

JET-TECH

model 747HH

High-temp deluxe high hood
door type warewasher



Height
adjustable
control panel

- High-Temp operation with built-in booster
- Fully automatic hood-type single rack warewasher
- Program features wash phase at 150°F. (65°C.) and final rinse phase at 185°F. (85°C.) Capacity: 40 racks per hour
- Built-in booster for superior sanitation
- Built-in adjustable rinse-additive & detergent pumps for sparkling results
- Wash dishes or trays with a maximum height of 26 in.

PERFORMANCE FEATURES

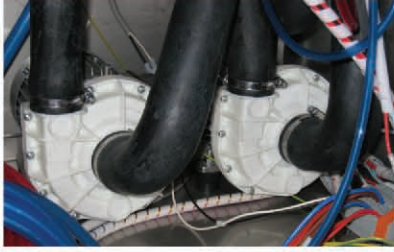
- High hood opening facilitates the washing of tall items
- Completely automatic wash and rinse programs with a wash cycle of 150°F (65°C) with detergent and rinse cycle of 185°F (85°C)
- Model 747HH is built with twin wash motor pumps of 1 HP each (total of 2 HP) for greater power and enhanced performance
- Insulated lower cabinet provides for a quieter operation
- Automatic adjustable detergent and rinse-additive pumps are provided as standard equipment
- Large capacity opening permits the washing of sheet pans and mixing bowls of up to 26.0" high by 20" wide
- Door-activated automatic start and stop mechanism for ease and convenience
- Designed to be installed either in a corner or straight pass-thru set-up



**IDEAL FOR RETAIL
& IN-STORE BAKERIES,
DELIS, C-STORES,
SCHOOLS AND
PIZZERIAS**

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DUAL WASH PUMPS



INNER WASH TANK
Stainless steel wash and rinse arms are easily removed for cleaning.

CONSTRUCTION FEATURES

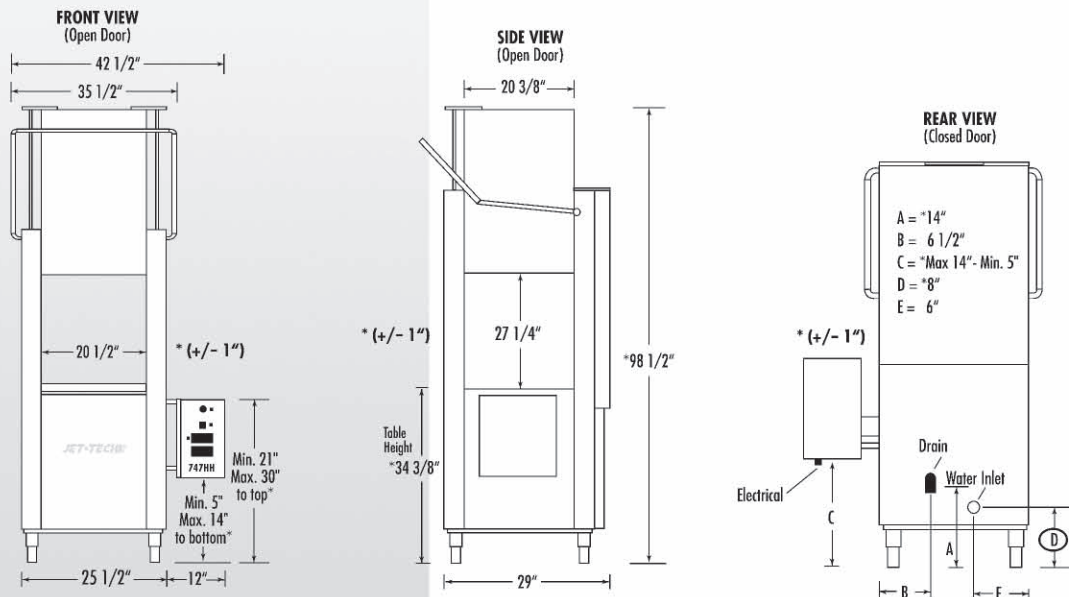
- Body, external housing, wash tank, adjustable bullet feet and all chassis components are of 16 Ga. Type 304 polished stainless steel
- Individual wash pumps for upper and lower washing assemblies
- Fully enclosed insulated lower cabinet provides a quieter operation
- Safety micro-switch on doors to interrupt wash pumps
- Three way sliding counter-balanced doors assembled with heavy duty stainless steel bushings and door handle for ease of operation and durability
- Independently-operated heating elements alternating between the booster and wash tank reduces overall energy costs
- Automatic filling and regulation of the water level of the tank
- Wash tank fabricated with an integrated set of perforated stainless steel scrap filters which are easily removed for quick cleaning and proper maintenance
- Two individual scrap filters protect the twin wash-motor pumps
- Lower front and side panels are easily removed for technical access
- Dual digital temperature gauges for both wash and rinse indication
- Standard equipment includes: (1) 20" x 20" stainless steel 10-place sheet pan rack and (1) 20" x 20" peg rack for dishes

OPTIONAL ACCESSORIES

- Pressure reducing valve (PRV) kit
- Splash shield for corner installations
- Sheet pan racks

TECHNICAL FEATURES

- **Rack capacity:** 19.75" x 19.75" (500 mm. x 500 mm.)
- **Complete Cycle:** 90 Seconds (75 sec. wash & 15 sec. rinse)
- **Wash tank capacity:** 11.5 U.S. gallons (43.5 litres)
- **Wash tank element:** 6,000 Watts (6 KW)
- **Wash temperature:** 150°F (65°C)
- **Booster capacity:** 2.7 U.S. gallons (10.2 litres)
- **Booster element:** 9,000 Watts (9 KW)
- **Rinse (booster) temperature:** 185°F - 194°F (85°C - 90°C)
- **Maximum power consumption:** 11,100 Watts
- **Power supply:** 208-240 volts / 60 Hz. / 1 or 3 phase (Please specify prior to ordering) **Single Phase:** 50 Amps. **Three Phase:** 37 Amps
- **Wash motor-pumps:** Dual pumps each of 1 HP (total 2 HP) with thermal overload protection
- **Water consumption:** 1.0 U.S. gallon per cycle (3.8 liters)
- **Water consumption/hr:** 49.75 U.S. Gallons / 188.3 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:** 1.5" ID (38mm) hose connection (hose included)
- **Shipping weight:** 352 lbs. (160 kg.)



MVP GROUP CORPORATION

HEAD OFFICE: 5659 Royalmount Ave., Montreal, QC, Canada H4P 2P9
 TEL: (514) 737-9701 • TOLL FREE: (888) 275-4538 • FAX: (514) 342-3854 • TOLL FREE FAX: (877) 453-8832
www.mvpgroupcorp.com • e-mail: sales@mvpgroupcorp.com

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