



## MODEL CL-1

### Corner Load Installation

The compact Alvey Model CL-1 is an automatic, single door machine with a wrap around design. Built to wash pots, pans and utensils used in baking, cooking and food service. The Alvey Model CL-1 may be placed in either a right-hand or left-hand corner space. As an option, 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.

*Options listed on back.*

208V    230V    460V



#### **This machine is used to clean:**

Pots, trays, bowls, pans, large bowls.

#### **Common places this machine is used:**

Institutions, Correctional facilities, Hospitals

#### **HEATING OPTIONS**

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

#### **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**

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

#### **TANK AND HOUSING**

- Constructed of all welded type 304 stainless steel with polished finish
- 55 gallon capacity
- Stainless steel filter screens

#### **DOORS**

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

#### **CONTROL PANEL**

- UL listed stainless steel panel
- Programmable cycles for light, medium and heavy soil conditions
- Automatic water fill
- Electronic temperature control
- Digital temperature gauges

#### **FEATURES**

- NSF Certified
- Wash and rinse pressure gauges
- Rinse line strainer
- Adjustable sanitary feet

Shipping Wt. 1500 Lbs.

## Accessories & Optional Equipment for Model CL-1

### Booster Options for Rinse Water

#### Steam Heated Rinse Water Booster

System will elevate rinse water temperature up to 180°. This unit comes equipped with Shutoff Valve, Steam Strainer, and Steam Trap. (approx. weight of 200lbs.)

#### Electric Heated Rinse Water Booster

System will elevate temperature of incoming rinse water to 180°. This unit is equipped with : temperature pressure relief valve, pressure reducing valve and temperature-pressure gauge (approx. 200lbs.)

#### Booster Mounting Options

- Top
- Floor

### Optional Equipment for Model CL-1

- Custom Designed Racks & Baskets
- Insulated Housing
- Exhaust Fan
- Detergent Dispenser
- Gear Driven Turntable

### Racks & Baskets for Model CL-1

- RO1000 - Combination Bun Pan/Steam Table Insert Rack
- RO1037 - 5 Pocket Steam Table Insert Rack
- R01045 - 12 Pocket Bun Pan Rack
- B18311 - Utensil Basket with Lid
- B18320 - Miscellaneous Pan Basket with Lid

