STERO STPCW-ER FLIGHT-TYPE DISHWASHER

STANDARD FEATURES
- 31" x 20" Tunnel opening
- Automatic tank fill
- Safety Stop at unload, prevents ware pileup
- Low water protection
- Automatic shut-off
- Full perimeter stainless steel frame
- External scrap catchment
- Automatic shutdown
- Easily replaceable flight link system
- 16 gauge 304 stainless steel welded tanks and hoods
- Removable stainless steel scrap trays
- Start stop switches at both ends
- Variable speed conveyor 2 to 9.2 fpm
- Adjustable exhaust dampers at each end
- Stainless steel drain valves and poppets, foot activated
- On demand final rinse

OPTIONS & ACCESSORIES
- Right to Left / Left to Right Operation
- Heat Recovery System
- Rinse Booster Electric or Steam
- Circuit Breakers
- Optional Cabinet-Style Doors
- Hose Bib
- Custom options available, consult factory
- Voltage
  - 208V
  - 220V
  - 480V
  - 60cy 3ph
- International options available – consult factory

A NEW STANDARD IN HIGH VOLUME PERFORMANCE

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. These large capacity machines can be engineered to handle most production rates in almost any dish room.

The optional Heat Recovery System features a coil that captures exhausted air created by the dish machine and repurposes the lost energy to preheat the incoming cold water supply to 120°F before it enters the booster heater. The Heat Recovery option can save thousands of dollars annually on utility costs operating just eight hours per day.

<table>
<thead>
<tr>
<th>Model</th>
<th>Dishes per Hour</th>
<th>Conveyor Speed (FPM)</th>
<th>Maximum Water Consumption (GPH)</th>
<th>Pump Capacity (GPM)</th>
</tr>
</thead>
<tbody>
<tr>
<td>STPCW-ER 3 TANK*</td>
<td>13,689</td>
<td>2 to 9</td>
<td>58</td>
<td>Scraper 225, Wash 330, Rinse 330</td>
</tr>
<tr>
<td>STPCW-ER 4 TANK</td>
<td>20,832</td>
<td>2 to 14</td>
<td>102</td>
<td>Scraper 225, Wash 330, Rinse 330</td>
</tr>
</tbody>
</table>

*ENERGY STAR® Qualification on STPCW-ER electric heat, 3-tank only.
STERO STPCW-ER
FLIGHT-TYPE DISHWASHER

RIGHT TO LEFT FEED DIRECTION

OVERALL MACHINE LENGTH

MINIMUM UNLOAD LENGTH 60" LONGER LENGTHS TO SUIT

MINIMUM LOAD SECTION AVAILABLE IN 3-TANK 120" AND 132" LONGER LENGTHS TO SUIT

STERO STPCW-ER 3 TANK

<table>
<thead>
<tr>
<th>ELECTRIC HEAT WITH BOOSTER</th>
<th>ELECTRIC HEAT WITHOUT BOOSTER</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>DM</strong> 2&quot; NPT (F) DRAIN, MACHINE WASTE: CONNECT TO EITHER END, LEAVE UNUSED PORTS PLUGGED</td>
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</tr>
<tr>
<td><strong>EM</strong> ELEC. REQ. THREE FEEDERS REQUIRED</td>
<td><strong>EM</strong> ELEC. REQ. THREE FEEDERS REQUIRED</td>
</tr>
<tr>
<td><strong>EB</strong> ELEC. REQ. ONE FEEDER REQUIRED: 1. BOOSTER HEATER KW</td>
<td><strong>WM</strong> 3/4&quot; NPT (F) WATER SUPPLY: 140°F MIN. AT 20 PSI FLOW PRESSURE TANK FILL</td>
</tr>
<tr>
<td><strong>WM</strong> 1&quot; NPT (F) WATER SUPPLY: 140°F MIN. AT 20 PSI FLOW PRESSURE CONSUMPTION = 58 GAL./HR.</td>
<td><strong>WH</strong> 3/4&quot; NPT (F) WATER SUPPLY: 180°F MIN. AT 20 PSI FLOW PRESSURE CONSUMPTION = 58 GAL./HR.</td>
</tr>
<tr>
<td><strong>WC</strong> 3/4&quot; NPT (F) WATER SUPPLY: COLD AS AVAILABLE</td>
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</tr>
<tr>
<td><strong>VL</strong> 4 x 31-1/4 VENT I.D. VENT, LOAD END: RECOM. MIN. DRAW = 300 CFM</td>
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</tr>
<tr>
<td><strong>VU</strong> 4 x 31-1/4 VENT I.D. VENT, UNLOAD END: RECOM. MIN. DRAW = 700 CFM</td>
<td><strong>VU</strong> 4 x 31-1/4 VENT I.D. VENT, UNLOAD END: RECOM. MIN. DRAW = 700 CFM</td>
</tr>
<tr>
<td><strong>HR</strong> 16-1/4 VENT I.D. VENT, UNLOAD END: RECOM. MIN. DRAW = 700 CFM WHEN SPECIFIED-OPTIONAL-REPLACES VU</td>
<td><strong>HR</strong> 16-1/4 VENT I.D. VENT, UNLOAD END: RECOM. MIN. DRAW = 700 CFM WHEN SPECIFIED-OPTIONAL-REPLACES VU</td>
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STANDARD FEATURES

**Conveyor Belt:** A variety of belt styles for special and diverse applications with either stainless steel or easily replaceable polypropylene peg links.

**Internal Wiring and Plumbing:** Run in waterproof conduit and routed to the top mounted control panel. Waste and supply connections plumbed to a common connection point.

**On Demand Final Rinse:** Electromagnetic rinse water control only activates when product is present, equipped with vacuum breaker and back flow protection.

**Stainless Steel Center Fed Manifolds:** Easily removable with positive indexing. Orifices are round and stricture free with stainless steel fan sprayers.

**Motors and Pumps:** Maintenance free, splash proof, heavy-duty 1750 rpm. Motors are integrated with centrifugal pumps through packless, stainless steel and ceramic seals ensuring perfect alignment and quiet operation. Stainless steel pump impellers, pump strainers, bell skimmers, tees, elbows and spray tube manifold headers.

**Control Panel:** Top mounted, hinged front opening complies with the regulations of the California Industrial Accident Commission. Fitted with oil tight pushbuttons and pilot lights. Waterproof stop-start stations for conveyor provided at each end of the machine.

**Safety Conveyor Cut Off:** Unload end limit switch ensures that traveling ware will stop the conveyor if unattended.

**Conveyor Drive:** Variable speed, stainless steel. Shaft bearings are neoprene grease-sealed, self-aligning ball bearings, and are mounted on the frame outside the drain pans, with take-up adjustment.

**Automatic Fill:** Fills the machine automatically and maintains proper water level during operation.

**Stainless Steel Drain Valve Seats and Poppets:** With spring-loaded control shafts, front, externally operated.

**Tanks and Hoods:** Fully welded — inside and out — of 16 gauge, Type 304/18 – 8, No. 4 mill finish stainless steel.

**Flow Pressure Gauge, Pressure Regulating Valve, and Shock Arrestor:** In final rinse line.

**Exclusive Single-Stage Hi Power Rinse System:** Uses one high volume pump and 3HP motor to recirculate 165° water over ware from above and below with large cleanable tree style manifolds.

TANK HEATING OPTIONS

**Electric:** Five 5 kW stainless steel elements (25 KW total) are mounted in the bottom of the wash tank and in the auxiliary rinse tank. The units are thermostatically controlled and have STERO’s low water protection system. The elements, thermostat, LWP, and contactor are all inter-wired to the control panel.

**Steam Injectors:** Two stainless steel injectors with silencers are mounted in the tank. A thermostat controls a solenoid valve, and maintains the correct temperature.

**Steam Coils:** STERO-designed and built stainless steel steam coils are mounted in the tank. Steam coils allow the condensed steam to be returned to the steam generator, a decided advantage when there is a question of purity of steam. A thermostat controls a steam solenoid valve and maintains the correct temperature. A steam trap is mounted on the steam return line.

AVAILABLE OPTIONS

**Heat Recovery System** operates with a cold water line, capturing energy from exhaust air and using it to elevate the temperature of the water entering the booster heater.

**Cold Water Aquastat,** keeps scrapper water tempered with cold water, thermostatically controlled.

**Circuit Breakers** in panel permitting complete final connection for entire electrical requirements of the machine with one 3 wire circuit. In addition to greatly reducing installation costs, this feature provides complete control of the electrical service at the machine.

**Final Rinse Water Booster Heater** sized to raise incoming hot water supply from 140° to180°. Steam or Electric.

**Hose Bib** plumbed into the 140° hot water supply line with 25° hose and pistol nozzle to facilitate clean up procedures on the machine.

**Insulated Tanks** reduce tank heat loss and heat cycling during idle times.

Any special requirement in overall length due to space limitations can be met by alteration of the unload section. Additional drying area can be provided by lengthening the unload section.