ES160 & ES220 Rack-Conveyor Dishwashers

175 and 220 Racks Per Hour Capacity



The professionals in integrated glass and dishwashing systems PROUDLY AUSTRALIAN MADE

Rack-Con hwashers

Performance to Match Your Needs

The ES160 and ES220 Rack Conveyor dishwashers combine leading edge design and Eswood's long standing reputation for manufacturing excellence to produce powerful, reliable and convenient wash systems for high capacity professional catering applications. These include Hospitals, Hotels, Clubs, Function and Reception centres, Hostels, Boarding Schools and Military facilities.

Health & Safety Standards:

The ES160 and ES220 machines conform to ANZFA requirements, and have also received "Type Test Mark" plumbing safety approval for connection to potable water supplies throughout Australia.



All Eswood dishwashers have also been independently assessed for HACCP food safety system compliance (HACCP Australia Certificate No. PE-388-GE-02).

A good investment for today and the future:

Eswood has more than 60 years of experience in the design, manufacture and support of commercial dishwashing systems in Australia.

The frame, wash chambers, panels and doors are all manufactured in 304 grade stainless steel. All components exposed to water or detergents are manufactured from selected long life materials for durability and reliability.

The ES160 and ES220 machines both come with a 12 months full parts and labour warranty. In addition, we guarantee that we will stock spare parts for your machine for a minimum of ten years after purchase. Service support is available from a network of over 80 locations nationally.

Eswood's commitment to ISO 9001 design and manufacture, and ongoing customer support ensures that your Eswood rack conveyor dishwasher will operate at optimum efficiency...

today... tomorrow... and for years to come.

Quality **Endorsed** Company ISO9001 Lic 2900 SAI Global

Industry Leading Features

➤ Simple & Safe Operation:

Both models incorporate simple yet comprehensive controls. The top mounted (away from water splashes) control panel provides start/stop, conveyor speed selection, electronic temperature controls and digital temperature display for both wash and rinse. Safety door switches prevent operation if any wash chamber door is open.

➤ Water & Energy Efficient:

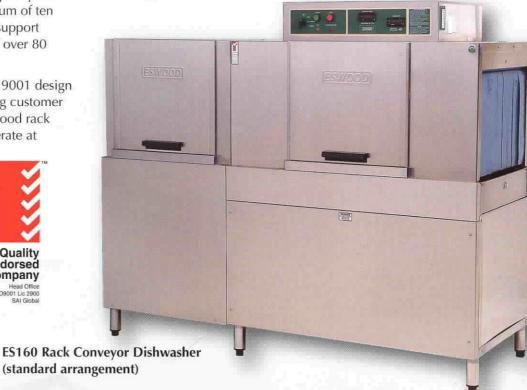
At full operating speed, both the ES160 and ES220 models use less than 2.4 litres of water per rack washed ensuring efficient use of both water and energy.

➤ Pre Wash & Dual Speeds:

Both models incorporate a pre-wash chamber to remove heavy soiling. If faced with a particularly difficult wash, a lower conveyor speed is available at the flick of a switch, to ensure that cleaning and sanitisation is achieved without the need to rewash.

➤ Powerful Main Wash:

A high capacity 2kW (2.7hp) wash pump provides up to 900 litres per minute to upper and lower wash arms for a powerful wash action. A two stage stainless steel strainer system protects the pump from blockages, and is easily removable for cleaning. The wash tank is fitted with automatic fill control, and heating elements are thermostatically controlled and protected against damage due to low water level.



➤ Hygienic & Efficient Rinse System:

The rinse temperature is maintained at 82°C, and is interlocked to machine operation (in accordance with ANZFA requirements) to ensure proper sanitising. Rinse operation is dish rack activated and fitted with a flow controller to ensure minimum water usage. A fully insulated boost heater ensures maximum energy efficiency and quick recovery for continuous operation.

➤ Optional Equipment:

A wide range of options are available for the ES160 and ES220 to enable us to tailor a ware washing solution to your exact needs. These include:

- Vent hoods and spigots at entry and exit to control steam and humidity.
- Right angle feed units to either the front or pre-wash of the machine.
- 90 degree entry or exit curves (powered by the dishwasher).
- 180 degree, self powered entry or exit curves.
- 12kW or 15kW high velocity blower dryers.
- Insulated panels to retain heat and reduce noise levels.
- Rinse pressure booster pump.
- · Energy recovery condenser.
- Exit limit switch, to shut down the conveyor whenever the exit bench becomes full. This reduces component wear and saves energy.
- Energy saver timer, which places the machine in 'stand-by' mode if it has not been used for 10 minutes.
- HACCP data acquisition system.

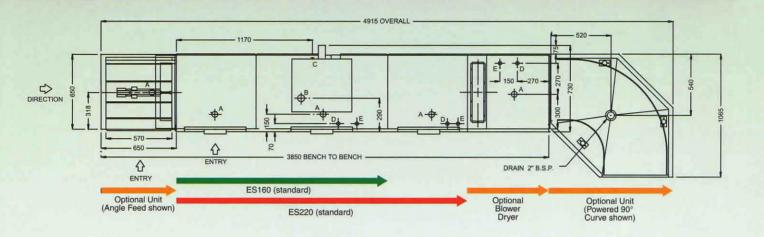
Specifications	ES160 Dishwasher	ES220 Dishwasher
Capacity	Up to 175 racks/hr	Up to 220 racks/hr
Conveyor Speed	110 or 175 racks/hr	150 or 220 racks/hr
Conveyor Drive	0.25 kW (with safety clutch)	0.25 kW (with safety clutch)
Pre-Wash Pump & Tank		
Pump Motor	1.0 kW	1.0 kW
Tank Capacity	60 litres	60 litres
Main Wash Pump, Tank	& Heater	
Pump Motor	2.0 kW	2.0 kW
Tank Capacity	110 litres	110 litres
Water Heater	9.0 kW	9.0 kW
Wash Temperature	60 – 65 °C	60 – 65 °C
Pre-Rinse		
Tank Capacity	NA	70 litres
Pump Motor	NA	1.0kW
Heating	NA	10.8kW
Final Rinse		
Capacity	14 litres	14 litres
Heater	12.0 kW	14.4 kW
Rinse Temperature	82 °C min.	82 °C min.
Water Consumption	400 litres /hr max.	450 litres/hr max.
Dryer (Optional)		
Motor	0.5 kW or 0.75 kW	0.5 kW or 0.75 kW
Heating	12 kW or 15 kW	12 kW or 15 kW
Fan Capacity	350 litres/sec.	500 litres/sec.
Services/Energy Load (E	lectrical 415V/50Hz/3	oh+neutral)
Electric Heated Model	24.5kW	38.5 kW
Steam Heated Model	12.3kW + 25 kg/hr	13.3 kW + 45kg/hr
Elec. + Dry Model	37.0 kW (12 kW dryer)	54.3 kW (15 kW dryer)
Steam + Dry Model	13 0 kW + 40 kg/hr	14.0 kW + 70 kg/hr
Hot Water	60°C min. @ 2-4 bar	60°C min. @ 2-4 ba
Drain	2 inch BSP gravity	2 inch BSP gravity
Nett Weight	260 kg	300 kg

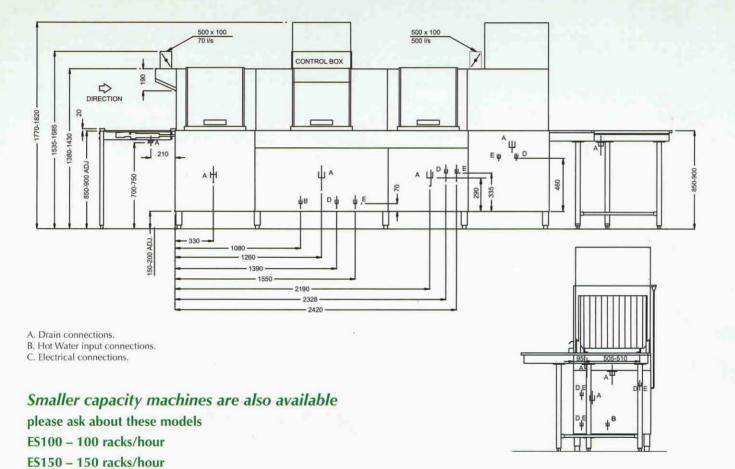
ES160 Rack Conveyor Dishwasher with optional blower dryer, infeed and outfeed units.



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ABN 74 000 100 845 - ABN 87 002 481 521

Group Sales: 211-213 Woodpark Rd, Smithfield NSW 2164 Telephone (02) 9604 7333 Facsimile (02) 9604 5420 Vic (03) 9553 1355. Qld (07) 3890 1811. SA (08) 8238 3423. WA (08) 9456 0559. Proudly Distributed by