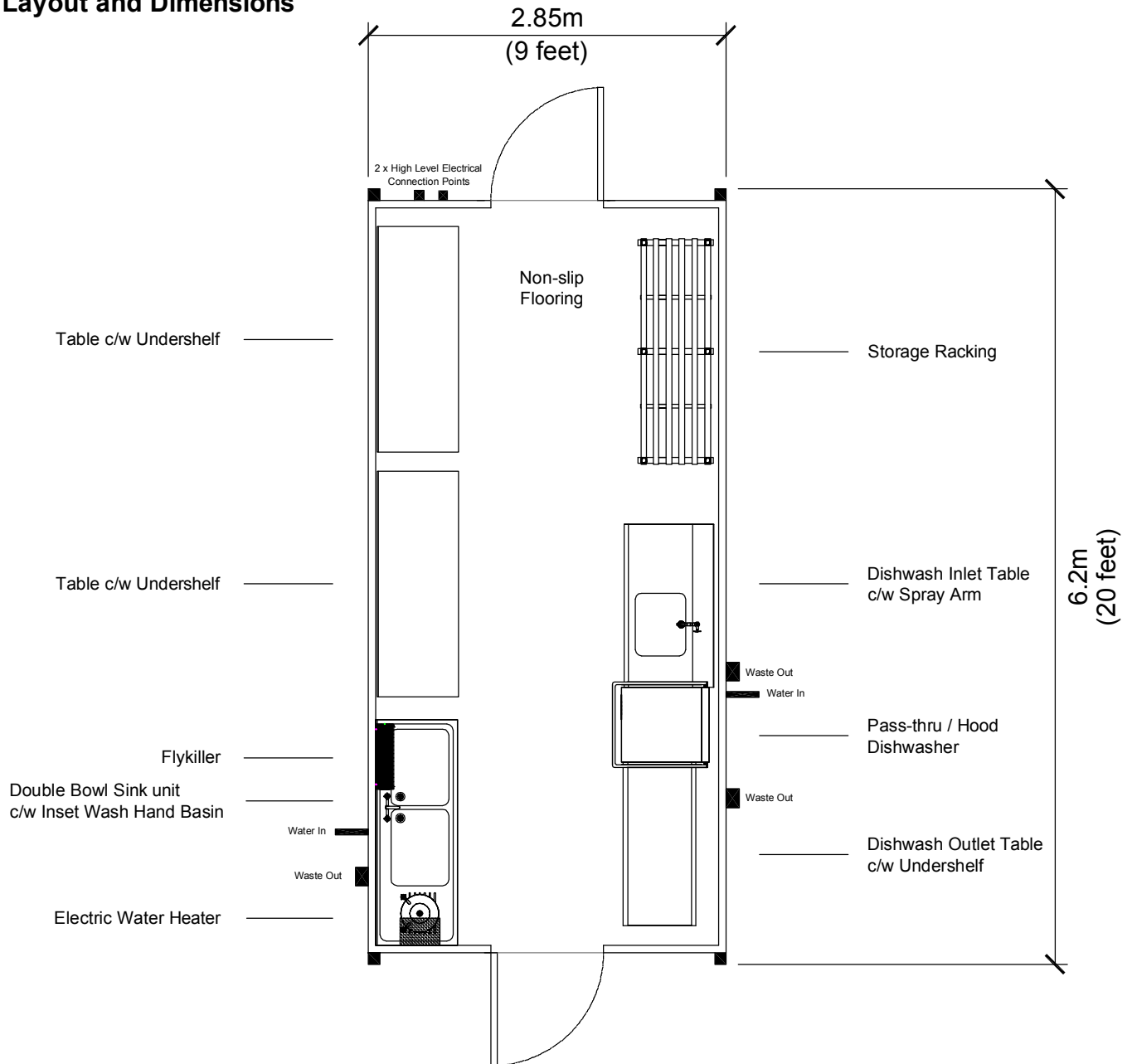


MD 28/62 MEDIUM DISHWASH



Layout and Dimensions



SCALE 1:50

General Description

The MD 28/62 is a high throughput facility for catering operations where larger diner numbers have to be serviced. This unit was designed for long term projects but it is equally suitable for big events and hospitality functions. In addition to the Pass-thru Dishwasher with Pre-rinse Bowl and Spray Arm set in the inlet table, the cabin comes complete with Potwash sink and additional tabling for coping with all types of cleansing operations. With the 4 Tier Racking, the cabin can also store many washed items ready for re-use.

MD 28/62 MEDIUM DISHWASH



Equipment Specifications - Standard Layout

Inlet Table c/w Pre-rinse Bowl & Spray Arm

Cold-fill Pass-thru Hood Dishwasher

Outlet Table c/w Undershelf

4 Tier Storage Rack

2 x Prep Tables c/w Undershelf

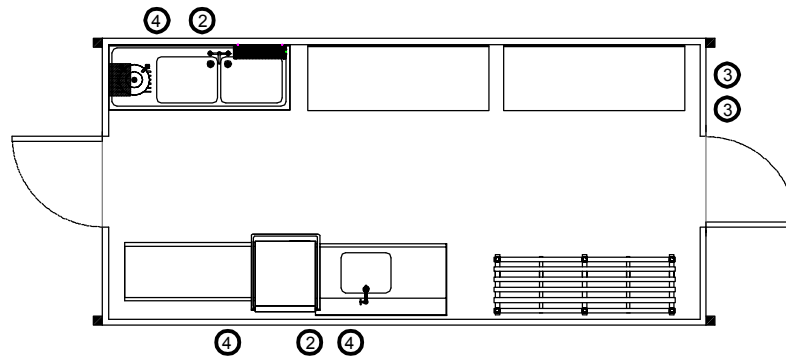
Double Bowl Single Drainer Sink unit
c/w Inset Wash Hand Basin and
Undershelf

Electric Wall-mounted Water Heater

Foodsafe wipe-clean walls and ceiling surfaces

Non-slip safety flooring in either heat-welded vinyl
or aluminium dural checker-plate finish

Hygienic Vapourproof Fluorescent lighting



Technical Specifications

Internal height:	2.3m (7 feet 6½")
External Length:	6.2m (20 feet 4")
External Width:	2.85m (9 feet 4¼")
External Height:	2.84m (9 feet 3¾")
External Height on Lorry:	4.5m (14 feet 9¼")
Weight:	2.75 tonnes (approx.)

Services Connections

- ① Gas: *Not available in this cabin*
- ② Water: 22mm Cold Water Inlet for connection to Mains supply @ 2 bar minimum pressure.
- ③ Electrics: 1 x 63 Amp 230 Volt 1Ø (Single Phase) and 1 x 63 Amp 400 Volt 3Ø (Three Phase & N) high level connections via Commando Sockets. Amperage rating is for connected load total without allowance for diversity.
- ④ Waste: 40mm (1½") Plastic Waste outlet connection.