

Powerful, Efficient and Economical To Operate

Model RW 1548

The high capacity of the LVO RW1548 makes this pan washer a truly outstanding piece of equipment for high producing bakeries, restaurants or other food operations. A powerful 5 h.p. and 10 h.p. dual pump system on the model delivers a high pressure wash that literally blasts away residue on pots, pans, racks, bowls, grocery carts and utensils leaving them positively clean and completely sanitized.

The LVO RW1548 is fully automatic, easy to install and economical to operate. It can be operated easily by any employee. The RW1548 is made of 12 and 14 gauge stainless steel and is designed to last for years. It can substantially reduce your labor costs and in many cases it will pay for itself in one year with the savings.





SPECIFICATIONS

Wash Cap: 48 pans

Pump: 1-5 H.P. & 1-10 H.P 208, 230, 460V ,60 cycle 3 phase- recirculates app. 250 G.P.M.

Timers: Wash, delay, rinse all adjustable

Electrical Components:

U.L. approved

Wash Tank: 65 gal. cap. electric, steam, or gas Construction: 12 and 14

G.A. Stainless Steel

Rinse Tank: S.S. with two 9 KW electric booster heater to boost 120° water to 180°-195° sanitizing rinse water.

NOTE:

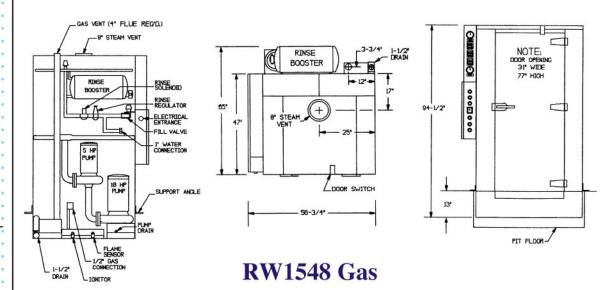
Recommended

Clearances

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*Gas machines must be installed with 6" adjustable legs when placed on a combustible floor.

We Service What We Sell!

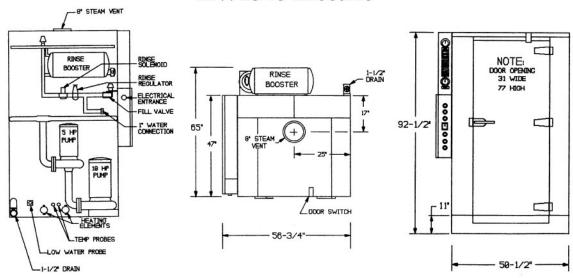


Total Amperage

	208V	230V	460V
Electric	133.1	122.3	62.1
Gas or Steam Injected	95.6	88.4	45.2
Recirculating Steam	45.6	43.2	22.6

Gas Rating 66,000 BTU
Injected Steam Rating- 37 lbs @ 10 to 15 psi
Recirculating Steam - 76 lbs @ 10 to 15 psi
Rinse Tank Cap. - 20 gal.
60 sec. rinse @ 20 psi
14 gal/cycle

RW1548 Electric





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