

Click here to buy now!

Central[®]
RESTAURANT PRODUCTS
WHOLESALE EQUIPMENT & SUPPLIES

1-866-285-1252

THE NEW RC-44 WILL SURELY CATCH YOUR ATTENTION.
THE WORKING DIRECTION CAN BE EASILY ARRANGED AND ASSEMBLED ON EITHER SIDE
TO OFFER A WIDE CHOICE OF LAYOUTS. THE RC-44 IS THE PRACTICAL SOLUTION FOR A QUICK CLEANING,
WITH ALL THE BENEFITS OF BEING COMPACT.



FEATURES

- Wide versatility thanks to its reversible layout.
- Radial wash tank sloped to help emptying.
- Self-cleaning vertical wash pump, protected from electrical overloads.
- Traction system with built-in clutch preventing derailment.
- AISI 304 stainless steel boilers, fully insulated to reduce thermal losses.
- Low voltage electronic soft touch panel with IPX5 security level, manufactured to be user-friendly and easy-to-clean.
- Removable S/S washing and rinsing arms for easier cleaning operation or to change working direction on the RC-4.
- S/S surface filters on every tank, easily removable without detaching washing arms, to keep the water clean and free from food scraps.
- Insulated double skin door, counterbalanced, equipped with anti-drop safety system.
- Two speed traction system with built-in clutch.
- Auto timer switches off the rack conveyor motor as well as other machine's options, after a prolonged period of inactivity, limiting operating expense.
- Economizers to allow operation only when the rack is detected on that specific area, avoiding any waste of water and energy.
- Pressure reducer, to stabilize the water pressure and grant an optimal final rinse.
- Vacuum Breaker to fill the booster and prevent the backflow of water, and avoid any contamination of the water supply in case of external depression.
- Break Tank safety system to fill tank and prevent backflow contamination.

Click here to buy now!

GENERAL SPECIFICATIONS

RC-44		
DIMENSIONS (W x D x H)	inch	42.6 x 28 x 68.4 / 74.8
CLEARANCE (W x H)	inch	20 x 17.5
RACKS PER HOUR ⁽¹⁾ min. speed	n./h	156
RACKS PER HOUR ⁽¹⁾ max. speed	n./h	212
STD POWER SUPPLY	Vac	220-240V 3 ph ~ 60 Hz
MIN/MAX WASHING PRESSURE	psi	30 - 87
PRE-WASH		
PUMP RATED POWER	kW	-
TANK CAPACITY	gal	-
OPERATING TEMPERATURE	°F	-
1ST CHEMICAL WASH		
PUMP RATED POWER	kW	1.9
TANK CAPACITY	gal	21
TANK HEATING ELEMENT	kW	14
OPERATING TEMPERATURE	°F	172
PRE-RINSE		
PUMP RATED POWER	kW	-
PRERINSE HEATING ELEMENT	kW	-
OPERATING TEMPERATURE	°F	-
RINSE HOT WATER INTAKE		
INLET WATER TEMPERATURE	°F	140
CONSUMPTION (AT RATED PRESSURE)	gal / h	111
TOTAL BOOSTER POWER	kW	15
TOTAL INSTALLED POWER	kW	31.05
OPERATING TEMPERATURE	°F	185

NOMINAL CAPACITY PER HOUR



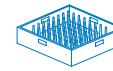
max h 17 1/2"

7.630 pcs



max Ø 17 1/2"

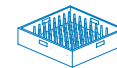
3.816 pcs



20" x 20"

212 pcs

STANDARD EQUIPMENT



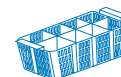
20" x 20"

18 plates



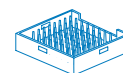
20" x 20"

for glasses



19 1/4" x 7"

cutlery basket



20" x 20"

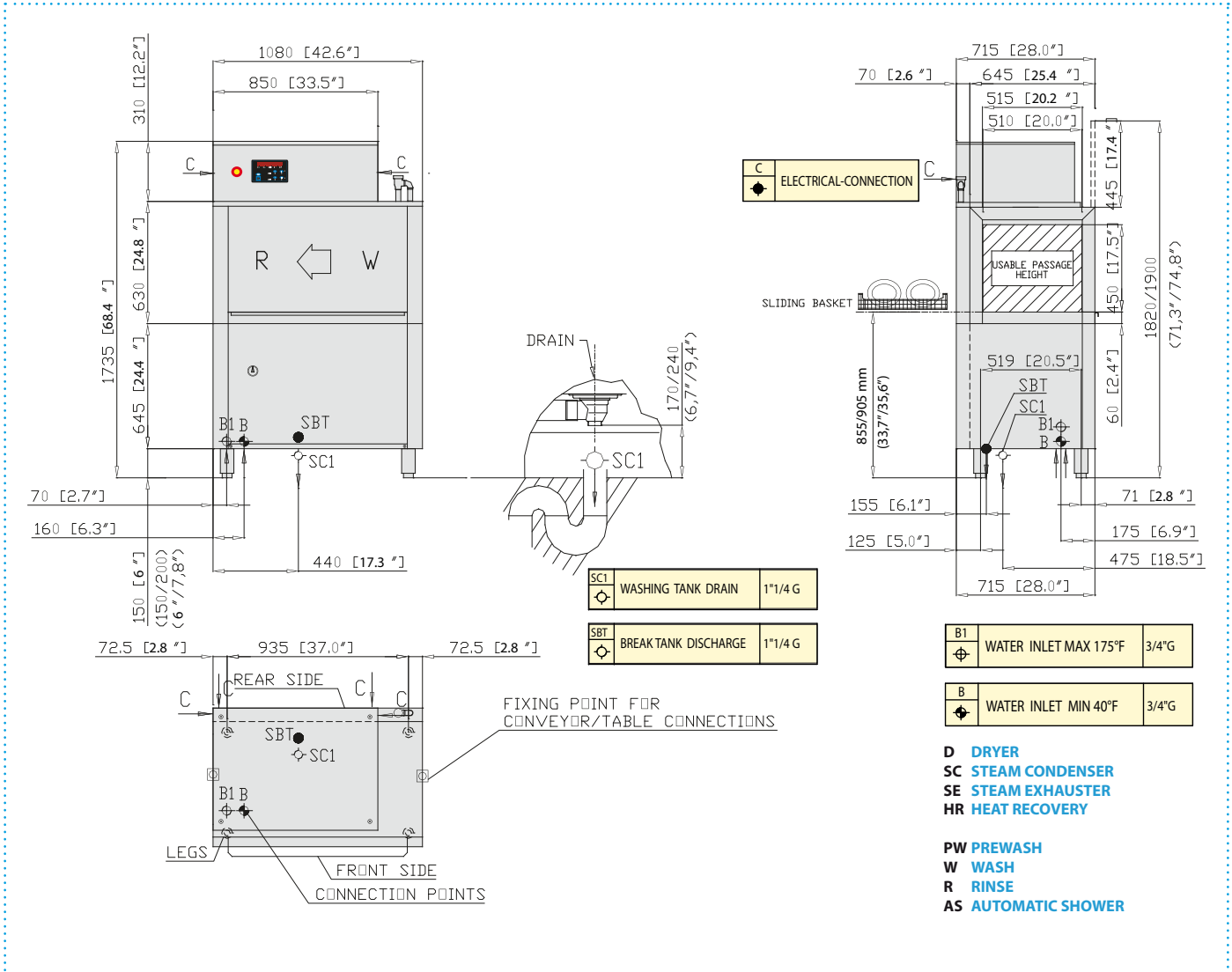
trays basket
6 pcs

(1) With equipped racks

Specifications are subject to change without notice

Click here to buy now!

TECHNICAL DETAILS



WARNING:

Plumbing and electrical connection should be made by qualified personnel who will observe all the applicable plumbing, sanitary and safety codes and the National Electrical Code. Specifications are subject to change without notice