



# FEDERAL SUPPLY USA

**Correctional Foodservice Equipment & Supplies**

*GSA Contract purchase*

09/03/2020


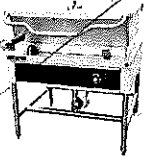
## Quote

Project: Montgomery County Sheriff NY.  
(Equipment) 12/4/19

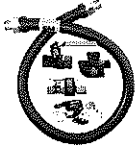

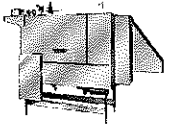
From: Federal Supply USA  
Jason Réyna  
1171 S. Northpoint Blvd  
Waukegan, IL 60085  
847-623-1310  
847-623-1310 224 (Contact)

Job Reference Number: 11422

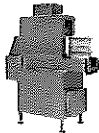
**Woman Owned Business**  
**Ask about our GSA Schedule Products**

Item	Qty	Description	Sell	Sell Total
1	1 ea	<b>CONVECTION OVEN, GAS</b>  Federal Supply Co BGS/22SC Bronze Convection Oven, gas, double-deck, standard depth, solid state controls, 60-minute cook timer, electronic ignition, oven interior light, stainless steel front, top, sides & door, porcelain interior, 6" stainless steel legs, 120v/60/1-ph, 7.9 amps, NEMA 5-15P, (2) 1/2 HP, 108,000 BTU, CSA, NSF 1 ea Southbend 1 year parts & labor including doors warranty, std 1 ea Southbend Natural Gas 1 ea Southbend 6" Casters in lieu of legs	6,420.00	6,420.00
2	1 ea	<b>TILTING SKILLET BRAISING PAN, GAS</b>  Federal Supply Co GLTS-40 Tilting Skillet, gas, 40 gallon capacity, electric tilt mechanism, electronic ignition, removable lip strainer, spring assisted cover, stainless steel interior and exterior finish, open frame base, 100,000 BTU, CSA Star, CSA Flame, NSF 1 ea Crown Standard one year limited warranty 1 ea Crown Natural Gas 1 ea Crown 120v/50/60/1-ph, cord and plug, standard 1 ea Crown Etched markings, gallon, standard	14,409.00	14,409.00
3	2 kt	<b>BLUE HOSE GAS CONNECTOR KIT</b>	189.00	378.00



Item	Qty	Description	Sell	Sell Total
		Dormont Manufacturing 1675KIT48 Dormont Blue Hose™ Moveable Gas Connector Kit, 3/4" inside dia., 48" long, covered with stainless steel braid, coated with blue antimicrobial PVC, (1) SnapFast® QD, (1) full port valve, (2) 90° elbows, (1) Snap'N Go, coiled restraining cable with hardware, 180,000 BTU/hr minimum flow capacity, limited lifetime warranty		
	4	1 ea <b>INSTALL</b> Federal Supply Co LABOR Uninstall existing 1 ea. convection oven and 1 ea. tilt skillet. Install new convection oven and 40 gallon tilt skillet. Properly dispose of old units. All facility utilities must be within 4ft of new equipment's location. No modification to the building structure, gas or electric supplies are included.	3,150.00	3,150.00
	5	1 ea <b>FREIGHT</b> Federal Supply Co FREIGHT Standard Dock to Dock Shipping is Included. (NO LIFT GATE, INSIDE DELIVERY OR INSTALLATION INCLUDED).		
DISH-1	1 ea	<b>LABOR</b> Insinger PROJECT REQUIREMENTS PROJECT REQUIREMENTS PRIOR TO INSTALLATION: The end-user will supply and guarantee that all utility and ventilation connections are within three (3) feet of the connection points on the new Insinger warewashing equipment. The end-user will provide all necessary power to operate new Insinger warewashing equipment/system(s), including but not limited to separate electrical breaker boxes and electrical service for each component; dish/tray/pot washer, blowerdryer unit, and booster heater (*if part of project scope). The end-user will allow and supply all electricity for Insinger factory-authorized representative(s) and their tools such as welding torches, grinders, drills, hammers, and screwdrivers, saws, etc. The end-user is responsible for all necessary municipal, federal, state, health dept., and related trade or professional licenses, permits, and approvals required to complete installation listed above. Photos of installation site must be supplied four weeks prior to installation date by end-user. All field dimensions must be verified to confirm Insinger equipment will fit through doorways/entrances and intended space. This is required to perform project and is non-negotiable.		
DISH-2	1 ea	<b>TRAY WASHER</b> Insinger TRAC 321-2 Trac Tray Washer, high temperature sanitizing, single tank, approximately 528 trays/hour capacity, automatic tank fill, stainless steel frame, legs & feet, electric immersion or steam injector tank heat, tray unload table, 2 HP (wash) & 1/15 HP (conveyor)	30,747.48	30,747.48
				



Item	Qty	Description	Sell	Sell Total
	1 ea	SureFire® start-up & check-out service, standard		
	1 ea	Left to right operation		
	1 ea	Electric immersion tank heat, 15kw		
	1 ea	480v/60/3-ph, 21.9 amps		
	1 ea	Security package, tray washer		
	1 ea	Stainless steel panels all sides		
	1 ea	Security package with undermesh requires panels all sides (per foot)		
DISH-3	1 ea	<b>TRAY DRYER</b>	12,673.72	12,673.72
		 Insinger TD 321-3 Tray Dryer, top mounted NEMA 12 control panel, unique air wiper design, stainless steel frame, legs & feet, 10 HP (blower) & 1/15 HP (conveyor)		
	1 ea	SureFire® start-up & check-out service, standard		
	1 ea	460v/60/3-ph, 14.1 amps		
	1 ea	Security package		
DISH-4	1 ea	<b>INSTALL</b>	12,000.00	12,000.00
		Insinger LABOR Insinger factory-authorized representative(s) will set in place (1) new Insinger TRAC 321-2 RPW W/TD of stainless steel construction in footprint noted in blueprint for dish room. Insinger factory-authorized representative(s) will complete all connections (electric, plumbing) to (1) new Insinger dishwasher, level unit, and adjust stainless steel tubular legs with cross-bracing and feet. Insinger factory-authorized representative(s) will mount and connect facility control panel wiring and power supply to new Insinger equipment. Insinger factory-authorized representative(s) will connect and set in place, provide (1) time adjustment to water temperature, water pressure, and electrical supply to booster on the installation date. Insinger factory-authorized representative(s) will record all water pressure, water temperature, electrical voltage/amperage, Insinger serial numbers, and related information on new Insinger equipment to begin manufacturer's one (1) year warranty against manufacturing defects. Insinger factory-authorized representative(s) will place new Insinger warewashing equipment beneath existing duct cowls and connection points (if necessary), but will not modify, tape, adjust, or move any ventilation, HVAC, duct work, or related systems/connections/pieces. Insinger factory-authorized representative(s) will procure and arrive with all necessary plumbing, electrical, water, or additional fittings and/or supplies required for installation. The price quoted will include the purchase of equipment rentals, fittings, wiring, plumbing supplies, etc. The end-user/customer will allow the use of hand tools (i.e. hammers, mechanical tools such as wrenches, grinders,		



Item	Qty	Description	Sell	Sell Total
		drills, etc.) and the movement of additional installation supplies inside and outside of the facility. The end-user will allow Insinger factory-authorized representative(s) to travel on/inside facility with vehicles, tool bags, tool boxes, tools, operating supplies (electrical, plumbing, mechanical), and related installation equipment to complete project.		
DISH-5	1 ea	<b>REMOVAL</b> Insinger LABOR Insinger factory-authorized representatives will disconnect existing Insinger or non-Insinger foodservice equipment from current electrical, plumbing, and HVAC duct connections. Insinger technicians are not equipped to move existing machine to staging area/loading dock but will assist enduser/customer in mounting existing machine to a rolling floor jack/pallet jack.	1,100.00	1,100.00
DISH-6	1 ea	<b>DISPOSAL</b> Insinger LABOR Insinger factory-authorized representatives will dispose existing Insinger or non-Insinger foodservice equipment per federal, state, and local municipal codes. End-use/customer is responsible for the proper disposal and removal of all existing and/or broken-down old warewashing equipment, and related crating, skids, lumber, cardboard, and packaging from the installation site. All scrap metal, pumps, motors, fittings (copper, brass, PVC, etc.), and parts to be recycled or disposed of as per federal, state, and local municipal codes at the end-user's discretion.	900.00	900.00
DISH-7	1 ea	<b>FREIGHT</b> Insinger FREIGHT Shipping Included.		

Acceptance: \_\_\_\_\_ Date: \_\_\_\_\_

Printed Name: \_\_\_\_\_

Project Grand Total: 81,778.20

*Total = \$81,778.20*





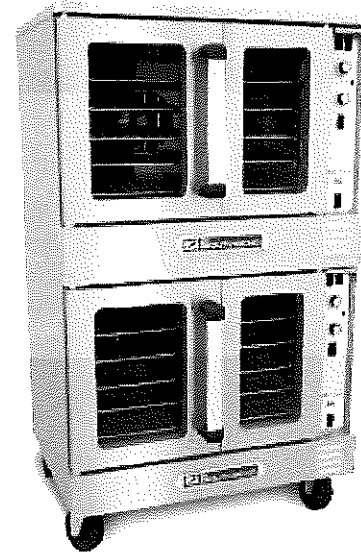
# CONVECTION OVEN

**B-Series**  
**GAS, DOUBLE DECK**

## Standard Features

BGS/22SC

- 54,000 BTU Per Oven Cavity (NAT or LP)
- Available in standard depth
- Double deck convection oven is 66.8" in height
- Patented "plug-in, plug-out" control panel - easy to service
- Slide out control panel for full view servicing
- Stainless steel front, sides and top
- Dependent doors with windows (Full 180° opening)
- Energy saving high efficiency glass windows
- Heat keeping dual door seal system
- Coved, porcelain interior
- Stay cool heavy duty door handle.
- Soft Air, two-speed, 1/2 hp fan motor
- 11-position rack guides and 5 plated oven racks
- Electronic ignition
- Forced cool down fan mode
- Oven "heat" light cycles with burners
- Oven "ready" light
- (1) year limited parts and labor warranty  
(reference <http://www.southbendnc.com/service.html> for limited warranty details)



(shown with optional casters)

## Available Control

### SC-Standard Controls

140°F to 500°F solid state thermostat and 60 minute mechanical cook timer.

## STANDARD CONSTRUCTION SPECIFICATIONS

**Exterior Finish:** Stainless steel front, sides and top.

**Doors:** Dependent doors with windows. Low emission glass, stainless steel construction, heavy-duty welded steel frame and 5/8" diameter full-length hinge pin.

**Oven Interior:** Porcelain enamel finish, coved, fastener free.

**Rack and Rack Guides:** Heavy-duty removable wire rack guides spaced on 1-5/8" centers offer 11 different rack positions. 5 wire racks provided with each oven.

**Blower Fan and Motor:** 1/2hp, 2-speed motor, 1710/1120 r.p.m

**Oven Heating:** 54,000 BTU (NAT or LP). Oven heating is regulated by an adjustable thermostat control. Blower fan circulates air within the cavity "scrubbing" heat to the oven interior for even heat distribution within the cavity.

**Electronic Ignition:** Hot surface ignitor with flame safety device.

**Control Panel:** Located on front, at right side of oven, away from heat zone. Slide out panel extends over 17" for easy servicing.

**Interior Lights:** Two 40 watt high temperature recessed lamps located within the oven cavity.

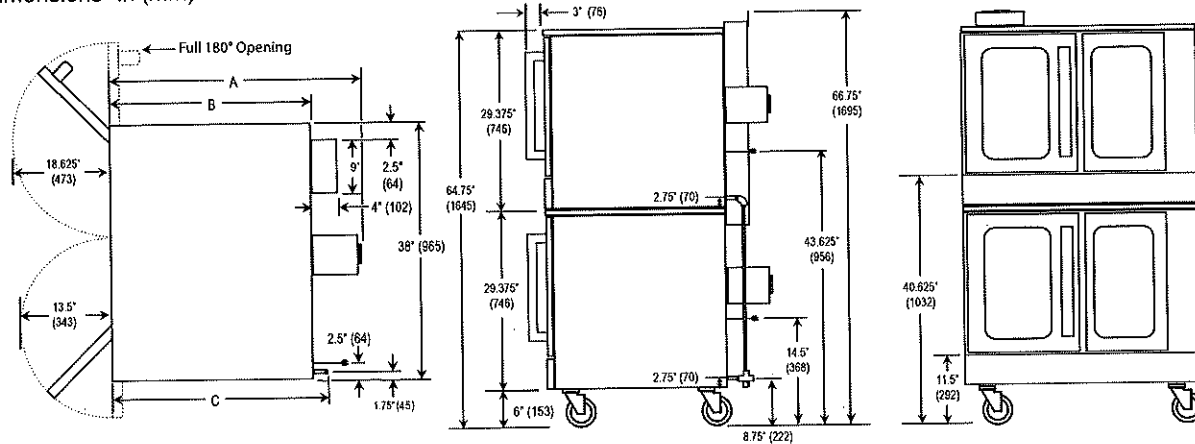
**Legs:** 6" stainless steel legs standard.





Models: ☐ BGS/22SC

## Dimensions -in (mm)



MODEL	DEPTH			OVEN INTERIOR			RACK CLEARANCE		SHIPPING CRATE				
	A	B	C	WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	WIDTH	DEPTH	HEIGHT	VOLUME	WEIGHT
BG/22SC	37.25" (946)	30.25" (768)	35.50" (902)	29" (737)	21.5" (546)	20" (508)	28.25" (718)	27.25" (692)	57.50" (1461)	45.5" (1156)	81.5" (2070)	123.4 cu. ft. (3.49 cu. m.)	1100 lbs (499.0 kg.)

## UTILITY INFORMATION

## GAS:

- 54,000 BTU per oven cavity (NAT or LP)
- One 3/4" male connection
- Required minimum inlet pressure:
  - Natural gas 7" W.C.
  - Propane gas 11" W.C.

**ELECTRIC:** Standard: 120/60/1 phase, furnished with 6' cord w/3-prong plug (1 plug/deck). NEMA #5-15p. Total maximum amps 7.9

\* All units are shipped single phase.

## MISCELLANEOUS

- If using flex hose connector, the I.D. should not be smaller than 3/4" and must comply with ANSI Z 21.69.
- If casters are used with flex hose, a restraining device should be used to eliminate undue strain on the flex hose.
- Clearances from combustibles: Top-0", bottom-0", right side-0" and left-2"
- Install under vented hood
- Check local codes for fire and sanitary regulations
- If the unit is connected directly to the outside flue, an A.G.A approved down draft diverter must be installed at the flue outlet of the oven
- Oven cannot be operated without fan in operation

**Notice:** Southbend reserves the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions, or replacements for previously purchased equipment.

## OPTIONS AND ACCESSORIES

- ☐ Stainless steel rear jacket
- ☐ 3/4" quick disconnect with flexible hose (specify length: 3ft, 4ft, or 5ft)
- ☐ Casters 4" or 6"
- ☐ Swivel Caster - front with locks
- ☐ Down draft diverter for direct flue
- ☐ Stainless steel doors

**INTENDED FOR COMMERCIAL USE ONLY.  
NOT FOR HOUSEHOLD USE.**

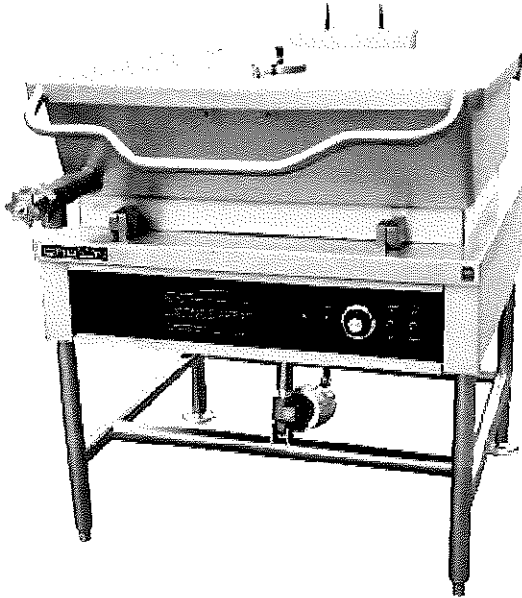


1100 Old Honeycutt Road, Fuquay-Varina, NC 27526  
(919) 762-1000 www.southbendnc.com





# GAS TILTING SKILLET 30 AND 40 GALLON



GLTS-30

(show with option tangent draw-off)

Shall be a Crown model \_\_\_\_\_, gas fired tilting skillet, AGA/CGA and NSF Certified. The unit shall have a stainless steel cover with spring assist hinges, full width handle, no-drip condensate guide and vent port with swing cover. The pan shall have a sloped front and front hinged for easy tilting pour control and comes complete with a removable pour strainer. Pan is formed from 10 gauge type 304 stainless steel with a #4 finish exterior and polished interior with coved corners for ease of cleaning and etched gallon markings. Cooking surface shall be of 3/4" triple-ply construction with 3/8" thick aluminum core ensuring even heat distribution over entire cooking surface. The pan shall be mounted on a heavy duty welded frame with stainless steel exterior supported by an all welded 1-5/8" (41mm) stainless steel pipe frame with adjustable bullet feet and rear legs fitted with flange adjustable feet for securing to the floor.

The controls shall include a ON/OFF power switch, solid state thermostat with OFF position and range of 100-450°F (38-232°C), a thermostat indicator light, an ignition indicator light, pan tilt switch that shuts burners off if tilted more than 5°, and high temperature cut-off set at 536°F (280°C).

Tilting is controlled by an electric motor driven ball drive actuator for smooth and precise tilting action.

MODEL	CAPACITY		
	BTU	GALLON	LITER
GLTS-30	80,000	30	114
GLTS-40	100,000	40	152

## OPERATION SHALL BE BY:

- ☐ Natural Gas
- ☐ Propane Gas

The controls shall be equipped for operating on 115 VAC, 1 phase, 50/60 Hz, 4 Amps

## OPTIONAL ITEMS AT EXTRA COST:

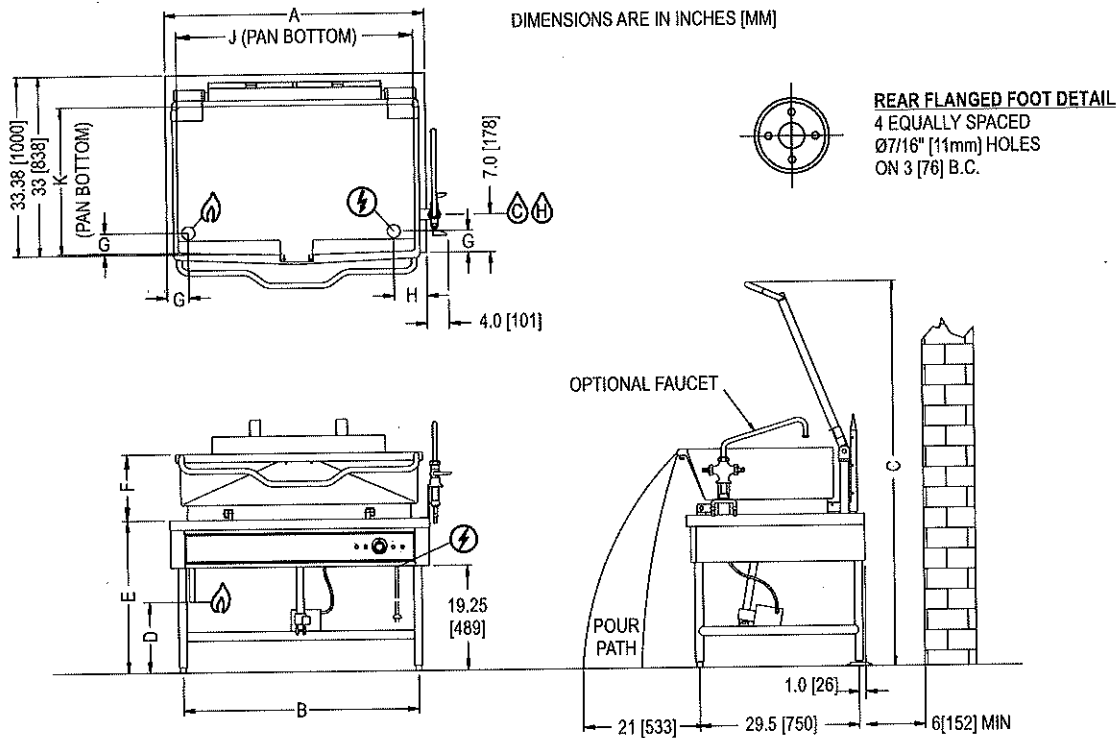
- ☐ 220 VAC, 1 phase, 50/60 Hz
- ☐ Etched liter markings (LMS-30, LMS-40)
- ☐ 2" draw off valve with strainer, side mounted (TVT-2BP)
- ☐ 3" draw off valve with strainer, side mounted (TVT-3BP)
- ☐ Correctional Package

## ACCESSORIES:

- ☐ Pan carrier (PC-1)
- ☐ Steam pan insert (SPI-30, SPI-40)
- ☐ 12" Single pantry faucet with swing spout (SF-12)
- ☐ 12" Double pantry faucet with swing spout (DF-12)
- ☐ 3" Stainless steel faucet plumbing enclosure (3139-1)
- ☐ Single pantry rinse spray head with 68" hose (SP-RSH)
- ☐ Double pantry rinse spray head with 68" hose (DP-RSH)





Models: ☐ GLTS-30 ☐ GLTS-40**DIMENSIONS**

MODEL	CAPACITY	UNITS	A	B	C	D	E	F	G	H	J	K
GLTS-30	30 Gallons (114 liters)	inches (millimeters)	36" (914 mm)	33.5" (851 mm)	70" (1800 mm)	13" (330 mm)	28" (711 mm)	12.25" (311 mm)	4" (102 mm)	6" (152 mm)	33.5" (851 mm)	23.5" (597 mm)
GLTS-40	40 Gallons (152 liters)	inches (millimeters)	48" (1219 mm)	45.5" (1156 mm)	70" (1800 mm)	13" (330 mm)	28" (711 mm)	12.25" (311 mm)	4" (102 mm)	6" (152 mm)	43.5" (1105 mm)	23" (584 mm)

MODEL	SHIPPING WEIGHT	GAS SUPPLY		Supply Pipe Pressure (W.C)		MINIMUM CLEARANCE *	
		BTU/HR	kW/HR			Sides	3" (76 mm)
GLTS-30	550 lbs. (249 kg)	80,000	23.4	Natural 6" - 14" (152 mm - 356 mm)	Propane 11" - 14" (279 mm - 356 mm)	Back	6" (152 mm)
GLTS-40	736 lbs. (334 kg)	100,000	29.3				

\* For use on noncombustible floors only.

**SERVICE CONNECTIONS**

- ELECTRICAL CONNECTION:** Unless otherwise specified, Field Wire  
Electrical Connection to be 120 Volts, 60 Hz, single phase with grounding  
wire. Unit furnished with 3 prong plug and 6' cord. Total max amps 4 Amps.
- GAS CONNECTION:** Supply gas through 3/4" pipe.
- COLD WATER:** 3/8" O.D. tubing to optional faucet
- HOT WATER:** 3/8" O.D. tubing to optional faucet

**INTENDED FOR COMMERCIAL USE ONLY.  
NOT FOR HOUSEHOLD USE.**



70 Oakdale Road, Toronto ON, Canada M3N 1V9  
(919) 762-1000 www.crownsteamgroup.com

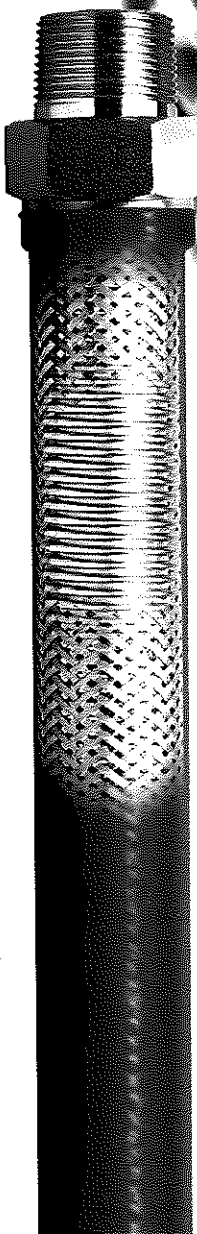


# Dormont

## Foodservice Moveable Equipment Installation Products

The Dormont Blue Hose™ is the heart of the Safety System, specifically engineered for castor-mounted commercial cooking equipment. The Blue Hose includes an antimicrobial protective PVC coating, and our Stress Guard® technology that makes the hose easier to install and dramatically reduces stress on the hose ends.

The fuel gas codes require the use of an ANSI Z21.69/CSA 6-16 moveable gas connector with all appliances that may or may not utilize casters and, under normal use, are moved on a regular basis for service, positioning or area cleanliness.

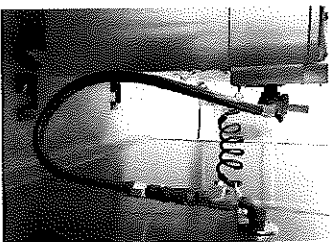


Rotation technology reduces stress on both ends of the hose

**Stainless Steel Construction**  
Heavy-duty, flexible, corrugated 304 stainless steel tubing

**Stainless Steel Braid**  
Tight-weave braid prevents corrugations from stretching as equipment is moved

**Antimicrobial PVC Coating**  
Inhibits growth of bacteria, mold and mildew on the gas connector



The Dormont Safety System™ is the first and only complete gas equipment correction system specifically engineered for the commercial kitchen. It is a complete system of connection products designed with the safety of your kitchen, the food you serve, your employees, and your business in mind.

The Safety System includes the famous Dormont Blue Hose and our exclusive safety-based fittings - the SnapFast quick-disconnect, the Safety Quik quick-disconnect valve, and the Swivel MAX. Safe, unique, and affordable, the Dormont Safety System provides peace of mind for the gas connections in your commercial kitchen.



**Safety Quik**

- Prevents user from turning on gas while appliance is disconnected
- Thermal shut-off when internal temperature exceeds 350°F (177°C)



**SnapFast**

- One-handed quick-disconnect fitting
- Thermal shut-off when internal temperature exceeds 350°F (177°C)



**Swivel MAX**

- Reduces stress on connector
- Increases kitchen aisle space by allowing connector to be positioned closer to the wall



**Restraining Cable**

- Prevents transmission of strain to connector
- Provided 1" shorter than the gas connector



**Safety-Set**

- Ensures cooking equipment is always positioned in design-specified location
- Fast installation with choice of adhesive foam tape or thumbscrews









A Watts Water Technologies Company USA: 6015 Enterprise Drive, Export, PA 15632 • 1-800-DORMONT • Dormont.com





## Moveable Commercial Equipment Kits

KIT SOLUTIONS	50 = 1/2" ID 75 = 3/4" ID 100 = 1" ID 125 = 1-1/4" ID	BTU/hr Minimum Flow Capacity*	 THE BLUE HOSE™	 SnapFast® QUICK-DISCONNECT	 Swivel MAX® 1st SWIVEL	 Swivel MAX® 2nd SWIVEL	 Safety Quik® VALVE	 RESTRAINING CABLE
	PART NUMBER							
<b>Standard Kit (KIT)¹</b> The Dormont Blue Hose™ SnapFast Quick-Disconnect Restraining Cable	1650KIT36	77K	✓	✓				✓
	1650KIT48	88K	✓	✓				✓
	1650KIT60	60K	✓	✓				✓
	1675KIT36	218K	✓	✓				✓
	1675KIT48	180K	✓	✓				✓
	1675KIT60	158K	✓	✓				✓
	16100KIT36	379K	✓	✓				✓
<b>Single Swivel MAX Kit (KITS)²</b> The Dormont Blue Hose™ SnapFast Quick-Disconnect One Swivel MAX Swivel Restraining Cable	16100KIT48	334K	✓	✓				✓
	16100KIT60	294K	✓	✓				✓
	1650KITS36	72K	✓	✓	✓			✓
	1650KITS48	83K	✓	✓	✓			✓
	1650KITS60	56K	✓	✓	✓			✓
	1675KITS36	203K	✓	✓	✓			✓
	1675KITS48	167K	✓	✓	✓			✓
<b>Double Swivel MAX Kit (KIT2S)³</b> The Dormont Blue Hose™ SnapFast Quick-Disconnect Two Swivel MAX Swivels Restraining Cable	1675KITS60	147K	✓	✓	✓			✓
	16100KITS36	353K	✓	✓	✓			✓
	16100KITS48	310K	✓	✓	✓			✓
	16100KITS60	274K	✓	✓	✓			✓
	1650KIT2S36	69K	✓	✓	✓	✓		✓
	1650KIT2S48	60K	✓	✓	✓	✓		✓
	1650KIT2S60	54K	✓	✓	✓	✓		✓
<b>Safety Quik Kit (KITCF)⁴</b> The Dormont Blue Hose™ Safety Quik Quick-Disconnect Restraining Cable	1675KIT2S36	193K	✓	✓	✓	✓		✓
	1675KIT2S48	160K	✓	✓	✓	✓		✓
	1675KIT2S60	140K	✓	✓	✓	✓		✓
	16100KIT2S36	336K	✓	✓	✓	✓		✓
	16100KIT2S48	295K	✓	✓	✓	✓		✓
	16100KIT2S60	261K	✓	✓	✓	✓		✓
	1650KITCF36	77K	✓				✓	✓
<b>Safety Quik Single Swivel MAX Kit (KITCFS)⁵</b>	1650KITCF48	68K	✓				✓	✓
	1650KITCF60	60K	✓				✓	✓
	1675KITCF36	218K	✓				✓	✓
	1675KITCF48	180K	✓				✓	✓
	1675KITCF60	158K	✓				✓	✓
	16100KITCF36	379K	✓				✓	✓
	16100KITCF48	334K	✓				✓	✓
	16100KITCF60	294K	✓				✓	✓
	1650KITCFS36	72K	✓		✓		✓	✓
	1650KITCFS48	63K	✓		✓		✓	✓
	1650KITCFS60	56K	✓		✓		✓	✓
	1675KITCFS36	203K	✓		✓		✓	✓
	1675KITCFS48	161K	✓		✓		✓	✓
	1675KITCFS60	147K	✓		✓		✓	✓
	16100KITCFS36	353K	✓		✓		✓	✓
	16100KITCFS48	310K	✓		✓		✓	✓
	16100KITCFS60	274K	✓		✓		✓	✓

¹ Includes Full Port Gas Valve and (2) 90° Street Elbows

² Includes Full Port Gas Valve and (1) 90° Street Elbow

³ Includes Full Port Gas Valve

⁴ Includes (2) 90° Street Elbows

⁵ Includes (1) 90° Street Elbow

\* Indicates most commonly stocked item

\*BTU/hr Minimum Flow Capacity (0.64 Sp. Gr., 1000 BTU/hr @ 3 Natural Gas at 0.5" w.c. pressure drop)  
ADDITIONAL CONFIGURATIONS ARE AVAILABLE IN OUR CATALOG.

Add PS to the end of any part number to include the Safety-Set® wheel placement system



We guarantee our commercial gas connectors for the life of the original appliance to which it is connected.



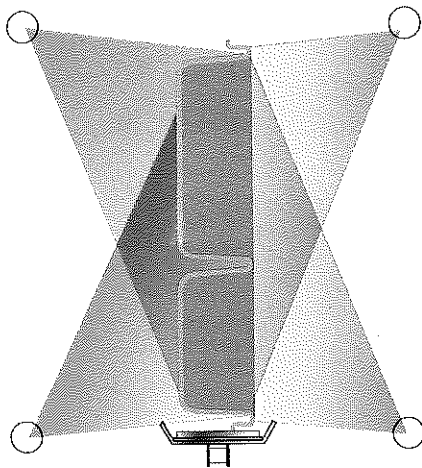


Project \_\_\_\_\_ CSI - 11400 \_\_\_\_\_  
 Item \_\_\_\_\_ Approval \_\_\_\_\_  
 Quantity \_\_\_\_\_ Date \_\_\_\_\_

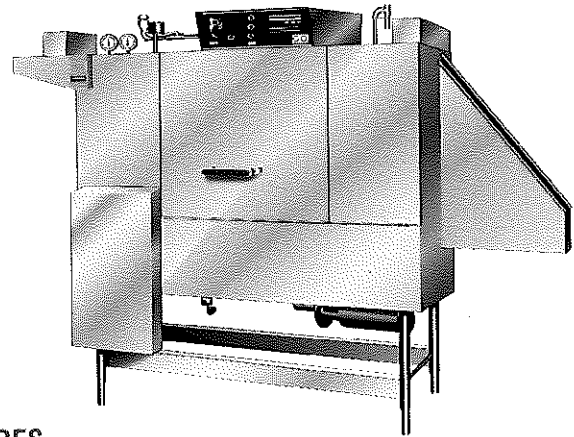
## TRAC 321-2

### Automatic Single Tank Tray Washer

- Automatic conveyor, single tank tray washer with recirculating wash and fresh water final rinse.
- 248 gallons/hour final rinse consumption
- Capacity is 528 trays per hour (based on a 15" tray)



Insinger's traywashers were developed specifically to optimally clean and sanitize ware by reaching all corners and crevices with a vertical spray.



### STANDARD FEATURES

- Tank heat: 15 kW electric immersion heater or steam injector
- Capillary thermometers for wash and rinse
- In-line thermometer for final rinse
- Vacuum breaker on all incoming water lines
- Manifold clean-out brush
- Vents with adjustable damper controls
- SureFire® Start-Up & Check-Out Service
- Single point electrical connection: motor, controls and tank heat (Booster requires a separate connection)
- Inspection door
- S/S frame, legs and feet
- S/S front enclosure panel
- Automatic tank fill
- Low water protection
- Detergent connection provision
- Top mounted NEMA 12 control panel
- Simplified scrap screen design
- Door safety switch
- Standard frame drip proof motors
- Override switch for de-liming
- End caps/pipe plugs secured to prevent loss
- Tray unload table

### OPTIONS

- ☐ Stainless steel steam coil tank heat
- ☐ Steam booster
- ☐ Electric booster
- ☐ Pressure reduction valve and line strainer
- ☐ Security package
- ☐ Insulated hood and door
- ☐ Chemical sanitizer injector package for low temperature operations (pump by others)
- ☐ Tray Dryer
- ☐ Tray Stacker

AUTOQUOTES



Intertek

TRAC 321-2





## TRAC 321-2

### Automatic Single Tank Tray Washer

Capacity Per Hour	528 trays
Tank Capacity	24.1 gallons
Motor Size	2 hp (wash) 1/15 hp (conveyor)
Electric Usage	15 kW wash tank 27 kW booster 40° rise 45 kW booster 70° rise
Steam Consumption at 20 psi min.	54 lbs./hour tank
Final Rinse Peak Flow at 20 psi min.	4.1 gallons/minute
Final Rinse Consumption at 20 psi min.	248 gallons/hour
Exhaust Hood Requirement	100 CFM Load 300 CFM unload
Peak Rate Drain Flow	9 gallons/minute
Shipping Weight	700 lbs.

Machine Electrical*		
Motors, Controls, Tank Heat	Steam	Electric without booster
208/3/60	8.5	50.1
240/1/60	N/A	N/A
240/3/60	7.8	43.9
480/3/60	3.9	21.9
380/3/50	4.7	27.5

\*Booster heater wired separately. Machine load only listed above.

### 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 the door.

**CONVEYORS-** One S/S roller conveyor chain with tray cradles. Width between guide rails is factory-adjustable from 1.5" to 3.7". Conveyor accommodates trays up to 15" high. Conveyor drive system includes direct drive gear motor with frictionless, trouble-free overload release system continuously running. Trays conveyed automatically through washing and rinsing systems powered by independent conveyor 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. 2 hp wash motor standard horizontal C-face frame, drip proof, internally cooled with ball-bearing construction.

**CONTROLS-** Top mounted control cabinet, NEMA 12 rated with heat insulation provided between hood and control cabinet, housing motor controls and overload protection, transformer, contactors and all dishwasher integral controls. All controls safe low voltage 24 VAC.

**ENERGY SAVER-** Electric photo-eye automatically operates the final rinse solenoid only when a tray passes, saving water and energy. The eye also activates an adjustable timer control. If no tray passes during the set time, the machine shuts down.

**SPRAY SYSTEM-** Wash and final rinse spray systems are made of 18-8 type 304 stainless steel pipe. Wash assemblies removable without the use of tools.

**WASH-** Four wash arms threaded into S/S manifold. (2 on each side of conveyor). Each pipe designed with 8 high pressure action cleansing slots. The slots are precision milled for water control producing a fan spray.

**FINAL RINSE-** Eight nozzle assemblies on either side of conveyor threaded into S/S 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.

**UNLOAD TABLE-** a stainless steel tray unload table receives clean trays. Table constructed with guide rails which ease the trays onto table.

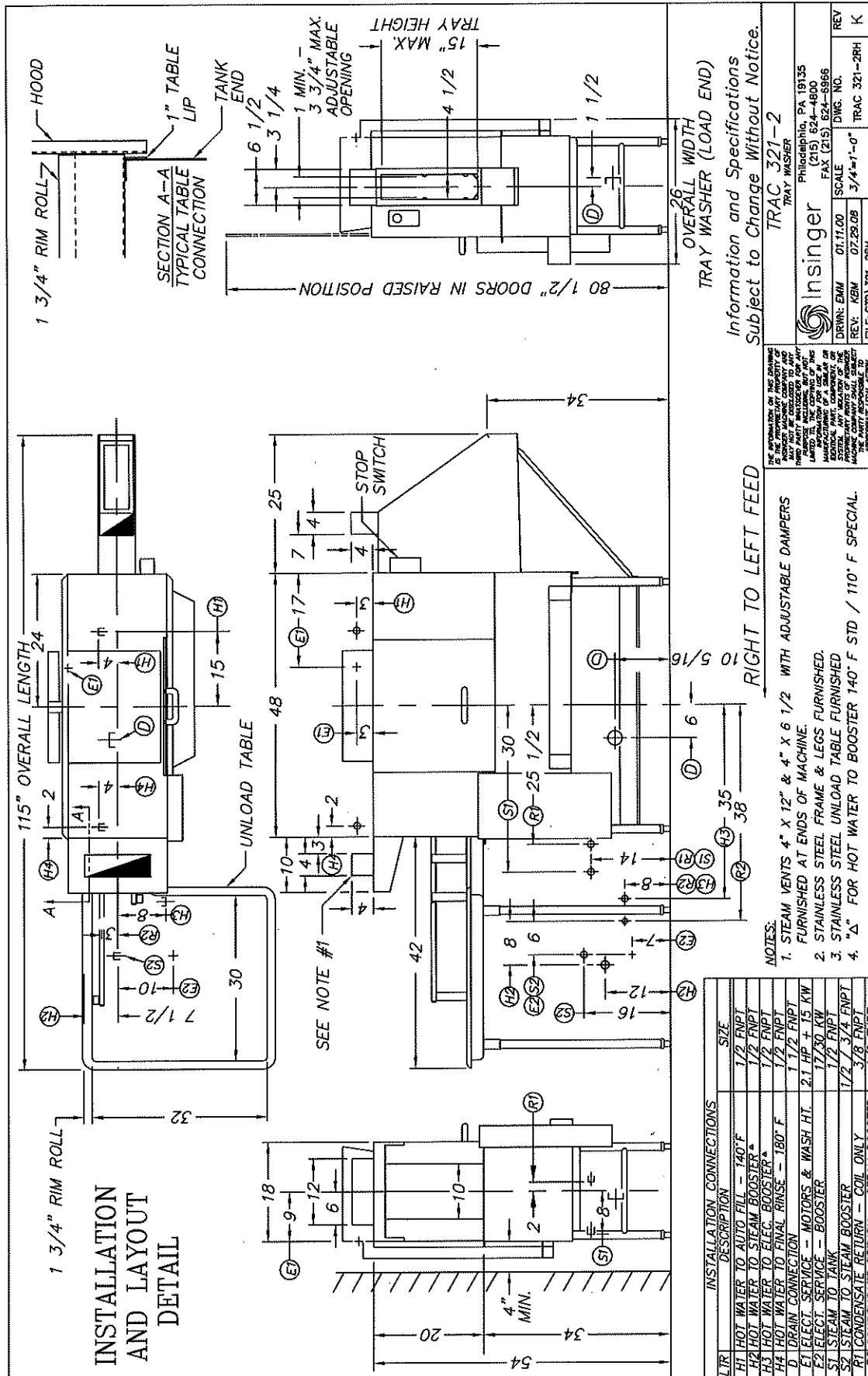
Note: Due to product improvement we reserve the right to change information and specifications without notice.





# TRAC 321-2

## Automatic Single Tank Tray Washer



Contact Insinger Sales at 800-344-4802 for an Installation Drawing Specific to Your Application  
This drawing is available on the Insinger Web site at [www.insingermachine.com](http://www.insingermachine.com)

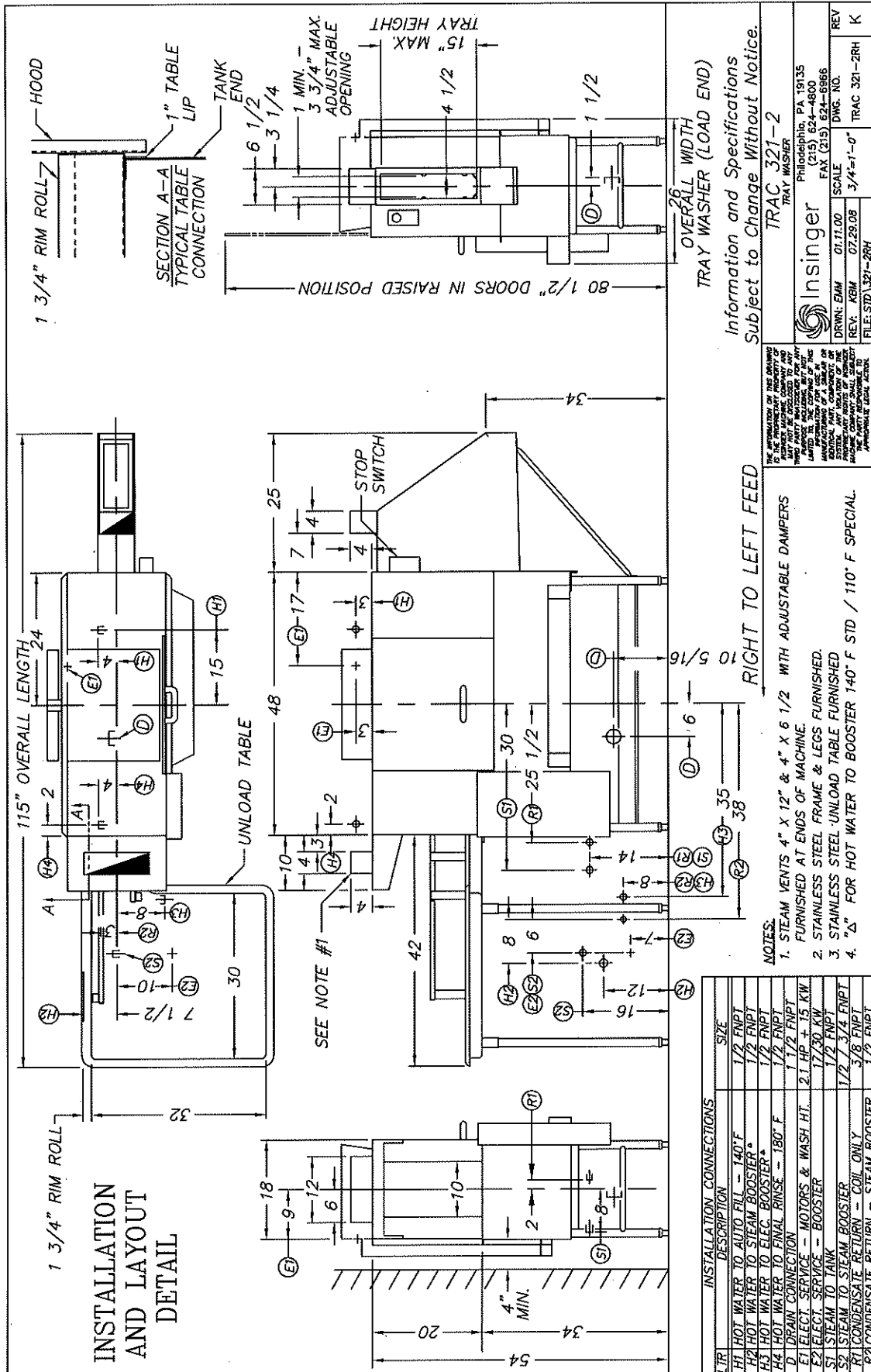
TRAC 321-2





# TRAC 321-2

## Automatic Single Tank Tray Washer





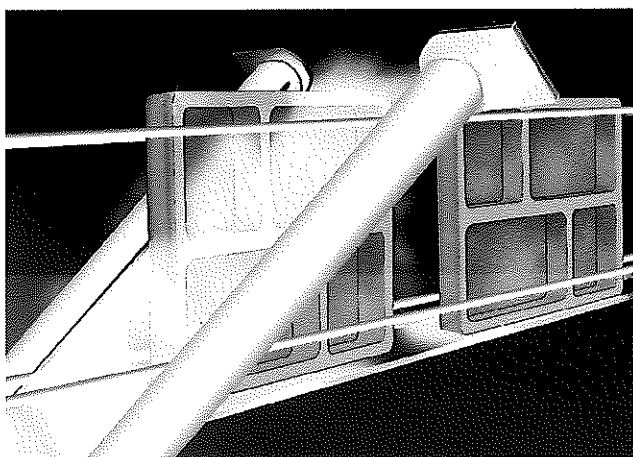
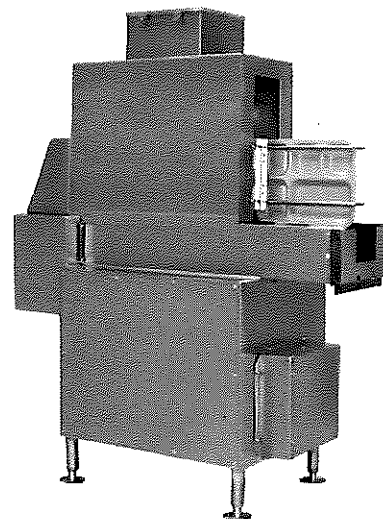


Project \_\_\_\_\_ CSI - 11400 \_\_\_\_\_  
 Item \_\_\_\_\_ Approval \_\_\_\_\_  
 Quantity \_\_\_\_\_ Date \_\_\_\_\_

## TD-321-3

### Automatic Tray Dryer (Optional Component)

- Automatic conveyor tray dryer provides 99% dry trays
- Unique Air Wiper design reduces ability for bacteria to grow on wet, stacked trays
- Drier and cleaner workplace—less racking of trays for drying
- Increased productivity
- Capacity is compatible with the tray washer and based on a 15" tray
- Designed for left or right hand conveyor travel, as specified.
- Furnished only as an added component to a TRAC 321-2, TRAC 321-2 RPW or TRAC 878 traywasher



Insinger's unique Air Wiper design leaves trays 99% dry saves labor and provides a cleaner drier workplace.

#### STANDARD FEATURES

- Stainless steel frame, legs and feet
- Top mounted NEMA 12 control panel
- SureFire® Start-Up & Check-Out Service

#### OPTIONS

- ☐ Security package
- ☐ Tray Stacker

TD 321-3

#### AUTOQUOTES





**TD-321-3****Automatic Tray Dryer (Optional Component)**

Capacity Per Hour	Compatible with the tray washer and based on a 15" tray	
Motor Size	10 hp (blower) 1/15 hp (conveyor)	
Shipping Weight	700 lbs.	
Additional Current Draw Amps when Connected to Tray Washer	Electric Customer Fuse	
208/3/60	31.0	FRN-R-60
240/3/60	28.2	FRN-R-60
380/3/50	17.0	FRS-R-35
480/3/60	14.1	FRS-R-30

**SPECIFICATIONS**

**CONSTRUCTION-** Hood and tank constructed of 16 gauge 18-8 type 304 S/S. Hood unit of all welded seamless construction. S/S frame, legs and feet.

**CONVEYOR-** One stainless steel roller conveyor chain with tray cradles, through both washer and dryer. Width between guide rails is factory adjustable from 1.5" to 3.7". Conveyor accommodates trays up to 15" high. Conveyor drive system includes direct drive gear motor with frictionless, trouble-free overload release system continuously running.

**CONTROLS-** Top-mounted control cabinet, NEMA 12 rated, housing motor controls and overload protection, transformer and contactors. All controls safe low voltage 24 VAC.

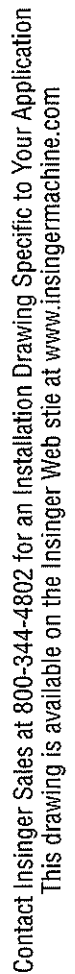
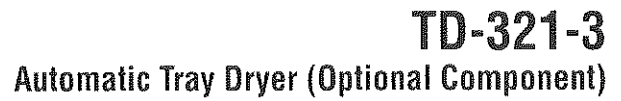
**BLOWER-** 10 hp regenerative blower with Insinger's specially designed "air wiper" mounted on either side of conveyor. "Air wipers" are mounted on a diagonal to sweep water in controlled movement preventing splashing and uneven results.

**DRAIN-** All water is drained back into TRAC 321-2, TRAC 321-2 RPW or TRAC 878 with gravity drain connection. Factory installed drain connection to tray washer provided if dryer is ordered with a TRAC 321-2, TRAC 321-2 RPW or TRAC 878.

**UNLOAD TABLE-** A stainless steel tray unload table receives clean trays. Table constructed with guide rails which ease the trays onto table.

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







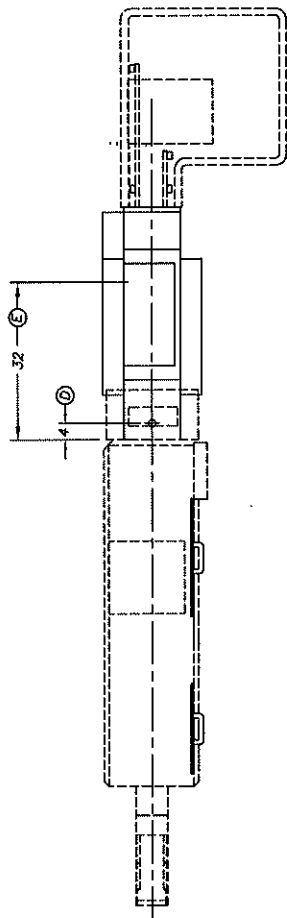


# **TD-321-3** Automatic Tray Dryer (Optional Component)

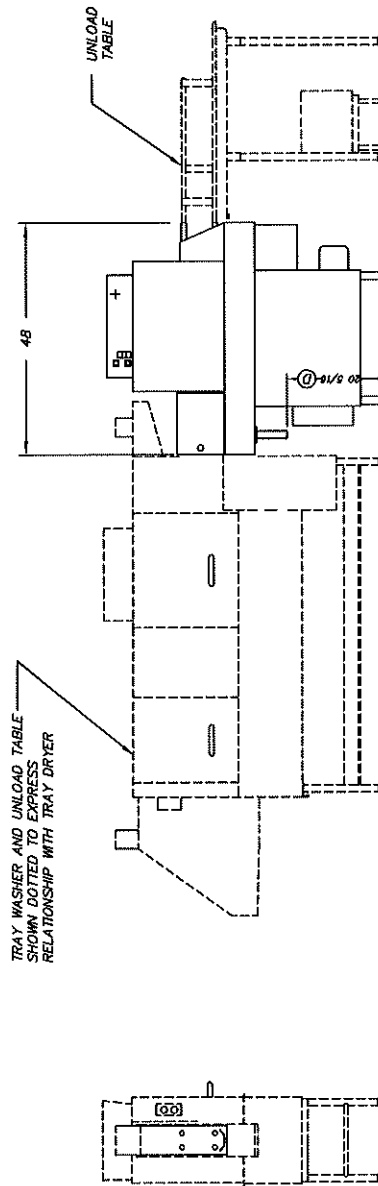
## **INSTALLATION AND LAYOUT DETAIL**

**NOTE:**

INSTALLATION ON EXISTING UNITS  
MAY REQUIRE RELOCATION OF  
BOOSTER HEATER OR OTHER  
EQUIPMENT.



TRAY WASHER AND UNLOAD TABLE  
SHOWN DOTTED TO EXPRESS  
RELATIONSHIP WITH TRAY DRYER



LEFT TO RIGHT FEED

TRAY DRYER  
UNLOAD END SHOWN

NOTE: HOOK UP KIT FOR CONNECTION TO INSINGER  
TRAY WASHER AVAILABLE, DWG. # 1361-105.

Information and Specifications  
Subject to Change Without Notice.

<p><b>TD 321-3 TRAY DRYER</b> SINGLE TANK CONVEYOR TYPE DISHWASHING MACHINE</p>		Philadelphia, PA 19135
<p><b>Insinger</b></p>		(215) 624-4800
<p>DRIVE: EMU 01.17.00 SCALE 1/2" = 1'</p>		DWG. NO. TD321-3L
<p>REV: KBM 07.29.08</p>		REV G
<p>FILE: STD TD321-3L</p>		

ELECTRICAL CHARACTERISTICS	
VOLTAGE	AMPS
208	31
230	28.2
460	14.1
380	17

INSTALLATION CONNECTIONS	
DESCRIPTION	SIZE
E ELECTRICAL CONNECTION	10 HP
D DRAIN	1 1/2 O.D. TUBE

Contact Insinger Sales at 800-344-4802 for an Installation Drawing Specific to Your Application  
This drawing is available on the Insinger Web site at [www.insingermachine.com](http://www.insingermachine.com)

**TD 321-3**

