



PRODUCT CATALOG





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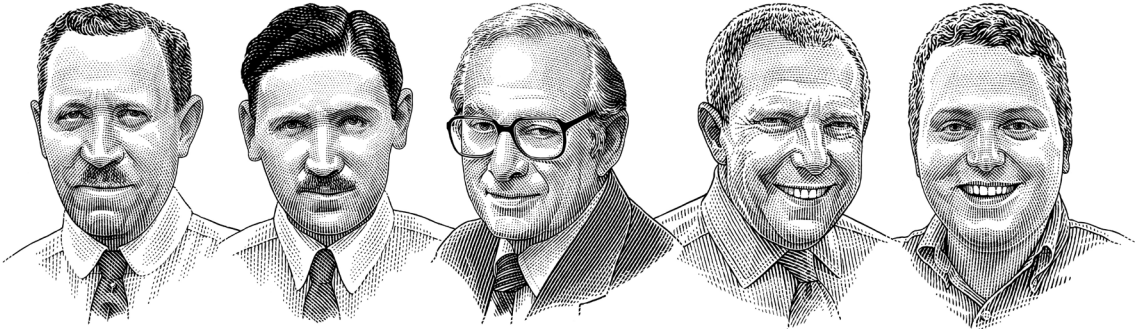
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SIMPLY CLEAN SINCE 1893

Whether you're an independent restaurateur or a multi-unit chain operator, nothing is more important than the quality of your foodservice program and the safety of your patrons. Insinger, a global leader in professional warewashing products, has been driven by an unwavering commitment to cleanliness since its founding in 1893. Family owned and operated for five generations, Insinger remains on the cutting edge of commercial dishwasher design and innovation. From the Cadet series of undercounter dishwashers, featuring three class-leading wash cycles, to the groundbreaking CX20VG door type warewasher with our patented VaporGuard system, Insinger products meet and exceed NSF and Energy Star standards for sanitation and energy consumption. Manufactured in Philadelphia to exacting standards, Insinger products are simple to use, easy to maintain, and cost effective. Insinger: Simply clean.



Emil Levene
1st Gen.

Bernie Levene
2nd Gen.

Leonard Cantor
3rd Gen.

Robert Cantor
4th Gen.





Ari Cantor
5th Gen.



FEATURED PRODUCT | SMALL OPERATIONS

CADET

Undercounter Dishwasher

-  30 Racks Per Hour | 20" x 20"
-  Three Dedicated Wash Cycles
-  Energy Star Certified
-  Only 0.8 Gallons of Water Per Rack



Energy Star Certified

Three Dedicated Wash Cycles



Achieves 180°F Results with
70°F Minimum Inlet Water Temp



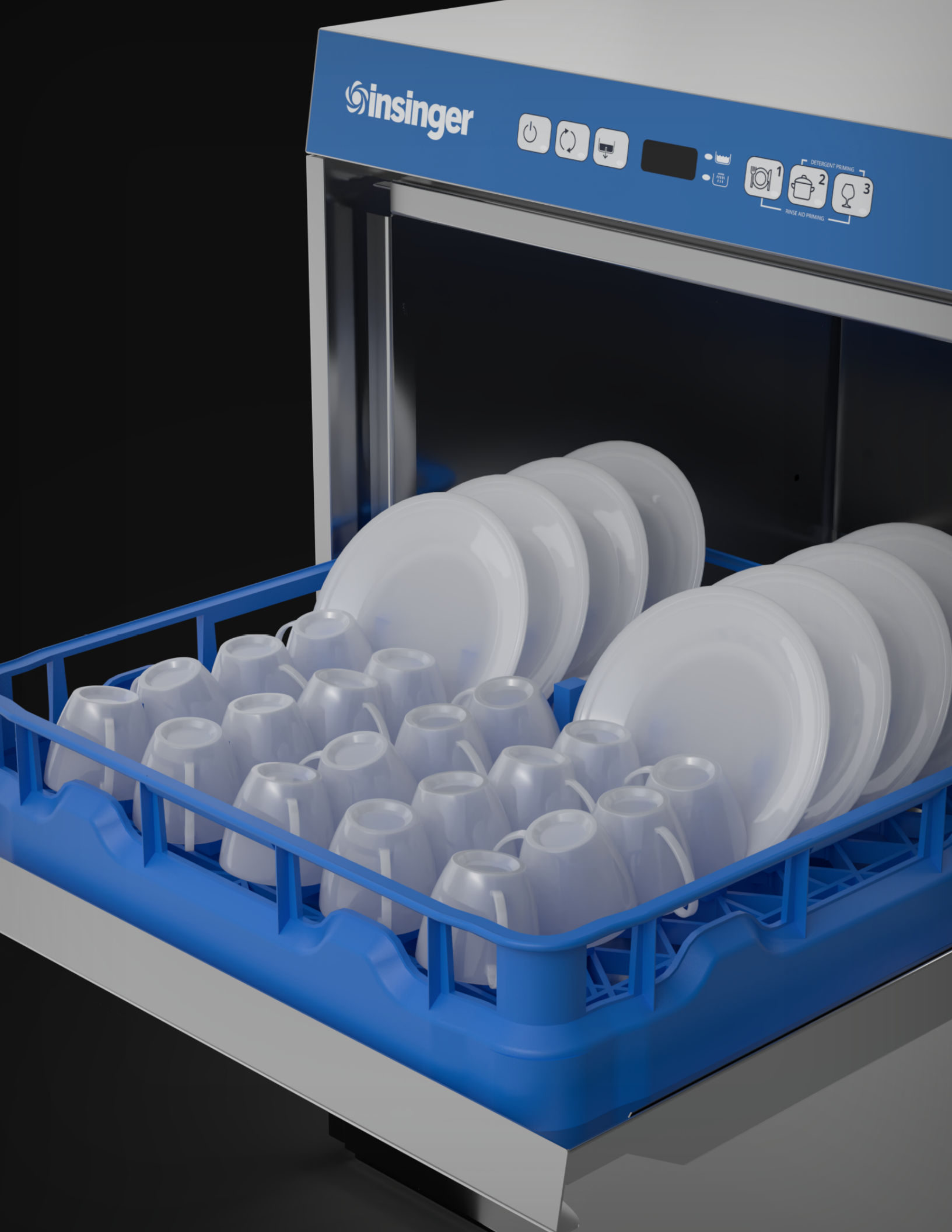
All Accessories Included

insinger



DETERGENT PRIMING

RINSE AID PRIMING



UNDERCOUNTERS



CADET

- Undercounter Dishwasher
- 30 Racks Per Hour | 20" x 20"
- Three Dedicated Wash Cycles
- Energy Star 3.0 Certified
- Only 0.8 Gallons of Water Per Rack

Dishes Per Hour	750
Gallons Per Hour	25.5
Wash Tank Capacity	6.1 gal
Water Inlet Temperature	110°F 70°F min
Booster Type	Built-In

COUNTER TYPES



ENSIGN 40-2

- Roll-Top Dishwasher
- 43 Racks Per Hour | 16" x 16"
- Only 0.75 Gallons of Water Per Rack
- No Venting Required

Dishes Per Hour	720
Gallons Per Hour	34
Wash Tank Capacity	8.1 gal
Booster Type	External

DOOR TYPES



CX20

- Door Type Dishwasher
- 60 Racks Per Hour | 20" x 20"
- HeatCore Booster System
- Energy Star Certified

Dishes Per Hour	1500
Gallons Per Hour	38.4
Wash Tank Capacity	17.5 gal
Water Inlet Temperature	110°F
Booster Type	Built-In



CX20H

- Door Type Dishwasher
- 60 Racks Per Hour | 20" x 20"
- HeatCore Booster System
- Energy Star 3.0 Certified
- Fits Full-Size Sheet Pans

Dishes Per Hour	1500
Gallons Per Hour	38.4
Wash Tank Capacity	17.5 gal
Water Inlet Temperature	110°F
Booster Type	Built-In

VAPORGUARD™ OPTION



CX20VG & CX20HVG

- World's Fastest Ventless Door Type
- Low-Profile Ventless Design
- No Hood or Ductwork Required
- Energy Star 3.0 Certified

FEATURED PRODUCT | LARGE OPERATIONS

ADMIRAL

Single Tank Rack Conveyor Dishwasher



233 Racks Per Hour | 20" x 20"



VaporGuard™ Ventless Option



HeatCore Booster System

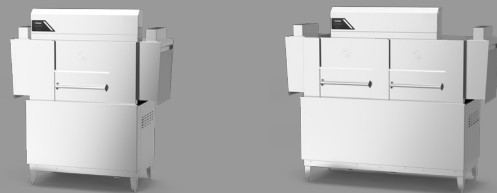


Available in 44" or 66" Configurations

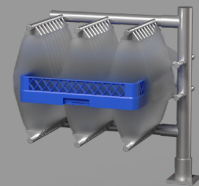


Energy Star 3.0 Certified

Dual HeatCore Boosters



Available in 44" and 66" Configurations



Crossfire Wash System



RACK CONVEYORS



ADMIRAL (44")

- Single Tank Rack Conveyor Dishwasher
- 233 Racks Per Hour | 20" x 20"
- VaporGuard™ Ventless Option
- HeatCore Booster System

Dishes Per Hour	5225
Gallons Per Hour	147
Wash Tank Capacity	33.75 gal
Water Inlet Temperature	110°F
Booster Type	Built-In



ADMIRAL (66")

- Single Tank Rack Conveyor Dishwasher
- 233 Racks Per Hour | 20" x 20"
- VaporGuard™ Ventless Option
- HeatCore Booster System
- Includes Pre-Wash Cycle

Dishes Per Hour	5225
Gallons Per Hour	147
Wash Tank Capacity	33.75 gal
Water Inlet Temperature	110°F
Booster Type	Built-In

VAPORGUARD™ OPTION



ADMIRAL VG (44" & 66")

- Water-Cooled Ventless System
- Low-Profile Design
- No Hood or Ductwork Required
- Energy Star 3.0 Certified



SPEEDER (64")

- Double Tank Rack Conveyor Dishwasher
- 277 Racks Per Hour | 20" x 20"
- CrossFire Wash System

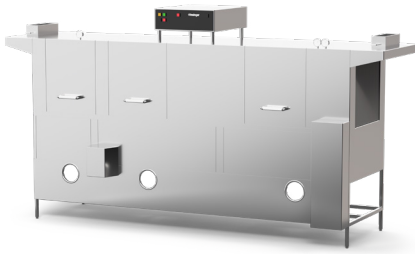
Dishes Per Hour	6925
Gallons Per Hour	144
Wash Tank Capacity	12 gal
Booster Type	External



SPEEDER (86")

- Double Tank Rack Conveyor Dishwasher
- 277 Racks Per Hour | 20" x 20"
- CrossFire Wash System
- Includes Pre-Wash Cycle

Dishes Per Hour	6925
Gallons Per Hour	144
Wash Tank Capacity	12 gal
Booster Type	External



SUPER (106")

- Triple Tank Rack Conveyor Dishwasher
- 330 Racks Per Hour | 20" x 20"
- CrossFire Wash System
- Includes Pre-Wash Cycle

Dishes Per Hour	8250
Gallons Per Hour	239
Wash Tank Capacity	25 gal
Booster Type	External

FLIGHT TYPES



CENTURY SERIES

- 8,000 – 14,000 Dishes Per Hour
- Full Rackless Operation
- CrossFire Wash System
- Available in 14', 17', 19', or +21' Configurations

Dishes Per Hour	8736
Gallons Per Hour	228
Wash Tank Capacity	25 gal
Water Inlet Temperature	140°F
Booster Type	External

*Specs for Century (14')

TRAY WASHERS



TRAC 321

- Single Tank Automatic Tray Washer
- 528 Trays Per Hour | 15" Tray
- Optional Tray Dryer and Stacker Add-Ons

Trays Per Hour	528
Gallons Per Hour	248
Wash Tank Capacity	24.1 gal
Booster Type	External



TRAC 321 RPW

- Double Tank Automatic Tray Washer
- 528 Trays Per Hour | 15" Tray
- Optional Tray Dryer and Stacker Add-Ons

Trays Per Hour	528
Gallons Per Hour	248
Wash Tank Capacity	22.5 gal
Booster Type	External

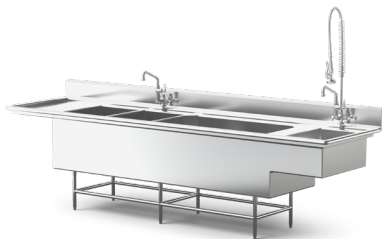


TRAC 878

- Triple Tank Automatic Tray Washer
- 878 Trays Per Hour | 15" Tray
- Optional Tray Dryer and Stacker Add-Ons

Trays Per Hour	878
Gallons Per Hour	197
Wash Tank Capacity	15.3 gal
Booster Type	External

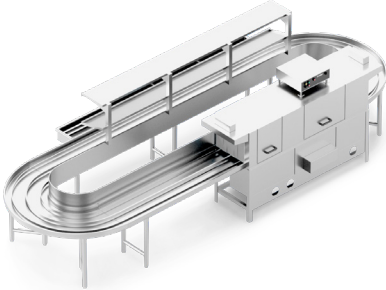
SCRUBBING SINKS



AQUA SCRUBBER

- Six High-Velocity Water Jets with Heated Tank
- Easy On/Off Controls
- Available in 96", 112", or 136" Configurations
- Custom Designs Available

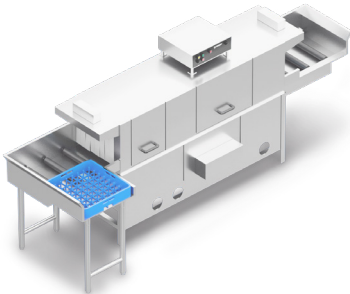
ADD-ONS



RACK-A-MATIC

- Endless conveyor design increases labor efficiency
- Adaptable to almost any space allocation
- Can be furnished with additional accessories

Available on Admiral, Speeder, and Super models.



POWER LOADER & UNLOADER

- Three powered rollers on each end push racks through automatically, increasing efficiency
- Eliminates need for space consuming curved rollers
- Unique design fits into difficult spaces

Available on Admiral, Speeder, and Super models.



TRAY DRYER

- Automatically dries trays with Air Wiper design
- Reduces chance of bacteria growth
- More efficient than towel or air drying

Available on all TRAC models.



TRAY STACKER

- Automatically unloads and stacks trays onto cart
- Faster and more sanitary than hand-stacking
- Adjustable for 14" or 26" trays

Available on all TRAC models.

POT & PAN WASHERS



CA-3

- 25 Racks Per Hour | 24" x 28"
- Rollers for Easy Rack Swapping
- Rinse Pressure Regulator

Sheet Pans Per Hour	150
Gallons Per Hour	70
Wash Tank Capacity	31 gal
Booster Type	External



DA-3

- 50 Racks Per Hour | 24" x 28"
- Rollers for Easy Rack Swapping
- Rinse Pressure Regulator
- Double Capacity of CA-3

Sheet Pans Per Hour	276
Gallons Per Hour	140
Wash Tank Capacity	62 gal
Booster Type	External



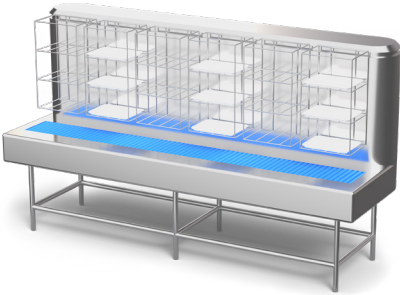
SW SERIES

- Capacity Varies by Model
- Fits Full-Size Sheet Pans
- Available in Front-Load, Corner, Pass Through, or Walk-In Configurations

Sheet Pans Per Hour	156
Gallons Per Hour	49.5
Wash Tank Capacity	30 gal
Water Inlet Temperature	110°F
Booster Type	External

*Specs for SW12

CONVEYOR SYSTEMS



TRAY ACCUMULATOR

- Custom designed system accommodates any tray size
- Easy On/Off Controls
- Available in 3, 4, or 5 tiers



TRAY RETURN CONVEYOR

- Low-friction component allows belt to run with minimal drag
- Easy On/Off Controls
- Self-cleaning and easy to maintain

FOOD WASTE DISPOSALS



DISPOSER SERIES

- Commercial Food Waste Disposers
- Multiple motor sizes for a variety of applications from small kitchens to large commercial operations
- Available in 6", 8", 10", and 15" options

DISHROOM SETUP CHECK LIST

PROJECT INFORMATION

Project Name:

Date:

Site Address:

Contact :

Phone:

E-mail:

GENERAL DISHROOM INFORMATION

What type of dishwasher is existing, if any?

How many seats or meals are served per day or cycle?

What are the menu considerations?

What ware is being washed?

- Plates Glassware Stainless Steel Flatware Silver Plated Flatware Compartment Trays
 Bake Sheets Large Ware

What is the largest item that is being run through the dishwasher?

What are the dimensions?

What volume of ware is being washed?

What is the end-user's time frame?

DISHROOM DIMENSIONS *Please take photos and measurements and submit to sales@insingermachine.com*

What are the dimensions of the allotted space?

Include busing, scrapping, sorting, racking, warewashing, pre-rinsing, and drying.

Would a Power Loader and Power Unloader enhance the productivity of the operation?

What is the current flow of work? What is working well and what could use improvement?

TANK HEAT

What type of tank heat is the customer using or considering? Electric Steam

BOOSTER

What booster size is required? 40° rise 70° rise Built-in Remote

NOTE: 70° rise is the safer assumption; many facilities have trouble getting 140°F water to the booster and they must be sure they can make the NSF range for final rinse (Minimum of 180°F). Cadet, CX20 and Admiral come with built-in boosters.

UTILITIES

Incoming Water

What is the temperature of the water fed to the dishwasher?

What is the temperature of the water fed to the booster?

Incoming Electric

Is there an existing dishwasher? Yes No

What is the largest item that is being run through the dishwasher?

What are the dimensions?

What volume of ware is being washed?

What is the end-user's time frame?



DISHROOM SETUP CHECK LIST

VENTILATION REVIEW

Is there existing duct work? Yes No Does it require any changes? Yes No

NOTE: The exhaust requirement for each dishwasher is listed on the back of each spec sheet.

TABLES

Are tables to be used if there is an existing dishroom? Will alterations need to be made to existing table?
 Yes No

Will new tables need to be ordered? Lengths: Soiled _____ Clean _____

OPTIONAL EQUIPMENT

What options are desired? Some options that you may want to consider are listed below. Check each spec sheet for all the options available for each dishwasher:

- | | |
|---|---|
| <input type="checkbox"/> Pressure reduction valve | <input type="checkbox"/> Security packages |
| <input type="checkbox"/> Totally enclosed motor | <input type="checkbox"/> Insulated doors |
| <input type="checkbox"/> Split doors or lift out doors (for low ceilings) | <input type="checkbox"/> Stainless steel belt |
| <input type="checkbox"/> Wall mounted control panel | <input type="checkbox"/> Load-end flushing system |

DELIVERY

Check delivery path dimensions. What is the smallest dimension the machine will pass (w x l x h)

Are there joints that will need to be welded in the field? Yes No

Where will the machine be delivered?

Is there a dock? Yes No

Will a lift gate be needed? Yes No

Is there room to store the machine at the facility prior to installation? Yes No

MACHINE SIZING CALCULATOR

A. Number of Pieces Per Seat	Pieces
B. Number of Seats	Seats
C. Number of Turns During Peak Hour	Turns
D. Total Number of Pieces $A \times B \times C$	Pieces/Hour
E. Multiplier for Additional Items $D \times 1.1$	Pieces/Hour
F. Efficiency Factor $E \times 0.7$	Pieces/Hour
G. Total Racks Per Hour $F/20$ to 25	Pieces/Hour

Insinger Models and Capacity

Cadet Undercounter	30 Racks/Hour
CX20 Door Type	60 Racks/Hour
Admiral Rack Conveyor	233 Racks/Hour
Speeder Rack Conveyor	277 Racks/Hour
Super Rack Conveyor	330 Racks/Hour
Century Flight Type	Starting at 8,736 Dishes/Hour







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