



A Division Of The Legacy Companies

Models R-L-40, R-M-50

Rack Type Dishwashers - Single Tank

I.R.S.[†] INTEGRATED RECIRCULATING SYSTEM DESIGN

- Built-In All Stainless Steel Pumps
- Conveyor Drive With Built-In Safety Switch
- Unique Stainless Steel Sani-Stream Spray System
- Special Blakeslee Design Drain-Standpipe
- Slide-Out Scrap Trays
- Large Cleanout Doors
- Low Boy Design

DESIGN: Dishwasher shall be single tank conveyor type with removable curtains at entrance and exit ends and between wash and final rinse sections. Dishwasher shall have a tank bottom 17" 430 mm above floor to permit easy and thorough cleaning of tank through a large inspection and cleanout door. Design of dishwasher shall be modular so that additional tank or tanks can be added should future demands necessitate a larger machine, moving the machine to a different location, or changing the machine from a rack conveyor model to a Flight Type or Flight-A-round type of operation.

DIMENSIONS: Dishwasher shall be 23-5/8" 600 mm wide and 57-1/2" 1460 mm high. Length of machine will vary by model.

- R-L-40 40" 1015 mm long
- R-M-50 50" 1270 mm long

CONSTRUCTION: Tank and hood shall be constructed of Type 304 stainless steel with welded steel base, stainless steel legs and adjustable feet.

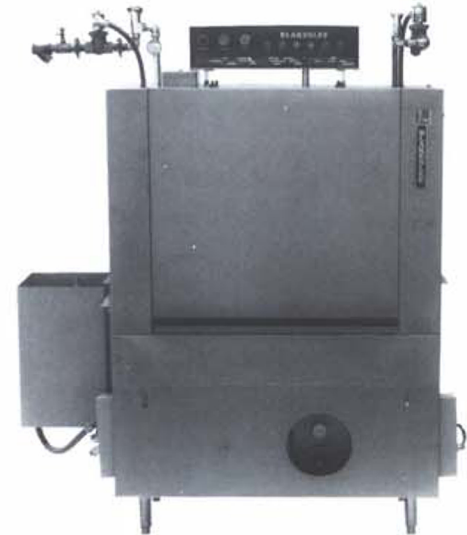
PUMP: Pump shall be packless seal type with a capacity of 215 gallons 817 l per minute. Pump shall have stainless steel impeller and shall be self-draining.

MOTORS: Pump motor shall be 2 H.P. and conveyor motor shall be 1/4 H.P. All motors shall be standard NEMA frame and U.L. listed.

ELECTRIC CONTROL PANEL: Each motor shall have a separate U.L. listed magnetic starter with overload and low voltage protection all interwired to a machine mounted control panel for just one common electrical connection to the machine.

[†]U.S. Patent #5,546,969

Project Name:	
Location:	
Item:	Qty:
Model:	



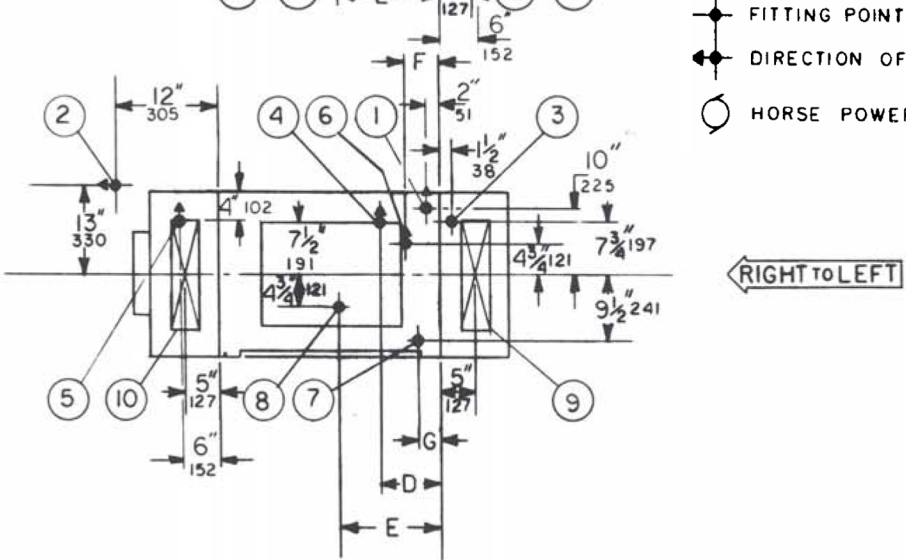
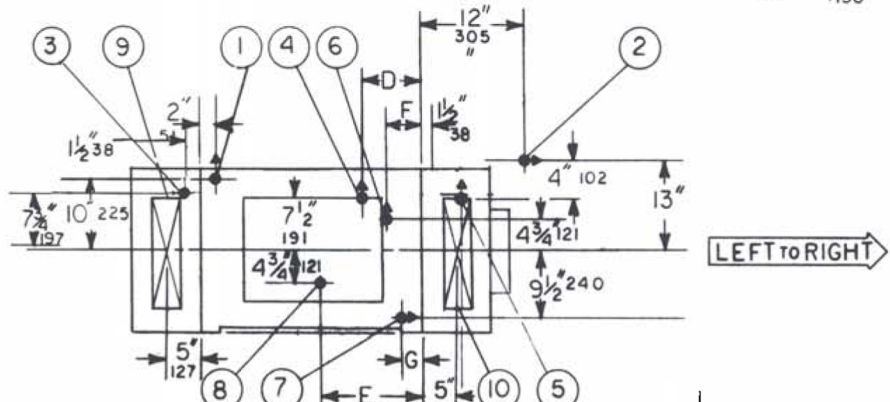
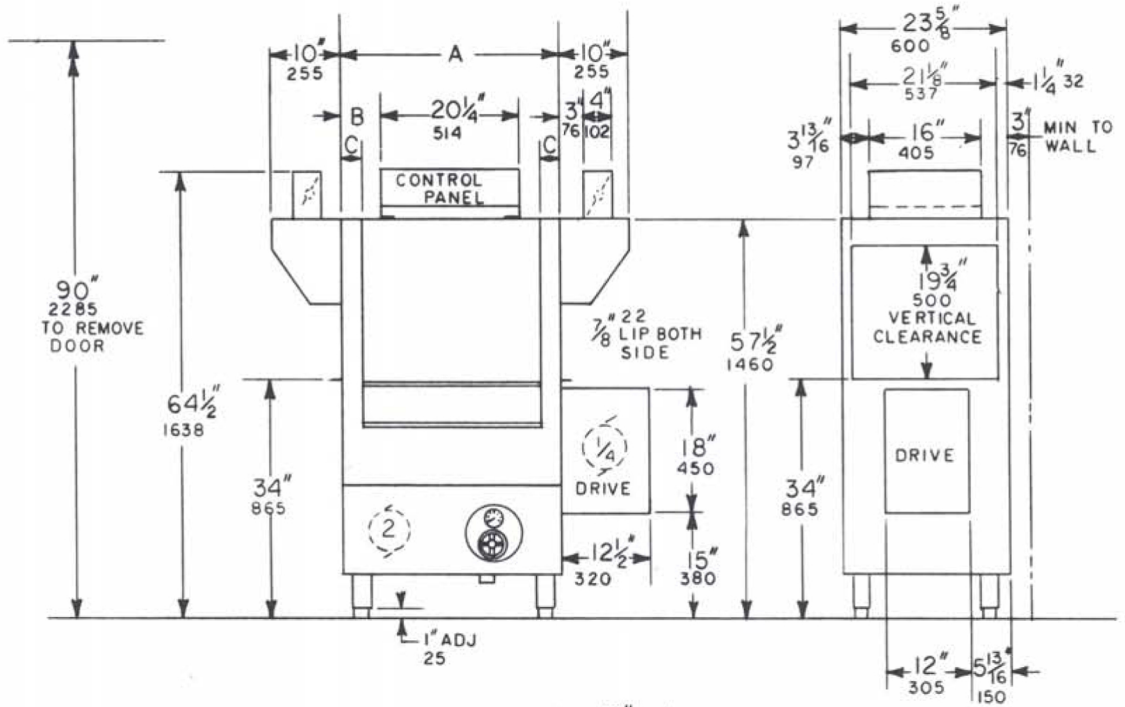
CONVEYOR: Conveyor tracks, dual pawl drive, pawls, shall all be stainless steel. Conveyor drive shall be designed to withstand any possible "jam" without damage to conveyor mechanism.

POWER WASH: The capacity of the wash tank shall be as follows:

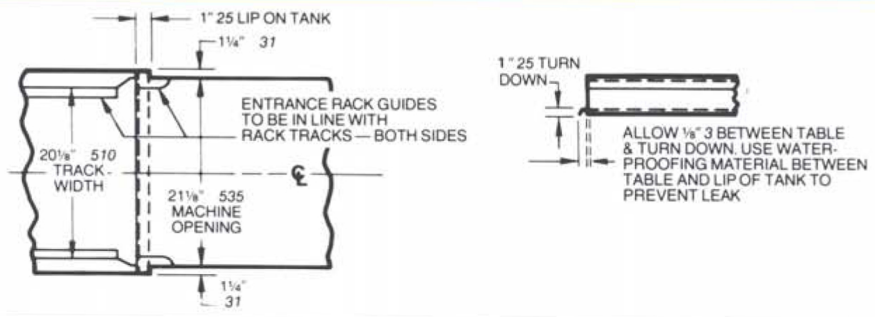
- R-L-40 23.6 gallons 83 l
- R-M-50 28.5 gallons 108 l

Detergent wash water shall be pumped over the dishes through upper spray tubes and lower spray boxes with large unrestricted fixed directional spray nozzles. Spray boxes and spray tubes shall be easily removable for periodic cleaning. Wash tank shall be covered with removable stainless steel scrap tray with 5/32" 4mm perforations to prevent clogging of the openings in the spray nozzles.

FINAL RINSE: Final rinse shall be sprayed evenly across the conveyor from nozzles above and below at a rate of 5 gallons 19 l per minute at 20 p.s.i. 138kPa in conformance with National Sanitation Foundation standards. Final rinse shall be automatically turned on and off by means of racks tripping a lever operated microswitch and hot water solenoid valve with a vacuum breaker and line strainer to comply with all existing plumbing codes and shall bear the American Society of Sanitary Engineering Plumbing Testing Laboratory seal of approval.



- FITTING POINTED DOWN
- DIRECTION OF FITTING
- HORSE POWER



IMPORTANT NOTE:
 Before making final drawings, verify all plumbing and electrical connections, location of control box, and conveyor drive.

BLAKESLEE

RACK TYPE – Single Tank

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NOTE

DIMENSIONS ARE SHOWN IN AMERICAN STANDARD AND METRIC.
 DRIVE MECHANISM ON UNLOAD SIDE.

RACK TYPE DISHWASHERS

MODEL	A	B	C	D	E	F	G	CONVEYOR SPEED	RACKS PER. HR.
R-L-40	40" 1016	9 7/8" 251	5" 127	12 1/2" 318	14 3/4" 375	5" 127	3" 76	5.0 FT./MIN. 1.5 M./MIN.	198
R-M-50	50" 1270	14 7/8" 378	10" 254	17 1/2" 445	19 3/4" 502	10" 254	8" 203	5.0 FT./MIN. 1.5 M./MIN.	198

PLUMBING AND ELECTRICAL CONNECTIONS

ITEM	SERVICE CONNECTION	FITTING	FUNCTION	DIM FROM FLOOR
1	140° F HOT 60° C WATER	3/4" 19	TANK FILL	62" 1575
2	180° F HOT 82° C WATER	3/4" 19	FINAL RINSE	62" 1575
3	ELECTRIC	1" 25	TANK HEAT	6" 152
4	ELECTRIC	1" 25	CONTROL PANEL	62" 1575
5	STEAM	3/4" 19	TANK STEAM HEAT	12 1/2" 315
6	CONDENSATE	1/2" 13	TANK STEAM COIL	12 1/2" 315
7	GAS	3/4" 19	TANK HEAT	8 1/2" 215
8	DRAIN	2" 51	TANK	5 3/8" 137
9	HOOD VENT	4" X 16" 102 X 405	LOAD END	64 1/2" 1639
10	HOOD VENT	4" X 16" 102 X 405	UNLOAD END	64 1/2" 1639

CONNECTION NO	POWER REQUIREMENTS AMPS						HORSE POWER TOTAL 2 1/4	
	SINGLE PHASE			THREE PHASE			EXHAUST	CU. FT. MIN.
	115 VAC	208 VAC	220 VAC	208 VAC	220 VAC	440 VAC		
			240		240	480	LOAD END	200 C.F.M. 5.66 C.M.M.
3		96.0	87.0	55.5	50.2	25.1	UNLOAD END	400 C.F.M. 11.33 C.M.M.
4		18.1	16.4	10.6	9.4	5.5		
5	STEAM HEAT 20 P.S.I. 70 LBS. CONDS/HR 140 kPa 32.5 kg 2.1 BHP.						DRAIN FLOW 10 G.P.M. 38 LITER/MIN	
7	GAS HEAT MAX. BTU./HR. 60,000							
	WATER AND STEAM WORKING PRESSURE 20 P.S.I. 140 kPa							

APPROXIMATE SHIPPING WEIGHTS

MODEL	Domestic Crated	Export Crated	Export Boxed	Export Cubed
R-L-40	760 lbs/345kg	822 lbs/375kg	950 lbs/430kg	121.3ft/3.63m ³
R-M-50	800 lbs/363kg	944 lbs/428kg	1000 lbs/454kg	134.9ft/3.82m ³

GENERAL NOTES

1. Steam and electric boosters (optional extra—for boosting temperature of final rinse) furnished on floor stand with interconnected plumbing and electric wiring furnished for one connection only to machine. Booster is furnished for installation on floor, 30" 760 mm from final rinse or discharge weight of booster, machine mounting not recommended.) Electric thermostats in steam and electric boosters wired to electric control panel on Dishwasher, however electric heating elements in electric booster should be wired to power line (not through the electric control panel). See literature
2. Recommended minimum wall clearance at back of machine—3" 75 mm.
3. All vertical dimensions from floor line subject to 3/4" 20 mm increase or

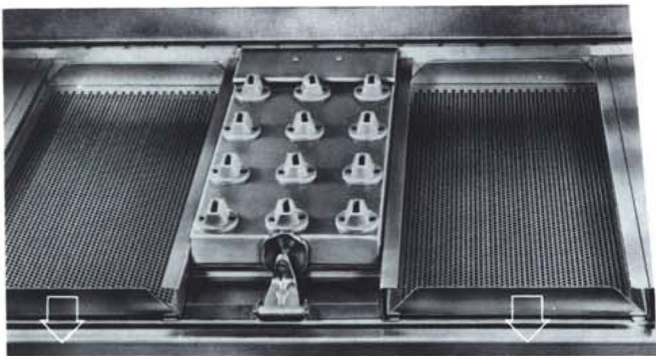


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STANDARD EQUIPMENT

Shall consist of 4 dish racks and 2 combination racks for cups, bowls, glasses, and silver; dial type wash and final rinse thermometers mounted on machine; automatic tank fill; door safety switch; line strainer on final rinse; vacuum breakers on final rinse and tank fill lines; machine mounted electric control panel with an automatic level control system which provides low water protection and auto filling; stainless steel front panel to enclose pump and motor.



SANI-STREAM SPRAY SYSTEM

Blakeslee's unique design incorporates the Blakeslee Stainless Steel lower Spray Boxes and upper Spray Tubes with large unrestricted spray nozzles. Each nozzle, in the upper spray tubes and lower spray boxes, has a wide-open non-clogging spray opening.

EXTRA EQUIPMENT:

Tank Heat: Choice of steam, gas, or electric - all controlled by Blakeslee liquid level control.

- Steam injector - Tank shall be heated by steam injectors - electric thermostat controlled, line strainer included.
- Steam coil - Tank shall be heated by stainless steel coils - electric thermostat controlled with line strainer and low water cutoffs mounted in the electric control panel and interwired.
- Electric - Tank shall be heated by 20 k.w. electric heating element with thermostat for operation on ___volt ___cycle ___phase (specify voltage required). (When electric heat is specified, electric heating element is wired direct to the power line rather than through the electric control panel. The electrical contractor should furnish and install a disconnect switch in the line ahead of the dishwasher at time of installation.)
- Gas - Tank shall be heated by gas burners with necessary safety devices including gas flues, safety pilots, gas governor, and safety gas cock, and electrically operated thermostat.

Optional Equipment: Extra dish racks; extra combination racks; end hoods constructed of stainless steel for exhausting steam, with 4" 100 mm x 16" 400 mm vent openings and adjustable built-in dampers; steam or electric booster for boosting temperature of final rinse; stainless steel main frame in lieu of standard heavy gauge painted steel; 2 section cleanout inspection door for installations involving a low ceiling; and energy saving controls.

All Blakeslee dishwashers are designed to be in compliance with NSF, UL, CSA, and ASSE standards.

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE.