

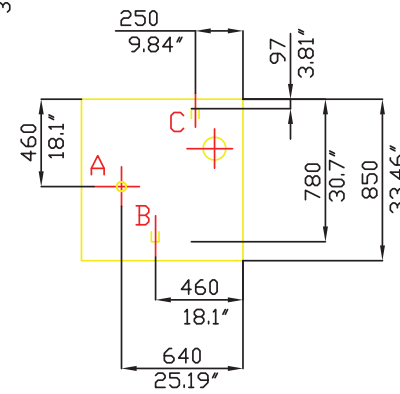


777 & 787

POT/PAN & UTENSIL WASHERS
with built-in booster

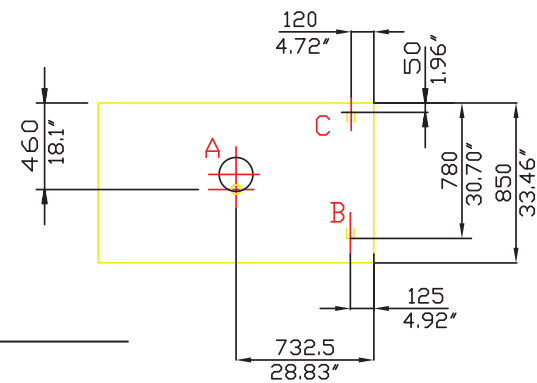
MODEL 777

A	WATER DRAIN	G 1" 1/2" M.
B	FEED WATER CONNECTION	Ø G 3/4" M.
C	ELECTRICAL CONNECTION	



MODEL 787

A	WATER DRAIN	G 1" 1/2" M.
B	FEED WATER CONNECTION	Ø G 3/4" M.
C	ELECTRICAL CONNECTION	



THE ABSOLUTE HIGHEST INNOVATION IN WARE WASHING

How to wash and sanitize in a quick, efficient, economic way and fully comply with today's strict hygienic and sanitation requirements? This is the request of all chefs and bakers today; who in their every-day activity are using baking trays, pots, pans, utensils, baskets, etc. which come into contact with food. Jet-Tech provides you an answer to this question with our Series 777 & 787 cutting-edge technology warewash equipment.

Whether you operate a bakery, hotel, supermarket, school, meat department, hospital, or laboratory, these highly productive washers will ensure a perfect kitchen ware hygiene; with their specially designed star-shaped wash arms to effectively ensure total coverage and contribute to an impeccable cleanliness. Special baskets and accessories permit the washing of every kind of wares, that is how our **Total Clean Concept** will make your life a whole lot easier!



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JET-TECH MODEL 777

Ideal for medium scale washing applications, the 777 comes equipped with a 27.5" x 27.5" (70 cm. x 70 cm.) stainless steel basket with a 33.5" (85 cm.) door opening. The basket's easy slide guides greatly reduce the effort of their movement for the operator. Three automatic programs ranging from two to ten minute cycle lengths.

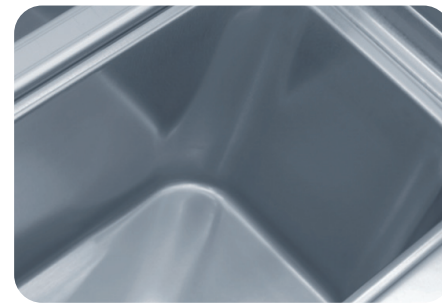


JET-TECH MODEL 787

Ideal for large scale washing applications, the 787 comes equipped with a 52.0" x 27.5" (132 cm. x 70 cm.) stainless steel basket with a 33.5" (85 cm.) door opening. The basket's easy slide guides greatly reduce the effort of their movement for the operator. Three automatic programs ranging from two to ten minute cycle lengths.



Wash & Rinse arm assembly



Deep Drawn tank the ultimate in sanitation

Total Clean Concept

Both our 777 & 787 pot, pan and utensil washer series are equipped with deep-drawn inner tanks without welds; which fully complies with the most extreme sanitary rules. The double integrated waste filters retain the largest particles, then carried to collection baskets which are easily removed. Lastly, the internal pumps are self-draining in order to avoid any odors when the machine is shut off.

CRP

CRP is the technology developed for end-users that expect absolute perfection. CRP rinse permits you to enjoy consistent quality results; as the rinse water's temperature will not change for the total cycle duration. The water temperature and pressure are guaranteed by a built-in booster; not directly supplied from the incoming water line; but through an intermediate holding tank with a rinsing pump also located within the machine body as standard equipment.

Helping personnel

Our pot/pan washers will ease the tedious cleaning operations at the end of the day thanks to the Total Clean Concept. Operation is intuitive and machine control is made through a soft touch low tension electric panel with few push buttons, clear pilot lights and digital display to see the washing and rinsing temperatures. The same display also shows the self-diagnostic system's messages which control the main electric components.

Ensuring hygiene

The guarantee of a rinse always at a sanitation temperature is given by the sophisticated electronic Thermostop that doesn't permit the start of this crucial phase if the water isn't at the correct temperature. The double-walled construction and the particular washing circuit's architecture allows for extraordinary silent operation. The reduction of the consumption of water and chemicals products decreases the impact of every single cycle on the environment. We allow you to comply with HACCP requirements in an easy and economical way.



Low voltage soft touch control panel

JET-TECH MODEL 777

Dimensions WxDxH	33.5" x 33.5" x 75" (85 x 85 x 190 cm)			
Rack Dimensions	27.55" x 27.55" (70 x 70 cm)			
Door opening	33.46" (85 cm)			

WASHING PROGRAM

TIME	WASHING	PAUSE	RINSING	TOTAL CYCLE
Program 1	141 sec	16 sec	23 sec	180 sec
Program 2	291 sec	16 sec	23 sec	330 sec
Program 3	561 sec	16 sec	23 sec	600 sec

TEMPERATURE

Tank temperature	165°F (74°C)
Booster temperature	190°F (88°C)

WATER

Tank capacity	17,96 gal (68 litres)
Booster capacity	3,17 gal (12 litres)
Water consumption	1,60 gal (6,1 litres)
Fill water temp.	59°F (15°C) - 149°F (65°C)
Fill water pressure	18-40 lbs (1-3 bar)
Fill hose connection	G 3/4" M
Drain hose diameter	1.5" (38 mm)

ELECTRIC

Motor	4 H.P.
Voltage	208V 3 phase 60 hz.
Amperage	36A
Tank	8000W
Booster	8000W
Washing pump	3000W
Rinsing pump	250W
TOTAL LOAD	11000W

SOFTWARE SYSTEMS

Thermostop system	Autodrain wash pump
Quick ready system	Detergent dispenser pump
CRP system	Rinse-aid dispensing pump
Automatic start	Stainless steel wash arms
Cycle counter (partial and total)	Double walled insulated body
	Double filter drain system

JET-TECH MODEL 787

Dimension WxDxH	58" x 33.5" x 75" (147 x 85 x 190 cm)			
Rack Dimensions	52" x 27.55" (132 x 70 cm)			
Door opening	33.46" (85 cm)			

WASHING PROGRAM

TIME	WASHING	PAUSE	RINSING	TOTAL CYCLE
Program 1	141 sec	16 sec	23 sec	180 sec
Program 2	291 sec	16 sec	23 sec	330 sec
Program 3	561 sec	16 sec	23 sec	600 sec

TEMPERATURE

Tank temperature	165°F (74°C)
Booster temperature	190°F (88°C)

WATER

Tank capacity	34,6 gal (131 litres)
Booster capacity	4,49 gal (17 litres)
Water consumption	3,19 gal (12,1 litres)
Fill water temp.	59°F (15°C) - 149°F (65°C)
Fill water pressure	18-40 lbs (1-3 bar)
Fill hose connection	G 3/4" M
Drain hose diameter	1.5" (38 mm)

ELECTRIC

Motor	2 x 4 H.P. =8 HP TOTAL
Voltage	208V 3 phase 60 hz.
Amperage	45A
Tank	8000W
Booster	8000W
Washing pump	2 x 3000W = 6000W TOTAL
Rinsing pump	2 x 250W
TOTAL LOAD	14000W

JET-TECH POT, PAN & UTENSIL WASHERS

FEATURE	DESCRIPTION	ADVANTAGE
Thermostop	If correct rinse temperature (176°F-184°F) has not been reached, wash cycle is extended	Ensures correct rinse temperature
Quick Ready	Enables tank filling with hot water coming from booster	Machines reaching working temperature quickly
CRP System	Ensures constant rinse pressure and temperature	Optimum rinsing results
Automatic start	When door is closed, cycle starts automatically	Easy operation
Cycle counter (partial and total)	Counts working cycle of the day and cumulative working cycles to the date	Useful for chemical companies and end user