



Quick
Convenient
Powerful
Economical



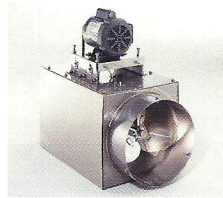
DIGITAL CONTROL & INFORMATION CENTER



PRECISION ENGINEERED SPRAY ARM ASSEMBLY



OPTIONAL FOLD-AWAY RAMP SYSTEM



OPTIONAL STEAM EXTRACTION FAN



OPTIONAL WASH-DOWN HOSE & SPRAY GUN



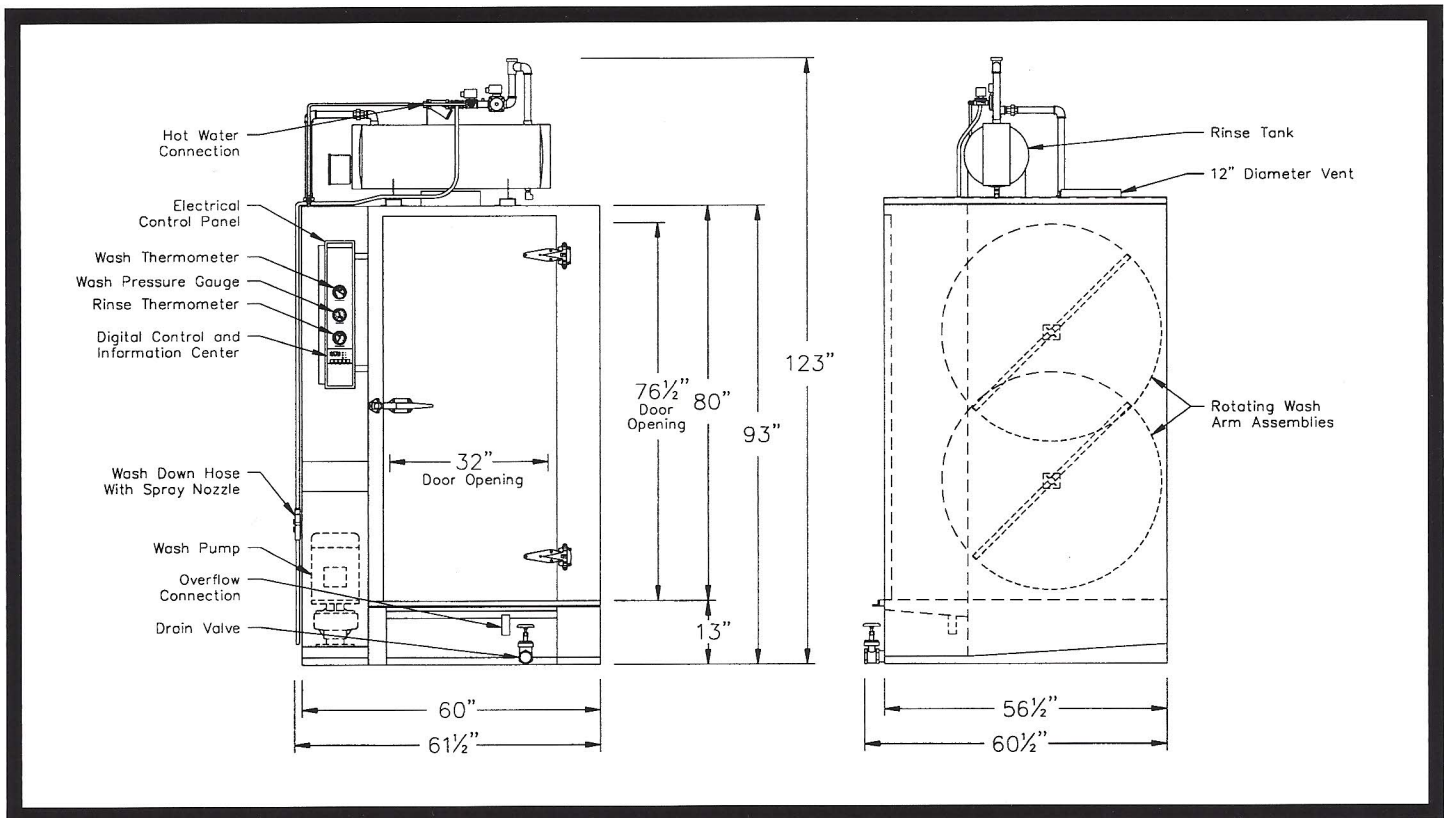
STANDARD & CUSTOM WASH RACKS

The Douglas Model 1535-N is a walk-in type, stainless steel batch washer designed to wash and sanitize single oven/cooling racks. It is also a high-volume pot, pan and utensil washer that can quickly and efficiently clean sheet pans, cake pans, muffin pans, baking pans, trays, steam table pans, totes, bins, barrels, buckets and other items commonly found in the the bakery, meat, poultry, candy and foodservice industries. These items are loaded into special roll-in wash racks that are specifically designed to hold them for the most effective cleaning. 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 high powered 15 H.P. pump, a 36 pan capacity and an average wash/rinse cycle of just 5 minutes, clean-up is quick and convenient. If preferred, the 1536-N can be equipped with an optional second door for convenient pass thru operation. Available with electric, infrared gas and steam heating, this large volume washer is ideal for wholesale bakeries, food processing plants, business commissaries, restaurants, hotels and institutions.

- Rugged Stainless Steel Construction
- Double Skinned, Hinged Door Design
- User Friendly, Push-Button Operation
- Digital Control & Information Center
- Precision Engineered Spray Patterns
- Standard and Custom Wash Racks
- Adjustable Wash & Rinse Cycles
- Self Contained Water Heating
- Recirculating Wash Water
- Fresh Water Sanitizing Rinse
- Moisture Resistant Control Gauges
- Easy to Clean, Dual Filtration System
- Designed For Pit Or Ramp Installations
- External Rinse Hose & Spray Gun

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: Double skinned, STAINLESS STEEL hinged door design with exterior latch and inside release handle.

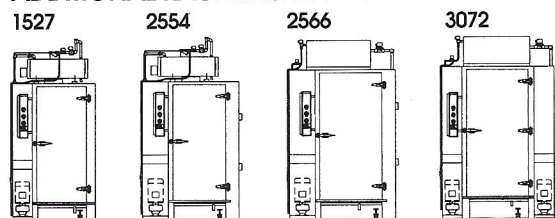
RECIRCULATING WASH TANK: STAINLESS STEEL with electric, infrared gas, live steam or steam coil heating, thermostatically controlled, low water protected, sloped to drain with a 90 gallon capacity (79 gallons if infrared gas heated).

RINSE TANK: STAINLESS STEEL with electric, infrared gas or steam coil booster heater to provide 180°/190° hot sanitizing rinse. Uses 12 gallons per 30 second cycle.

FILTER: Perforated, STAINLESS STEEL screen type. Double filtration system for increased effectiveness and easy cleaning without emptying the tank.

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.

ADDITIONAL RACKWASHER MODELS:



WATER PUMP: 15 H.P., 208/240 or 480 volt, 3 phase, 60 cycle with output of 250 gallons per minute at 35 to 45 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.



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