

# CS-5H

## Automatic Extra High Single Tank Door Type Chemical Sanitizing Dishwasher

### DESIGN

- Automatic door type, single tank dishwasher with timed wash and rinse cycle
- 0.72 gallon/rack
- Capacity is 65- 20" x 20" racks per hour or 1625 dishes per hour
- Fully automatic operation
- RackAware™ Automatic Rack Sensing System\* only runs a cycle when a rack is present
- Selectable 2 minute extended wash cycle
- Handles mixer agitators, 18" x 26" sheet pans, utensils & mixing bowls up to 60 quarts
- Field convertible straight through to corner
- Digital temperature indicators for wash and rinse temperature



RackAware™ Automatic Rack Sensing System\* only runs a cycle when a rack is present

### STANDARD FEATURES

- Door safety switch
- Detergent connection provision
- Fully automatic operation
- Non-proprietary commercially available pump motor
- Easily removable pump suction strainer
- Tank heat: 5 Kw electric immersion heater or steam injector
- SureFire® Start-Up & Check-Out Service
- Easy-glide doors
- Single point electrical connection: motor, controls and heater
- Top-mounted NEMA 12 control panel
- "Easy Clean" front-mounted wash tank
- Manifold clean-out brush
- S/S frame, legs and feet
- S/S front panel
- Low water protection
- Override switch for de-liming or extended wash cycle on front control panel
- Vent fan connection provision
- End caps/pipe plugs secured to prevent loss
- Adjustable chemical sanitizing injection pump (supplied by others)

### OPTIONS

- Pressure reduction valve and line strainer
- Stainless steel steam coil tank heat
- Security package
- Totally enclosed motor
- Door activated drain closer
- Plastic 20" x 20" racks (plate or silver)

### AUTOQUOTES



CS-5H

\* Patent Pending

Capacity Per Hour	65 racks 1625 dishes 80-160 meals	
Tank Capacity	6.4 gallons	
Motor Size	2 hp (wash)	
Electric Usage	5.0 Kw	
Steam Consumption at 20 psi min.	18 lbs./hour tank	
Final Rinse Peak Flow at 20 psi min.	4.36 gallons/minute	
Final Rinse Consumption at 20 psi min.	47 gallons/hour 0.72 gallons/rack	
Exhaust Hood Requirement	400 cfm	
Peak Rate Drain Flow	9 gallons/minute	
Shipping Weight	600 lbs.	
Current Draw Amps	Steam	Electric
208/1/60	13.7	32.0
240/1/60	11.9	33.3
208/3/60	8.0	21.9
240/3/60	7.2	19.2
480/3/60	3.6	12.0
380/3/50	4.4	9.6

### 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 or bronze.

**DOORS-** Three (both sides and front) simultaneously opening doors. Operating doors have fingertip control, balanced by externally mounted springs. (Corner installations have two simultaneously opening doors at right angles.) All doors have easy-glide strips. Extra large die formed type 304 S/S doors ride in all S/S channels. A triple ply leading edge on the door channels made of S/S.

**PUMP-** Centrifugal type “packless” pump with a brass petcock drain. 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. One 2 hp motor, standard horizontal C-face frame, drip proof, internally cooled with ball-bearing construction.

**CONTROLS-** Top mounted control cabinet, NEMA 12 rated, housing motor controls and overload protection, transformer, contactors and all dishwasher integral controls. Integrated rack sensing system.

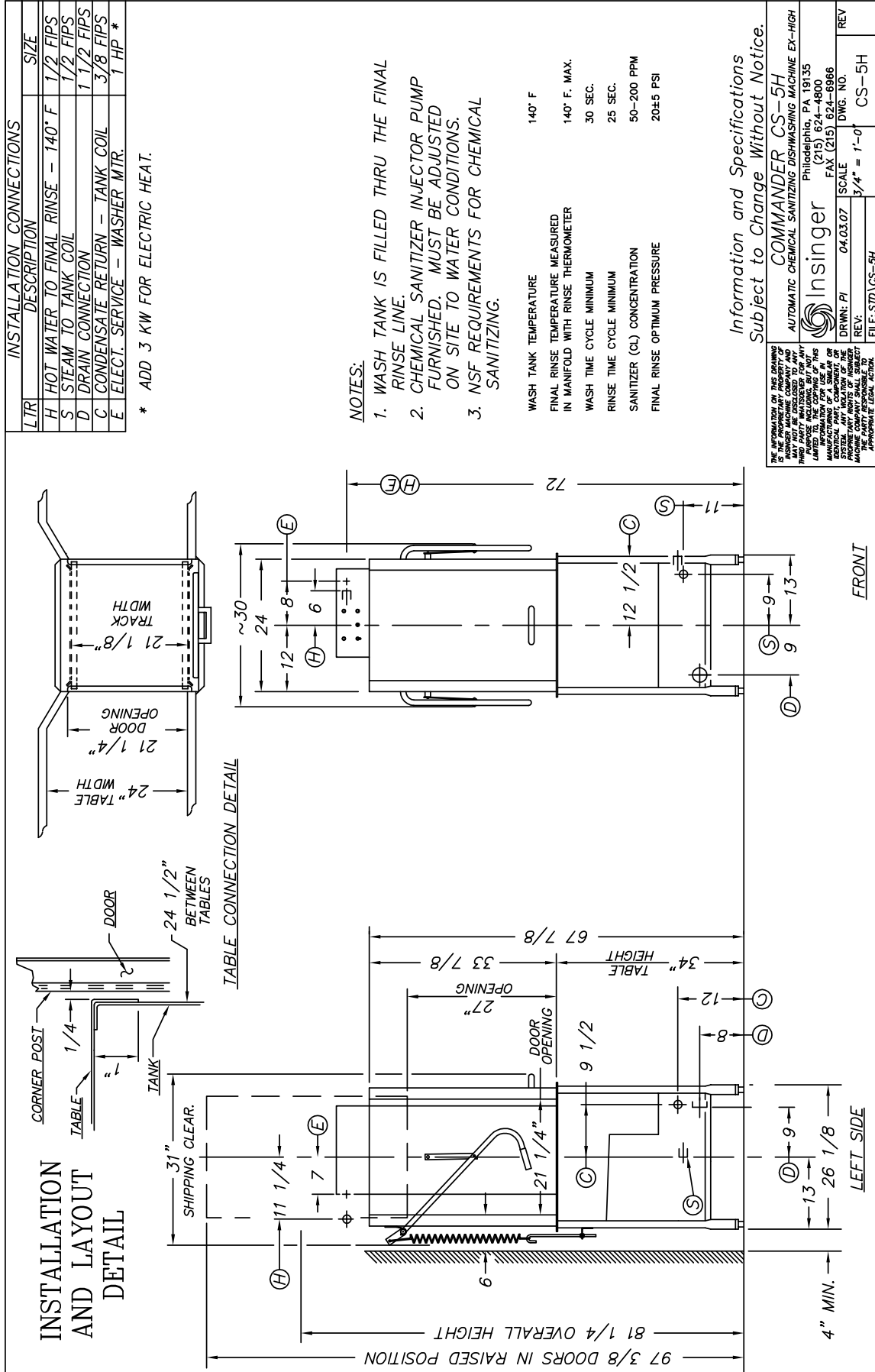
**SPRAY SYSTEM-** Wash and rinse spray systems made of type 304 stainless steel pipe threaded into cast hub assemblies. Upper and lower wash and rinse spray assemblies are removable without the use of tools.

**WASH-** 2 power spinning wash arms above and 2 power spinning wash arms below. On top, each wash arm is designed with 8 nozzles (16 total). On the bottom, each wash arm is designed with 4 slots (8 total). The slots are precision milled for water control and produce a fan spray.

**FINAL RINSE-** 2 power spinning rinse arms above and 2 power spinning wash arms below. On top, each rinse arm is designed with 2 nozzles (4 total). On the bottom, each rinse arm is designed with 4 nozzles (8 total). The nozzles 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.

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



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)

