

## Glassware Washer - Chemical Sanitizing



### APPLICATION

The beer, wine or distilled spirits you make is what you want your customers to taste. When your glasses, stemware, growlers or bottles are not properly cleaned and sanitized, you run the risk of tainting the tasting.

SWASH Sanitizing Equipment has established itself as a leader in providing equipment and expertise to the food and beverage industry for cleaning, sanitizing, and sterilizing. Its products include steam generators, pressure washers, barrel washers and rinsers, tank washers, glassware/bottle washers, chemical sanitizers for equipment, buildings and grounds, and hand sanitizers for facility personnel and guests.

To optimize the cleaning process, Swash Sanitizing Equipment has partnered with CMA Dishmachines to offer a chemical sanitizing commercial washer that operates on 120v power.

### PERFORMANCE

Commercial (NSF) standards of sanitization are met with the use of detergent, rinse aid and chemical sanitizers. Detergent, rinse aid, chemical sanitizer, and wash pumps are built-in. The wash pump provides excellent recirculation at 35 gpm with a 1.7 gallon wash tank in line. A drain pump is included for elevated facility drains. The unit comes standard with upper and lower stainless steel wash and final rinse arms, digital LED temperature gauges and easy to operate controls.

Several models are available based on the application for glasses and/or bottles and the rack included. Racks include: a universal rack for beer glasses, stemware - held at an angle for self-draining stem bottoms, or tasting/shot glasses; a custom designed rack for finer crystal stemware which holds each stem securely in place at an angle to facilitate draining and drying; a 9-place or 16-place bottle rack with a wash/nozzle manifold for bottles of various sizes.

The total cycle time is 2 minutes. Approximately 30 racks per hour can be processed. Water consumption is 1.7 gallons per cycle. A removable drain screen protects the pump from damage from debris.

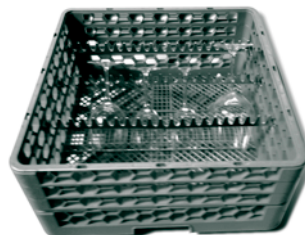
The unit is designed for free standing or can be placed under counter. Construction is from stainless steel. The top mounted controls are easy to read, simple to operate, and slide out for service. Optional 6" legs or a bottom storage pedestal are available which raises the unit to a higher level for free standing installations.

### ORDERING INFORMATION

- DIS-16701: Washer w/ 2 universal glassware racks (DIS-16501-BP).
- DIS-16701-W: Washer w/ 1 custom stemware rack (DIS-16501-ARS).
- DIS-16701-G9: Washer w/ 1 9-Place bottle rack (DIS-16601-B9).
- DIS-16701-G16: Washer w/ 1 16-Place bottle rack (DIS-16601-B16).
- DIS-16501-BP: Universal glassware rack, 20"W x 20"D x 4"H.
- DIS-16501-ARS: Custom stemware rack, 20"W x 20"D x 4"H.
- DIS-16601-B9: 9-Place bottle rack/manifold, 20"W x 20"D x 9.25"H.
- DIS-16601-B16: 16-Place bottle rack/manifold, 20"W x 20"D x 9.25"H.
- DIS-16501-E: Glass rack height extenders, 20"W x 20"D x 1-3/4"H.
- DIS-16501-PED: Optional pedestal stand with storage.
- DIS-16501-C: Cart, portable with handle, to stack and store racks.



DIS-16501-BP



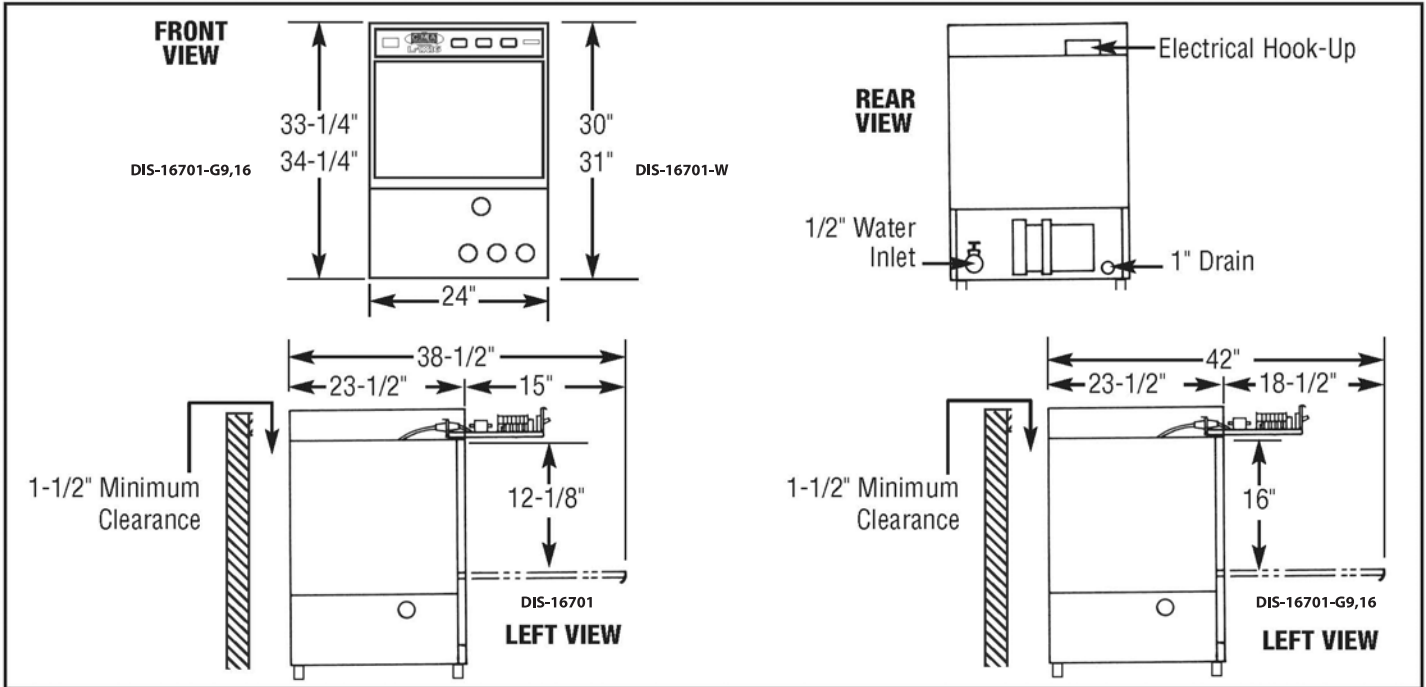
DIS-16501-ARS



DIS-16601-B9

## Glassware Washer – Chemical Sanitizing

**WARNING:** Plumbing connections must be made by a qualified service company who will comply with all available Federal, State, and Local Health, Plumbing and Safety codes.



### Specifications:

UNDERCOUNTER DISHWASHER	DIS-16701	METRIC		USA	METRIC
<b>OPERATING CAPACITY</b>			<b>WASH PUMP MOTORS HP</b>	1	1
RACKS PER HOUR (NSF RATED)	30	30	<b>DIMENSIONS</b>		
<b>OPERATING CYCLE</b>			DEPTH	23-1/2"	(59cm)
WASH TIME-SEC	58	58	WIDTH	24"	(61cm)
RINSE TIME-SEC	32	32	HEIGHT	33-1/4"-34-1/4" (L-1X16)	(84-86 cm)
DWELL/PURGE-SEC	30	30	HEIGHT	30"-31" (L-1X)	(76.2-78.2 cm)
TOTAL CYCLE TIME	120	120	MAXIMUM CLEARANCE HEIGHT FOR DISHES	16" (L-1X16)	(40.64cm)
<b>WASH TANK CAPACITY</b>	1.7 GAL.	(6.49 L)	MAXIMUM CLEARANCE HEIGHT FOR DISHES	12-1/8" (L-1X)	(31cm)
<b>WASH PUMP CAPACITY</b>	35 GPM	(132.5 LPM)	<b>STANDARD DISHRACK</b>	1	1
<b>OPERATING TEMPERATURE</b>			DIMENSIONS	19-3/4"X19-3/4"	(50X50cm)
REQUIRED	120°F	(49°C)	<b>ELECTRICAL RATING</b>	<b>VOLTS</b>	<b>AMPS</b>
RECOMMENDED	140°F	(60°C)		115	16
<b>WATER CONSUMPTION</b>			<b>SHIPPING WEIGHT</b>		
PER RACK	1.7 GAL.	(6.44 L)	APPROXIMATE	196#	(88kg)
PER HOUR	40.8 GAL.	(154.4 L)			
WATER INLET	1/2"	(1.27 cm)			
DRAIN	1"	(2.54 cm)			

### Summary Specifications: Models

Swash models DIS-16701, DIS-16701-W, DIS-16701-G9,16 low temperature undercounter chemical sanitizing commercial dishwashers meet NSF, UL and CUL sanitation and construction standards WITHOUT the use of BOOSTER or TANK HEATERS. Models DIS-16701, DIS-16701-W, DIS-16701-G9,16 are constructed entirely of stainless steel. Each unit automatically washes, rinses and sanitizes food service utensils in standard 19-3/4" X 19-3/4" racks. Units come standard with upper and lower stainless steel wash arms. The DIS-16701, DIS-16701-W, DIS-16701-G9,16 incorporate a pump purging system that improves results by eliminating soil and chemical carryover during rinse cycle.