



# BLAKESLEE

## D-8

# Door Type Dishwasher

(Heat Sanitizing or Chemical Sanitizing)

- Simplicity
- Dependability
- Superior Performance
- Stainless Steel Pump
- One model for straight through or corner operation
- Capacity: 55 racks per hour

### LONG SPECIFICATIONS

**Design.** Dishwasher shall be single tank door type with spring counterbalanced three-way door opening as one unit to make possible either straight through or corner installation. Dishwasher shall be equipped with electrical timing device on which the push of a control button will start an automatic cycle consisting of a timed wash of 49 seconds and an 11 second final rinse. Fill shall be through strainer and electrically operated solenoid valve. Dishwasher shall have interlock safety switch to interrupt operation when door is raised. Dishwasher shall have easily removable stainless steel front panel. Dishwasher shall be listed by National Sanitation Foundation, Underwriters Laboratories and American Society of Sanitary Engineering.

**Dimensions.** Dishwasher shall be 26-3/16" (665 mm) long, 26-3/16" (665 mm) wide and 58" (1470 mm) high.

**Construction.** Tank and hood shall be constructed of stainless steel with welded steel base and stainless steel adjustable legs.

**Pump.** Pump shall be packless seal type with a capacity of 180 gallons (680 liters) per minute. Pump shall have stainless steel housing.

**Electric Control Panel.** Motor shall have a separate U.L. approved magnetic starter with overload and low voltage protection, all interwired to a machine mounted control panel for one common electrical connection to the machine. Control panel shall be an integral part of machine—no portion shall extend beyond the overall dimensions of the tank.

### SUGGESTED BRIEF SPECIFICATIONS

Dishwasher shall be BLAKESLEE Model D-8 for straight through or corner installation with a 1 H.P. pump motor for operation on \_\_\_ volt, \_\_\_ cycle, \_\_\_ phase electric current. Dishwasher shall be heated by steam (or gas or electricity—specify type of heat desired). Machine shall be equipped with—(check and specify any extra equipment desired).

- \_\_\_ dish racks and
- \_\_\_ combination racks
- \_\_\_ S2 steam booster (or 12 k.w. or 15 k.w. electric, specify one desired) for boosting temperature of final rinse.

**Motor.** Pump motor shall be 1 h.p. (0.75 k.w.), 1725 r.p.m.

**Wash.** Upper and lower wash sprays shall be revolving type with the wash arms easily removable without tools for cleaning.

Revolving lower final rinse shall be easily removable for cleaning. Upper final rinse shall be stationary with easily removable nozzles for periodic cleaning. Final rinse shall uniformly spray not less than 1.3 gallons (4.9 liters) per rack in conformance with National Sanitation Foundation standards. Dishwasher shall be designed with outside water inlet, outside final rinse and fill valve, vacuum breaker and line strainer to comply with A.S.S.E. plumbing codes, and dishwasher shall bear American Society of Sanitary Engineering Plumbing Testing Laboratory seal of approval.



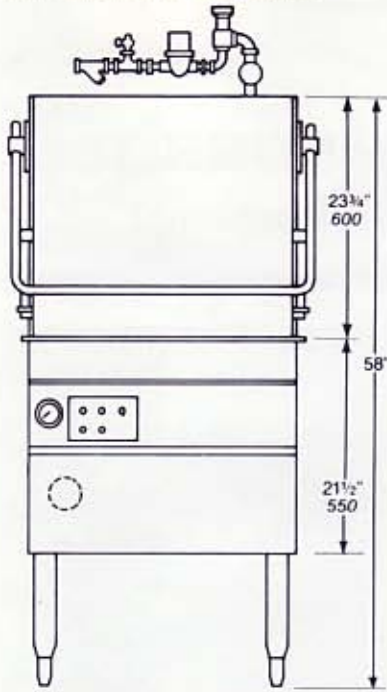
**Tank Heating.** Choice of gas, electric or steam heat (specify which). 1. Tank shall be heated by 3.0 k.w. electric heating element (for energy saving) with thermostatic temperature control for operation on \_\_\_ volt, \_\_\_ cycle, \_\_\_ phase (specify voltage required). (When electric heat is specified, electric heating element is wired direct to the electric control panel. The electrical contractor should furnish and install a disconnect switch in the line ahead of the dishwasher at time of installation.) 2. Tank shall be heated by gas burners with necessary safety devices including gas flues, safety pilot, gas governor and safety gas cock and electrically operated thermostatic temperature control mounted in the main control panel and interwired. 3. Tank shall be heated by a steam injector with electrically operated steam solenoid valve with line strainer and thermostatic temperature control mounted in the electric control panel and interwired.

**Standard Equipment.** Shall consist of 2 dish racks and 2 combination racks for cups, bowls, glasses and silver, dial type wash and final rinse thermometers mounted on machine, door interlock safety switch, line strainer on final rinse, vacuum breaker on final rinse and tank fill line and machine mounted electric control panel.

**Available Extra Equipment.** Extra dish racks; extra combination racks, machine mounted 12 or 15 k.w. electric booster; 15 k.w. electric booster on floor stand or S2 steam booster on floor stand for boosting temperature of final rinse.



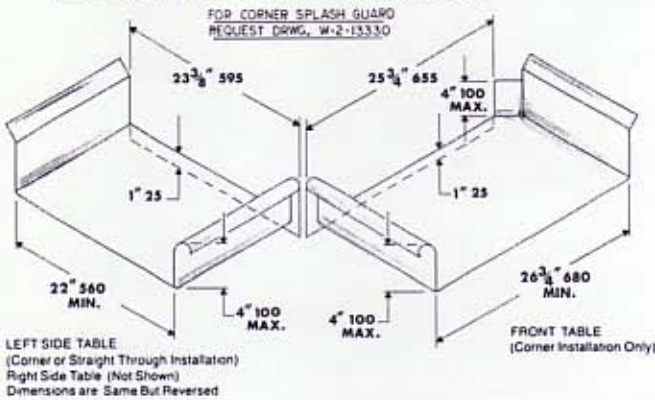
## Dimensional Diagram



### APPROX. SHIPPING WEIGHTS (includes Racks)

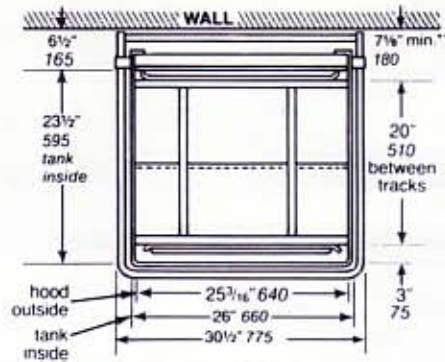
Dom. Shpg. Wt. ....	402 lbs. (182.5 kg.)
Export boxed .....	502 lbs. (228 kg.)
Export cube .....	54.7 ft. (1.55 cu. M)
L 37" (940 mm), W 36 1/2" (927 mm), H 70 1/2" (1790 mm)	

### DISHTABLE DIMENSION INFORMATION



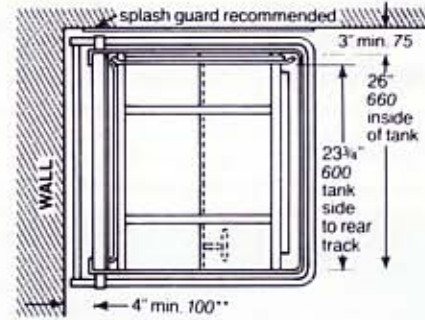
## Locating Diagram

### STRAIGHT THROUGH INSTALLATION

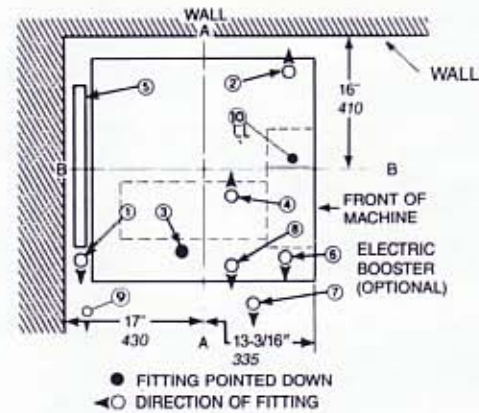


### CORNER INSTALLATION

Right Side of Unit Always Faces Wall



### TOP VIEW OF MACHINE

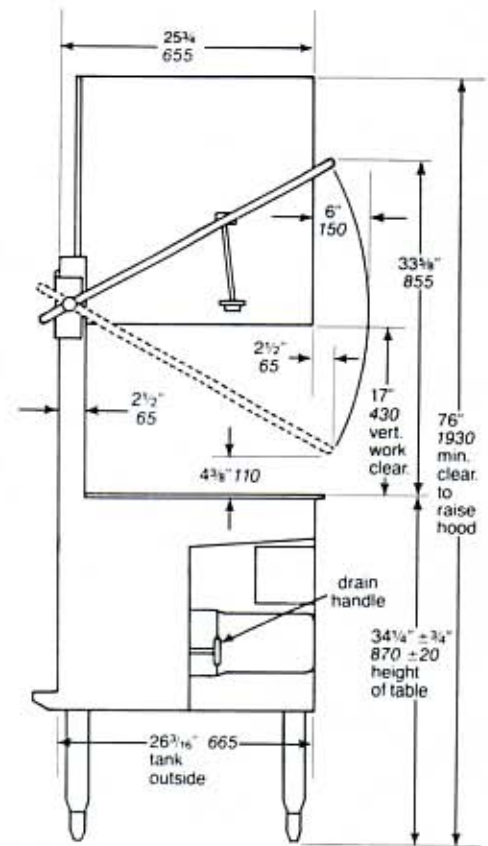


### SERVICE CONNECTION INFORMATION

NO.	SERVICE CONNECTION	FITTING	FUNCTION	DIM. from FLOOR		DIM. from C <sub>L</sub> AA		DIM. from C <sub>L</sub> BB	
				inches	mm	inches	mm	inches	mm
1	180°F HOT WATER INLET WITHOUT BOOSTER	3/4" NPT FEM.	TANK FILL AND FINAL RINSE	60-1/4	1530	14-5/8	370	12-1/2	320
2	ELECTRIC	1-1/8" DIA. HOLE	1 HP MOTOR AND TANK HEAT	25	635	10	250	10-1/2	270
3	DRAIN	2" NPT MALE	WASTE TO SEWER	12-1/2	320	2-3/8	60	9-1/2	240
4	GAS INLET	1/2" NPT FEM.	GAS TANK HEAT	10-1/4	260	2-1/8	55	5-1/4	135
5	GAS FLUE	19-3/4" x 1" 500 x 25 mm	GAS BURNER VENT	16	410	14-5/8	370	9-7/8	250
6	STEAM INJECTOR	3/4" NPT FEM.	STEAM TANK HEAT	10	250	9-1/2	240	9-1/2	240
7	STEAM COIL-IN	3/4" NPT. FEM.	STEAM TANK HEAT	10	250	6-3/4	170	13-1/2	345
8	STEAM COIL-OUT	1/2" NPT FEM.	STEAM TANK HEAT	10	250	3-1/4	90	10-1/4	260
9	140°F HOT WATER INLET WITH ELECTRIC BOOSTER	3/4" NPT FEM.	TANK FILL AND FINAL RINSE BOOSTER	5-1/2	140	14-5/8	370	28	711
10	ELECTRIC	1-5/16" DIA. HOLE	FINAL RINSE BOOSTER	3-1/4	83	12-1/2	318	1	25



## Dimensional Diagram



### GENERAL NOTES

1. Electric and steam hot water boosters—for final rinse—optional extra.
  - a) 12 or 15 k.w. electric booster mounted on machine main frame, below dishwasher tanks.
  - b) 15 k.w. electric booster on floor stand when desired.
  - c) Steam operated booster on floor stand when desired.

Electric thermostats in dishwasher tank and booster (machine mounted) are wired to electric control panel on dishwasher. Electric heating element in dishmachine tank is wired direct to the control panel. The electric contractor to furnish and install a disconnect switch in line ahead of dishwasher in compliance with local code. Optional electric final rinse boosters to be wired to a separate power line disconnect.

15 k.w. electric and/or steam operated boosters mounted on floor stand 12" (305 mm) from left side of dishwasher—all piping furnished for one easy connection to machine. For service connection contact factory.

2. All vertical dimensions from floor line subject to 3/4" (20 mm) increase or decrease due to adjustable feet.
3. Tank requires 18.5 gal. (70 liters) of hot water to fill.
4. Recommended rinse water flow pressure: 15 to 25 P.S.I. (1.03 Bar to 1.75 Bar.)
5. All final electrical and plumbing connections to be furnished by owner. In making service connections, allowance must be made for normal variations in pipe work.

### DISHWASHER POWER REQUIREMENTS

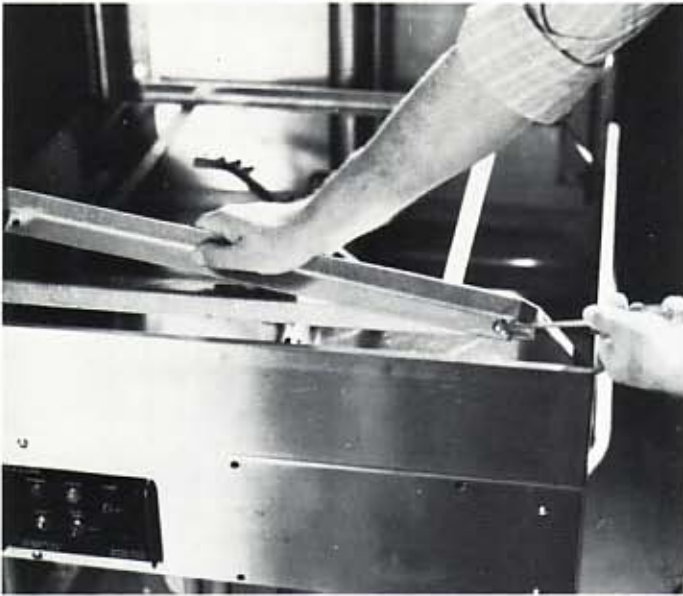
Voltage		Amperage
208-240/60/1	Electric	22.7
	Gas	8.4
	Steam	8.4
208-240/60/3	Electric	18.8
	Gas	4.4
	Steam	4.4

### ELECTRIC BOOSTER POWER REQUIREMENTS

Voltage		Amperage
208-240/60/1	12 k.w.	57.7
	15 k.w.	72.1
208-240/60/3	12 k.w.	33.3
	15 k.w.	41.6
480/60/3	12 k.w.	14.4
	15 k.w.	18.0

GAS BURNER FLUE NOT FURNISHED ON STEAM OR ELECTRICALLY HEATED MACHINES. WHEN GAS HEATED MACHINES ARE SPECIFIED DIMENSIONS MARKED \*\* ARE INCREASED BY 2" (50 mm).





Can be easily converted from "straight through" to "corner" operation, or vice versa should such conversion ever be desired during the long life of the machine. Simply remove two screws and relocate one side of rack guide as illustrated above.

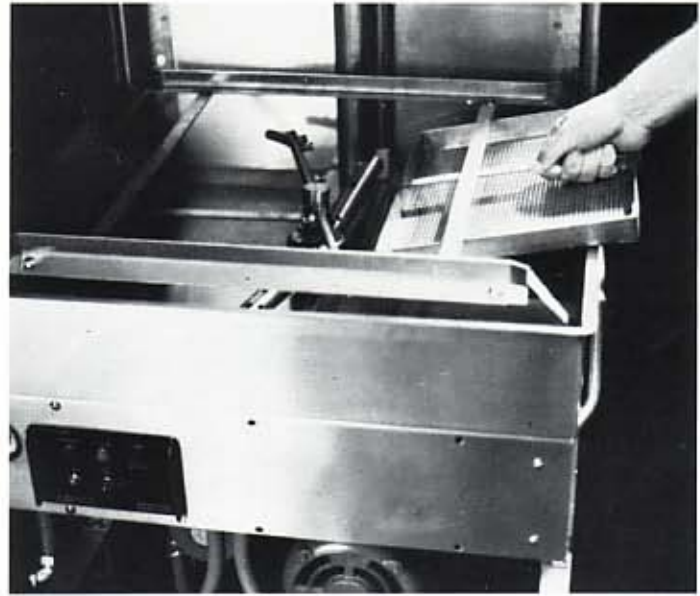
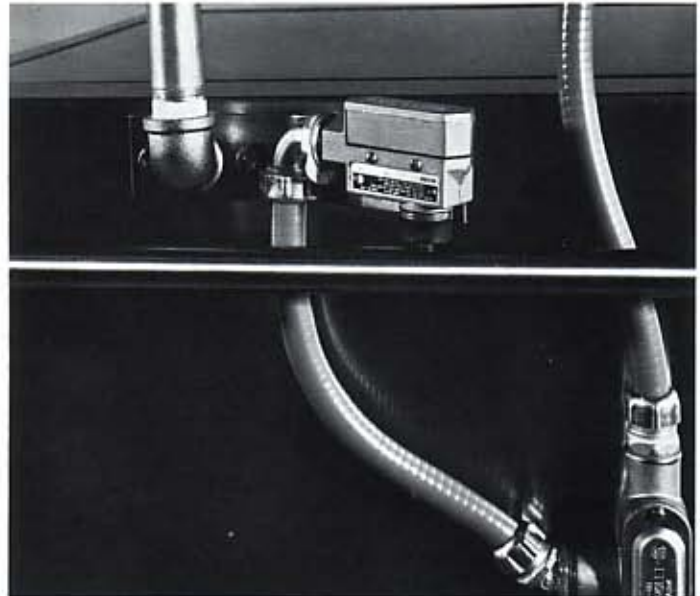


Illustration above shows the easy removal of the two stainless steel scrap trays. Precision-engineered wash and rinse arms above and below the dishes assure thorough washing and rinsing. The three-way door makes cleaning and maintenance simple and speedy.



Illustration shows the easy door lift for the spring counterbalanced three-way door.



Shown above is the door interlock safety switch that automatically turns off the wash and final rinse sprays in the event the doors are raised during the wash or rinse cycle.

**OUTSTANDING FEATURES—  
ALL AT NO EXTRA COST**

- Heat Sanitizing or Chemical Sanitizing operation.
- Clean all stainless steel Dishwasher
- New, rugged, easily removable drain.
- New all stainless steel high pressure wash pump.
- One model can be used for either straight through or corner operation. (See illustration showing how easily and quickly this change can be made.)
- New, extremely simplified control circuitry for utmost in dependability and easy servicing.
- New low watt density electric heating element for extended heater life and energy saving.
- Rugged, easily removable scrap screens.
- Control panel mounted in front of machine so no projection extends beyond the overall dimensions of the tank for neater appearance and less interference.
- Minimum number of moving parts to give long, trouble-free service with most effective wash.
- Unique door interlock safety switch that automatically turns off the wash and final rinse sprays in the event the doors are raised during the wash or rinse cycles. This very desirable safety feature is part of the standard equipment on the Blakeslee D-8.



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