



# Quick Reference Catalog



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# Simple. Clean. Solutions.

For over 125 years, Insinger Machine Company has been on the leading edge of commercial dishwasher innovation and technology. Insinger delivers a full-line of high-quality warewashing equipment and service to the education, hospitality, healthcare, corrections and military markets worldwide. Family-owned and privately held, our corporate headquarters and manufacturing facility are located in Philadelphia, PA.

# CADET

## Automatic Undercounter Dishwasher

- Three dedicated wash cycles (Dishware, Cookware, Glassware)
- Meets and exceeds EnergyStar 2.0 rating
- Extremely quiet with sound suppression lined panels. Rated at <65dB
- Built-in atmospheric booster with dedicated rinse pump provide consistent, constant 180°F hot water to properly sanitize ware—no external booster required
- 110°F recommended inlet water temperature; 70°F minimum required water temperature. Perfect for Daycares, Nursing Homes, and Small Cafes.



# ENSIGN<sup>40-2</sup>

## Single Tank Counter Type Dishwasher

- Automatic counter type single tank dishwasher with pass-thru telescoping hood
- 0.75 gallons/rack
- Capacity is 43- 16" x 16" racks per hour or 720 dishes
- No venting required
- A timed wash and rinse cycle
- Fully automatic operation with power on/off button
- Cycle starts when door is closed



# Low Temperature Dishwashers **ESSENTIAL** SERIES



**LT-40<sup>S</sup>**

**Low Temperature Chemical Sanitizing  
Door Type Dishwasher**

## **LT-40<sup>S</sup>**

- Automatic door type, single tank dishwasher with timed detergent, sanitizer, and rinse cycle
- 1.02 gallon/rack
- Capacity is 40- 20" x 20" racks per hour or 640 dishes per hour
- Field convertible straight through to corner

## **LT-40<sup>H</sup>**

- Automatic door type, single tank dishwasher with timed detergent, sanitizer, and rinse cycle
- 1.62 gallon/rack
- Capacity is 40- 20" x 20" racks per hour or 640 dishes per hour
- Field convertible straight through to corner



**LT-40<sup>H</sup>**

**Low Temperature Chemical Sanitizing  
Extra High Door Type Dishwasher**

# CX20

PREMIER  SERIES

## High Temperature Door Type Dishwasher

- Capacity is 60 - 20" x 20" racks per hour or 1625 dishes per hour
- Quad-Arm Wash System—washes faster with better results
- Industry First! Submerged booster recaptures radiant heat, saving energy and money
- Foot-operated drain pedal eliminates back strain
- Swing out control panel means all components and controls are accessible from the front of the machine
- Ergo-Grip door handle provides multiple options for hand placement and eliminates the need to modify dishtables for corner installation



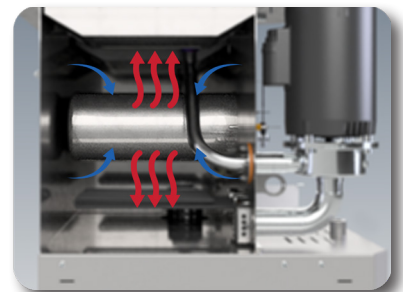
## World's Fastest Ventless Dishwasher!



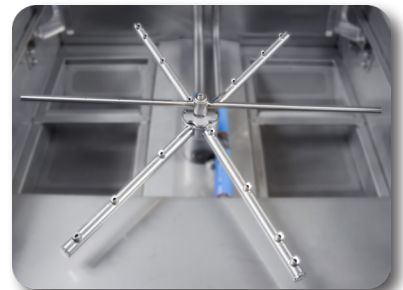
60 Racks Per Hour. Standard.

### 4 Options Available

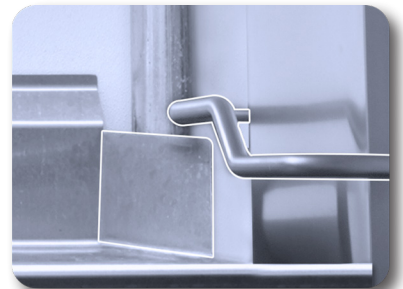
- Standard
- Ventless with VaporGuard 2.0
- Extra High
- Extra High with VaporGuard 2.0



Submerged Booster



Quad-Arm Wash System



Corner Clearance Built-In



### ADMIRAL<sup>44</sup>

Single Tank Conveyor Dishwasher



### ADMIRAL<sup>66</sup>

Single Tank Conveyor Dishwasher with Recirculating Pre-wash

## ADMIRAL<sup>44</sup>

- Automatic conveyor, rack type, single tank dishwasher with recirculating wash and fresh water final rinse.
- 0.63 gallons per rack at 20 PSI
- Capacity is 233- 20" x 20" racks per hour or 5,825 dishes per hour
- CrossFire Wash System provides superior cleaning

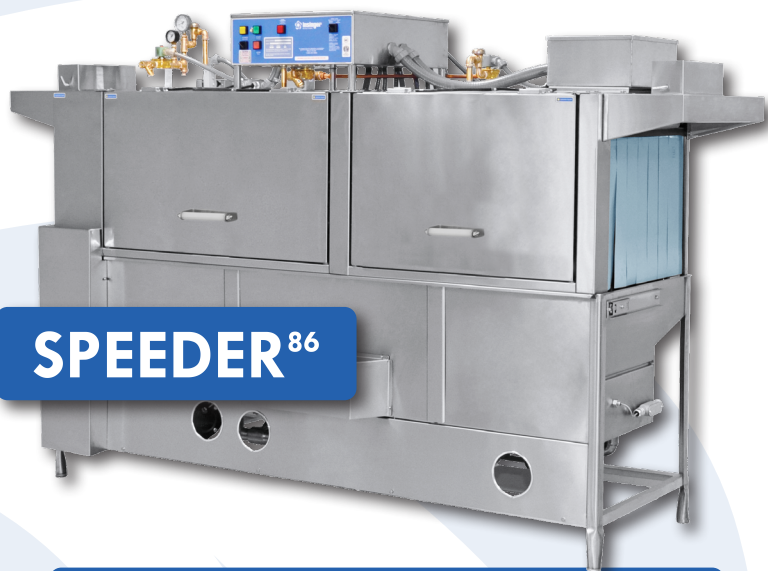
## ADMIRAL<sup>66</sup>

- Automatic conveyor, rack type, single tank dishwasher with recirculating pre-wash and wash and fresh water final rinse.
- 0.63 gallons per rack at 20 PSI
- Capacity is 233- 20" x 20" racks per hour or 5,825 dishes per hour
- CrossFire Wash System provides superior cleaning



**SPEEDER<sup>64</sup>**

**Double Tank Rack Conveyor Dishwasher**



**SPEEDER<sup>86</sup>**

**Double Tank Rack Conveyor Dishwasher with Pre-Wash**

## SPEEDER<sup>64</sup>

- Automatic conveyor, rack type, double tank dishwasher with recirculating wash and rinse and fresh water final rinse.
- 0.52 gallons/rack final rinse consumption
- Capacity is 277- 20" x 20" racks per hour or 6,925 dishes per hour
- CrossFire Wash System provides superior cleaning

## SPEEDER<sup>86</sup>

- Automatic conveyor, rack type, double tank dishwasher with recirculating pre-wash, wash, rinse and fresh water final rinse.
- 0.52 gallons/rack final rinse consumption
- Capacity is 277- 20" x 20" racks per hour or 6,925 dishes per hour
- CrossFire Wash System provides superior cleaning





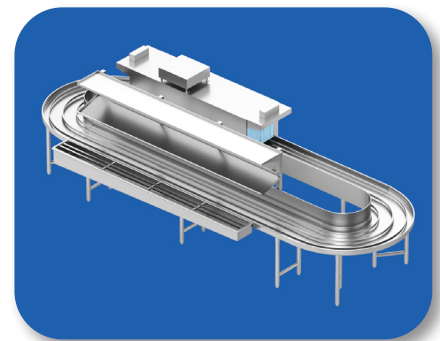
**Three Tank Rack  
Conveyor Dishwasher**

## SUPER<sup>106</sup>

- Automatic conveyor, rack type, three tank dishwasher with recirculating pre-wash, wash, rinse and fresh water final rinse.
- 0.72 gallons/rack final rinse consumption
- Capacity is 330- 20" x 20" racks per hour or 8,250 dishes per hour
- CrossFire Wash System provides superior cleaning
- Error proof replacement with color-coded curtains

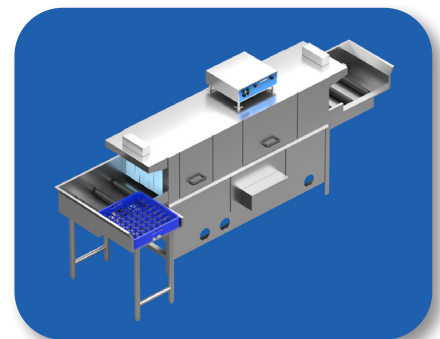
## RACK-A-MATIC Warewashing System

- Adaptable to almost any space allocation
- Unit choice of rack conveyor dishwashers (See individual specification sheets for each dishmachine)
- Labor efficiency is increased by endless conveyor design
- Systems can be furnished with any type of shelving, disposer, troughs, tray rests or other accessories to meet specific needs



## POWER LOADER AND UNLOADER

- Labor and space saving
- Dishroom operates at peak efficiency
- May be used independently or in combination with each other
- Unique design allows for use around columns and in difficult areas
- Eliminates cumbersome, space consuming curved rollers





### MASTER

**Three Tank Rackless  
Conveyor Dishwasher**

- Automatic conveyor, flight type three tank dishwasher with recirculating prewash, wash and rinse; and fresh water final rinse.
- 124 gallons/hour final rinse consumption
- Capacity is 14,300 dishes per hour
- CrossFire® Wash System provides superior cleaning

\*Note: Current model has guillotine doors



### CENTURY

**Three Tank Rackless  
Conveyor Dishwasher**

- Automatic conveyor, flight type three tank dishwasher with recirculating prewash, wash and rinse; and fresh water final rinse.
- 228 gallons/hour final rinse consumption
- Capacity is 8,725 dishes per hour
- CrossFire® Wash System provides superior cleaning

Ask about our  
**Clipper** and **Defender** Models!



### TRAC<sup>321</sup>

#### Automatic Single Tank Tray Washer

Ask about our  
RPW Double Tank Option!

- Automatic conveyor, single tank tray washer with recirculating pre-wash, wash and fresh water final rinse.
- 248 gallons/hour final rinse consumption
- Capacity is 528 trays per hour (based on a 15" tray)



### TRAC<sup>878</sup>

#### Automatic Triple Tank Tray Washer

- Automatic conveyor, triple tank tray washer with recirculating pre-wash, wash and rinse and fresh water final rinse.
- 197 gallons/hour final rinse consumption
- Capacity is up to 878 trays per hour (based on a 15" tray)

\*Note: Current model has guillotine doors



**TRAY  
DRYER**



**TRAY  
STACKER**

## TRAY DRYER

- Automatic conveyor tray dryer provides 99% dry trays
- Unique Air Wiper design reduces ability for bacteria to grow on wet, stacked trays
- Drier and cleaner workplace—less racking of trays for drying
- Compatible with TRAC Series Tray Washers

## TRAY STACKER

- Factory installed option for tray washers and tray dryers
- Automatically unloads and stacks clean dry trays on a tray handling cart
- Labor saving—only need one operator
- Sanitary—dry, stacked trays without additional handling
- Tray unloading rate is matched to the dryer tray processing rate



## CA-3

- Automatic door type utensil washer with timed wash and rinse cycle
- Capacity- 25 24" x 28" racks per hour or 150 bun/pans per hour or 100 steam table (2" thick) pans per hour
- Fully automatic operation with power on/off button
- Cycle starts when doors are closed

## DA-3

- Automatic door type utensil washer with timed wash and rinse cycle
- Capacity- 50 24" x 28" racks per hour or 276 bun/pans per hour or 184 steam table (2" thick) pans per hour
- Fully automatic operation with power on/off button
- Cycle starts when doors are closed



**Front Loader**

## SW-12<sup>F</sup>

- Automatic door type utensil washer with timed wash and rinse cycle
- 12 racks per hour. 12 pans per rack
- Timers are all adjustable
- Fully automatic operation with power on/off button
- Cycle starts when doors are closed



**Corner Unit**

## SW-12<sup>C</sup>

- Automatic door type utensil washer with timed wash and rinse cycle
- 12 racks per hour. 12 pans per rack
- Timers are all adjustable
- Fully automatic operation with power on/off button
- Cycle starts when doors are closed



**Pass-Thru**

## SW-12<sup>P</sup>

- Automatic door type utensil washer with timed wash and rinse cycle
- 13 racks per hour. 12 pans per rack
- Timers are all adjustable
- Fully automatic operation with power on/off button
- Cycle starts when doors are closed



**Front Loader**

## SW-14<sup>F</sup>

- Automatic door type utensil washer with timed wash and rinse cycle
- 12 racks per hour. 14 pans per rack
- Timers are all adjustable
- Fully automatic operation with power on/off button
- Cycle starts when doors are closed



**Pass-Thru**

## SW-14<sup>P</sup>

- Automatic door type utensil washer with timed wash and rinse cycle
- 13 racks per hour. 14 pans per rack
- Timers are all adjustable
- Fully automatic operation with power on/off button
- Cycle starts when doors are closed



**Front Loader**

## SW-25

- Automatic door type utensil washer with timed wash and rinse cycle
- 13 racks per hour. 12 pans per rack
- Timers are all adjustable
- Fully automatic operation with power on/off button
- Cycle starts when doors are closed



**Front Loader**

## SW-36

- Automatic door type utensil washer with timed wash and rinse cycle
- 12 racks per hour. 36 pans per rack
- Timers are all adjustable
- Fully automatic operation with power on/off button
- Cycle starts when doors are closed



**Roll-In**

## SW-48

- Automatic door type utensil washer with timed wash and rinse cycle
- 13 racks per hour. 48 pans per rack
- Timers are all adjustable
- Fully automatic operation with power on/off button
- Cycle starts when doors are closed

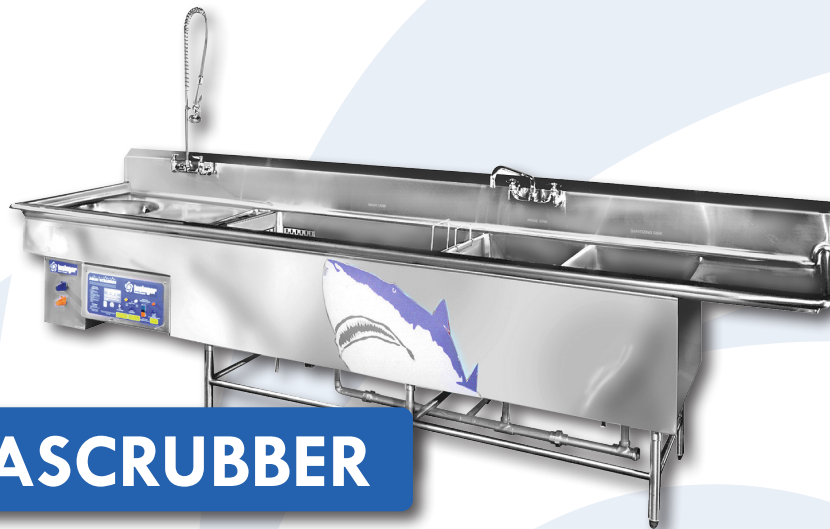


**Roll-In**

## SW-78

- Automatic door type utensil washer with timed wash and rinse cycle
- 13 racks per hour. 78 pans per rack
- Timers are all adjustable
- Fully automatic operation with power on/off button
- Cycle starts when doors are closed





## AQUASCRUBBER

- Designed to your specification
- Automatic scrub sink reduces labor costs up to 56%.
- Innovative angled corners with 2 jets in each corner keep the ware moving
- No corners = No jams
- 2 hp TEFC pump
- Custom build to your application or choose from 2 pre-engineered systems



## SMARTSCRUBBER

- Three options available: 96", 112" and 136"
- Automatic scrub sink that creates the same turbulent whirlpool pattern as our Quadjet Aqua-Scrubber at a SMART price point
- Simplified design
- SMART controls – pump on/off and heat on/off

# Conveyor Systems

## ROTARY TRAY ACCUMULATOR

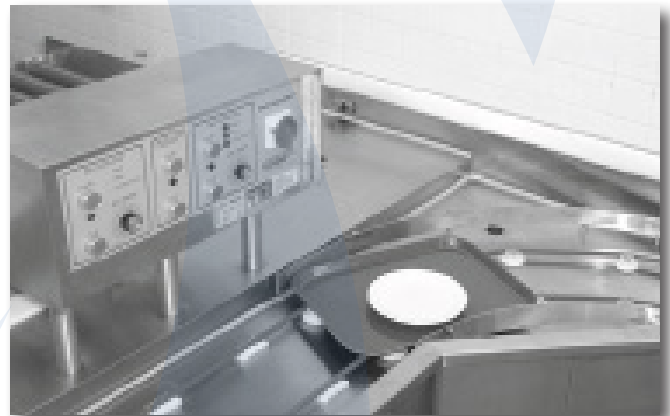


The Rotary Tray Accumulator is a custom designed system available in 3, 4 or 5 tiers. Any tray size is accommodated with the flexible and space efficient design. The possibility of storing and carrying up to 5 times more trays than a traditional tray return conveyor. This flexible system design allows the accumulator to be ordered with optional features that are custom tailored.

## FLEX AND POLYCORD BELT TRAY RETURN CONVEYOR



**Flex Belt**



**Polycord Belt**

The popularity of the flex belt model is largely due to its flexibility in use, from front-end operations with tray collection to the dishwashing operation. The system is self-cleaning and can accommodate a wide variety of items, trayed or individual.

The Polycord Tray Return Conveyor can replace other tray return conveyors. It meets the highest sanitary and safety requirements of every operation, there is no need for belting washing systems or expensive cleansers, simply use a damp cloth on the beds and cords.

# Vegetable Peelers



## 30VP-2 & 50VP-2

- Fast accurate peeling
- 30VP-2 peels 30 lbs. of potatoes in 45 seconds
- 50VP-2 peels 50 lbs. of potatoes in 1 minute
- Less than 12% weight loss
- Abrasive is bonded to disk, hopper and door
- Stainless steel disc with unique wave pattern

**30VP-2 & 50VP-2**

# Disposers



**I (6")**



**N (8")**



**S (10")**



**G (15")**

- Commercial food waste disposers for every application: schools, cruise ships, large restaurants, hospitals and universities
- Easy to service worn mechanical parts without disassembling electrical components
- 3/4 to 10 hp motors available
- Offset body available for N, S and G Series

## Sanitation Products

# Outpost

by  Insinger

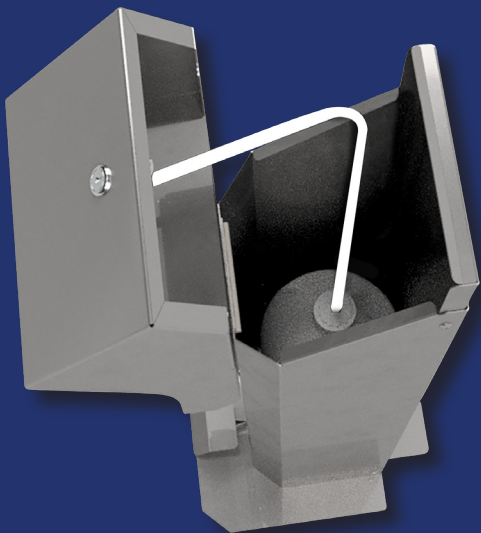
- Foot Operated, Hands-Free Sanitation Station
- Universal design with integrated dispensing pump fits any one gallon hand sanitizer container
- T304 solid stainless steel construction for durability, security and corrosion resistance
- Lockable access prevents chemical theft for additional security
- Use indoors or out
- Holes in base to anchor to flooring, pavement or concrete
- Integrated drip pan prevents wet floors
- Flush mountable to wall for additional clearance in tight spaces



## The Most Secure Sanitation Station on the Market!



Top lid opens for easy access, and locks for extra security



# Security Package



Trac 878 Tray Washer and Tray Dryer with security packages.


Where vandalism in dishrooms is a problem, add the Insinger security package to your warewashing equipment. Designed specifically for high-risk facilities, the security package replaces standard parts on the dishwasher with theft-proof components. The security package is available on all Insinger dishwashers.

- Every Security Package machine comes with stainless steel front and side panels standard Reduces spotting on dishes, glasses, and flatware
- The door handles are welded to the doors. Doors are secured to the machine by heavy-duty hasps
- All fill valves are enclosed in a stainless steel shield and the drain lever is equipped with provisions for a padlock
- All electric wiring is mounted in hard conduit
- For extra safety, we not only weld the tray cradles, we also weld the wash arms to the manifold on our tray washers
- We provide totally-enclosed special pumps and motors for all Security Package tray washers
- Both the wash and pre-wash thermometers are enclosed in a perforated stainless steel box. The final rinse thermometer, pressure gauge and vacuum breaker are also protected by a security case. Two padlock hasps are provided for locking the control panel security cover



Stainless steel perforated boxes are used to protect the thermometers and gauges from damage.

# What Dishwasher is Right for You?

Small Operations	Mom & Pop Shops	<b>CADET</b>
	Cafes	<b>ENSIGN<sup>40-2</sup></b>
	Small Offices	
	Schools	<b>LT-40</b>
Nursing Homes		
Nurseries		
Chain Restaurants		
Mid-Size Operations	Schools	<b>ADMIRAL<sup>44</sup></b> <b>ADMIRAL<sup>66</sup></b>
	Universities	
	Institutions	
	Large Restaurants	<b>SPEEDER<sup>64</sup></b> <b>SPEEDER<sup>86</sup></b>
	Prisons	
	Hospitals	
Casinos		
Hotels	<b>SUPER<sup>106</sup></b>	
Large Operations	Universities	<b>FLIGHT TYPE</b>
	Casinos	
	Large Schools	
	Hospitals	
	Institutions	

View our *Product Application Guide* for more details!

# Dishroom Set-Up

There are lots to think about when designing a dishroom. It may not sound like a vital part of a foodservice operation, but in reality, the dishroom is just as important as the food prep area or cooking stations.

How? Well, just think you have sixty people an hour visiting your restaurant, that's sixty dishes, sixty cups or glasses, sixty sets of utensils and you need to turn them over every hour for the next eight hours. It impacts your whole operation. If you don't have clean dishes, you can't serve food.

This section was put together to help you answer the critical questions you need to make your dishroom, and in-turn your whole operation work at optimum levels.

On the next few pages, you will find a worksheet to help you determine the correct dishwasher for your operation, machine sizing guides categorized by industry and a checklist and questionnaire to help you design your dishroom to be as efficient as possible.

Below is a checklist of items that are a must for your dishroom and optional items, that are not integral, but can make your operation even more efficient if you have the space to include them:

## MUST HAVES:

- Insinger Dishwasher
- Hot Water Source
- Dishracks
- Handwashing Sink
- Compartment Sinks or Automatic Washing System Sinks
- Clean and Soiled Dish Tables
- Detergents and Sanitizers
- Food Disposal Unit
- Dry Storage Area
- Stackable Dish Racks
- Dish Carts
- Rack Dollies
- Shelving

## OPTIONAL ITEMS:

- Food Disposal Unit
- Sani-buckets
- Water Treatment Product
- Scraping Area with 30 Gallon Trash Can
- Rubber Gloves
- Dedicated Undercounter
- Poker Chip Dollies



# Machine Sizing Calculation Form

A) Number of Pieces Per Seat \_\_\_\_\_ Pieces

B) Number of Seats \_\_\_\_\_ Seats

C) Number of Turns During Peak Hour \_\_\_\_\_ Turns

D) Total Number of Pieces (A x B x C) \_\_\_\_\_ Pieces/Hour

E) Multiplier for Additional Items (D x 1.1) \_\_\_\_\_ Pieces/Hour

F) Efficiency Factor (E x 0.7)  
(employee efficiency, kitchen design, flow) \_\_\_\_\_ Pieces/Hour

G) Total Racks Per Hour (F ÷ 20 to 25) \_\_\_\_\_ Racks/Hour

## Insinger Models & Racks Per Hour

CADET Undercounter	30 Racks/Hour
CX20 Door Type	60 Racks/Hour
Admiral Series Conveyor Type	233 Racks/Hour
Speeder Series Conveyor Type	277 Racks/Hour
Super 106 Conveyor Type	330 Racks/Hour
Century Flight Type	8,736 Dishes/Hour
Master Flight Type	14,300 Dishes/Hour





# Dishroom Design Checklist

Project Name:

Date:

Site Address:

Contact :

Phone #:

E-mail:

What type of dishwasher is existing, if any?

Use the following questions, as a guide, to determine the dishwasher that will provide optimum results for your operation.

You may also find the chart and worksheet on pages 16 and 17 helpful.

How many seats or meals are served per day or cycle?

What are the menu considerations?

What ware is being washed? Plates? Glassware? S/S flatware? Silver plated flatware? Plastic? Compartment trays? Bake sheets? Large ware?

What is the largest item that is being run through the dishwasher?

What are the dimensions?

What volume of ware is being washed?

How quickly does it need to be put back in service?

## DISHROOM DIMENSIONS

What is the dimensions of the allotted space? Include bussing, scrapping, sorting, racking, warewashing, pre-rinsing, and drying.

Would a Power Loader and Power Unloader enhance the productivity of the operation?

What is the current flow of work? What is working well and what could use improvement?

Once the type of dishwasher has been determined you will need to choose the machine specifics.

## TANK HEAT

What type of tank heat is the customer using or considering?

Electric immersion coil?

Steam injection? Is there "clean steam"?

Steam coil? NOTE: There needs to be a steam condensation return line.

Infrared gas? Gas is available on the Admiral 44, 66, Speeder 64 and Master flight machines. (Liquid propane or natural gas).

## BOOSTER

What booster size is required?  40° rise  70° rise

Built-in  Remote

NOTE: 70° rise is the safer assumption; many facilities have trouble getting 140°F water to the booster and they must be sure they can make the NSF range for final rinse (Minimum of 180°F).

What type of heat for the booster? Electric? Gas? Steam?

# Dishroom Design Checklist

## UTILITIES

---

### Incoming Water

---

What is the temperature of the water fed to the dishwasher?

---

What is the temperature of the water fed to the booster?

---

### Incoming Electric

---

Is there an existing dishwasher?  YES  NO

---

What is the electric service fed to the dishwasher? Voltage? Phase?

---

What is the circuit breaker on the line fed to the dishwasher?

---

What is the electric service fed to the booster?

---

What is the circuit breaker on the line fed to the booster?

---

## VENTILATION REVIEW

Is there existing duct work?  YES  NO Does it require any changes?  YES  NO

---

NOTE: The exhaust requirement for each dishwasher is listed on the back of each spec sheet.

## TABLES

Are tables to be used if there is an existing dishroom? Will alterations need to be made to existing table?

YES  NO

---

Will new tables need to be ordered? Lengths: Soiled \_\_\_\_\_ Clean \_\_\_\_\_

---

## OPTIONAL EQUIPMENT

What options are desired? Some options that you may want to consider are listed below. Check each spec sheet for all the options available for each dishwasher.

- |   |   |
|---|---|
| <input type="checkbox"/> Pressure reduction valve                         | <input type="checkbox"/> Security packages        |
| <input type="checkbox"/> Totally enclosed motor                           | <input type="checkbox"/> Insulated doors          |
| <input type="checkbox"/> Split doors or lift out doors (for low ceilings) | <input type="checkbox"/> Stainless steel belt     |
| <input type="checkbox"/> Wall mounted control panel                       | <input type="checkbox"/> Load-end flushing system |

## DELIVERY

Check delivery path dimensions. What is the smallest dimension the machine will pass (w x l x h)

---

Are there joints that will need to be welded in the field?  YES  NO

---

Where will the machine be delivered?

---

Is there a dock?  YES  NO

---

Will a lift gate be needed?  YES  NO

---

Is there room to store the machine at the facility prior to installation?  YES  NO

---







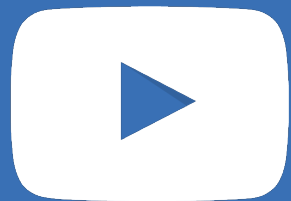


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