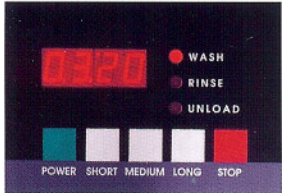




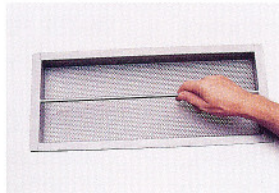
Quick
Convenient
Powerful
Economical



DIGITAL CONTROL & INFORMATION CENTER



PRECISION ENGINEERED SPRAY ARM ASSEMBLY



EASILY REMOVABLE FILTER SCREENS



OPTIONAL WASH-DOWN HOSE & SPRAY GUN




STANDARD & CUSTOM WASH RACKS

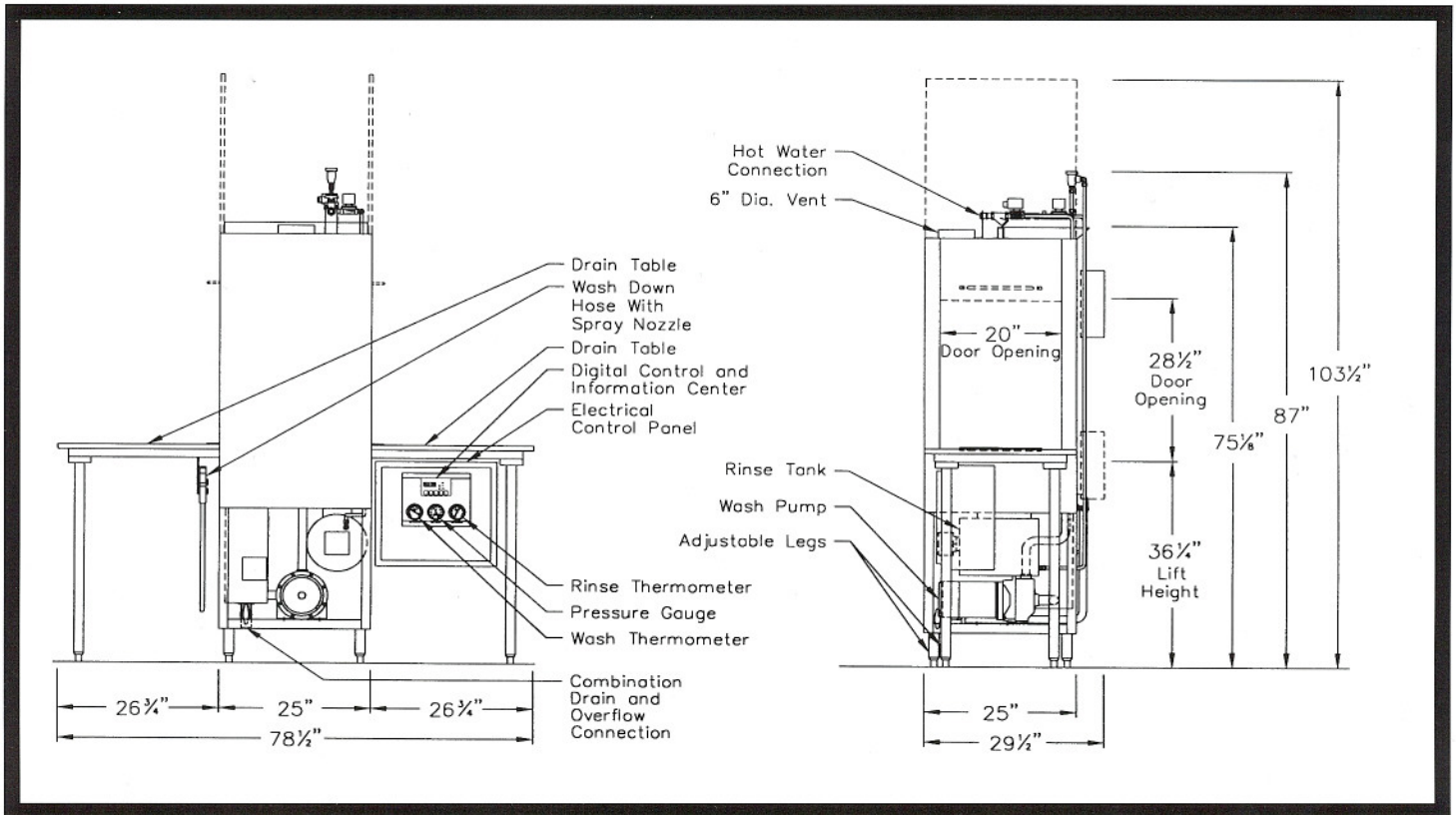
The Douglas Model LD-6-PT is a compact, easy to install, workhorse that quickly removes stubborn soils from pots, pans, trays, moulds, utensils, mixing bowls and other containers commonly found in deli/bakery departments and the food processing and foodservice industries. This powerfully efficient machine is available with different door configurations for straight pass-through or corner pass-through or front loading operation. Pass-through designs have two counter balanced doors with a single handle for ease of use. The machine also features the company's newest product innovations including a push button control and information center that incorporates a digital display to monitor key performance functions and make the machine easier to operate and service.

Recirculating wash water is pumped through high velocity, stainless steel "V" jets designed to cut and remove stubborn soils and baked-on goods. With a typical wash/rinse cycle of just 5 minutes and a generous 6 pan capacity, clean-up is quick and economical. Available with electric or steam heating, the LD-6-PT is the most advanced and easy to use washer on the market today and is ideal for bakeries, delis, food processing plants, commissaries, restaurants, hotels and institutions

- Rugged Stainless Steel Construction
- Complete With Load/Unload tabling
- User Friendly, Push-Button Operation
- Digital Control & Information Center
- Precision Engineered Spray Patterns
- Versatile Racking System
- Adjustable Wash & Rinse Cycles
- Self Contained Water Heating
- Recirculating Wash Water
- Fresh Water Sanitizing Rinse
- Moisture Resistant Control Gauges
- External Rinse Hose & Spray Gun
- Removable Filter Basket
- Two Year Warranty Program

MEET TODAY'S HIGH STANDARD OF CLEANLINESS AND SANITATION FOR BOTH CUSTOMERS AND REGULATORS. STANDARDIZE YOUR CLEANING PROCESS. SAVE VALUABLE WATER, LABOR, ENERGY AND CHEMICAL EXPENSE. REDUCE CONTAINER INVENTORY. INCREASE PRODUCTIVITY.





Specifications: Since our policy is one of continuous improvement, we reserve the right to change specifications at any time and without notice, or modify these to suit manufacturing processes. See current Detailed Specification Sheet and Utilities Chart for additional details.

DOOR: STAINLESS STEEL lift door design with single control handle.

RECIRCULATING WASH TANK: STAINLESS STEEL with electric, live steam or steam coil heating, thermostatically controlled, low water protected, sloped to drain with a 25 gallon capacity.

RINSE TANK: STAINLESS STEEL with electric or steam coil booster heater to provide 180°/190° hot sanitizing rinse. Uses 2.8 gallons per 22 second cycle.

FILTER: Perforated, removable, STAINLESS STEEL baskets.

SPRAY ARM ASSEMBLY: STAINLESS STEEL spray arm assembly with STAINLESS STEEL jets, removable end caps and hand operated quick release mechanism for easy cleaning and reassembly.

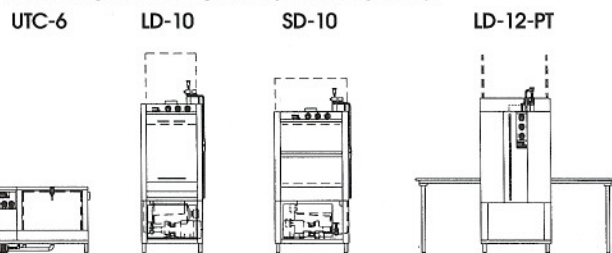
WATER PUMP: 2 H.P., 208/240 or 480 volt, 1 phase or 3 phase, 60 cycle with output of 100 gallons per minute at 25 to 35 P.S.I.

DIGITAL CONTROL & INFORMATION CENTER: 110 volt control circuit with push pad operation of "POWER ON", "STOP" and "SHORT, MEDIUM or LONG WASH CYCLES". A digital display indicates "TIME REMAINING" for each cycle. LED's indicate wash, rinse and unload functions. A buzzer is also included to provide an audible indication of time to unload. A pre-programmed circuit board allows the push pad to be used as a "DIAGNOSTIC CENTER" by displaying "ERROR CODES" for ease of troubleshooting.

GAUGES: Moisture resistant gauges measure Wash Temperature, Wash Pressure and Rinse Temperature.

RACKS: STAINLESS STEEL built to match specific washing requirements

ADDITIONAL RACKWASHER MODELS:



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