



## Model RW2580

This outstanding LVO Pan and Rack Washer is truly the best washing and sanitizing equipment for your bakery or food establishment. The powerful 25 H.P. pump subjects your racks, pans, bowls or utensils to a high pressure wash which blasts away soil, followed by a sanitizing rinse for greater cleanliness.

The LVO RW2580 is fully automatic, easy to install and economical to operate. The RW 2580 is made of 14 gauge stainless steel, designed to last a lifetime. Capable of washing 780 pans per hour.

## POWERFUL ECONOMICAL HIGH CAPACIT

Pan & Rack Washer









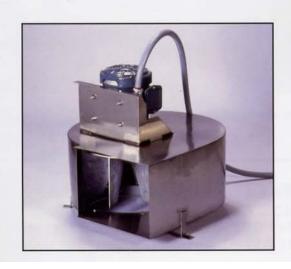
Cake Pan Rack



**Bowl Utensil Rack** 



- Brass hubs have Delrin races with stainless steel ball bearings for years of trouble free service.
- Eight rotating stainless steel spray arms have eight strategically positioned high velocity, stainless steel "V" jet nozzles welded in.
- Rotating stainless steel arms have removable end caps for easy cleaning.



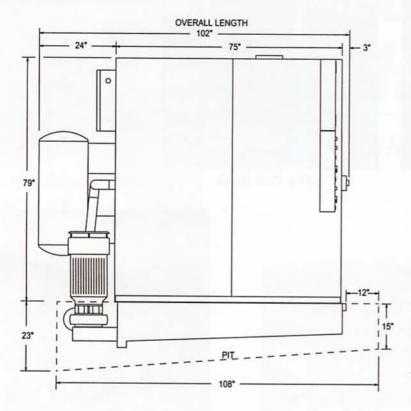


## **Power Venting**

Remove steam from your washer quickly and efficiently before it enters your work area. The 700 CFM Exhaust Fan is sure to work for you.



## RW2580 SPECS





Wash Cap: 78 pans

**Pump:** 25 H.P. - 208-230/460V, 3 phase, 60 Cycle, recirculates approx. 480 G.P.M, @ 50-60 P.S.I.

Timers: 3-position wash, delay, rinse, adjustable.

Electric Components: U.L. approved

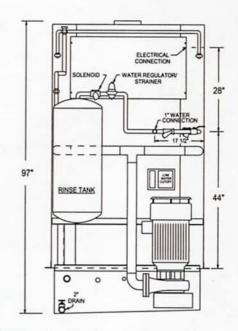
Wash Tank: 160 gal. capacity, electric, steam or gas heat.

Construction: 12, 14, 16 GA stainless steel

Dimensions: OAL 102", W 57", OAH-97"

H 81-1/2" from floor (pit model) Door opening: W 31", H 76"

Rinse Booster: Standard.



Because of continuous improvements, specifications may change without notice. Contact manufacturer for current information.