



GT-18+3L  
(view from cocktail server side)



Project: _____	AIA# _____
Item #: _____ Qty: _____	SIS# _____
Model #: _____	

## GT-18+3L or GT-18+3R Glasswasher

Rotary Rack, Fill & Dump, Circular Pass Thru Glasswasher

### Standard Features

- Designed for pass thru cocktail stations. Allows bartenders and cocktail servers to start, load and unload glasswasher
- Removable top for easy cleaning access
- Drive Wheel and Glass Rack lift out for cleaning
- Three 16" diameter polypropylene racks included
- Set of two curtains included
- Removable side panels for easy service access
- Spray box unlatches for easy cleaning and visual inspection - 15 spray nozzles have been engineered for maximum soil removal
- Digital temperature gauge built into switch panel
- Intelligent microprocessor control delays cycle start, up to two minutes, when incoming water is below 120°F (49°C)
- Built-in cabinet for chemical storage
- Automatic peristaltic metering pumps accurately dispense detergent, sanitizer and rinse aid
- Prime Switch for quick chemical priming
- 1/6 HP pump recirculates wash water and rinse water
- Fractional HP drive motor powers the belt-driven rotary rack and includes built-in slip clutch

### Specifications

**General Plumbing**

- Plumb with 1/2" water supply. Adapt to 3/8" FMPT.
- Minimum water pressure is 25 PSI
- Maximum water pressure is 100 PSI. Install water pressure regulator if line pressure is over 100 PSI. Water valve on unit has built-in strainer and flow control to provide consistent volume between 25 and 100 PSI
- Install separate water shut-off valve
- Unit has built-in air gap - vacuum breaker is not required
- Maximum temperature is 150°F (66°C)
- Minimum temperature is 120°F (49°C)
- Consumption is 2-1/2 gallons per cycle

**Drain**

- 1-1/2" tailpiece.
- Use open type floor drain for maximum drainage

**Electrical**

- 120V, single phase, 60Hz, 6-foot grounded cord included
- Dedicated 15 amp circuit recommended
- Power requirements - 3.5 amps

**Detergent**

- Extra heavy duty, non-foaming, commercial liquid dishwashing detergent is required - .30% concentration
- Consult local chemical supplier to match detergent with local water conditions

**Sanitizer**

- Liquid chlorine bleach (sodium hypochlorite - 5.25% solution) adjusted to 50 ppm

**Rinse Aid**

- Liquid Rinse Aid adjusted for proper sheeting

**Capacity**

- 2 minute cycle, 70 second wash and 22 second rinse exposure
- 10 glasses† per minute or 600 per hour (maximum glass height 10" - including pitchers and wine carafes)

**Materials**

- 20 gauge stainless steel parts include: cabinet
- 18 gauge stainless steel parts include: floor and tanks
- 16 gauge stainless steel parts include: leg mounting brackets and legs
- 11 gauge stainless steel parts include: drive wheel

**Installation Considerations**

- 1" clearance required to remove top
- Bartender side service is essential
- Detergent, Sanitizer, and Rinse Aid containers are stored in the cabinet. Storage available for two five-gallon and one one-gallon containers. (Chlorine Sanitizer should be stored in one-gallon container.)

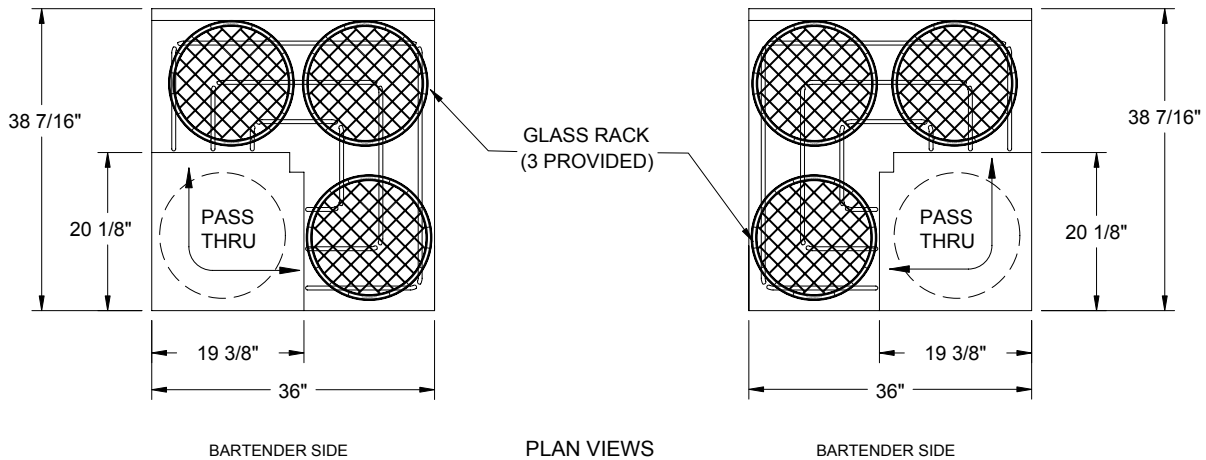
† Based on 2-3/4" diameter bar glasses

<b>Glastender, Inc.</b> • 5400 North Michigan Road • Saginaw, MI • 48604-9780 989.752.4275 • 800.748.0423 • Fax 989.752.4444 <a href="http://www.glastender.com">www.glastender.com</a>	Approval/Notes:
Specifications subject to change without notice. For current specifications please visit our website.	

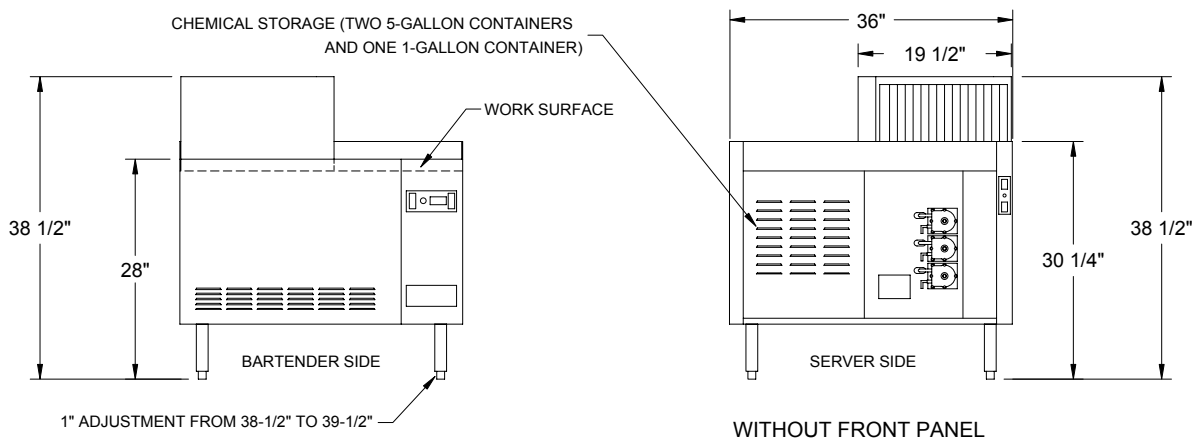
# GT-18+3L and GT-18+3R Glasswashers

## Dimensional Information

### Plan Views



### Elevations (GT-18+3L Model Shown)



## Mechanicals

Note: 1. In all cases, consult local plumbing, electrical and health codes for regulations which may not be consistent with the information on the front of this specification sheet

2. The utility connections are made from the floor at the bottom of the unit approximately 7" to 8" high.

3. The Glastender policy of constant quality improvement means specifications are subject to change without notice.

- ① = HOT WATER
- ② = DRAIN
- ③ = ELECTRICAL

