

## Accessories & Optional Equipment for Model KS-88

### Booster Options for Rinse Water

#### Steam Heated Rinse Water Booster

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

#### Electric Heated Rinse Water Booster

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

#### Gas 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 KS-88

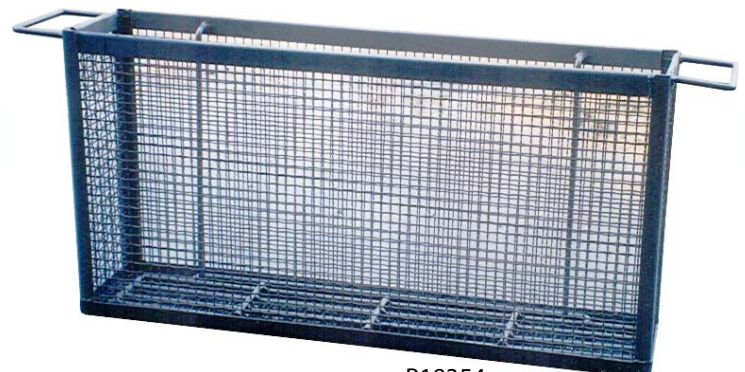
- Automatic Water Fill
- Second Door - For Pass Through Operation
- All Stainless Steel Wash/Rinse Piping
- Insulated Housing
- 15HP and 20HP Pumps
- Exhaust Fan (Factory-wired with on/off switch located in control panel)
- Provisions for Monorail Operation
- Over-sized and Custom-designed Units
- NSF
- Correctional Facility Application

### Racks & Baskets for Model KS-88

- RO1016 - Shelf Type Pan Rack
- RO1024 - Assorted Bucket & Bowl Rack
- RO1032 - Assorted Pan Rack & Bowl Rack
- RO1031 - Assorted Pan Rack
- B18354 - Utensil Basket with Lid  
note: requires RO1032
- Custom Designed Racks & Baskets



RO1024



B18354



## MODEL KS-88

### *Pan Rack Cart & Cabinet Washer*

The Alvey Model KS-88 is a walk-in type, stainless steel cabinet washer designed to clean racks, carts and delivery cabinets. The KS-88 is also an efficient high-volume pot, pan and utensil washer, (with the use of optional racks). The KS-88 can have an optional 2nd door added for pass thru operation. Overall dimensions are 10' 0" long x 5' 6" wide x 7' 9" high. *Options listed on back.*

208V    230V    460V    60cy 3ph

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

Pots, trays, bowls, pans, large bowls.

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

Bakeries, institutions, correctional facilities, animal shelters.

#### **HEATING OPTIONS**

- Stainless steel steam heated coils
- Steam injector
- Electric immersion heaters
- Gas burner - natural or propane

#### **WASH CHAMBER SECTION**

- Wash chamber has a maximum rack size of 72" long, 3' wide, and 6'6" high
- Constructed of type 304 stainless steel with polished finish
- Panel - Z type interlocking double flange type seal for leak proof operation
- 2 counter rotating assemblies with stainless steel arms and stainless steel nozzles
- Stationary fresh water rinse arms on top and both sides
- Insides safety release latch
- Spent rinse water is added to wash solution as freshener

#### **WASH PUMP**

- 10 HP totally enclosed, fan cooled motor, vertically mounted pump
- 400 G.P.M. at 30 PSI
- Pump protection screen

#### **TANK**

- Constructed of all welded 12 gauge type 304 stainless steel
- Stainless steel filter screen

#### **DOOR**

- 3'2" wide by 7' high
- Door operated safety switch
- Triple-hung (3 hinges) door for added reliability

#### **CONTROL PANEL**

- UL listed stainless steel panel
- Programmable cycles for light, medium and heavy soil conditions
- Electronic temperature control
- Digital wash and rinse temperature indicators
- Wash and rinse pressure gauges

#### **FEATURES**

- Manual water fill valve
- Wash and rinse temperature and pressure gauges
- Overflow trough for skimming
- Completely wired and tested
- Safety guard rail
- Unit can be shipped fully assembled or knocked down
- Stainless steel anti-slip floor

Shipping Wt. 4000 Lbs.