ITEM #: SOILED DISH SORTING TABLE  
Quantity: One (1)  
Manufacturer: Aerowerks  
Model No.: Custom Design  
Pertinent Data: See Plans, Drawing  
Utilities Req’d: ---  
  
See plans for location and placement of item with reference to adjoining equipment.  
Furnish and set in place per manufacturer’s standard specifications and the following:  
1. See plans and drawing #BOH4.0.2. Series.  
2. Set in place in location as shown on drawings.  
3. Size and configuration as shown on drawings.  
4. Coordinate installation with Item #, Disposer, and Item #, Soiled Rack Transport Conveyor.  
5. Assembly to consist of the following:  
a. Aerowerks custom design dishtable, 14-gauge stainless steel, reinforced on underside with 12-gauge stainless steel channels; size and shape as shown on drawing.  
i. Openings in the top shall be die stamped and completely finished. Field joints shall be welded, ground and polished smooth.  
ii. Two (2) Scrap troughs shall be 14-gauge stainless steel made as an integral part of the dishtable. Bottom to have all coved corners on 3/4" radius and be sloped to Item #, Disposer.  
iii. Provide stainless steel mounting bracket for Item #, Disposer Control Panel.  
iv. Legs shall be 1-5/8" O.D. 16-gauge stainless steel tubing with flanged feet to secure to the floor.  
v. A silver saver magnet shall be an integral part of the both scrap troughs.  
vi. Aerowerks shall provide adequate gusher heads in the troughs to wash the waste to the disposer sink.  
6. Aerowerks shall provide a cutout in the table to support soiled dish conveyor as shown on drawing.   
7. The slat belt soiled dish conveyor shall consist of the following:  
a. SBC Belting shall be Aerowerks K10SF-AD. Belting shall have a tensile strength of 6100lbs. and shall Aside-flex@ to a minimum of 18@ centerline radius at corners on drawings. There shall be no sliding friction at corners between belt and groove or guide rail.   
b. Both slide bed groove and return track shall be self-cleaning by the action of the belt, and no drip pans or drain connections shall be allowed except at the ends of the conveyor.   
c. Belt take-up shall be accomplished by compression of slack in the return strand using belt guides integrally mounted in the drive unit.  
d. The drive frame shall be all stainless steel angle frame with 1-5/8@ diameter 6@ high stainless steel legs and adjustable stainless steel bullet feet  
e. The Drive Tank Wash Chamber shall be all welded 14-gauge stainless steel wash chamber equipped with lift-off access panels and removable scrap tray.  
f. The drive housing Drive frame shall be fitted with an 18-gauge stainless steel housing to enclose drive frame on all sides. For access provide stainless steel double wall hinged insulated doors. Where side or end panels are fitted to frame, they shall be sealed with silicone. Drive cabinet to house all necessary plumbing and detergent injection pump for the belt wash system.   
g. The drive shaft shall be a 1" stainless steel drive shaft mounted within wash chamber on dual-type sealed bearings (Aerowerks grease-filled sealed cartridge inside chamber; precision ball bearing flange cartridge outside chamber).  
h. The belt wash system shall consist of stainless steel manifolds inside wash chamber. Spray manifolds to be strategically located to effectively clean the belt, and shall be easily removable without tools.  
i. The plumbing cabinet shall be a stainless steel cabinet mounted to the end of the drive cabinet to house the required plumbing for the belt wash system. The plumbing components shall be 1/2" brass or copper fittings consisting of hot and cold water shut-off/mixing valve, line strainer, check valve and solenoid valve. Unit shall be provided with an adjustable flow liquid proportioning injector to supply detergent from a remote container and inject it directly into the water line before entering the spray manifolds.  
j. The drive motor shall be a variable speed 3/4 hp DC Motor and gear reducer. Speed to be changed by turning a knob located on the control panel.  
k. Provide the slide bed to be 14-gauge 304 stainless steel bed formed with vertical and horizontal corners coved to a 3/4" radius. Unit shall be reinforced with channel mounted on stainless steel legs with adjustable bullet feet and rails.   
l. The tail tank shall be a 14-gauge stainless steel 15" deep tank with drop-hinge access door, latch, and perforated stainless steel scrap basket similar to the drive tank. The stainless steel tail shaft and stainless steel sprocket assembly shall be contained in the tail tank and mounted directly to the sides of the tank by stainless steel bolts.  
8. Unit shall include Cantilevered sliding / removable work shelves on the Dish Machine side of the table.  
9. Provide unit with stainless steel tubular under shelf on the Dish Machine side of the table.  
10. Provide unit with perforated stainless steel trough covers as shown on drawing.   
11. Field verify room dimensions prior to fabrication.  
12. Provide shop drawings for approval prior to fabrication.  
13. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.