

- ThermoStop™ System Guarantees 185F (85C) final rinsing temperature, regardless of incoming water temperature
- OneGO™ Our electronic control system featuring intelligent software LED interface and multiple function analysis.

  OneGO™ soft touch buttons allows you to run a selection of four different cycles, all in one easy touch!
- SmartSelf diagnostics have all necessary advanced service diagnostics information at your fingertips!
- EasyGO Our 'soft-start' washing system protects your valuable dishes and glassware from any chippage or breakage
- EnergyStar qualified extremely low water and electrical consumption maximizing your profits
- Model 757E is fully equipped with a built-in booster for high temperature rinse water and automatic peristaltic pumps for both liquid detergent and rinse-additive.

## **OPTIONS:**

- Pressure reducing valve (PRV)
- · Drain water tempering kit









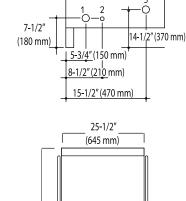






## CONSTRUCTION FEATURES

- Body, external housing, wash tank and all chassis component in brushed stainless steel - type AISI 304 16 gauge
- Upper and lower wash and rinse jets on revolving arms constructed of stainless steel; easy to remove and clean without the need for tools
- · Adjustable bullet-style feet
- Safety two-way automatic micro-switch on the door controlling the operation of the wash motor-pumps
- Independently-operated heating elements alternating between booster and wash tank
- Alternating heating resistors reducing maximum absorption thereby reducing energy costs
- Inner washing chamber with coved corners and one-piece stamped wash tank provides user with the most sanitary environment. Our recessed wash tank makes the 757E ideally suited for marine applications.
- Unique stainless steel rack support glide system allows operator to easily change from in-line to corner application
- Door opening with overall clearance of 16.75 in. (425 mm) with ergonomic door handle
- Automatic fill and water level regulation of the wash tank
- Wash pumps are protected with double scrap filters easy to remove for quick cleaning and proper maintenance
- Machine can be installed either as an in-line or corner application with simple field modification
- Front mounted electronic control panel with digital temperature displays
- Standard equipment includes: One open combination rack and one peg dish rack 19.75" x 19.75" (500 mm x 500 mm)



61-1/2"

(1555 mm)

max 78-1/2 (1990 mm)

115

±50

## 32-1/2" (825 mm) 28-3/4" (735 mm) 16-3/4" (420 mm) 33-1/2" (845 mm)

ELECTRICAL CONNECTION

WATER CONNECTION

WATER DRAIN



- Rack capacity: 19.75" x 19.75" (500 mm x 500 mm)
- Total cycle: 1-2-3-4 minutes
- Hourly production: 60/30/20/15 racks/hr. (1080/540/360/270 dishes/hr.)
- Wash tank capacity: 5.25 U.S. Gallons (20 Litres)
- Booster capacity: 2.62 U.S. Gallons (10 Litres)
- Wash temperature: 150°F (65°C) minimum / controlled electronically
- Final rinse temperature: 185°-194°F (85°-90°C.) minimum / controlled electronically
- Incoming water temperature: Minimum 122°F. (50°C.)
- Incoming water pressure: 30 p.s.i. (2 bar)
- Water consumption per cycle @ 30 psi: 0.74 U.S. Gallons (2.8 Litres)
- Washing pump power: Two individual motor-pumps each of 0.75 H.P. for total of 1.5 H.P.
- Power supply: 208V/60HZ
- Tank heating element: 4.0 KW
- Booster heating element: 9.0 KW
- Maximum power rating: 10.0 KW 48.0 amps (single phase) 28.5 amps (three phase)
- · Machine weight: 308 lbs. (140 kg.)
- Ship weight: 340 lbs. (154.5 kg.)



## **MVP GROUP CORP.**

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**JET-TECH** is a registered trade mark of MVP Group. Specifications subject to change without notice.

WARRANTY: 1 year parts and labor. Certain conditions apply. See Owner's Manual for details.