



777 & 787

POT/PAN & UTENSIL WASHERS
with built-in booster



MODEL 777



MODEL 787

THE ABSOLUTE HIGHEST INNOVATION IN WARE WASHING

How to wash and sanitize in a quick, efficient, economic way and fully comply with today's strict hygienic and sanitation requirements? This is the request of all chefs and bakers today; who in their every-day activity are using baking trays, pots, pans, utensils, baskets, etc. which come into contact with food. Jet-Tech provides you an answer to this question with our Series 777 & 787 cutting-edge technology warewash equipment.



Whether you operate a bakery, hotel, supermarket, school, meat department, hospital, or laboratory, these highly productive washers will ensure a perfect kitchen ware hygiene; with their specially designed star-shaped wash arms to effectively ensure total coverage and contribute to an impeccable cleanliness. Special baskets and accessories permit the washing of every kind of wares, that is how our **Total Clean Concept** will make your life a whole lot easier!



JET-TECH MODEL 777

Ideal for medium scale washing applications, the 777 comes equipped with a 27.5" x 27.5" (70 cm. x 70 cm.) stainless steel basket with a 33.5" (85 cm.) door opening. The basket's easy slide guides greatly reduce the effort of their movement for the operator. Three automatic programs ranging up to ten minute cycle lengths.



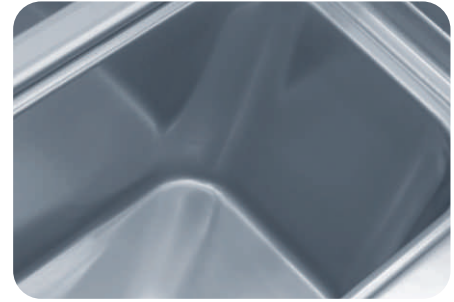
JET-TECH MODEL 787

Ideal for large scale washing applications, the 787 comes equipped with a 52.0" x 27.5" (132 cm. x 70 cm.) stainless steel basket with a 33.5" (85 cm.) door opening. The basket's easy slide guides greatly reduce the effort of their movement for the operator.

The 787 is very capable of washing large numbers of wares to allow the greatest flexibility of usage. Incorporating our exclusive **half-load** function; activating only one of two pumps saving valuable energy during slower periods. Three automatic programs ranging up to ten minute cycle lengths.



Wash & Rinse Arm Assembly



Deep drawn tank
The ultimate in Sanitation

Total Clean Concept

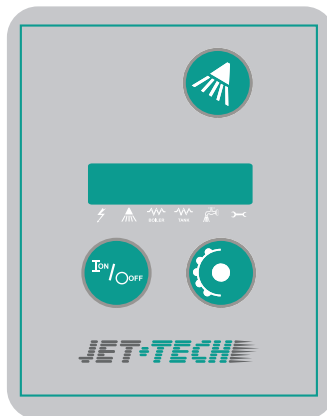
Both our 777 & 787 pot, pan and utensil washer series are equipped with deep-drawn inner tanks without welds; which fully complies with the most extreme sanitary rules. The double integrated waste filters retain the largest particles, then carried to collection baskets which are easily removed. Lastly, the internal pumps are self-draining in order to avoid any odors when the machine is shut off.

CRP

CRP is the technology developed for end-users that expect absolute perfection. The CRP rinse permits you to enjoy the consistent quality results obtained; as the rinse water's temperature will not change for the total cycle duration. The water capacity and pressure are guaranteed by a built-in booster; not directly supplied from the incoming water line; but through an intermediate holding tank with a rinsing pump also located within the machine body as standard equipment.

Helping personnel

Our pot/pan washers will ease the tedious cleaning operations at the end of the day thanks to the Total Clean Concept. Operation is intuitive and machine control is made through a soft touch low tension electric panel with few push buttons, clear pilot lights and digital display to see the washing and rinsing temperatures. The same display also shows the self-diagnostic system's messages which control the main electric components.



Low voltage soft touch control panel

Ensuring hygiene

The guarantee of a rinse always at a sanitation temperature is given by the sophisticated electronic Thermostop that doesn't permit the start of this crucial phase if the water isn't at the correct temperature. The double-walled construction and the particular washing circuit's architecture allows for extraordinary silent operation. The reduction of the consumption of water and chemicals products decreases the impact of every single cycle on the environment. We allow you to comply with HACCP requirements in an easy and economical way.