PWVeR advansys
Pot, Pan & Utensil Washer

STANDARD FEATURES
+ Timed wash cycles; racks per hour: 13 (2 minute wash), 9 (4 minute wash), 7 (6 minute wash)
+ 1.2 gallons of water per cycle
+ Timed wash cycles for 2-4-6 minutes
+ Hot water sanitation machines
+ Steam elimination and energy recovery
+ Sense-A-Temp™ booster heater capable of 70° rise
+ Front loading, single piece vertical lift door
+ Chamber accepts 12 full-sized sheet pans, or (1) 140 quart mixing bowl
+ Advanced service diagnostics
+ Advanced delime notification and cycle (includes booster)
+ 16 gauge stainless steel deep drawn tank
+ Microcomputer controls with advanced digital cycle/temperature display
+ Two revolving upper and lower anti-clogging wash arms and rinse arms
+ Removable stainless steel scrap screens and scrap basket
+ Corrosion resistant pump
+ Automatic pumped drain
+ Pumped rinse
+ 328” door opening
+ Automatic fill
+ Delime pump standard
+ Electric tank heat
+ Spray hose

OPTIONS & ACCESSORIES (Available at extra cost)
- Pressure regulator valve
- DWT-PW drain water tempering kit
- Combination rack
- Steam pan rack

SPECIFIER STATEMENT
Specified dishwasher will be Hobart PWVeR advansys ventless Pot/Pan/Utensil Washer, front loading with single piece vertical lift door, (10) pan capacity, over/under rotating arms, 2/4/6 minute adjustable timer, up to (13) racks/hour, includes: (1) flat grids, (1) tray racks & (1) flat bottom rack, pre-rinse spray hose, sanitizing with Sense-A-Temp™ 70° booster rise, drain pump, stainless steel construction, 208-240v/60/3-ph & 480v/60/3-ph, NSF, BISC, ENERGY STAR®.

1 year parts and labor warranty.
**LEGEND**

<table>
<thead>
<tr>
<th>Electrical Connections</th>
<th>Plumbing Connections</th>
</tr>
</thead>
<tbody>
<tr>
<td>E1</td>
<td>P1</td>
</tr>
<tr>
<td>Electrical connection (including electric heat) 1-1/4” conduit hole, 7-1/16” AFF.</td>
<td>Hot water connection incoming: 110°F water minimum. 3/4” female garden hose fitting on 6’ long hose supplied with machine. 7-3/4” AFF.</td>
</tr>
</tbody>
</table>

**SPECIFICATIONS**

**Capacities**
- Wash Time Settings (minutes) ........................................ 2, 4, 6
- Racks per Hour ...................................................... 13 (2 min. wash), 9 (4 min. wash), 7 (6 min. wash)
- Tank Capacity – Gallons ........................................... 21

**Motor Horsepower**
- Wash ................................................................. 4.0
- Rinse ............................................................... 0.33

**Water Consumption**
- U.S. Gallons per Cycle ............................................ 1.2
- Peak Drain Flow – U.S. Gallons .................................. 18.0

**Temperatures °F**
- Wash ................................................................. 150
- Rinse ............................................................... 180
- Incoming Water Temperature (minimum recommended) ........ 55

**Heating**
- Tank Heat, electric (kw) ........................................... 16.4
- Electric Booster (kw) ............................................... 16.4

**Standard 20” x 20” (508 x 508) Rack Complement**
- Tray Rack (10 pan each) ............................................. 1
- Flat Grid ............................................................. 1
- Flat Bottom ......................................................... 1

**Shipping Weight (approximate) .................................. 595 lbs.
**Crated Dimensions ................................................. 88.47”H x 34.86”W x 37.20”D

**WARNING:** Plumbing and electrical connections should be made by qualified personnel who will observe all the applicable plumbing, sanitary, safety codes and National Electrical Code.

**Plumbing Notes:** Required flowing water pressure to the dishmachine is 15-65 PSIG. If pressures higher than 65 PSIG are present, a pressure regulating valve must be installed in the water line to the dishmachine (by others). Recommended water hardness to be 3 grains or less for best results.

Pressure gauge not required on pumped rinse machines.

**Miscellaneous Notes:** Backflow prevention provided by NSF-approved air gap device.

Single point electrical connection machines.

**Electrical Specifications**

<table>
<thead>
<tr>
<th>Voltage</th>
<th>Rated Amps</th>
<th>Minimum Supply Circuit Ampacity</th>
<th>Maximum Protective Device</th>
</tr>
</thead>
<tbody>
<tr>
<td>208/240/60/3</td>
<td>47.6/53.0</td>
<td>60/70</td>
<td>60/70</td>
</tr>
<tr>
<td>480/60/3</td>
<td>28.6</td>
<td>35</td>
<td>35</td>
</tr>
</tbody>
</table>

Dishmachine not provided with internal GFCI protection.

**Approximate Heat Gain to Space without Vent Hood**

<table>
<thead>
<tr>
<th>Voltage</th>
<th>Type</th>
<th>BTU/Hr.</th>
</tr>
</thead>
<tbody>
<tr>
<td>208</td>
<td>Latent</td>
<td>16,200</td>
</tr>
<tr>
<td></td>
<td>Sensible</td>
<td>10,000</td>
</tr>
<tr>
<td>240/480</td>
<td>Latent</td>
<td>20,100</td>
</tr>
<tr>
<td></td>
<td>Sensible</td>
<td>12,300</td>
</tr>
</tbody>
</table>

Vent hood is not required due to internal condensing system.

All dimensions taken from floor line may increase 1-1/2” depending on leg adjustment.

120° clearance height needed for service for door removal.

As continued product improvement is a policy of Hobart, specifications are subject to change without notice.