

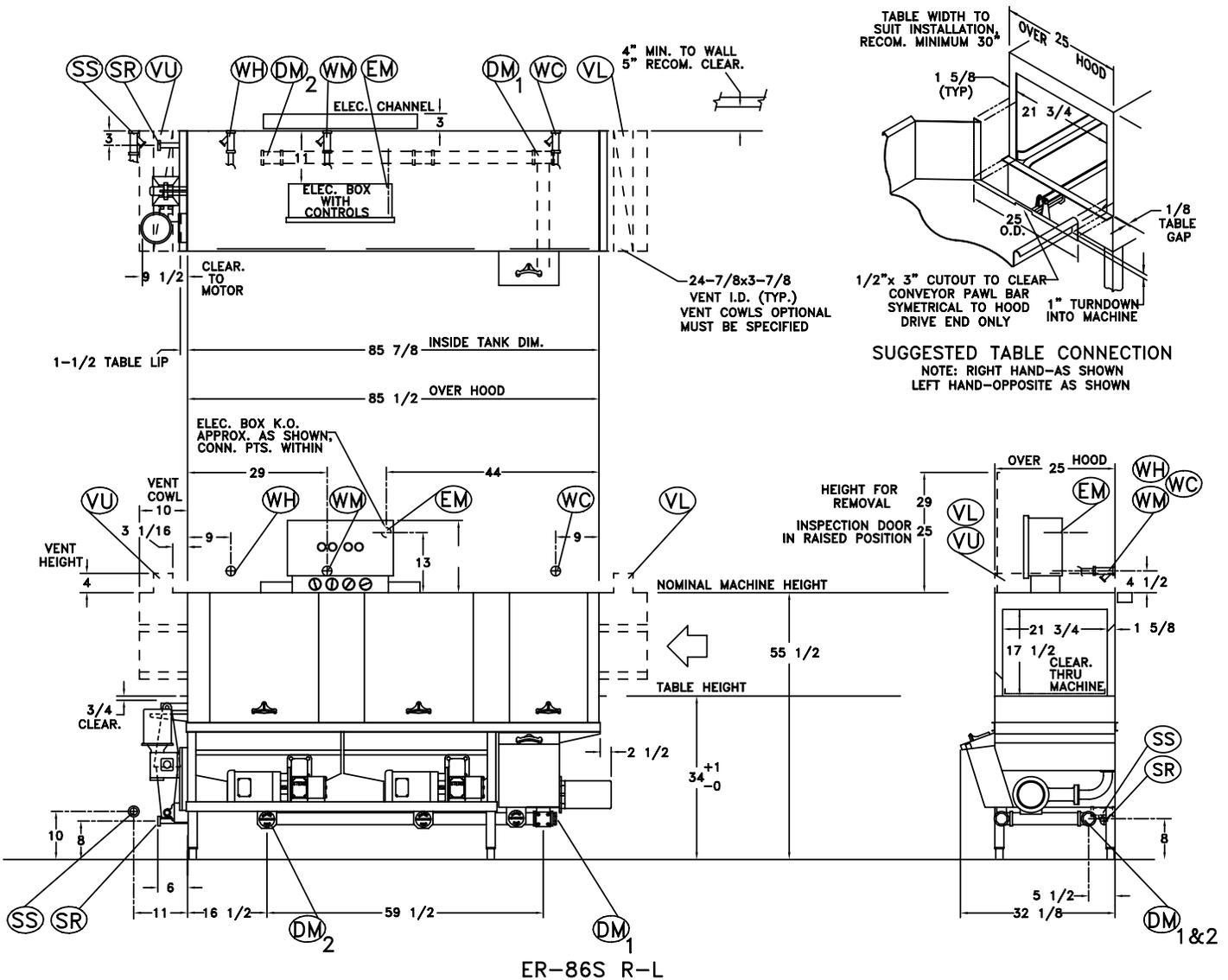
ELECTRIC TANK HEAT

CONNECTION POINTS		
DM	2" NPT (F)	DRAIN, MACHINE WASTE:
WC	3/4" NPT (F)	WATER SUPPLY: COLD AS AVAILABLE
WM	3/4" NPT (F)	WATER SUPPLY: 140° MIN. TANK FILL
WH	3/4" NPT (F)	WATER SUPPLY: 180°F. MIN. @ 20 PSI FLOW PRES. CONSUMPTION = 121 GALS./HR.
EM	ELECTRICAL REQ.	1. SCRAPER PUMP MOTOR --- 1HP 2. WASH PUMP MOTOR --- 2HP 3. RINSE PUMP MOTOR --- 2HP 4. CONVEYOR MOTOR --- 1/4HP 5. WASH TANK HEAT --- 10 KW 6. RINSE TANK HEAT --- 15 KW TOTAL LOAD @ 208V-3PH = 87.4 AMPS TOTAL LOAD @ 480V-3PH = 39.8 AMPS SINGLE POINT CONNECTIONS REQUIRE MOUNTED CIRCUIT BREAKERS. MULTIPLE FEEDERS REQUIRED OTHERWISE
VL	NOTED	VENT, LOAD END: RECOM. MIN. DRAW = 200 CFM
VU	NOTED	VENT, UNLOAD END: RECOM. MIN. DRAW = 400 CFM

NOTE: WC APPLIES ONLY IF COLD WATER AQUASTAT SPECIFIED

STEAM TANK HEAT

CONNECTION POINTS		
DM	2" NPT (F)	DRAIN, MACHINE WASTE:
WC	3/4" NPT (F)	WATER SUPPLY: COLD AS AVAILABLE
WM	3/4" NPT (F)	WATER SUPPLY: 140° MIN. TANK FILL
WH	3/4" NPT (F)	WATER SUPPLY: 180°F. MIN. @ 20 PSI FLOW PRES. CONSUMPTION = 121 GALS./HR.
SS	1" NPT (F)	STEAM SUPPLY: 15-40 PSI CONSUMPTION @ 20 PSI
SR	3/4" NPT (F)	STEAM RETURN:
EM	ELECTRICAL REQ.	ONE (1) FEEDER SIZED FOR: 1. SCRAPER PUMP MOTOR --- 1HP 2. WASH PUMP MOTOR --- 2HP 3. RINSE PUMP MOTOR --- 2HP 4. CONVEYOR MOTOR --- 1/4HP TOTAL LOAD @ 208V-3PH = 17.8 AMPS TOTAL LOAD @ 480V-3PH = 9.5 AMPS
VL	NOTED	VENT, LOAD END: RECOM. MIN. DRAW = 200 CFM
VU	NOTED	VENT, UNLOAD END: RECOM. MIN. DRAW = 400 CFM



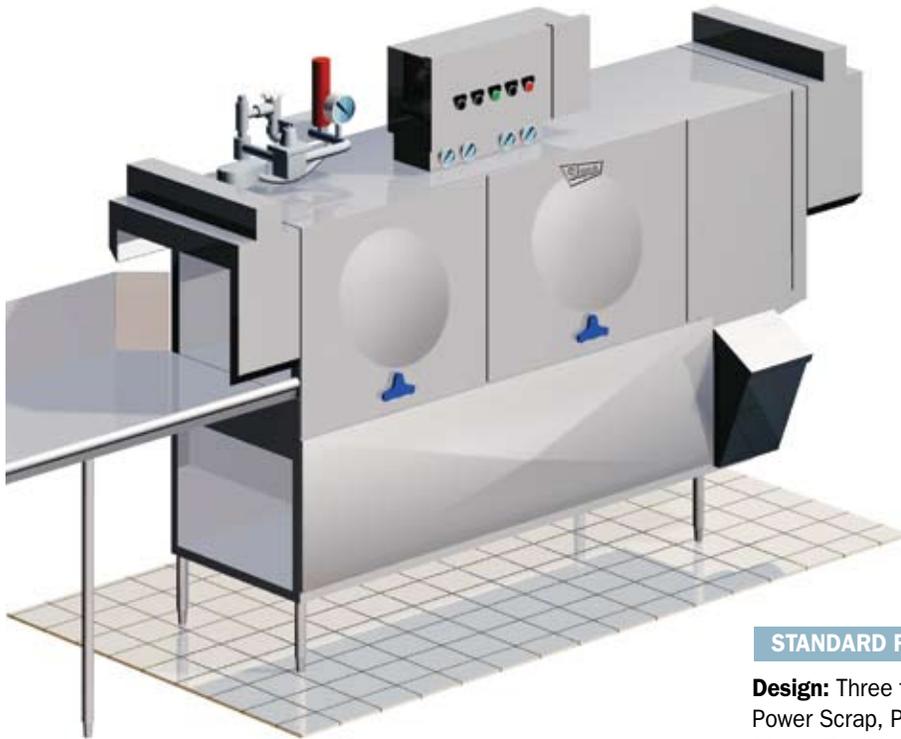
ER-86S R-L



Item #: _____

A/A File #: _____

STERO ER-86S CONVEYOR SERIES



Energy Star® qualified conveyor machine.

Easy to operate and clean, accessibility to components for maintenance and a basic design that produces clean dishes...that is the STERO ER-86S.

ER-86S Rack Conveyor Series: provides a powerful scrapper in combination with our 64" conveyor, creating a high volume, low water consuming machine in a 86" footprint. The rinse tank assures sparkling clean glasses and thorough rinsing of all other items.

The scrapper tank does the work of a manual pre-rinsing operation—but does it faster and better with 185 GPM of re-circulated water, stripping food soil from above and below the ware. Efficient scrapping prior to washing adds up to detergent savings.

Food soil removed is transferred to the outboard scrap catchment automatically by the rinse water feed-back system. This keeps the scrapper tank water clean and removes food soil from the scrapping tank.

The full rack width washing and rinsing pattern with our 225 gallons per minute pump powers this dishwashing workhorse.

Final rinse sanitizing is controlled by STERO's exclusive rack activated final rinse which guarantees accurate, trouble free cleaning.

Easy to operate and clean, accessibility to components for maintenance and a basic design that produces clean dishes... that is the STERO ER-86S.

Specialized optional equipment may be added to your machine and will give additional flexibility to your dishroom.

Energy Star® qualified.

STANDARD FEATURES

Design: Three tank 20" Rack Conveyor, 86" in length with a Power Scrap, Power Wash, Power Rinse, and a Sanitizing Final Rinse. Flexible strip curtains at each end separate the washing, rinsing and final rinse. Three large inspection doors allow easy access to interior of machine. All components are easily accessible for cleaning and maintenance.

Construction: Tank and hood are formed from 300 series No. 4 mill finish stainless steel, fully welded with a minimum of bolt together construction. Frame is heavy-duty stainless steel flat stock construction conforming to NSF Standard No. 3. The machine is supported by enclosed stainless steel feet. All internal piping, fittings, risers and manifolds are stainless steel.

Power Scrapper: The STERO engineered scrapping pattern utilizes fixed upper and lower stainless manifolds of special design, fitted with large stricture free jets which effectively strip the food soil from all types of ware, inside and out, as it passes through the spray pattern. The food soil drops onto flat perforated stainless steel screens that cover the tank. The screens are held in an inclined position, which, coupled with the pump action and the final rinse waters feed back, automatically moves the food soil to a scrap catchment, which is mounted outside the tank. A specially designed pump with a 1 HP motor distributes 185 gallons of water over the ware every minute. The pump is integral with the motor, has a stainless steel impeller, packless seal, with stainless steel metal parts and ceramic sealing seat and an extended stainless steel motor shaft, which assures perfect alignment and quiet operation. The screens, manifolds and curtains are easily removed through the door without the use of tools.

Power Wash: STERO's unique stainless steel manifolds are center-fed, fitted with stricture free jets with directional vanes and can be easily removed without tools. Center fed manifolds

RACK
CONVEYOR

ER-86S CONVEYOR SERIES

STANDARD FEATURES *Continued*

distribute an even flow of wash water over the entire perimeter of the rack, ensuring consistent results. The ER-86S distributes 225 GPM of detergent water pumped over the ware by a 2 HP motor and pump assembly.

Power Rinse: Center-fed manifolds fitted with stricture free jets with directional vanes and can be easily removed without tools. An even distribution of rinse water fully covers the rack, ensuring consistent results. The ER-86S distributes 225 GPM of rinse water pumped over the ware by a 2 HP motor and pump assembly.

Both motors have extended stainless steel shafts with packless ceramic seals and stainless steel impellers that align perfectly with the pump housing.

The pumps have easily removable inspection plates—front and end—and are self draining. Stainless steel perforated strainer pans cover the tank.

Automatic Fill: Fills the machine at the push of a button and keeps it full during operation. In the event of low water in the tank, the system will automatically re-fill to the proper level.

Automatic Start: Rack activated switch starts conveyor and pumps eliminating the need for a manual start.

Automatic Shut Down: Shuts down machine operation during idle periods.

Stainless Steel Front Enclosure Panel: Protects motors and controls from moisture.

Kit 55: STERO mounts a ¾" pressure reducing valve, shock-arrestor and flow pressure gauge in the final rinse line prior to the rinse solenoid valve.

The shock-arrestor prevents line hammer and will double the life of the valve. The PRV will allow adjustment of the final rinse pressure and the gauge will give visual proof when it is correct.

Common Drain: STERO connects overflow and drain valves so that one drain rough-in will service the entire machine.

Motors: 2 HP, 1750 rpm, 225 GPM, heavy duty with sealed bearings and overload protection.

Final Rinse: Stainless rinse arms mounted above and below are fitted with directional fanjets, which create a full coverage spray pattern for maximum rinsing and sanitation. The rack activates STERO's final rinse switch and hot water solenoid valve with stainless seat. A vacuum breaker mounted downstream from the solenoid and 6" above the upper rinse complete STERO's rinse system.

Thermometers: One each for scrap, wash, rinse, and final rinse.

Conveyor: A center-drive stainless steel pawl bar with stainless steel pawls conveys the racks through the spray pattern and out onto the clean dish table. The conveyor is powered by an integral ¼ HP motor and speed reducing drive which has a built-in release to prevent damage to racks or machine in the event of jamming on the clean dish table. The racks ride on 12 gauge stainless steel tracks.

Standard Electrical Features: All motors on STERO conveyor machines are factory wired in waterproof conduit and fittings to a common connection point. The motors are protected by thermal-overloads with manual reset buttons. The magnetic motor starters, start-stop switches, and electric tank heating element contactors (when specified) are mounted in a stainless steel control box.

Standard Electrical Specifications: 208/240-60-3, 460/480-60-3.

Door Safety Switch: Prevents the machine from operating if the door is open. The machine will automatically shut-off if the door is opened while the warewasher is running.

Bell-Type Stainless Steel Skimmer: With hinged cover. Acts as overflow and facilitates removal of fats and oils from the wash tank.

Drain Valves: STERO designed poppet type drain valve; stainless steel seats and casting assures leak proof and trouble free life. Externally controlled with spring-loaded shafts to prevent damage... the finest in the industry.

REQUIRED TANK HEATING

NSF requires that the water in all power wash and power rinse tanks be maintained at specified temperatures. STERO offers three types of heating equipment to maintain these temperatures. Please specify the one that suits your job conditions.

POWER WASH/POWER RINSE

Electric: Two 5 kW stainless steel elements (10 kW total) are mounted in the bottom of the wash tank. Three 5 kW stainless steel elements (15 kW total) are mounted in the bottom of the rinse tank.

The units are thermostatically controlled and have STERO's low water protection system. The elements, thermostat, LWP and contactor are all inter-wired to the control panel.

Steam Injectors: Two stainless steel injectors with silencers are mounted in the tank. A thermostat controls a special solenoid valve, and maintains the correct temperature.

Steam Coils: STERO designed and built stainless steel steam coils are mounted in the tank. Steam coils allow condensed steam to be returned to the steam generator, a decided advantage when there is a question of steam purity. A thermostat controls a special steam solenoid valve and maintains the correct temperature. A steam trap is mounted on the steam return line.

AVAILABLE OPTIONS

Vent Cows: 10" wide x 25" deep with extended Splash Guards front and rear. 3 7/8" x 24 7/8" I.D. vent opening centered on the 10" length.

Mounted Circuit Breakers: Protects motors and heating circuit.

Cold Water Aquastat: Tempers scrap tank water to avoid adhesion of food proteins to ware.

Automatic Dwell Conveyor: Automatic dwell, as an optional addition, allows operator to stop rack over the wash manifold for longer washing action.

Sideloader: RAC-27 allows loading of the racks at a right angle to the conveyor, permitting dedicated clean and soiled sides of the room, increased length RAC-32 will accept sheet pans.

Table Limit Switch: Mounted on a clean dish table. The switch shuts off the conveyor when engaged by a rack. This allows single person operation of machine until racks fill unload table.

