



WASHING EQUIPMENT

Your First Choice
For Quality
Cleaning Machines



FEATURES

- NSF Certified
- Wash and rinse temperature and pressure gauges
- Rinse line strainer
- Adjustable sanitary feet
- Completely wired and tested
- Wash grate tray

Shipping Wt. 1500 Lbs.

Manufacturer reserves the right of modification
without any prior notice.



City of L.A. Approved

JOB NO. _____

ITEM NO. _____

MODEL CL-1 CORNER INSTALLATION

THE ALVEY MODEL CL-1 PANHANDLER is a compact, completely automatic wrap around single door machine designed to wash the pots, pans and utensils normally used in baking, cooking and serving of food. The ALVEY Model CL-1 may be placed in either a right-hand or a left-hand corner space. As optional, the Model CL-1 may be supplied with a gear-driven turntable. The wash and rinse spray pipe assemblies for the turntable Model CL-1 are stationary-type located at the sides, above and below the wash chamber area. Both piping and nozzles are stainless steel.

208V 230V 460V 60cy 3ph

SOLUTION can be heated by

- Steam injector
- Electric immersion heaters
- Stainless steel heated coils

WASH CHAMBER SECTION

- 43" Diameter wash grate tray
- Holds up to twelve (12) 18" X 26" sheet pans
- Holds 140 quart mixing bowl
- Rotating spray arms with stainless steel nozzles located above and below wash tray
- Stationary rinse nozzles located above and below wash tray

WASH PUMP

- 240 G.P.M. at 125 FH
- 10 HP totally enclosed, fan cooled motor, horizontally mounted pump
- The wash spray arms are provided with easily removable nozzles and end caps for maintenance and cleaning
- Stainless steel wash and rinse pipes

TANK & HOUSING

- Constructed of all welded 12 gauge type 304 stainless steel construction with polished finish
- 60 gallon capacity
- Stainless steel filter screens

DOORS

- Vertical operating/stainless steel
- Counter weighted for easy operation
- Door operated safety switch

CONTROL PANEL

- UL listed stainless steel panel
- Completely automatic cycle
- Adjustable wash and rinse cycle
- Automatic water fill
- Automatic temperature control

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ACCESSORIES AND OPTIONAL EQUIPMENT

RINSE WATER BOOSTER

STEAM HEATED RINSE WATER BOOSTER

Will raise incoming fresh water rinse from 120° or 140° to 180°.

Unit Provided With: Gate Valve, Steam Strainer, and Steam Trap.

Weight - Approx. 200 lbs.

ELECTRIC HEATED RINSE WATER BOOSTER

To raise incoming fresh water rinse from 120° or 140° to 180°.

Unit Provided With: Low Water Cut Off, Temperature Pressure Relief Valve, Pressure Reducing Valve, and Temperature Pressure Gauge

Weight - Approx. 200 lbs.

GAS HEATED RINSE WATER BOOSTER

Available Upon Request

BOOSTER MOUNTING Steam/Electric

BOOSTER FLOOR BASE Steam

OPTIONAL EQUIPMENT

- CUSTOM DESIGNED RACKS & BASKETS
- Insulated Housing
- Exhaust Fan (Factory wired with on and off switch located in control panel)

- 15HP Pump
- Detergent Dispensers
- Gear Driven Turntable

RACKS & BASKETS



R01000 COMBINATION BUN PAN/ STEAM TABLE INSERT RACK Stainless Steel

Holds seven 18" x 26" bun pans or eight 2" deep steam table inserts
34-3/8" x 24-1/2" x 10"



R01037 5 POCKET STEAM TABLE INSERT RACK Stainless Steel

Holds five 4" deep steam table inserts
34-3/8" x 24-1/2" x 10"



R01045 12 POCKET BUN PAN RACK Stainless Steel

Holds twelve 18" x 26" bun pans
34-3/8" x 24-1/2" x 10"



B18310 UTENSIL BASKET With Lid Stainless Steel

Holds various small cooking utensils, ladles, beaters, etc.
18" x 24-3/4" x 10"



B18320 MISCELLANEOUS PAN BASKET With Lid Stainless Steel

Holds stock pots and pans up to 10" high
24" x 24" x 10"

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