

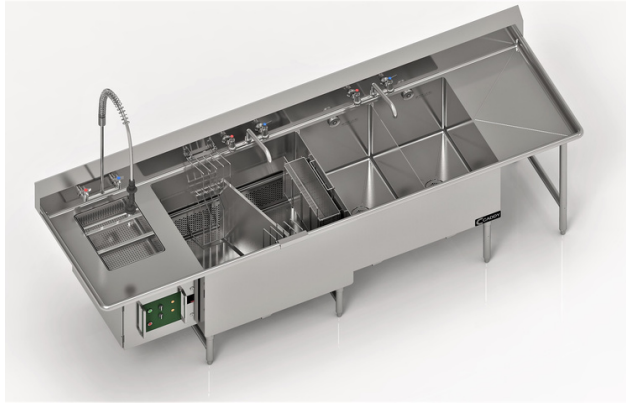


CADDY CORPORATION

Food Service Equipment

PowerWash
Pot and Pan Washing System

PowerWash



1. Frame & Structure

- System custom configurable as per plans & specifications. (L or U-shaped designs available upon request.)
- 14-gauge stainless steel type 304 with #4 construction for tanks and drain boards.
- Pre-configured lengths from 96" to 120" in 6" increments, 34" front to back depth.
- 9-1/2" high x 2-1/2" wide backsplash.

2. Sink

- 2 or 3 HP wash pump motors with stainless steel impeller, pump housing and wash manifold.
- Stainless steel wash pump housing fully self-draining without the use of a separate drain line.
- Stainless steel wash pump intake to run the full length of the rear of the wash tank below wash jets.
- 2kw - 7kw wash tank heater maintains wash tank temperature at 115° +/- 0.5°F
- Inherent motor overload protection.
- Dual liquid high and low water level sensors.
- 1-1/2" Ø drains, pre-rinse sprayer, and faucets included.
- Sink front trim panel.

3. Understructure

- 1-5/8" Ø stainless steel tubular support legs and cross braces, fully welded.
- Stainless steel bullet feet.

4. Controls

24V low voltage control circuit to include the following:

- Disconnect breaker on control panel.
- Auto wash tank water temperature control.
- Timed wash cycle and wash tank heat.
- 4-hour wash timer with reset.
- Auto shut-off protection for higher water, heater temperature, and low water level.

5. Warranty

- 1-year parts and labor warranty.

Options

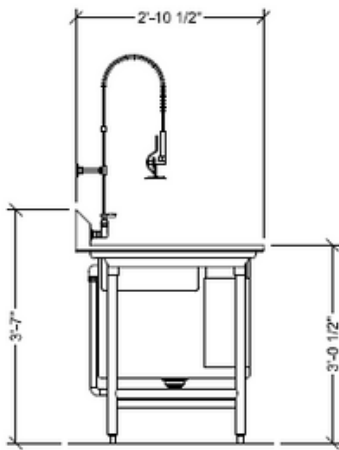
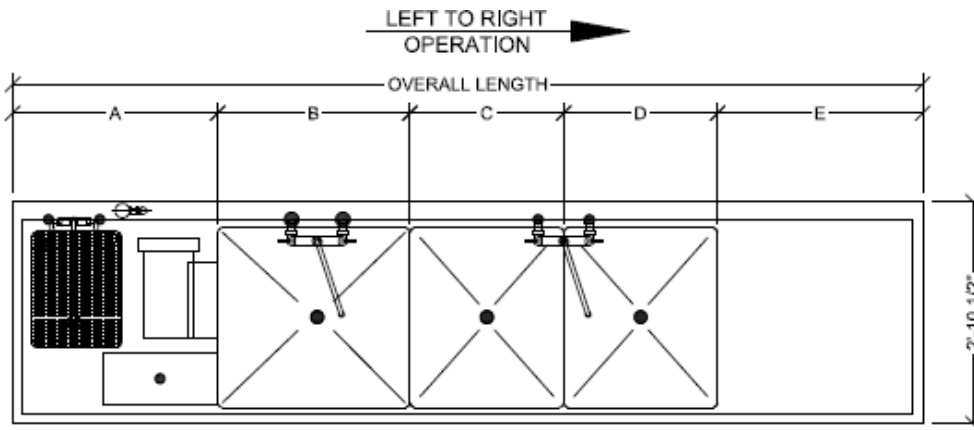
- 480/60Hz/3 Phase electrical connection.
- Autofill (3/4" Ø hot water connection.)
- Table mounted over and undershelf.
- Sheet pan racking system.
- Utensil basket.

Installation Requirements

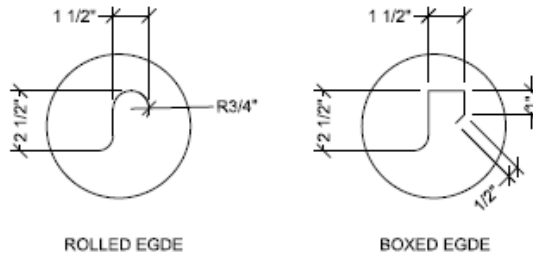
- Single point 208-240V/60Hz/3Phase electrical connection (pre-wired by factory).
- 3/4" Ø Hot and cold water connections.
- 1-1/2" Ø Drain connections.



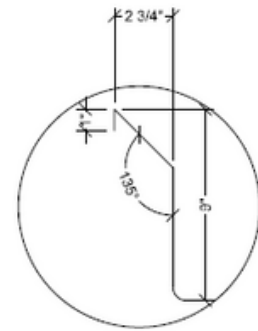
CADDY Food Service Systems



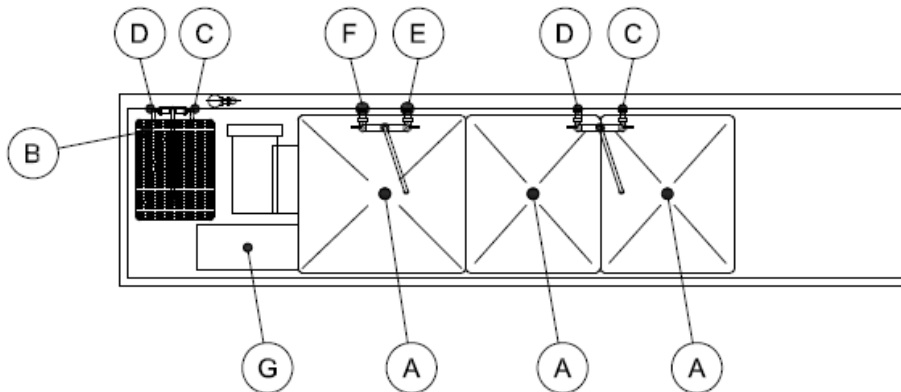
TYPICAL SECTION VIEW



EDGE DETAILS



BACKSPLASH DETAILS



ROUGH-IN SCHEDULE

SYM	DESCRIPTION
A	1 1/2" LEVER DRAIN 12" A.F.F.
B	1 1/2" DRAIN 12" A.F.F.
C	1/2" HOT WATER SUPPLY 6" A.F.F.
D	1/2" COLD WATER SUPPLY 6" A.F.F.
E	3/4" HOT WATER SUPPLY 6" A.F.F.
F	3/4" COLD WATER SUPPLY 6" A.F.F.
G	ELECTRIC POWER (DEPENDS ON THE SIZE OF THE WASH SINK) 24" A.F.F.

CADDY Food Service Systems

Heater

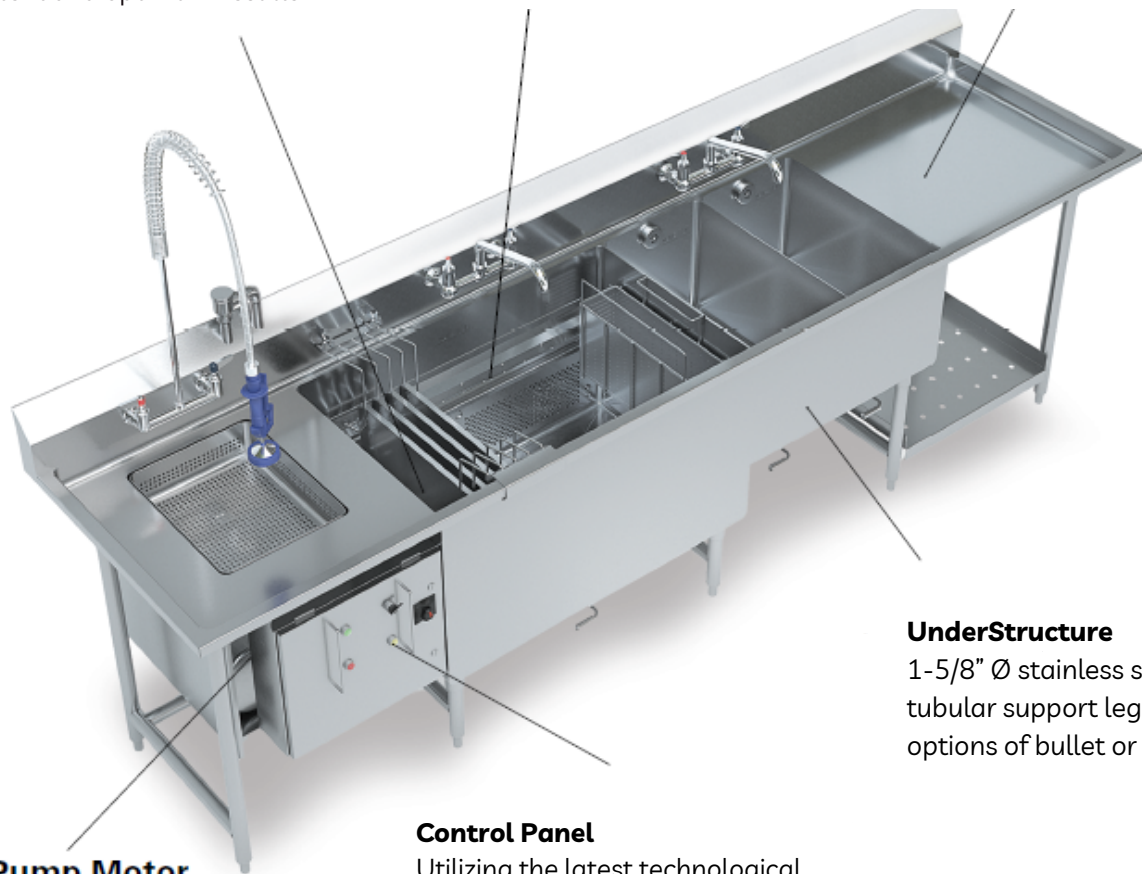
Custom designed reliable heating element to maintain the water at correct operating temperature, giving you consistent and optimum results

Wash Jets

The wash jets are strategically located in the back of the sink 6" apart to provide maximum water flow to remove the heavy soil and grease off the pots and pans.

Construction

Superior quality heavy duty construction. PowerWash table-top and sinks are fabricated with heavy duty 14 GA stainless steel. All sinks are fully welded with 3/4" radius corners. Understructure is 1-5/8"Ø stainless steel tubular support legs & cross braces, fully welded



Pump Motor

Powered by an energy efficient pump motor, with stainless steel impeller and self draining. Creating a powerful whirling effect to meet your most demanding applications.

Control Panel

Utilizing the latest technological components for programable wash features. Putting the controls in your hands – wash run times, can be adjusted in the field to suit your specific kitchen needs

UnderStructure

1-5/8" Ø stainless steel tubular support legs with options of bullet or flanged feet