



PRODUCT DOCUMENT PACK

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PRODUCT

Washtech TW Undercounter Traywasher – 500mm Rack, 15A

Model / SKU: TW

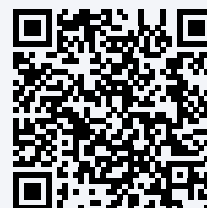
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Official supplier source: https://moffat.global.ssl.fastly.net/sites/default/files/products/specification/TW_au.pdf

TW

Undercounter Traywasher

W 865mm x D 660mm x H 845mm

Washtech's TW is a powerful, highly durable, simple-to-use and easy-to-maintain undercounter traywasher. With an oversized internal chamber and dual wash and rinse systems, the TW will wash baking trays, mixing bowls, dishes, cutlery and cups much more efficiently and hygienically than manual cleaning processes.

The TW features Washtech Hybrid Controls which combine stainless steel IP65 switches and tried-and-tested switchgear with a bulletproof and customisable electronic timer.

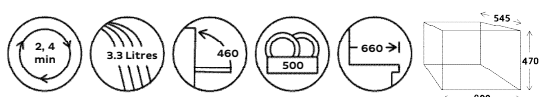
Since 1981 Washtech commercial dishwashers have been constructed from heavy duty stainless steel, and are engineered specifically for Australian conditions and regulations. Backed by the most extensive service network and spare parts inventory in the region, you can rely on your Washtech.

Standard Features

- Versatile 2 and 4 minute cycles
- Large internal wash chamber with useable area of W 800mm x D 545mm x H 470mm
- Low hot water consumption of 3.3 litres per cycle
- Washtech Hybrid Controls
- Heavy duty stainless steel construction
- QuikConnect (Plug & Play) installation, supplied complete with:
 - Water supply hose
 - Dual detergent and rinse aid pumps with injector lines and chemical level sensors
 - Drain pump with outlet hose
 - 15 amp plugset
 - No commissioning required
- Robust stainless steel wash and rinse arms with precision stainless steel jets
- Low chemical alarm lights and priming switches
- Triple heavy duty stainless steel filtration system including dual scrap trays, wash inlet filter and drain filter
- Hands-free AutoDrain
- Comprehensive 5-2-1 warranty

Includes:

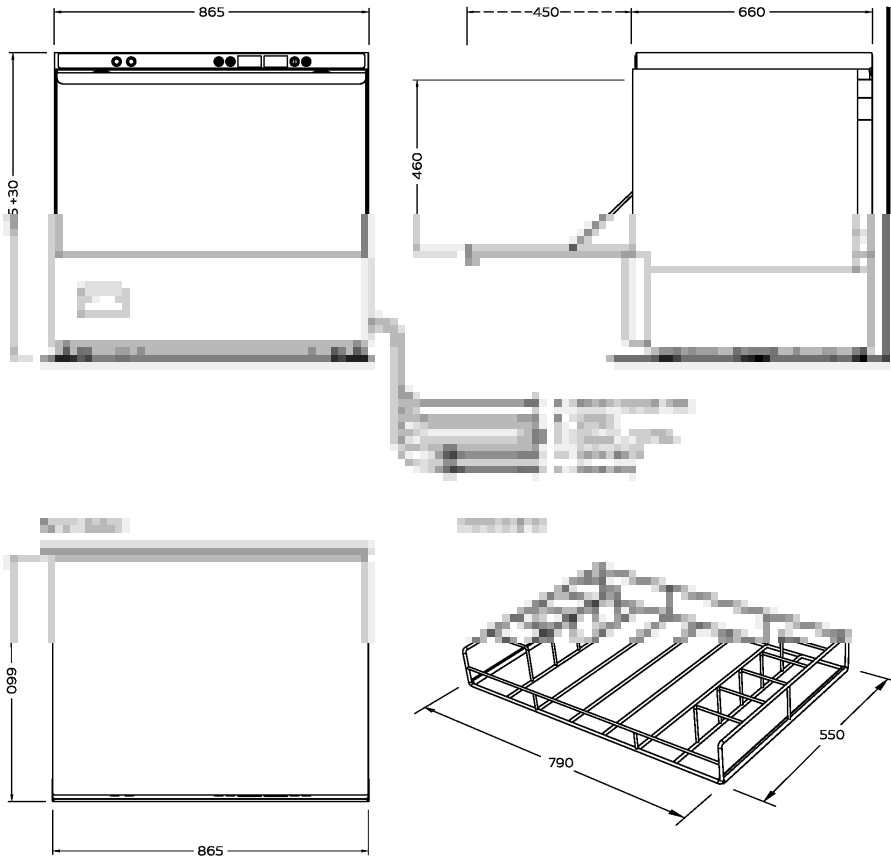
- 1 x 600 70028 - 500mm dish rack
- 1 x 600 70029 - 500mm cup rack
- 2 x C660503 - cutlery container
- 1 x 36110030 - TW carriage



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Undercounter Traywasher

W 865mm x D 660mm x H 845mm



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ISO9001
All Washtech products are designed and manufactured by Washtech using the internationally recognised ISO9001 quality management system, covering design, manufacture and final inspection, ensuring consistent high quality at all times.

In line with policy to continually develop and improve its products, Washtech reserves the right to change specifications and design without notice.



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A	Hot water			
	Temperature	65°C		
	Connection	3/4" male; hose supplied		
	Pressure	200–350kPa		
	Flow	20 litres per min		
	Quality	Potable - refer table		
	Backflow Prevention	Atmospheric Vacuum Breaker		
	Consumption	3.3 litres per cycle		
B	Waste			
	Connection	Hose supplied for 38mm open standpipe 750 high or connection to sink trap		
C	Electrical	V	Hz	A/phase
	Single Phase	240	50	15
				max kW
				3.75

Dimensions	Width	865	Machine	Packed
	Depth	660		
	Height	845		
	Weight	95		
	Cubicmetres			
Water Quality	pH	Min	Max	
	Hardness ppm	7	8	
	Cl ⁻	20	100	
	SO ₄		100	
	Fe		400	
	Mn		0.1	
	Cu		0.5	
	Cl ₂		0.05	

Refer operator manual for installation instructions. Isolating switch must be within 1m of, and not directly behind the machine. Power supply MCB should be rated 20% higher than the current rating of the machine. Isolating water valve must be readily accessible.
*Consumption may vary with site conditions.

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