

Rub A
Dub Dub



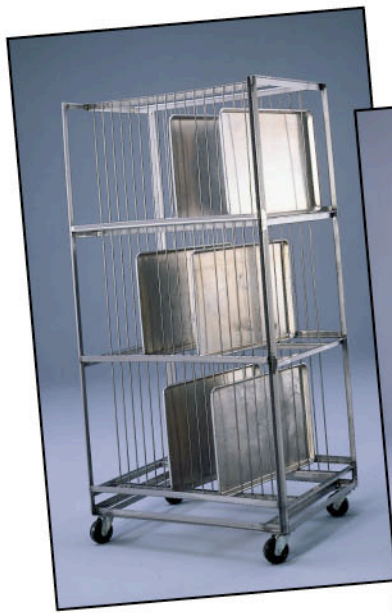
Powerful, Efficient and Economical To Operate

Model RW 1548

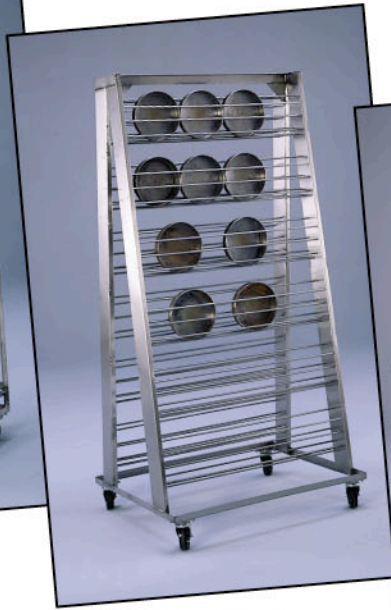
The high capacity of the LVO RW1548 makes this pan washer a truly outstanding piece of equipment for high producing bakeries, restaurants or other food operations. A powerful 5 h.p. and 10 h.p. dual pump system on the model delivers a high pressure wash that literally blasts away residue on pots, pans,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





Bun Pan Rack



Cake Pan Rack

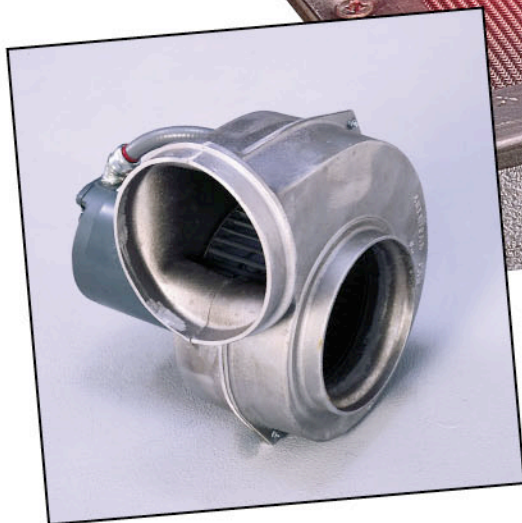
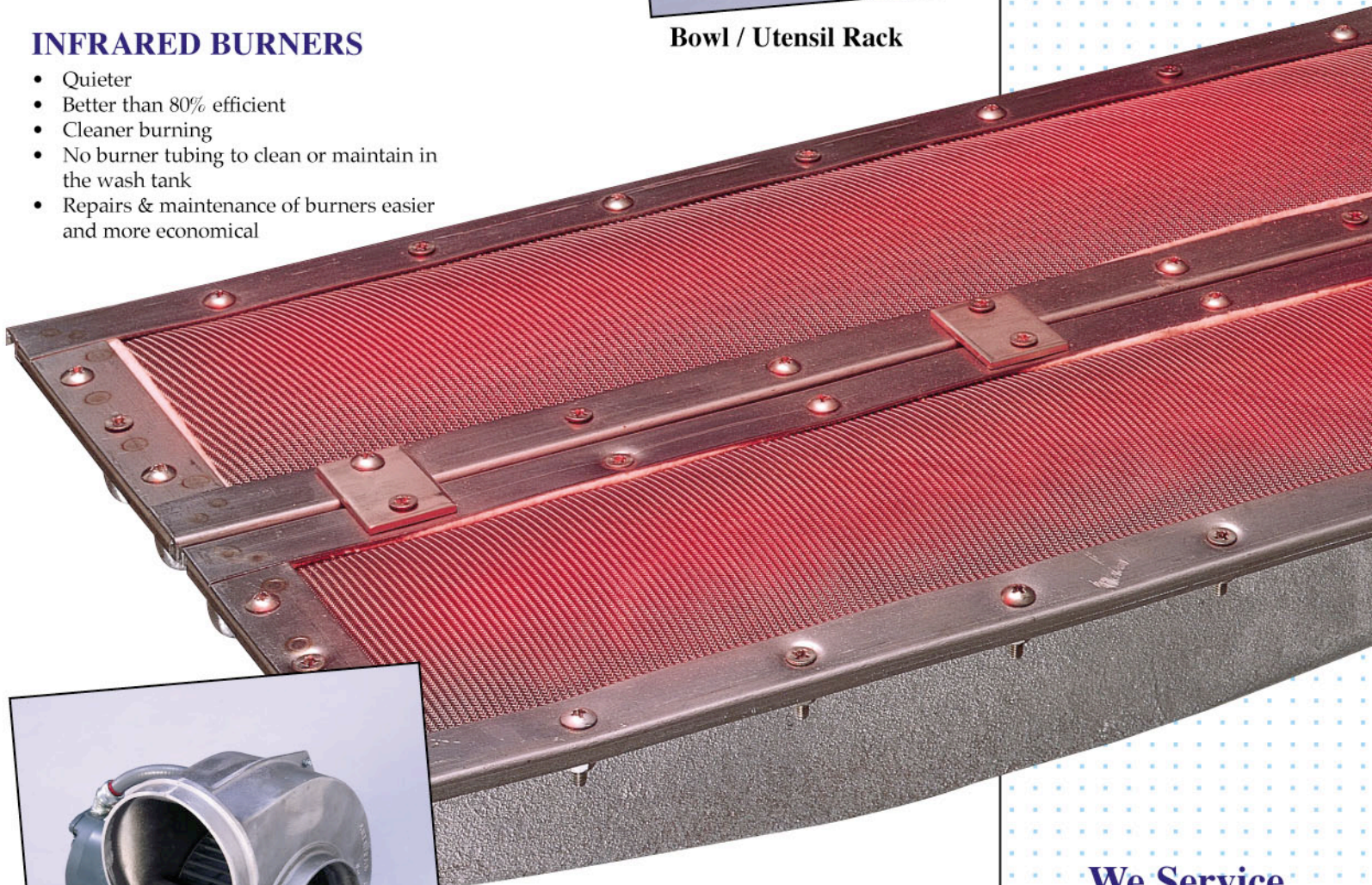


Bowl / Utensil Rack

High-Volume Pot & Pan Washer

INFRARED BURNERS

- Quieter
- Better than 80% efficient
- Cleaner burning
- No burner tubing to clean or maintain in the wash tank
- Repairs & maintenance of burners easier and more economical



POWER VENTING

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

**We Service
What We Sell!**

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.

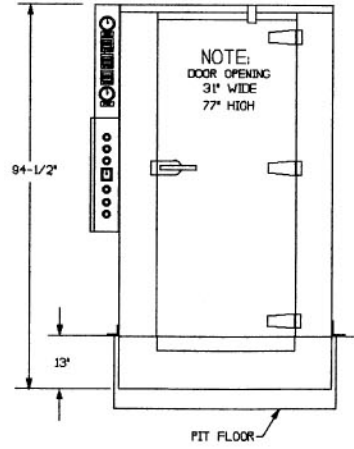
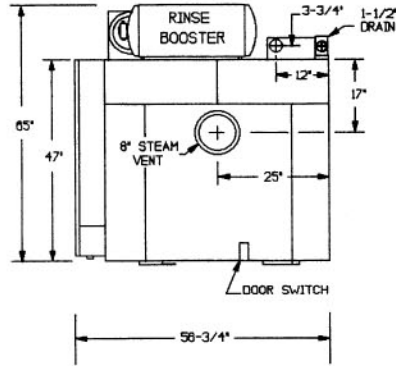
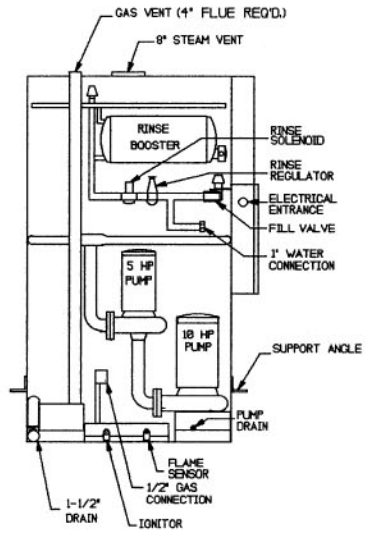
NOTE:

Recommended
Clearances

Top	36"
Front	36"
Sides	16"
Rear	12"
Bottom	6" *

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

**We Service
What We Sell!**



RW1548 Gas

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

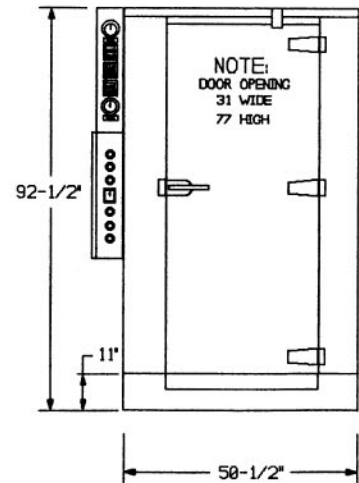
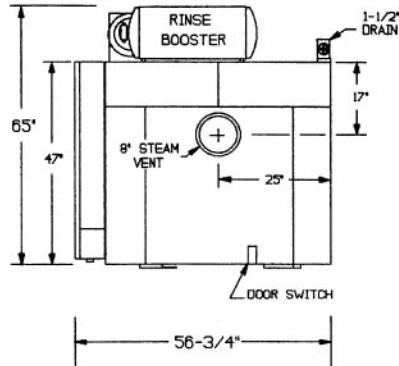
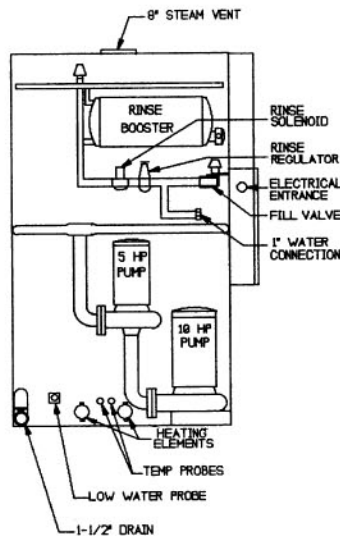
Recirculating Steam - 76 lbs @ 10 to 15 psi

Rinse Tank Cap. - 20 gal.

60 sec. rinse @ 20 psi

14 gal/cycle

RW1548 Electric



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