



STERO U-31A/A2

POT, PAN AND UTENSIL WASHER



STERO'S U-31A is a pass through, single tank, heavy duty washer designed to tackle the challenge of cleaning pots and pans. The hood and tank are made from heavy gauge, fully welded stainless steel for durability and longevity. The U-31A uses 24" x 28" stainless steel racks which enable a large variety of food preparation utensils to be processed through the machine. This workhorse will tackle the toughest cleaning job with ease.

Four racks are included with Stero's U31-A (1 of each) to handle many food preparation products.

The **STERO U-31A2** doubles production processing two racks per cycle.

STANDARD FEATURES

- 25 racks per hour
- Rinse 1.16 gpm /2.8 gallons per rack
- 25" x 27" opening
- Automatic fill maintains proper tank levels
- Adjustable cycle times
- 3 HP wash motor recirculating 230 gpm
- Stainless steel front enclosure panel protects motors and controls from moisture
- Stainless steel construction
- Door safety switches prevents operation if door is open
- Stainless steel drain valves and poppets, foot activated
- Kit 55, included prv, shock arrestor and pressure gauge in final rinse line
- Bell-type stainless steel skimmer acts as overflow and removes fats and oils from the wash tank

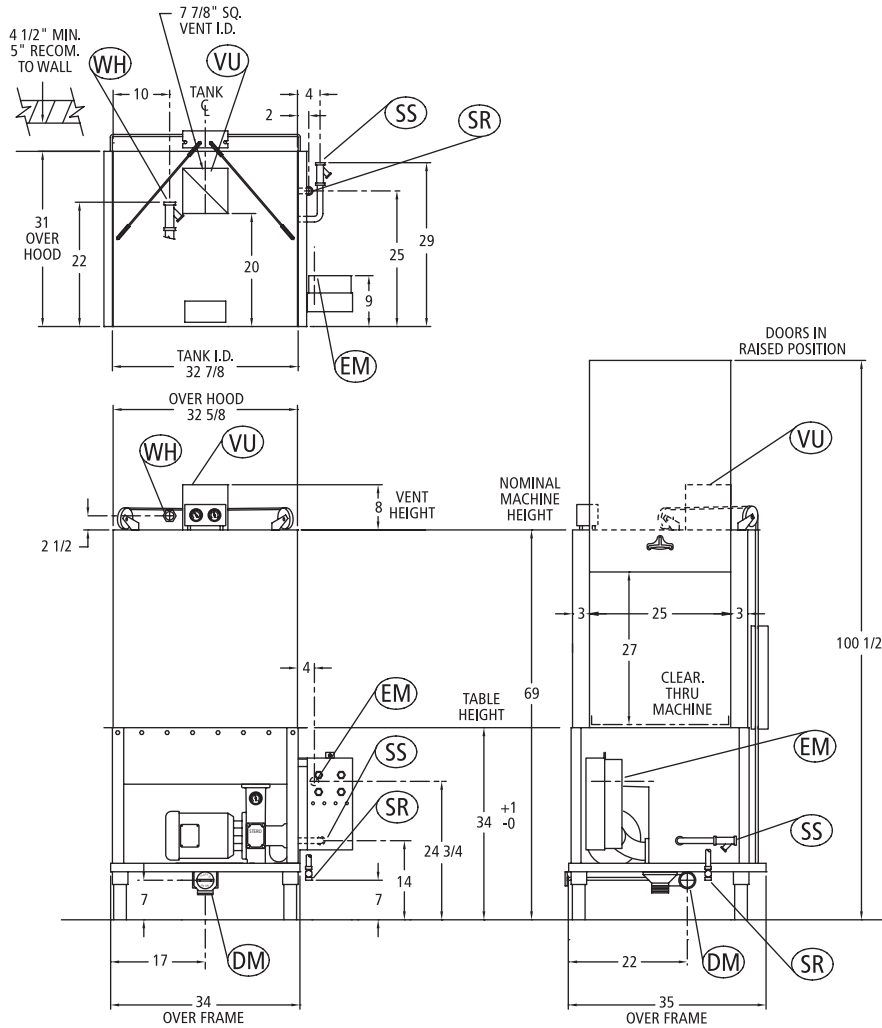
OPTIONS & ACCESSORIES

- Electric or Steam Coil Heat
- Corner Installation (not available on U-31A2)
- Double Rack Capacity
- Basket Rack
- Utility Rack
- Pan Rack
- Bun Pan Rack
- Voltage
208V 220V 480V 60cy 3ph
- International options available, consult factory

Shipping Weight: 1,000 lbs.

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CONNECTION POINTS		
PTS.	SIZE	DESCRIPTION
DM	2" NPT (F)	DRAIN, MACHINE WASTE:
WH	3/4" NPT (F)	WATER SUPPLY: 180°F. MIN. @ 20 PSI FLOW PRESSURE TANK FILL & FINAL RINSE CONSUMPTION = 70 GALS./HR.
SS	3/4" NPT (F)	STEAM SUPPLY: 15-40 PSI CONSUMPTION @ 20 PSI TANK HEAT = 57 LBS./HR.
SR	1/2" NPT (F)	STEAM RETURN:
EM	ELECTRICAL REQ. STEAM HEAT	ONE (1) FEEDER SIZED FOR: 1. WASH PUMP MOTOR3 HP TOTAL LOAD @ 208/3 PH/60 = 9.0 AMPS TOTAL LOAD @ 480/3 PH/60 = 4.8 AMPS
EM	ELECTRICAL REQ. ELECTRIC HEAT	ONE (1) FEEDER SIZED FOR: 1. WASH PUMP MOTOR3 HP 2. WASH TANK HEAT10 KW TOTAL LOAD @ 208/3 PH/60 = 36.8 AMPS TOTAL LOAD @ 480/3 PH/60 = 16.8 AMPS
VU	7-7/8" SQ. VENT I.D.	VENT: RECOMMENDED MINIMUM DRAW = 600 CFM

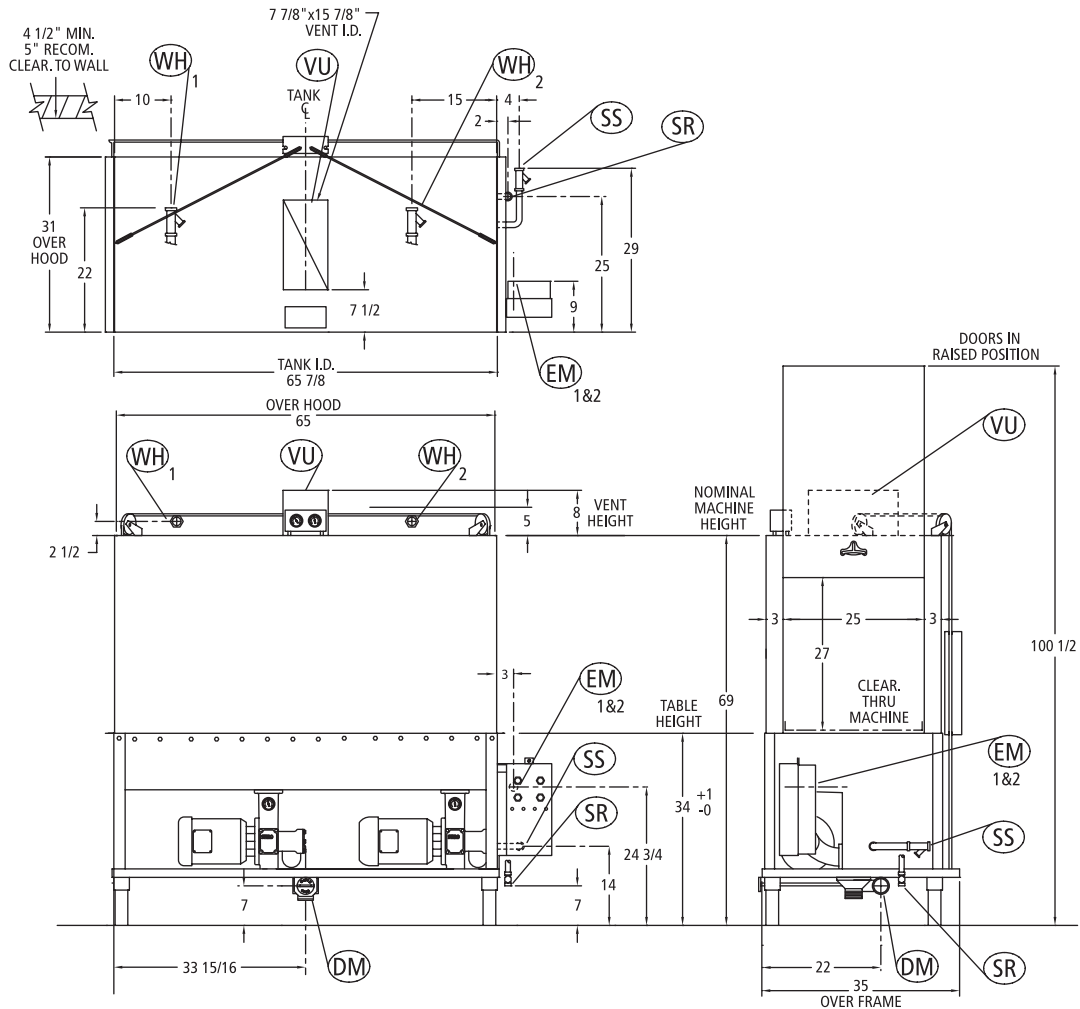
STANDARD 208V/230V/480V-3PH AVAILABLE
CONTACT FACTORY FOR 50HZ APPLICATIONS

U-31A



STERO U-31A2

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CONNECTION POINTS

PTS.	SIZE	DESCRIPTION
DM	2" NPT (F)	DRAIN, MACHINE WASTE:
WH₁	3/4" NPT (F)	WATER SUPPLY: 180°F. MIN. @ 20 PSI FLOW PRESSURE TANK FILL & FINAL RINSE CONSUMPTION = 70 GALS./HR.
WH₂	3/4" NPT (F)	WATER SUPPLY: 180°F. MIN. @ 20 PSI FLOW PRESSURE TANK FILL & FINAL RINSE CONSUMPTION = 70 GALS./HR.
SS	3/4" NPT (F)	STEAM SUPPLY: 15-40 PSI CONSUMPTION @ 20 PSI TANK HEAT = 114 LBS./HR.
SR	1/2" NPT (F)	STEAM RETURN:
EM	ELECTRICAL REQ. STEAM HEAT	ONE (1) FEEDER SIZED FOR: 1. WASH PUMP MOTORS 6 HP TOTAL LOAD @ 208/3 PH/60 = 18 AMPS TOTAL LOAD @ 480/3 PH/60 = 9.1 AMPS
EM	ELECTRICAL REQ. ELECTRIC HEAT	TWO (2) 208V-3PH. FEEDERS SIZED FOR: 1. WASH PUMP MOTORS 6 HP = 18 AMPS 2. WASH TANK HEATERS 20 KW = 55.6 AMPS ONE (1) 480V-3PH. FEEDER SIZED FOR: 1. WASH PUMP MOTORS 6 HP = 8.6 AMPS 2. WASH TANK HEATERS 20 KW = 24.1 AMPS 3. 480V TRANS. & CONT. CIRC. = .5 AMPS TOTAL FEEDER LOAD @ 33.2 AMPS
VU	7-7/8" SQ. VENT I.D.	VENT: RECOMMENDED MINIMUM DRAW = 600 CFM

STANDARD 208V/230V/480V-3PH AVAILABLE
CONTACT FACTORY FOR 50HZ APPLICATIONS

U-31A2

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Design: The U-31A1 is a single tank, two-door push through type with adjustable wash and rinse timers, utilizing 24" x 28" racks. The U-31A2 is a two tank, pass through, doubling the components to handle two racks per cycle.

Construction: Tank and hood are formed from 16 gauge, type 304-18-8 No.4 mill finish stainless steel, all fully welded. The frame is heavy stainless steel with 8" stainless steel adjustable feet. The internal piping, fittings, risers, manifolds, etc., are stainless steel.

Power Wash: 230 G.P.M. of detergent water is pumped over the utensils through the STERO engineered wash system, which utilizes revolving upper and lower wash arms. These have been designed to create an effective, powerful pattern which causes detergent water to reach all parts of the utensils from every angle, assuring complete coverage and washing. Specially designed spray deflectors on the revolving wash arms achieve the unique wash pattern.

Rinse Pattern: Achieved by seven fixed perimeter sprayers above the utensils and by lower stainless steel revolving rinse arms with stainless steel jets, all mounted in the perimeter of the rack. As with the wash pattern, utensils are thoroughly rinsed and sanitized.

Electrical Features: Power wash motor is 3 H.P., extra heavy duty, 1745 RPM, with sealed bearing and built—in thermal overload protection

Front Enclosure Panel: Stainless Steel Front Enclosure Panel: Protects motor and controls from moisture.

Controls: The controls, contactors, timers, etc. are mounted in a splash proof, stainless steel control box, securely fastened to the frame of the machine at a convenient working height. The controls include two adjustable timers. One timer regulates the wash cycle and is adjustable from two minutes to five minutes. The other timer regulates the rinse cycle and is adjustable from 15 to 30 seconds. A push button start switch and a tank heat switch (illuminated when on) are provided. In addition there is a selector switch allowing the machine to be operated automatically or manually, at the operator's discretion. All controls and the entire electrical system are factory inter-wired and in water proof conduit. Magnetic motor starter with low voltage protection is inter-wired in control panel. Motor is wired in waterproof conduit and fitting to control panel. Panel is mounted on right side of machine for easy "no stretch" access. Adjustable wash and rinse timers are enclosed behind hinged and fastened switch panel. Panel is fitted with oil tight switches and push buttons with pilot lights.

Door Safety Switch: Door Safety Switch: If the door is opened before the cycle is completed, this switch automatically stops the machine.

Rack Compliment: Total of 4 stainless steel racks to handle various utensil washing needs: 1 Basket Rack (for cooking utensils, etc.); 1 General Utility Rack (for large mixing bowls and cook pots); 1 Counter pan rack; 1 Bun Pan Rack. (For bun pans and cooking sheets.) All racks are 24" x 28".

Line Stainers: Provided on all supply lines required on the machine. Provides clean out to protect plumbing accessories.

In line with its policy to continually improve its products, Stero reserves the right to change materials and specifications without notice.