

STERO DOOR TYPE WASHERS

Stero SD1



Fill & Dump style dish machine saves 45% water usage over the previous model.



- 37 Racks Per Hour/ 1.7 Gallons Per Rack.
- Chemical Pumps Included.
- Standard Models in Stock.

Stero SD3



Door Type Dishwasher increases productivity and cuts water usage by 40% over the previous model.



- 58 Racks Per Hour/ .97 Gallons Per Rack.
- Hot Water or Chemical Sanitizing.
- Integrated Digital Controls.
- Integrated Booster.
- Standard Models in Stock.

Stero Glass Washer

Utilizes a recirculated wash, cutting water usage by more than 50% over the previous model.



- 33 Racks Per Hour/ .74 Gallons Per Rack.
- 12" Door Opening.
- Chemical Pumps and Alarms Included.
- Pumped Rinse & Drain.
- Standard Models in Stock.

Stero Under Counter

70% water savings over previous models.



- 32 Racks Per Hour/ .88 Gallons Per Rack.
- Hot Water or Chemical Sanitizing.
- 17" Door Opening.
- Stocking available models.
- Chemical Pumps and Alarms Included.



**BUILT TO WORK.
MADE TO LAST.**



STERO FLIGHT TYPE CONVEYOR

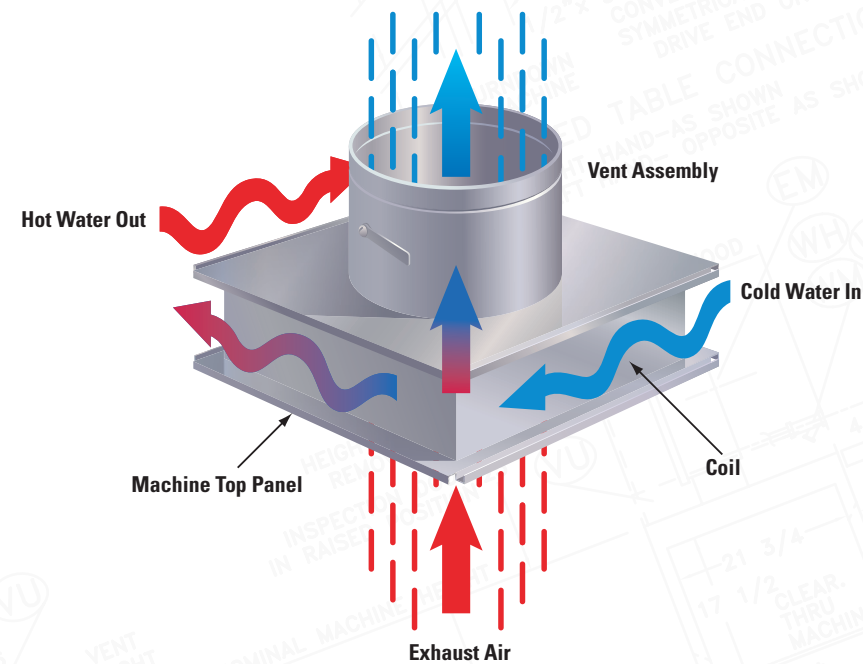
The Heat Recovery Option can save up to \$2,800 annually in utility costs based on usage of just 8 hours per day.

The Stero STPCW-ER Flight Type Conveyor featuring Heat Recovery increases profitability, reduces operating costs, and provides a washer that is built to work and made to last.

HEAT RECOVERY PROCESS

1. Hot exhaust air is vented through the heat recovery coil.
2. Cold water circulates through the coil and is heated to 110°- 120°F.
3. Pre-heated water is routed to the booster heater and heated to 180°F for final rinse.

The dish machine requires a hot water line for tank fill, cold water line for final rinse supply.



STPCW-ER



STERO RACK CONVEYOR SERIES

STERO Rack Conveyor Washers are offered in a variety of models to suit the needs of any size facility. The single tank ER-44, ER-66S, ER-76S and the multiple tank ER-64, ER-86S, and ER-94S are all Energy Star Qualified.

The following FEATURES add value, longevity and efficiency to the ER family.

- 21" standard height opening will process all ware including sheet pans and mixing bowls.
- Increased spacing between the wash and final rinse reduces carry over resulting in cleaner dishes.
- Automatic Tank Fill, Float Switch Controlled, fills and maintains proper tank water level during operation.
- Rack Activated Auto Start, starts conveyor and pumps, eliminating the need for manual start.
- Hinged doors provide full access for cleaning and maintenance.

ER-44



BUILT TO WORK. MADE TO LAST.

