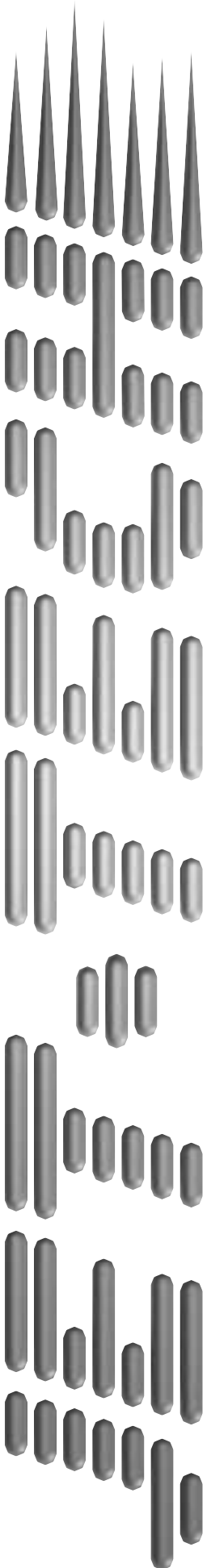


model 767



Pot, Pan & Utensil Washer

**Multi-Purpose Design for Superior Washing of
Sheet Pans, Bowls, Dishes and Utensils**



PERFORMANCE FEATURES

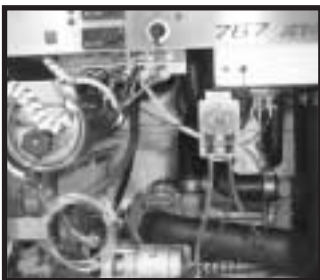
- High hood opening facilitates the washing of tall items
- Completely automatic wash and rinse programs with a wash cycle of 150F (65C) with detergent and rinse cycle of 185F (85C)
- Model 767 is built with twin three-phase wash motor pumps of 2 HP each (total of 4 HP) for greater power and enhanced performance
- Insulated lower cabinet provides for a quieter operation
- A rinse booster pump is incorporated; always ensuring the operator of an optimal water pressure for the best rinsing results
- Automatic adjustable detergent and rinse-additive pumps are provided as standard equipment
- Manual wash selector switch provides variable cycle times of 2, 4 or 6 minute periods for heavier soiled applications - capacities of between 10 and 30 racks per hour
- Large capacity opening permits the washing of sheet pans and mixing bowls of up to 27.5" high by 23" wide
- Door-activated automatic start and stop mechanism for ease and convenience
- Model 767 is designed to be installed either in a corner or straight pass-thru set-up



Dual wash pumps



Rinse booster pump



Front access for easy servicing



Wash & rinse arms, & tank interior

model 767

**IDEAL FOR RETAIL & IN-STORE BAKERIES,
DELIS, C-STORES & MEAT DEPARTMENTS**



model 767

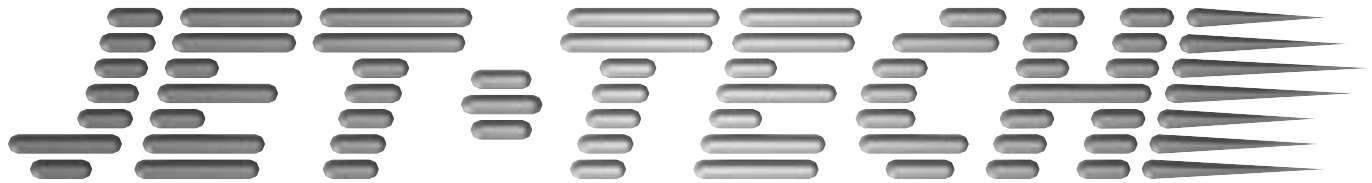
CONSTRUCTION FEATURES

- Body, external housing, wash tank, adjustable bullet feet and all chassis components are of 14 Ga. Type 304 polished stainless steel
- Large capacity opening allows the washing of sheet pans and bowls up to a maximum of 27.5" high by 23" wide
- With our advanced technology of utilizing individual wash motor pumps for both upper and lower washing assemblies, the Model 767 will effectively wash trays, dishware and utensils
- Fully enclosed insulated lower cabinet provides a quieter operation
- Stainless steel revolving upper and lower wash and rinse arms are easily removed for cleaning without tools
- Integrated stainless steel booster with insulation lining
- Safety micro-switch on doors to interrupt wash pumps
- Three way sliding counter-balanced doors assembled with heavy duty stainless steel bushings and door handle for ease of operation and durability
- Uniform design that allows for the installation of this unit either in a corner or an in-line application
- Independently-operated heating elements alternating between the booster and wash tank reduces the overall energy costs for the operator
- Automatic filling and regulation of the water level of the tank are provided as standard features
- Wash tank fabricated with an integrated set of perforated stainless steel scrap filters which are easily removed for quick cleaning and proper maintenance
- Two individual scrap filters are also provided for the necessary protection of the twin wash-motor pumps
- Lower front and side panels are easily removed for technical access
- Dual digital temperature gauges for wash and rinse indication
- The 767 is supplied with (1) 20" x 20" stainless steel 10-place pan rack and (1) 20" x 20" peg rack for dishes

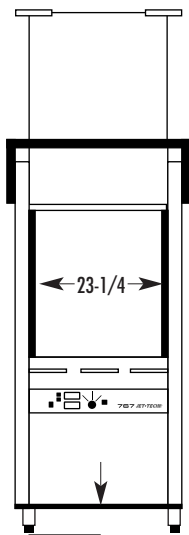
TECHNICAL FEATURES

- **Rack capacity:** 19.75" x 19.75" (500 mm. x 500 mm.)
(10) 18" x 26" pans or 18 dishes
- **Complete operating cycles:** (seconds)
2 minute setting - TOTAL 118 • wash 97 + pause 4 + rinse 17
4 minute setting - TOTAL 236 • wash 215 + pause 4 + rinse 17
6 minute setting - TOTAL 368 • wash 347 + pause 4 + rinse 17
- **Wash tank capacity:** 11.5 U.S. gallons (43.5 litres)
- **Wash tank element:** 9,000 Watts (9 KW)
- **Wash temperature:** 150°F - 158°F (65°C - 70°C)
- **Booster capacity:** 3.0 U.S. gallons (11.3 litres)
- **Booster element:** 9,000 Watts (9 KW)
- **Rinse (booster) temperature:** 185°F - 194°F (85°C - 90°C)
- **Rinse booster pump:** 330 Watts
- **Maximum power consumption:** 11,600 Watts (11.6 KW)
- **Power supply:** 208-220 volts / 3 phase / 60 Hz. / 40 amps
- **Wash motor-pumps:** Dual three-phase pumps each of 2 HP (total 4 HP) with thermal overload protection
- **Water consumption:** 1.46 U.S. gallons per cycle (5.5 litres)
- **Overall width:** 32" (80.6 cm) without handle
35" (87 cm) with handle
- **Overall height:** 72.5" (184 cm) door closed
101.3" (258 cm) door open
- **Door clearance:** 23.2" W x 27.5" H (59 cm x 70 cm)
- **Net Weight:** 528 lbs. (240 kg.)
- **Gross Weight:** 686 lbs. (312 kg.)

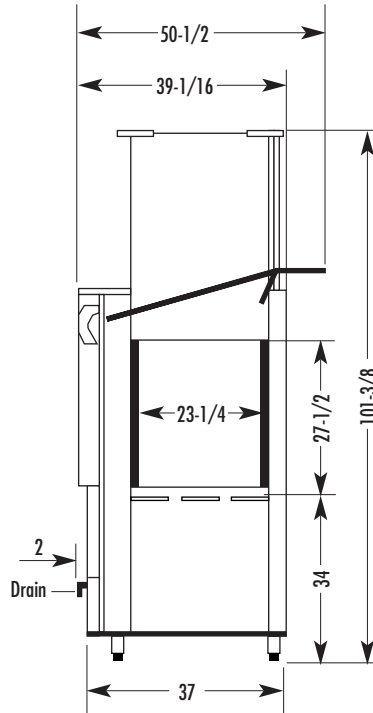




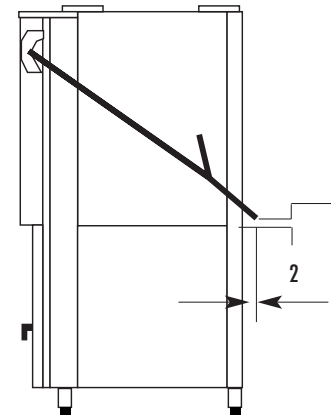
Please Note: All dimensions shown are in inches. All vertical dimensions beginning at the floor are +/- 1"



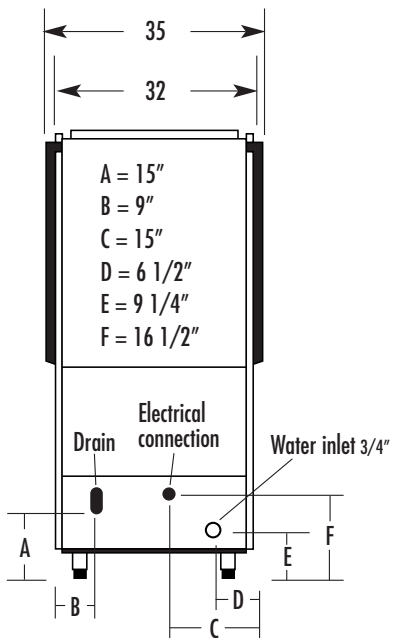
FRONT
(door open)



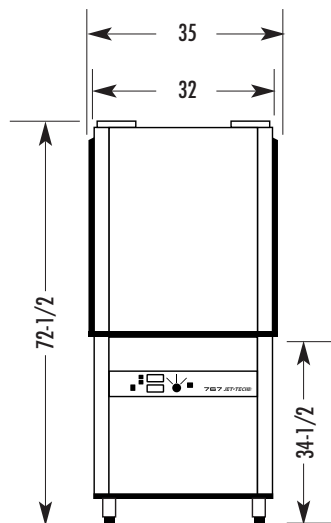
SIDE
(door open)



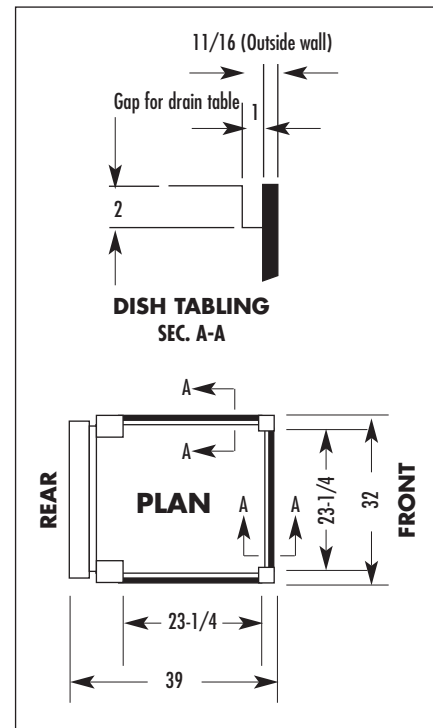
SIDE
(door closed)



REAR
(door closed)



FRONT
(door closed)



DISH TABLING
SEC. A-A

JET TECH SYSTEMS CORP.

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In line with our continuing policy on research and product development, we reserve the right to alter specifications without notice.



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