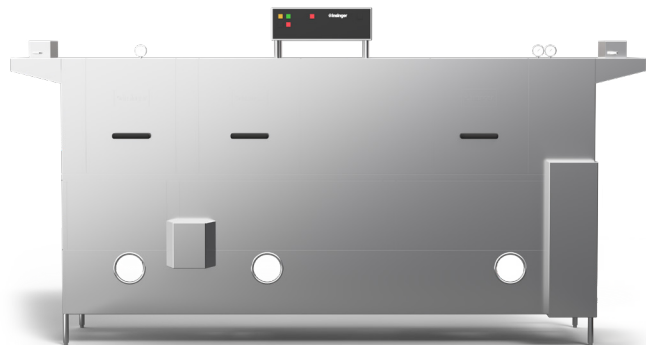




SUPER 106

Triple Tank Rack Conveyor Dishwasher with Pre-Wash



330

Racks Per Hour

Military-Grade Build Quality

CrossFire™ Wash System



Made in the USA

SPECIFIER STATEMENT

Specified unit will be a Super 106 triple tank rack conveyor dishwasher with recirculating pre-wash, wash, and dual rinse systems and fresh water final rinse. Features include ColorCorrect curtains, CrossFire wash system, elevated top-mounted NEMA 12 control panel, automatic tank fill, and capillary thermometers for wash and rinse. Includes a 1-year parts and labor warranty.

Project _____

Item _____ Quantity _____

Approved by _____ Date _____

AIA/SIS # _____

STANDARD FEATURES

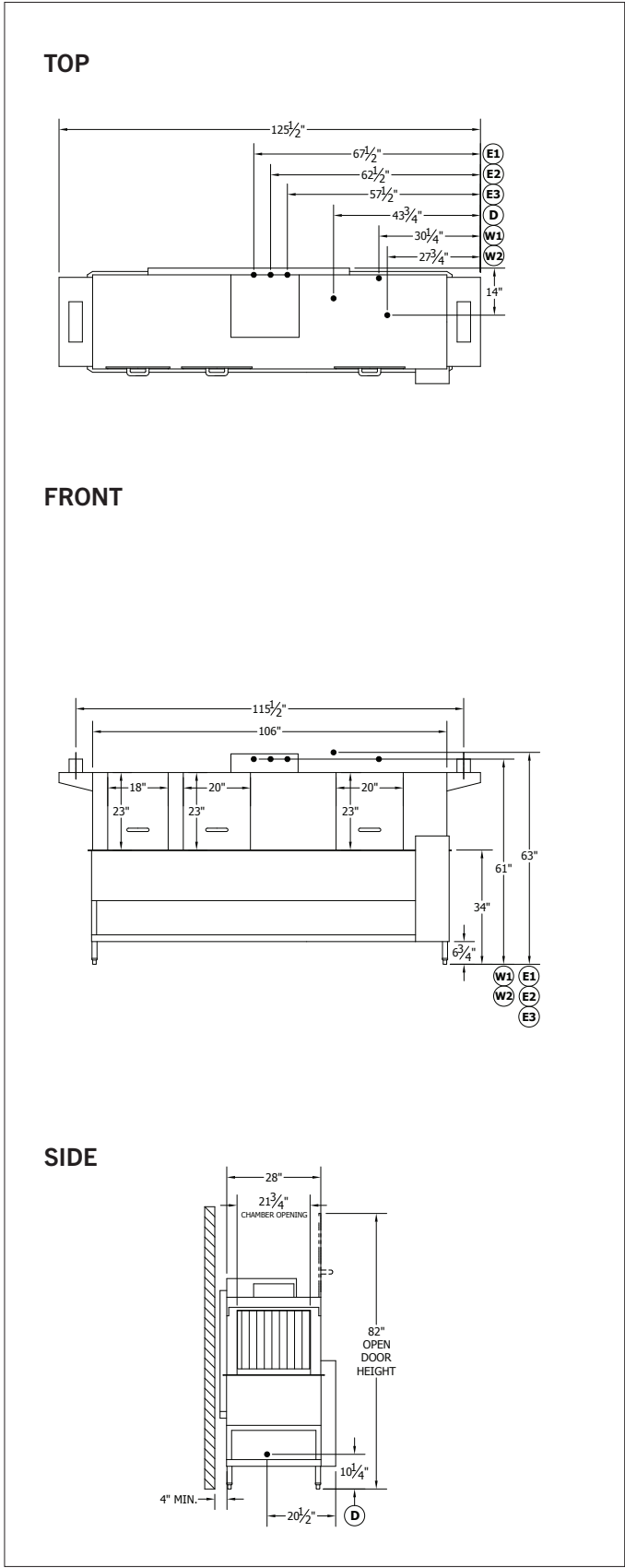
- Washes 330 racks (20" x 20") per hour
- Alternative to flight type solution
- ColorCorrect dish curtains
- CrossFire™ wash system
- Easily-cleaned crowned hood top
- Elevated top-mounted NEMA 12 control panel
- Automatic tank fill
- Capillary thermometers for wash and rinse
- Detergent connection provision
- Door safety switch
- In-line thermometer for final rinse
- Left or right hand configuration
- Low water protection
- Override switch for de-liming
- Standard frame drip proof motors
- Timing belt conveyor drive
- Vacuum breaker on all incoming water lines
- Ventilation fan connection provision

OPTIONS & ACCESSORIES

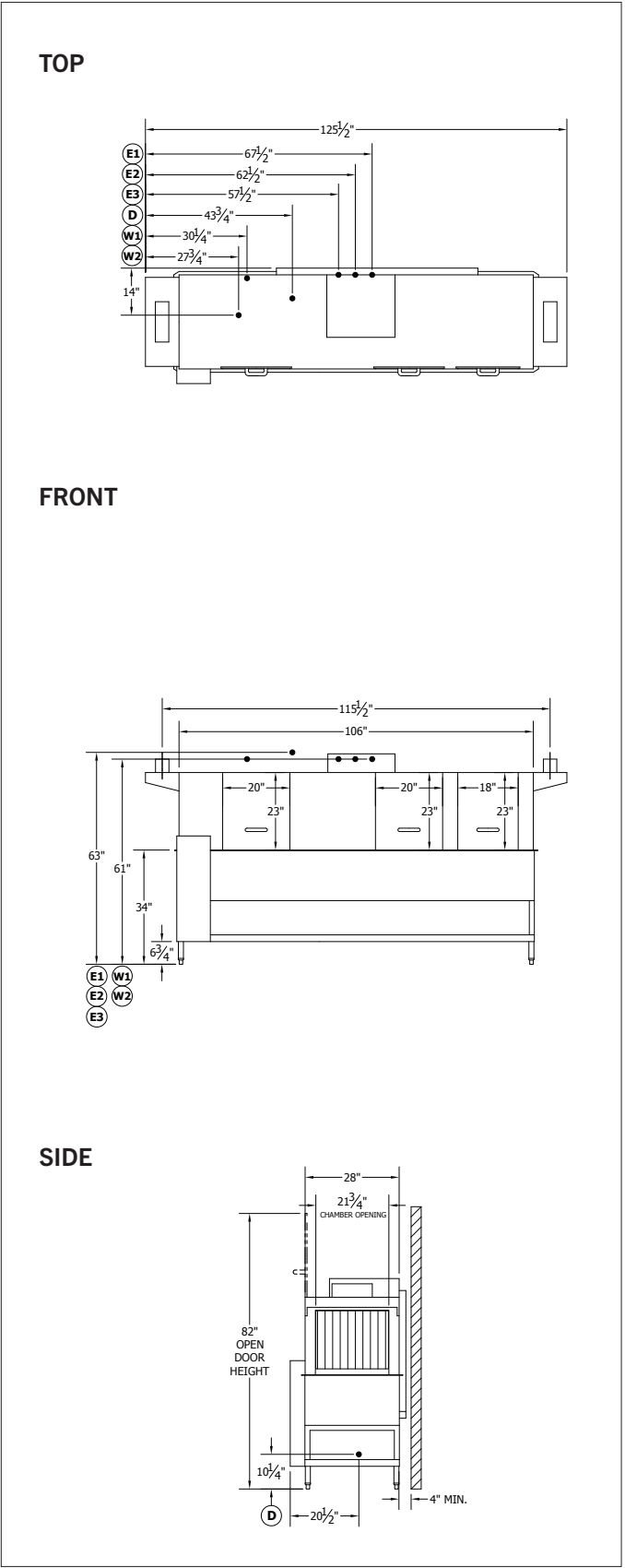
- ☐ 20" x 20" dish racks (peg, flat, cup, or sheet pan)
- ☐ Door activated drain closers
- ☐ Drain water cooldown
- ☐ Electric booster
- ☐ End cowl with vent and damper controls
- ☐ Extra high hood
- ☐ Insulated hood and door
- ☐ Left or right hand feed
- ☐ Power Loader (Speeder/Super)
- ☐ Power Unloader
- ☐ Rack limit switch
- ☐ Security package
- ☐ Single point electrical connection (Booster requires a separate connection)
- ☐ Stainless steel splash guards
- ☐ Stainless steel steam coil tank heat
- ☐ Steam booster
- ☐ Steam pressure regulating valve
- ☐ Totally enclosed motors

TECHNICAL INFORMATION (ELECTRIC)

LEFT TO RIGHT

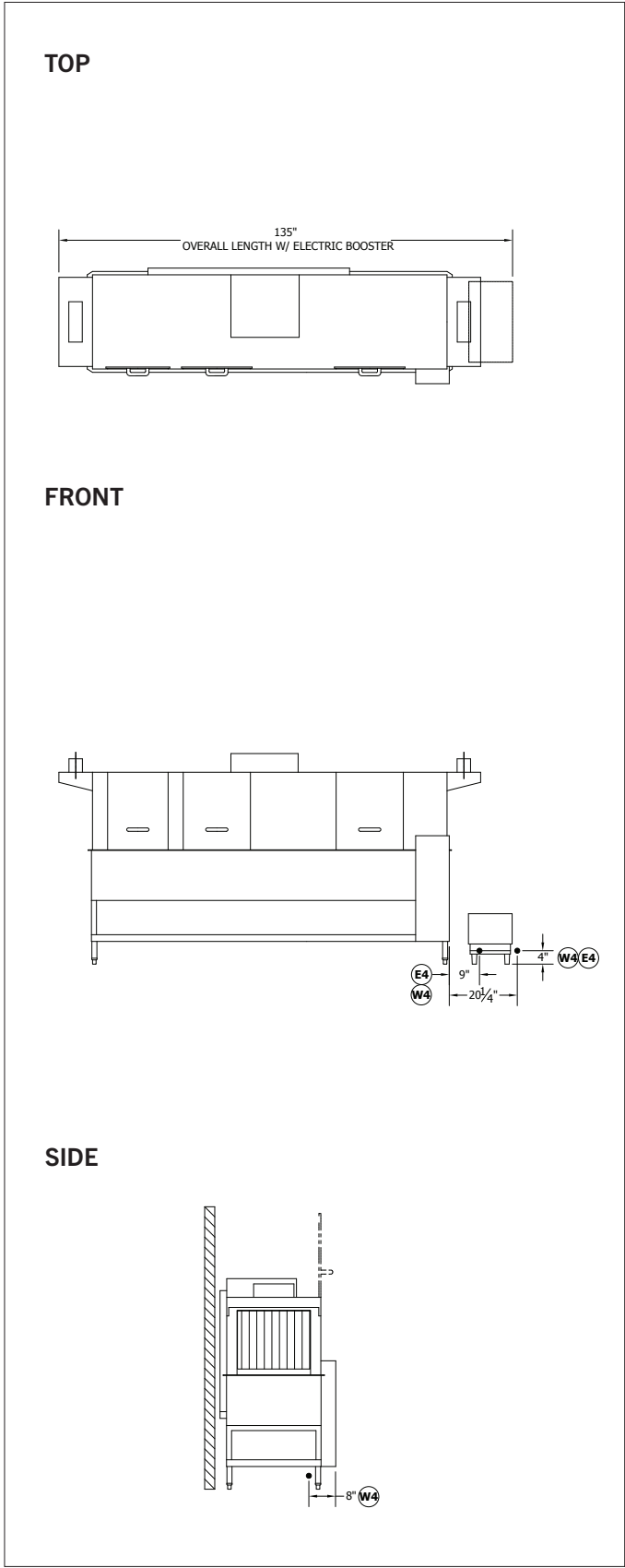


RIGHT TO LEFT

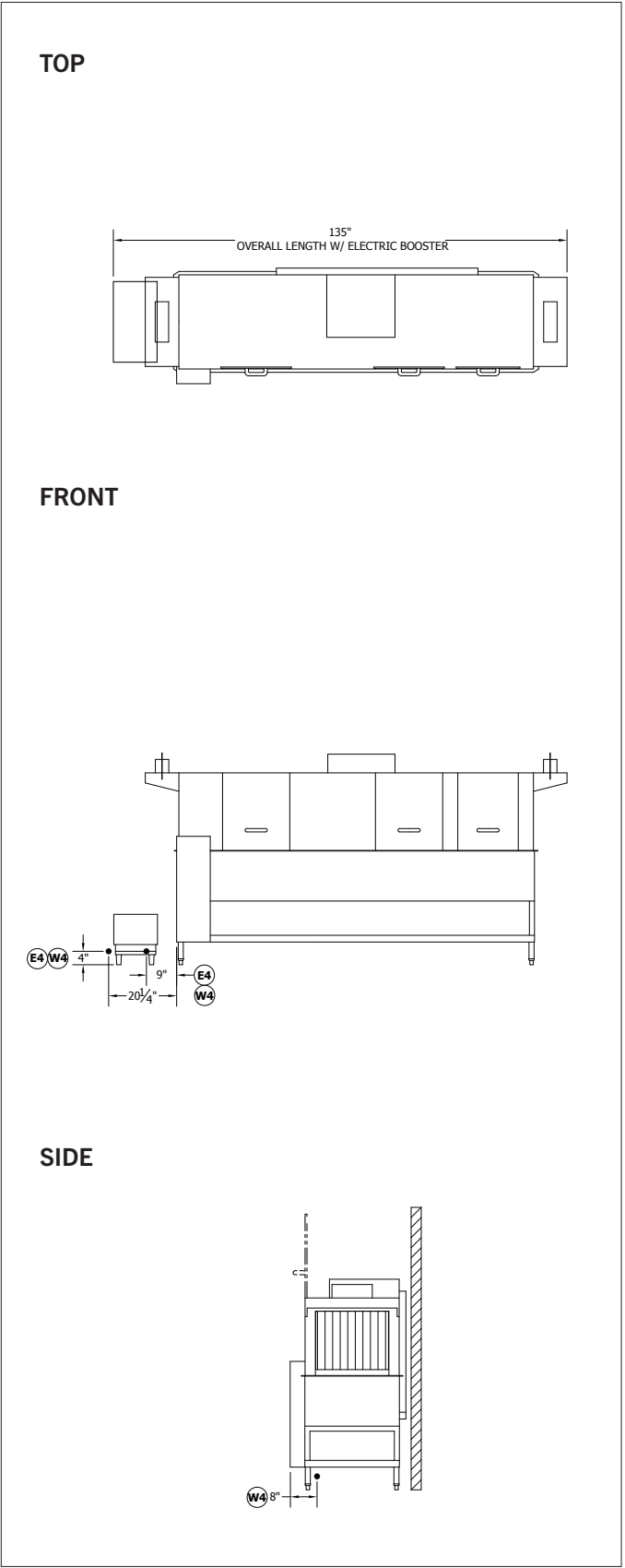


TECHNICAL INFORMATION (ELECTRIC BOOSTER)

LEFT TO RIGHT

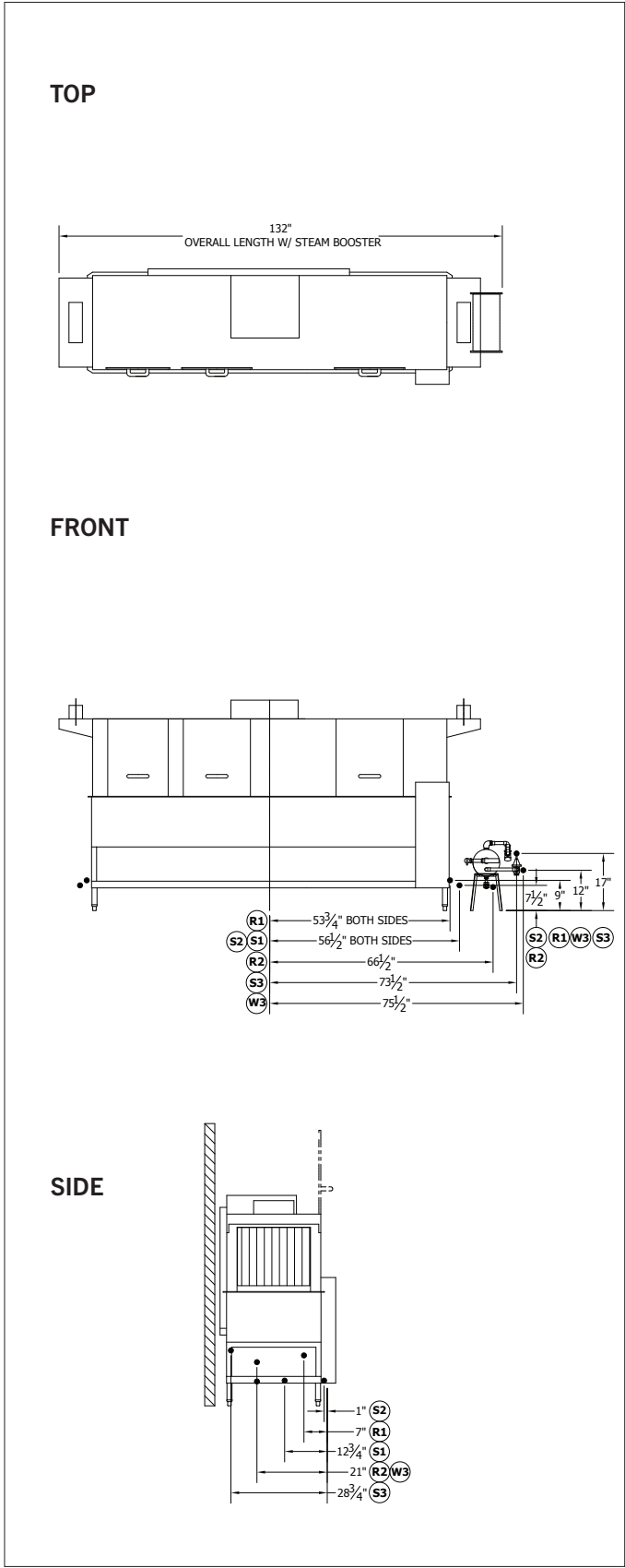


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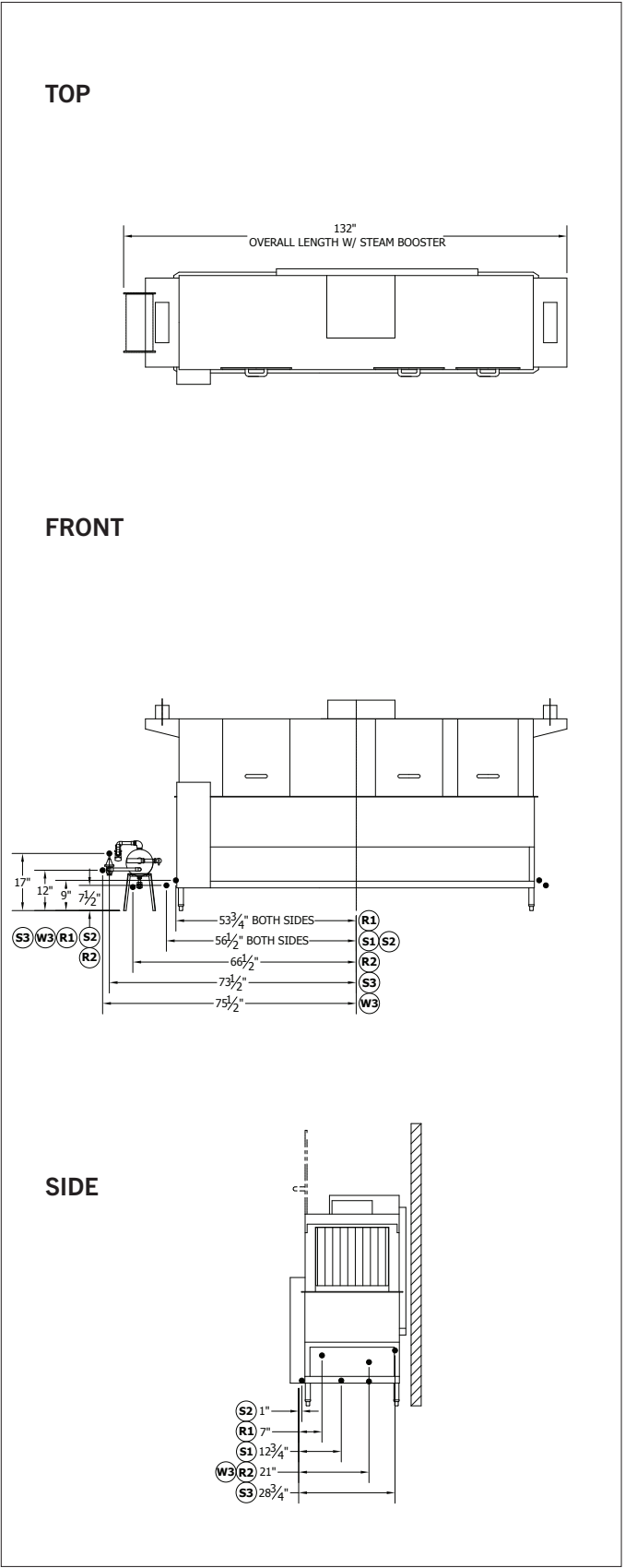


TECHNICAL INFORMATION (STEAM)

LEFT TO RIGHT



RIGHT TO LEFT



SPECIFICATIONS

Capacity	Racks Per Hour (20"x 20")	330
	Dishes Per Hour	8,250
	Meals Per Hour	300-600
Heating & Venting	Wash Tank Heat	7.5 kW
	Rinse Tank Heat	15 kW
	Booster Heat (40°F Rise)	15 kW
	Booster Heat (70°F Rise)	27 kW
	Venting (Load End)	350 CFM
	Venting (Unload End)	350 CFM
Water	Water Inlet Temperature (min.)	110°F
	Final Rinse Consumption (20 PSI)	.72 gal/rack
	Pre-Wash Tank Capacity	14 gal
	Wash Tank Capacity	25 gal
	Rinse Tank Capacity	25 gal
	Peak Drain Flow	23 gal/min
Steam	Steam Tank Consumption (20 PSI)	108 lbs/hr
	Steam Consumption (20 PSI, 40°F Rise)	84 lbs/hr
	Steam Consumption (20 PSI, 70°F Rise)	147 lbs/hr
Other	Pre-Wash Motor	1/2 HP
	Drive Motor	1/6 HP
	Wash Motor	1.5 HP
	Rinse Motor	1.5 HP
	Shipping Weight	1,400 lbs

LEGEND

Type	Label	Description	Note
Water	W1	HOT WATER TO AUTO FILL	3/4 FIPS
	W2	HOT WATER TO FINAL RINSE	1/2 FIPS
	W3	HOT WATER TO STEAM BOOSTER	1/2 FIPS
	W4	HOT WATER TO ELECTRIC BOOSTER	1/2 FIPS
	D	DRAIN CONNECTION	2 FIPS
Electrical	E1	ELECTRICAL SERVICE MOTORS	2.25 HP
	E2	ELECTRICAL SERVICE WASH HEAT	7.5 kW
	E3	ELECTRICAL SERVICE RINSE HEAT	15 kW
	E4	ELECTRICAL SERVICE BOOSTER	27 or 45 kW
Steam	S1	STEAM TO WASH TANK	1/2 FIPS
	S2	STEAM TO RINSE TANK	3/4 FIPS
	S3	STEAM TO BOOSTER	1/2 - 1 FIPS
Other	R1	CONDENSATE RETURN TANK COILS	1/2 FIPS
	R2	CONDENSATE RETURN BOOSTER	1/2 FIPS

Contact Insinger Sales at 800-344-4802 for an installation drawing specific to your application.
 Note: Due to product improvement we reserve the right to change information and specifications without notice.

ELECTRICAL

	Service Options	Super 106 (Electric Tank Heat)	27 kW Booster (40°F Rise)	45 kW Booster (70°F Rise)	Super 106 (Steam Tank Heat)
Electrical Options	208/60/3	101.8 A	75.0 A	125.0 A	18.5 A
	240/60/1	154.0 A	112.5 A	187.5 A	28.6 A
	240/60/3	88.9 A	65.0 A	108.3 A	16.8 A
	380/50/3	55.7 A	Contact Factory		10.1 A
	480/60/3	44.5 A	32.5 A	54.2 A	8.4 A

TABLE CONFIGURATION

