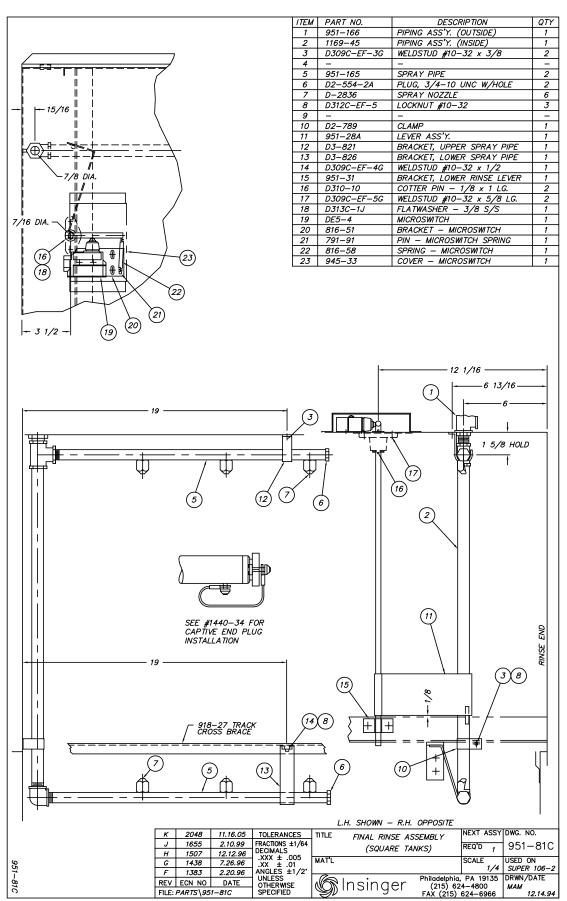




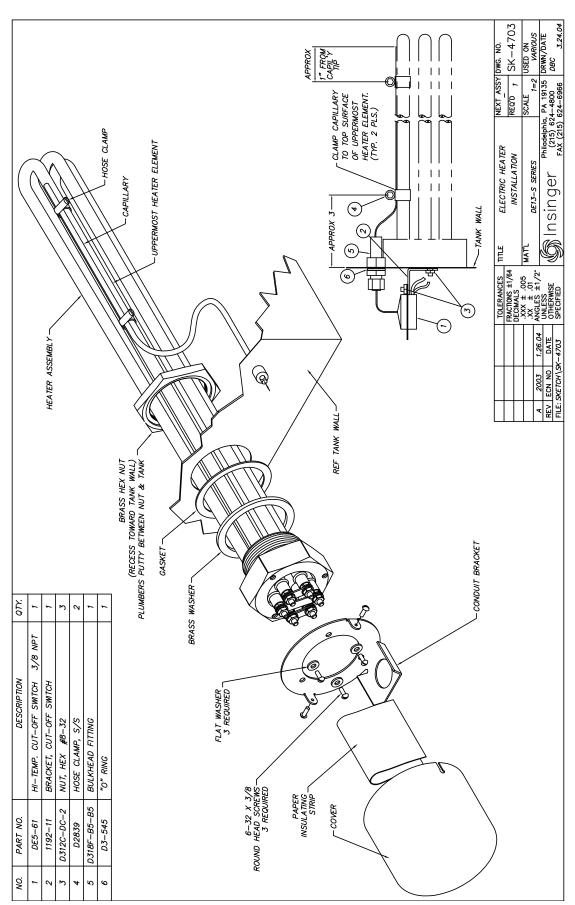


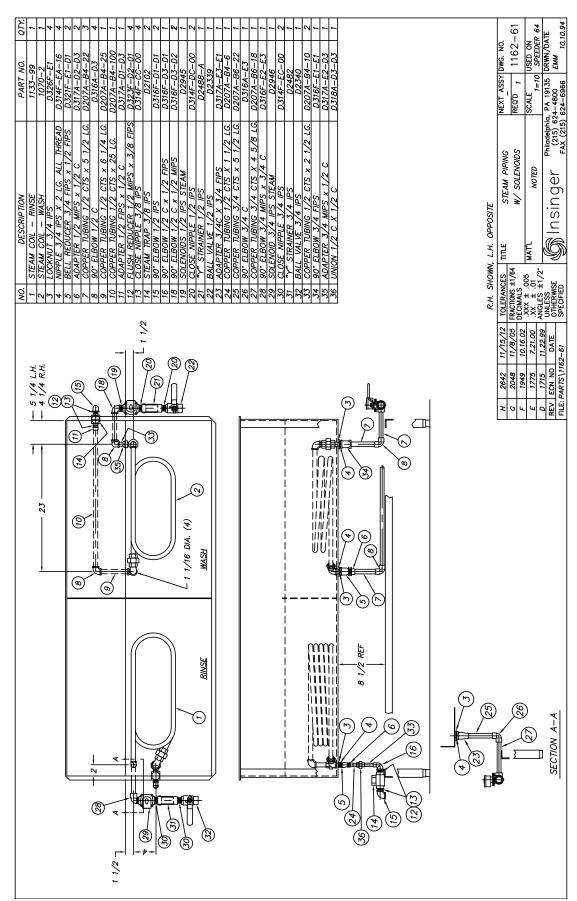


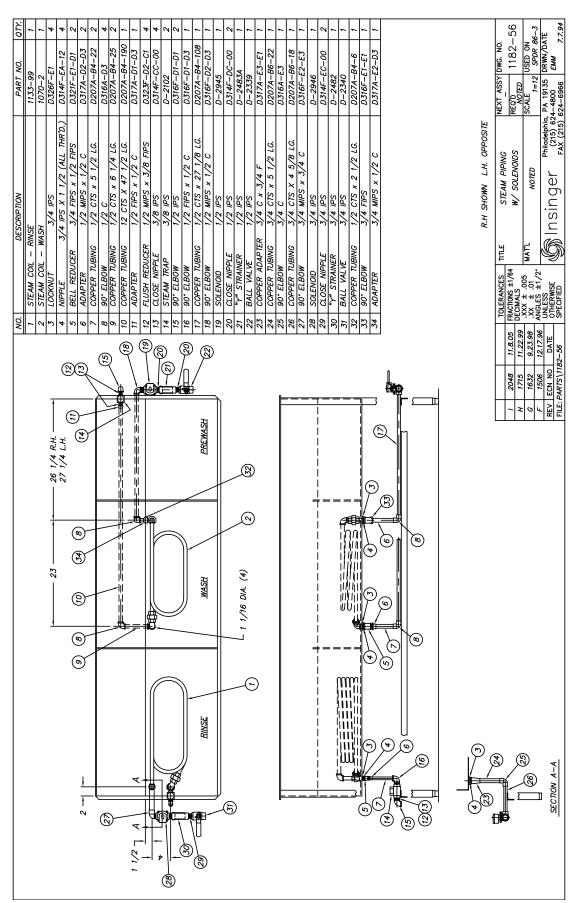


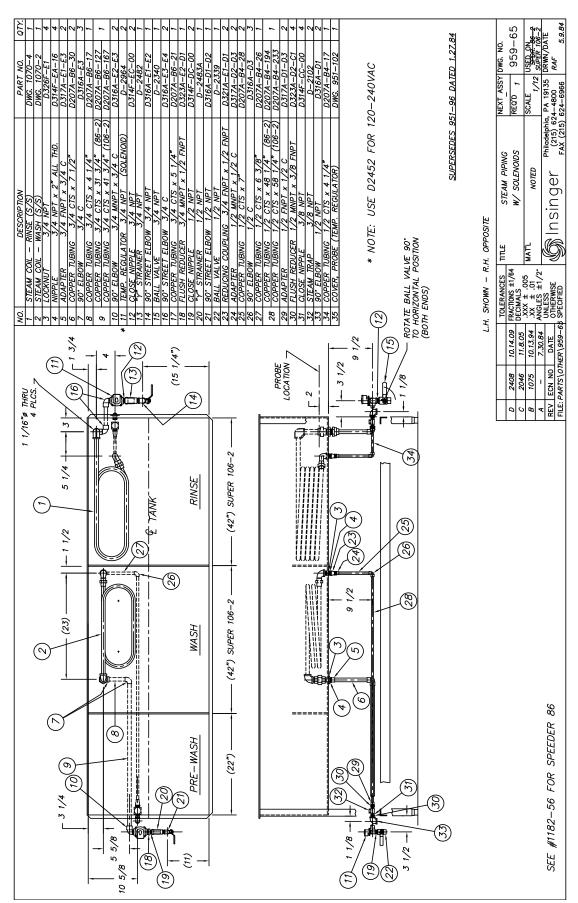


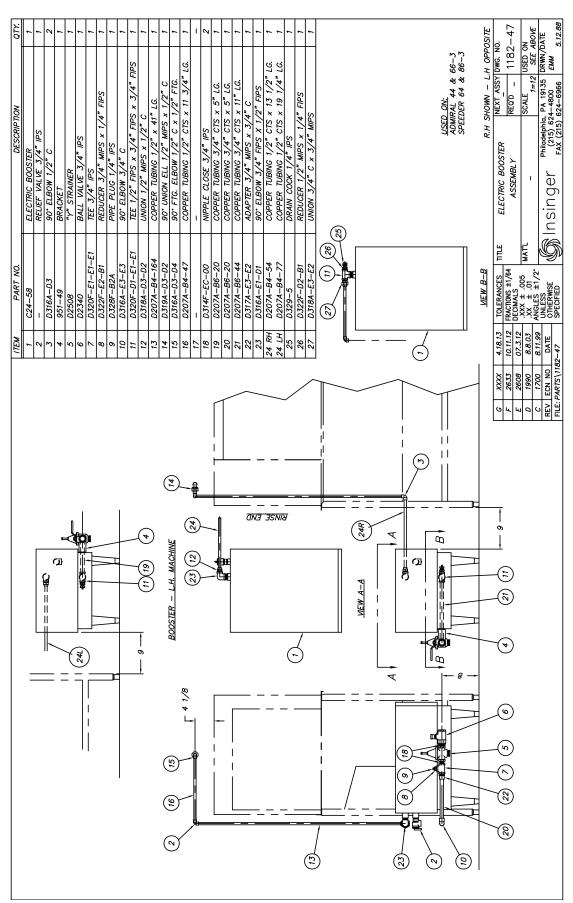
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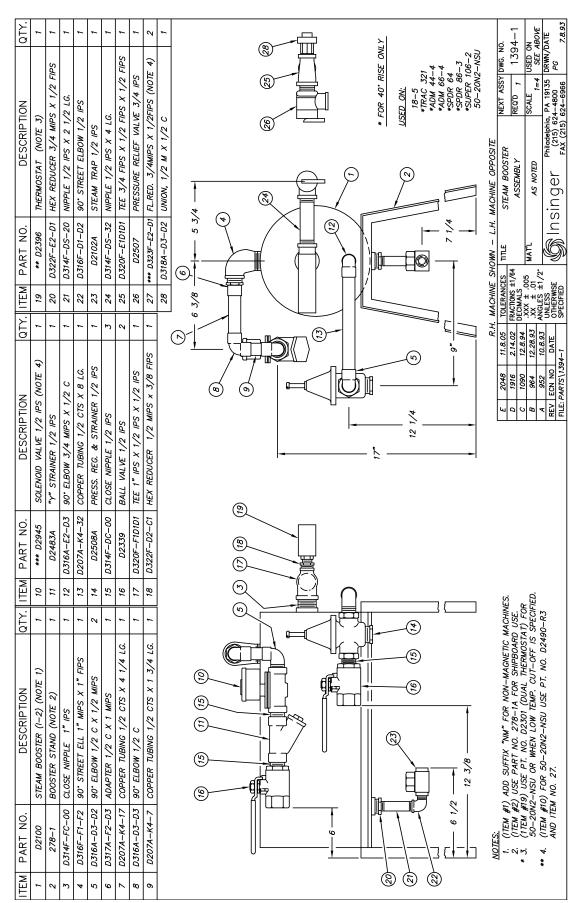


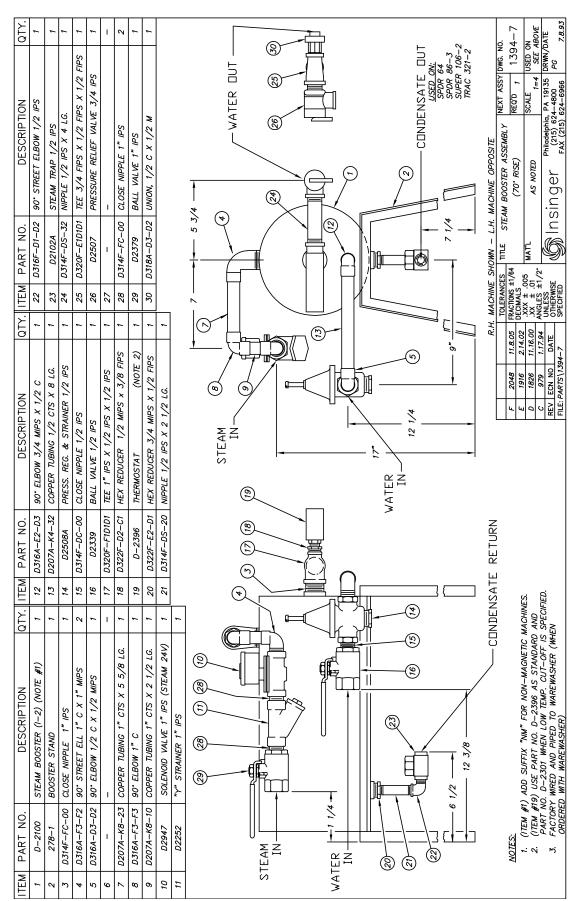








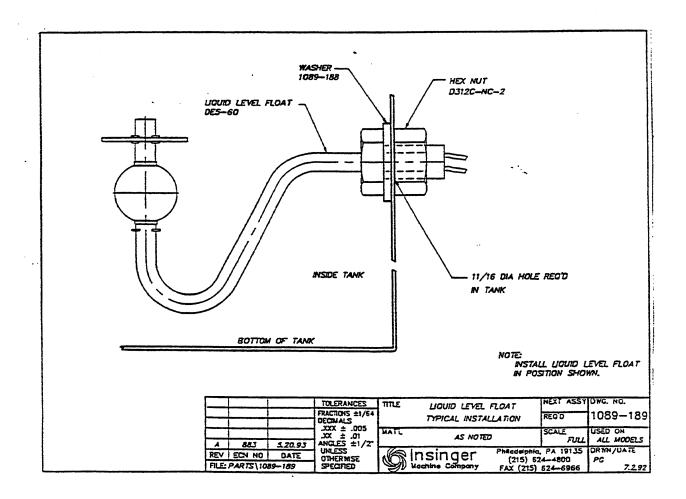




In order to insure the proper operation of your INSINGER dishwasher, it is necessary that the LIQUID LEVEL FLOAT be wiped free of any residue and/or moisture at each cleaning. This should be done, preferably, after each use of the machine, or, at a minimum, once each day.

The LIQUID LEVEL FLOAT is located below the scrap screens in those tanks which contain water heating devices (coils, steam injectors, or electric immersion heaters) and pump inlet strainers. They are usually located, in rackless and rack conveyor style machines, on the inside tank wall, at approximately water level, opposite and parallel to the inspection doors. In the door, stationary rack, type machines, the LIQUID LEVEL FLOAT may be found beneath the scrap screen.

Below is a depiction of the LIQUID LEVEL FLOAT and the surfaces which must be wiped clean.





THE FOLLOWING PAGES PERTAIN TO PARTS FOR GAS HEATED MACHINES

INFRA-RED GAS HEAT WITH HOT SURFACE IGNITION

This dishwasher is heated by a high efficiency infra-red burner using natural gas or propane (L.P. gas). A fully electronic Hot Surface Ignition (H.S.I.) system with internal flame sensor and purge timer is used - no manual pilot. The thru-tank immersion heat tube and insulated multiple pass exhaust manifold optimizes heat transfer to the wash tank. The wash temperature board thermostat controls burner operation, with low water and high temperature cut-out switches as back-up. Indicator lights for blower on and burner on are mounted on the front of the burner box.

SERVICE CHECKS (SEE SK-3695-1 SEQUENCE OF OPERATIONS)

Symptom

1) Dead.

- 2) Hot surface element heats up, but zero voltage at valve during trial-forignition.
- 3) Hot surface element heats. 24 Volts to valve. Flame established, but does not stay on.
- 4) Hot surface element heats. 24 Volts to valve. System fails to ignite.
- 5) Hot surface element does not heat, but unit cycles.

Cause/Cure

- A) No 24 Volt Input.
- B) Check system wiring.
- C) Check thermostat, transformer, high temp limit switch, circuit breaker, etc.
- A) Check wiring between valve and module.
- B) Check power to valve.
- A) Check ground in system 24 Volt supply.
- B) Hot surface element improperly located.
- C) Check all wiring connections.
- D) Burner out of adjustment.
- A) Gas supply off.
- B) Check gas valve.
- C) Burner out of adjustment (orifice plugged).
- D) Hot surface element incorrectly located.
- A) Check for broken or cracked hot surface element.

(SEE GENERAL ARRANGEMENT DWG. FOR COMPONENT LOCATIONS)

Draft Booster Blower & Fan Switch -

The fan switch is located at the rear of the fan motor. Contacts are normally open - closing on motor rotation. The motor and switch should be replaced as a complete unit (D2784).

High Temperature Cut Off -

Contacts are normally closed - opening at 200°F.

Manual reset by pushing black pin in the center of the switch after the temperature drops below 200°F. This can be done without removing the burner box cover through a hole above the indicator lights.

Hot Surface Ignition Module -

24 VAC, 30 second prepurge, 4 second heat-up time, 4 second trial for ignition. Loss of flame will result in one re-try for ignition. This unit cannot be repaired - it must be replaced. Flame current .75 micro amp minimum.

Gas Valve -

This valve is equipped with a redundant solenoid valve that controls gas flow to the pilot and main burners, a relay operated main valve that controls gas flow to the main burner, a pressure regulator to maintain a constant outlet pressure, and a two-position gas cock knob for manual gas shut-off. Both redundant and main valves open together due to the jumper wire installed between terminals M-1 and P-3.

The gas outlet pressure is stamped on a metal nameplate inside the burner box. This should be checked using a manometer at the pressure tap on the outlet of the valve. Remove 1/8" pipe plug with an allen wrench (not brass hex fitting) to install test fitting.

The gas supply to the valve can be checked using a manometer at the pressure tap on the inlet of the valve. Shut off gas downstream before removing 1/8" pipe plug to install test fitting.

Hot Surface Element (Ignitor) -

This consists of a silicon carbide heater blade cemented into a ceramic holder with a metal mounting plate mechanically attached. The ceramic extends 3/4" past the mounting plate into the burner. The wide surface of the blade must face the burner surface.

To check operation, shut off gas supply. The glow of

the ignitor during the heat-up and trial-for-ignition

Hot Surface Element (Ignitor) continued -

periods can be seen through the viewport (look up from ground level). If no glow can be seen, a cracked blade or bad blade to wire joint is possible. Disconnect wire leads and measure resistance at room temperature (1 to 6 ohms).

Main Orifice -

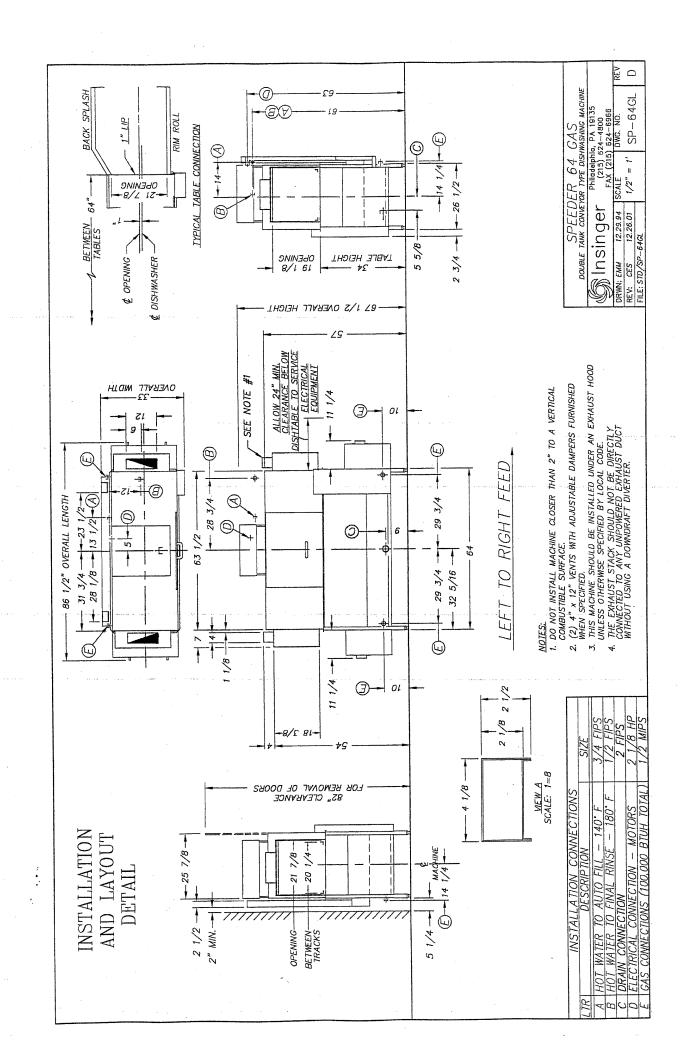
This is installed inside a special holder fitting at the 3/8" NPT boss on the burner elbow. The orifice diameter is stamped on a metal nameplate inside the burner box and on the orifice itself.

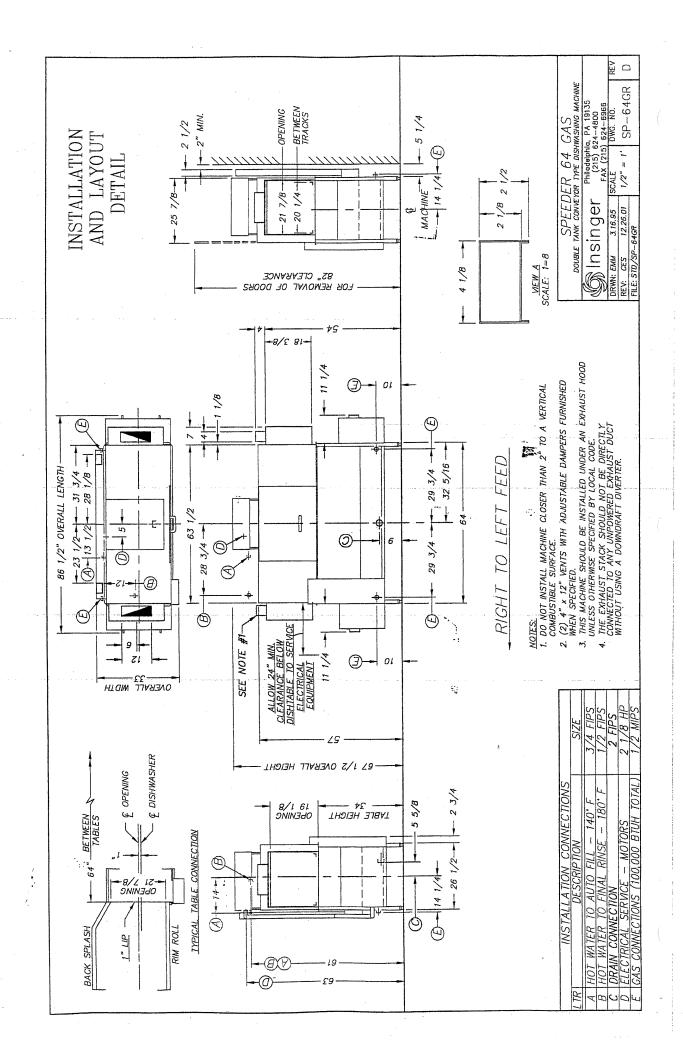
Infra-Red Burner -

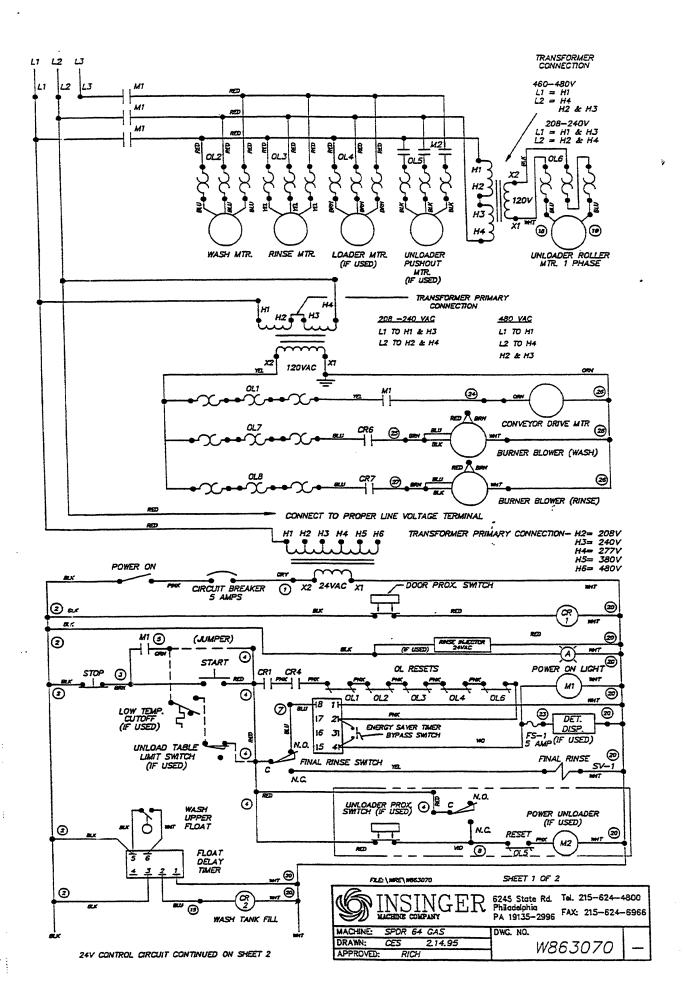
This consists of a ceramic cylinder attached to a steel elbow. Burner operation can be monitored through the viewport and the window in the burner box cover. Upon starting, a blue flame is visible changing to a dull orange glow over the complete burner surface after warm-up. Continued operation with a blue flame indicates burner out of adjustment. Proper adjustment of the air shutter should be made using a combustion analyzer.

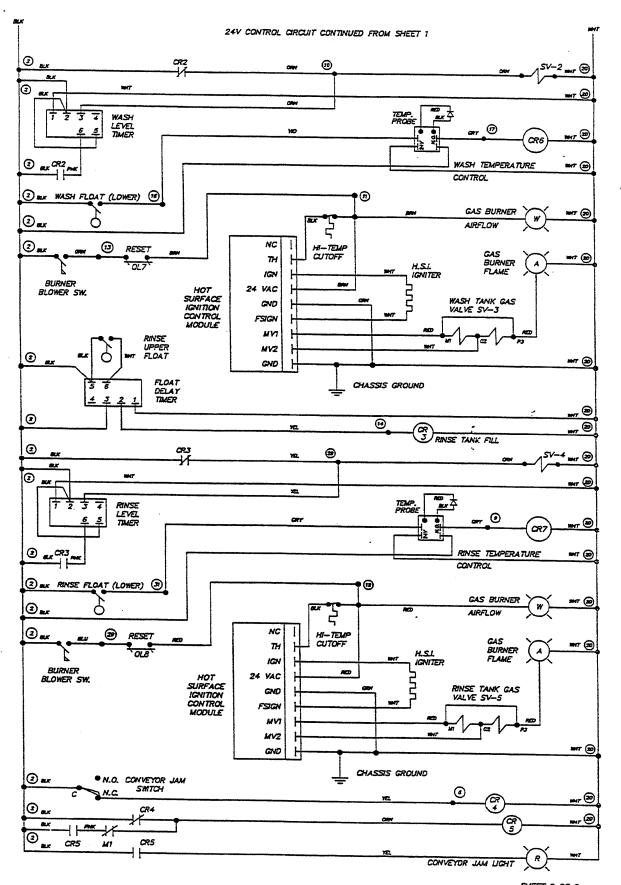
Excess Air - burner may be difficult or impossible to light; will not generate sufficient heat.

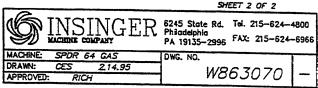
Insufficient Air - burner may produce hazardous levels of carbon monoxide gas.

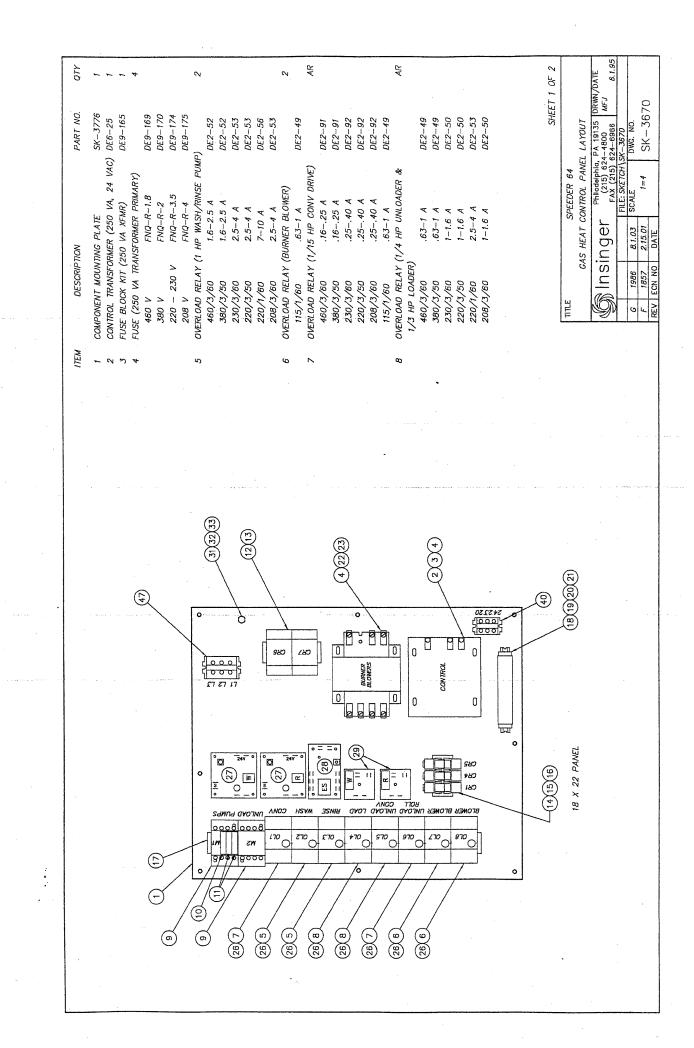




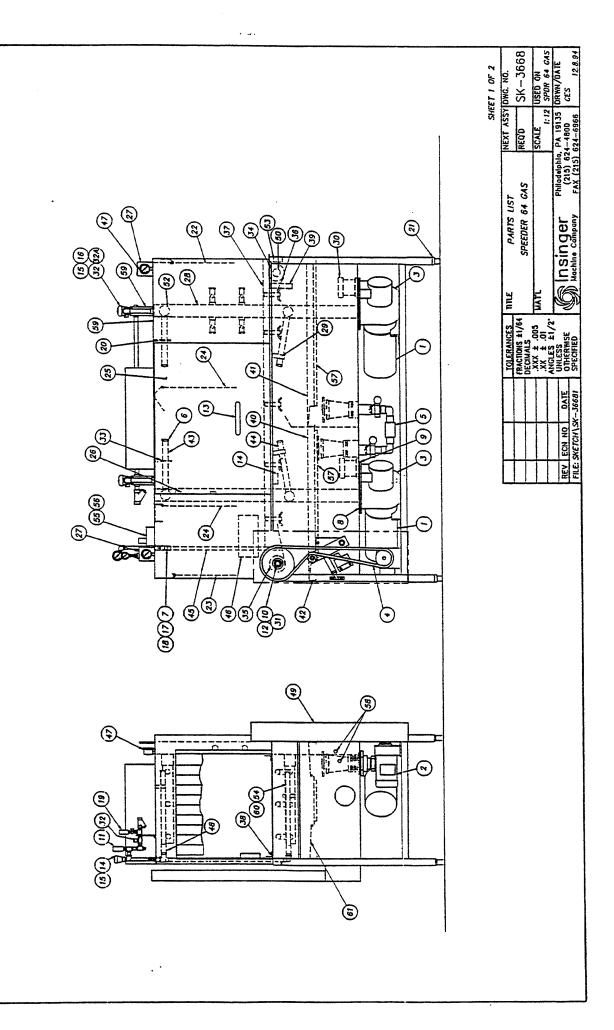




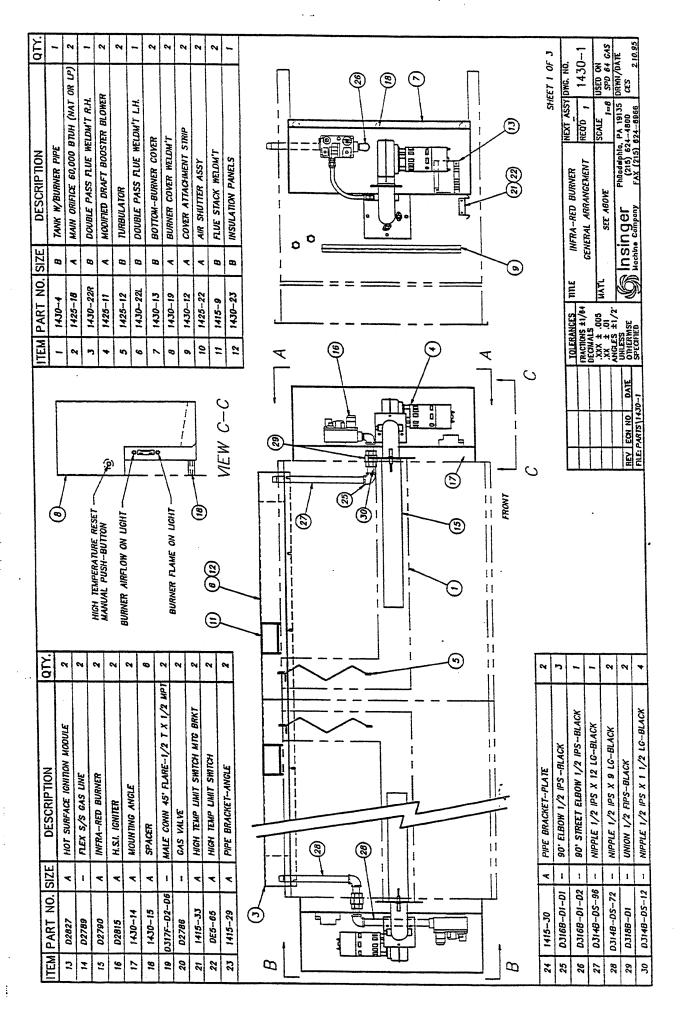




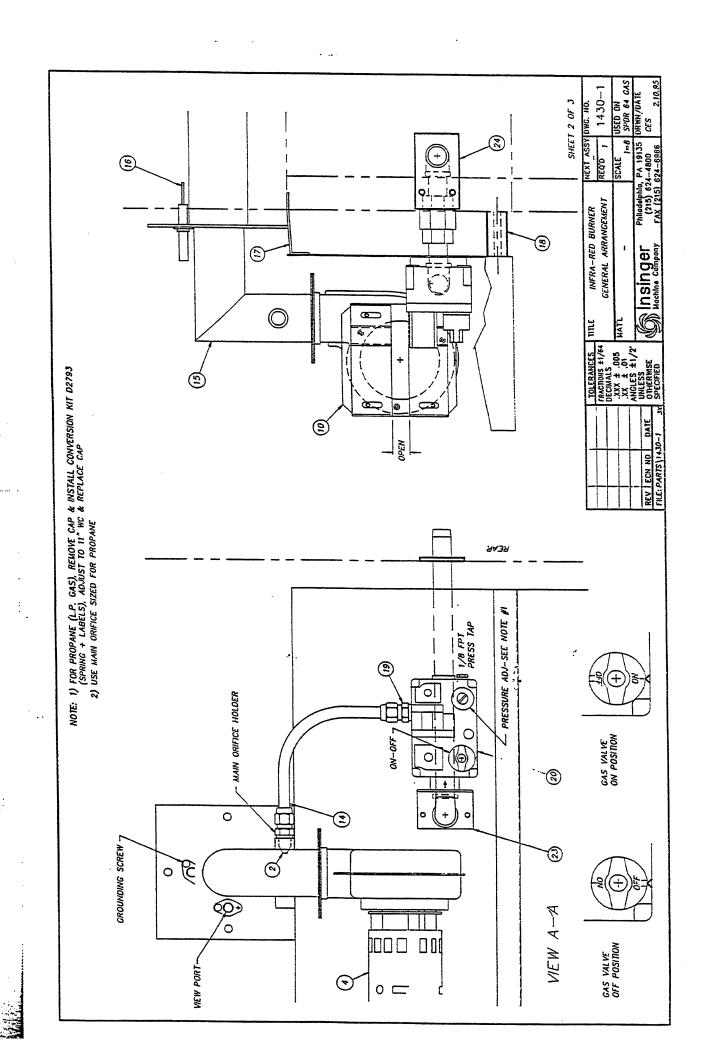
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	DESCRIP TION	TERMINAL BLK ASSY SELECTOR SWICH ASSY PUSHBUTTON ASSY, STAR7 PUSHBUTTON ASSY, STOP PILOT LIGHT ASSY – YELLOW PILOT LIGHT ASSY – RED CIRCUIT BREAKER (10A) TERMINAL BLOCK ASSY CONTACT BLOCK, NO CONTACT BLOCK, NO	NOT SHOWN PILOT LIGHT, WHITE PILOT LIGHT, AMBER DECAL, GAS BURNER LIGHTS TEMPERATURE SENSOR	SPEEDER 64 CAS HEAT CONTROL PANEL LAYOUT CAS HEAT CONTROL PANEL LAYOUT Philadelphia, PA 19135 (215) 624-6860 FAX (215) 624-6860 FAX (215) 624-6860 G 1986 81.03 FAX (215) 624-6860
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	DESCRIPTION	OVERLOAD BASE TEMPERATURE CONTROL BOARD TIME DELAY BOARD (ENERGY SAVER) TIMER (LIQUID LEVEL) GROUNDING STUD LOCKWASHER, 1/4" HEX NUT, 1/4-20 CONTROL BOX CONTROL BOX CONTROL BOX DESKET NUT DECAL DATA DECAL		(4) (4B
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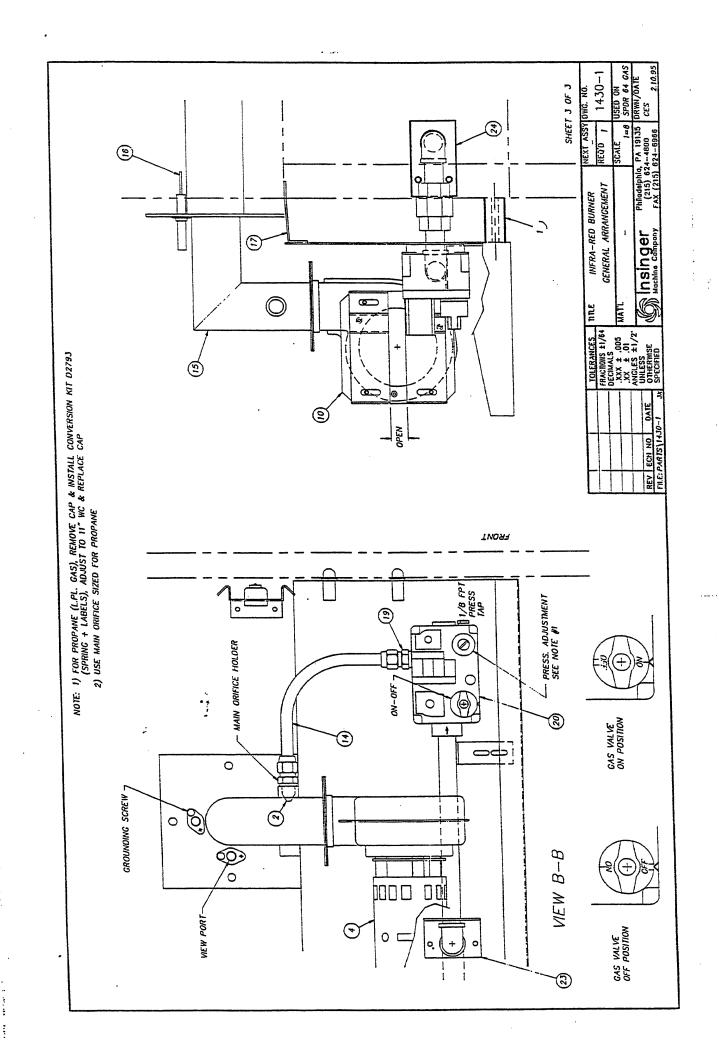


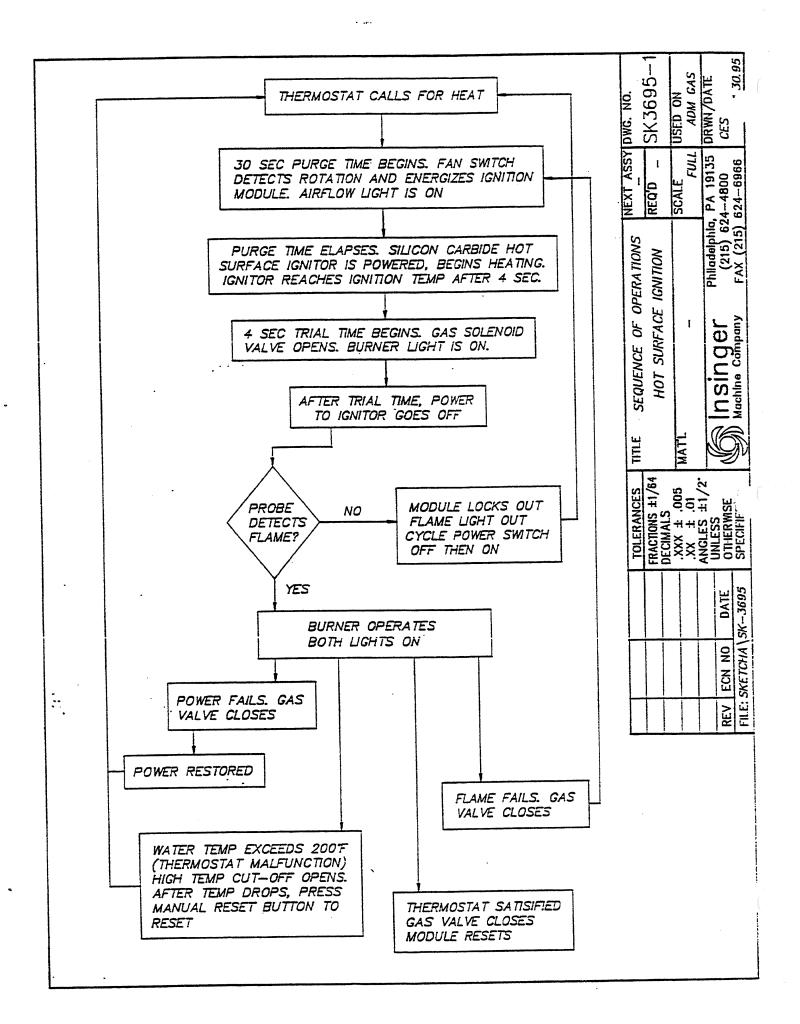
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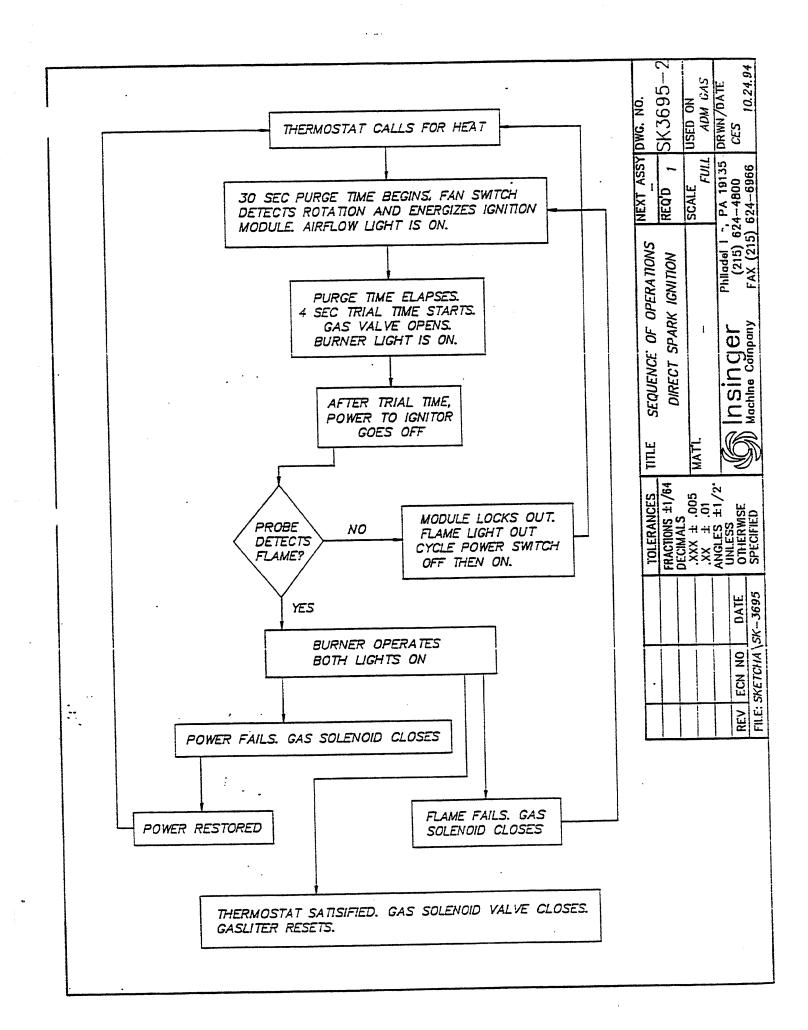


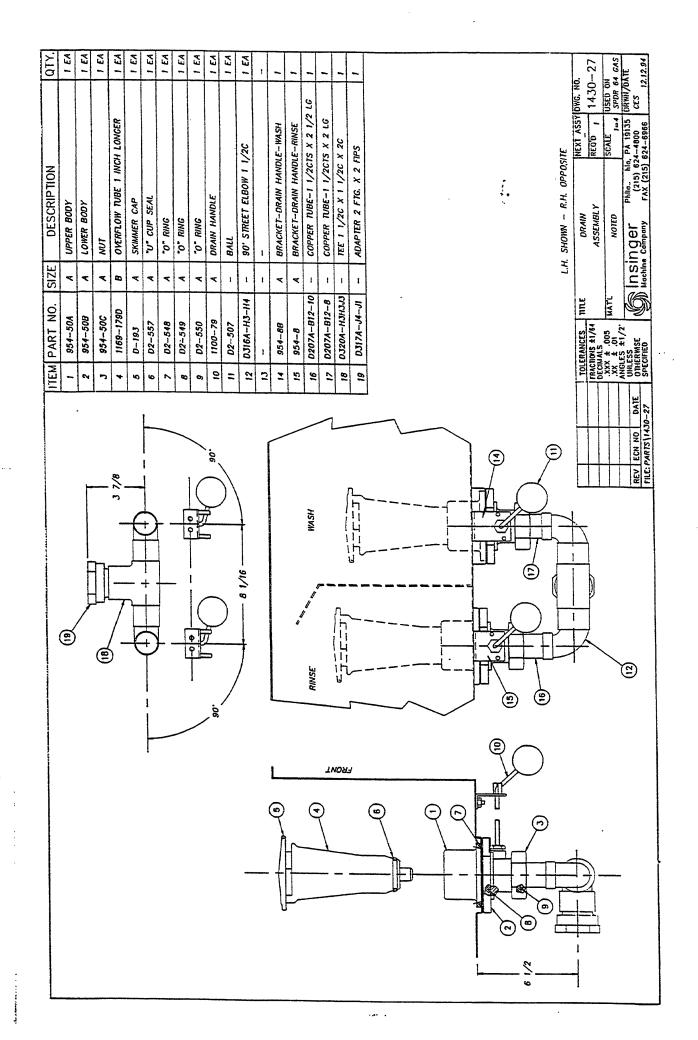
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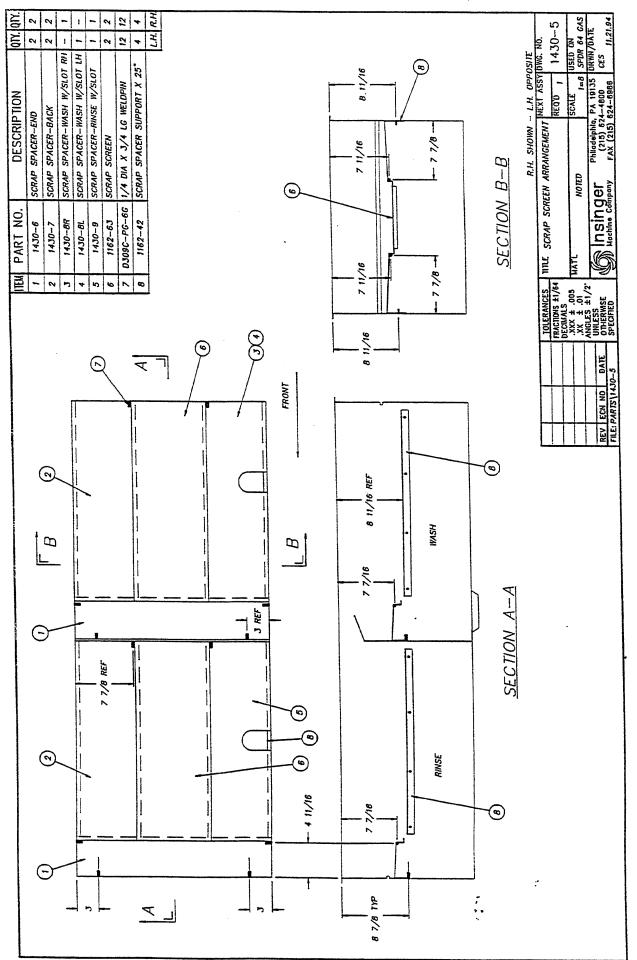












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