

JET-TECH

model F-180P

High-temp undercounter dishwasher

- Built-in booster for superior sanitation
- Fully automatic program with wash phase at 150°F (65°C.) and final rinse phase at 185°F. (85°C.)
- Capacity: 24 racks per hour
- Sanitary labyrinth door eliminates need for gasket
- Stainless steel wash and rinse arms
- Built-in rinse-additive and detergent pump for sparkling results
- Built-in automatic drain pump for ease of installation

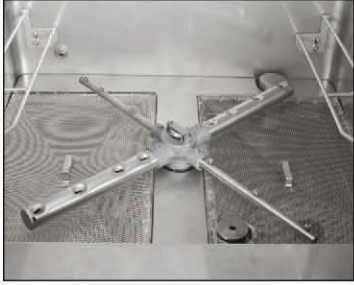
TECHNICAL FEATURES

- **Rack capacity:** 19.75" x 19.75" (500 mm x 500 mm)
- **Complete cycle:** 160 seconds (145 sec. wash and 15 sec. rinse)
- **Wash tank capacity:** 7.25 U.S. gallons (26 liters)
- **Wash tank element:** 2800 Watts
- **Wash temperature:** 150°F. (65°C.)
- **Booster capacity:** 2.20 U.S. gallons (8 liters)
- **Booster element:** 4000 Watts
- **Booster (water) temperature:** 185°F. - 194°F. (85°C. - 90°C.)
- **Power supply:** 208-240/60/1 22.3 Amps
- **Motor-pump:** 0.75 H.P. with thermal overload protection
- **Maximum power rating:** 4550 Watts
- **Water consumption per cycle:** 0.79 U.S. gallon (3 liters)
- **Water consumption/hr:** 25.9 U.S. Gallons / 98.0 Liters maximum
- **Water supply:** 1/2" hot water supply 140°F/60°C
- **Flow pressure:** 25 p.s.i. (dynamic) (PRV may be required)
- **Water inlet connection:** 3/4" male hose connector (hose included)
- **Drain connection:** 1" ID (25.4mm) max. height 36"/915mm (hose included)
- **Shipping weight:** 165 lbs. (75 kg.)



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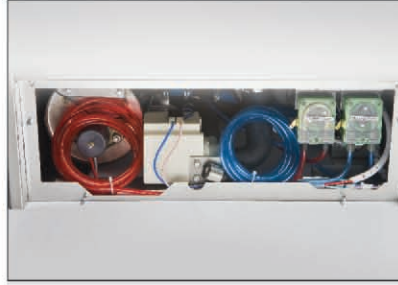
INNER WASH TANK

Stainless steel wash and rinse arms are interchangeable and easily removed for cleaning.



COVED CORNERS

Deep drawn inner wash chamber provides for maximum sanitation.



EASY ACCESS

Removable front panel provides easy access for service.



HYDRAULIC PISTON

Enables a slow release of the door.

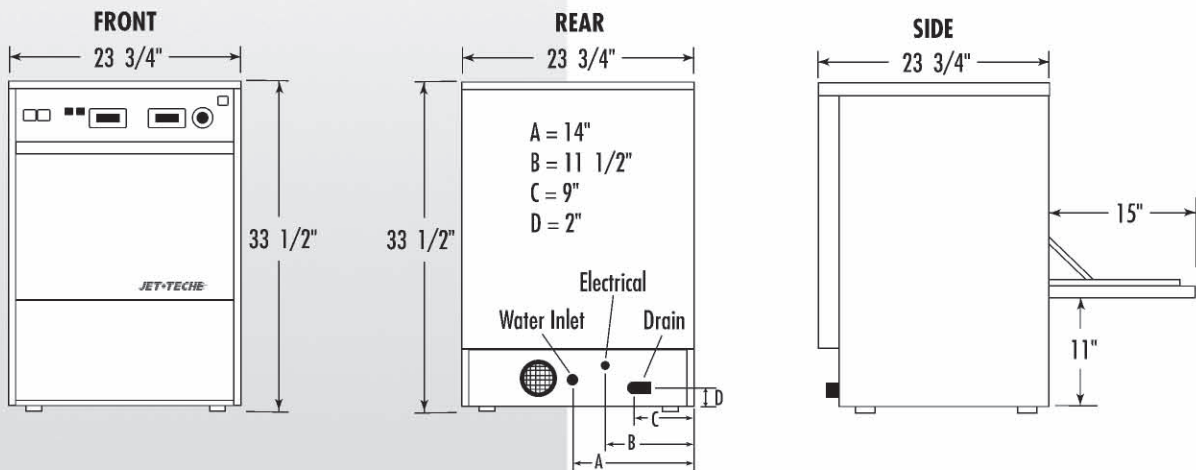
CONSTRUCTION FEATURES

- Body, external housing, wash tank, and all chassis components in brushed stainless steel AISI 304 18/10
- Noise 58 dBA due to utilization of double-wall insulated panels
- Deep drawn inner wash chamber provide for maximum sanitation
- Upper and lower wash and rinse revolving arms constructed of stainless steel; easy to remove and clean without the need for tools
- Integrated AISI 18/10 stainless steel booster with insulated lining
- Safety micro-switch on the door to interrupt wash pump action
- Independently-operated heating elements alternating between booster and wash tank
- Alternating heating elements reducing maximum absorption thereby reducing energy costs
- Built for free standing installation with side and top panels of double-walled construction for low heat and noise emissions
- Standard insulated top and side panels
- Automatic fill and water level regulation of the wash tank
- Wash pump protected with filter plus additional shield for tank element

- Entire wash tank area protected with perforated stainless steel scrap filters to facilitate maintenance
- Door-opening with overall clearance of 12.5" (32 cm)
- Slide out integrated front control panel provides easy access for service
- Individual analog thermometer gauges displaying wash and rinse temperatures
- Thermostatic control of wash and rinse temperatures ensure optimum results
- Standard equipment includes:
One open combination rack and one peg dish rack
19.75" x 19.75" (500 mm x 500 mm)

OPTIONAL ACCESSORIES

- Pressure reducing valve (PRV) kit
- Stainless steel stand (12" high)



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