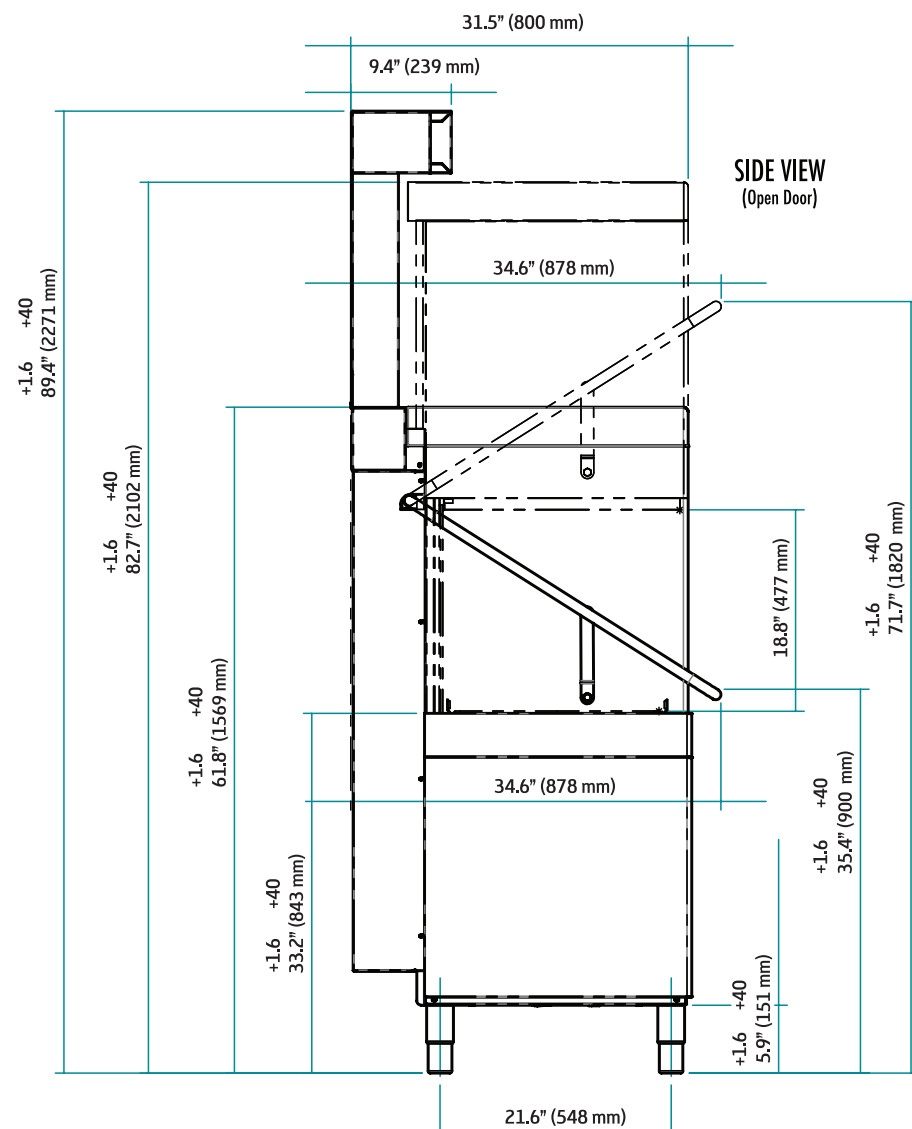
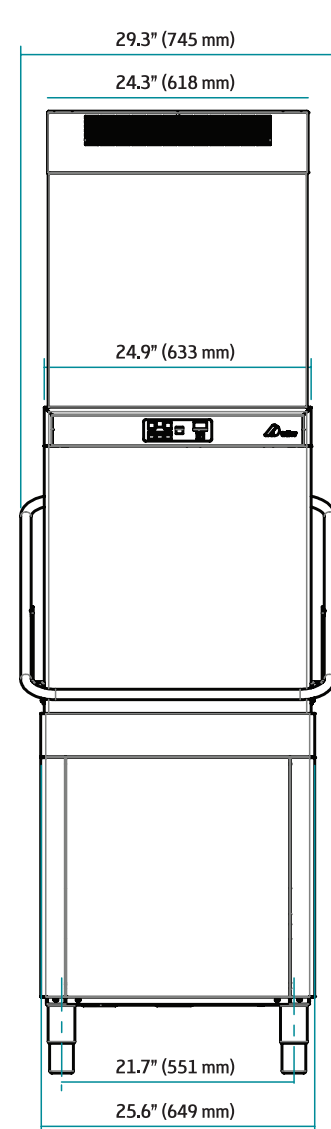


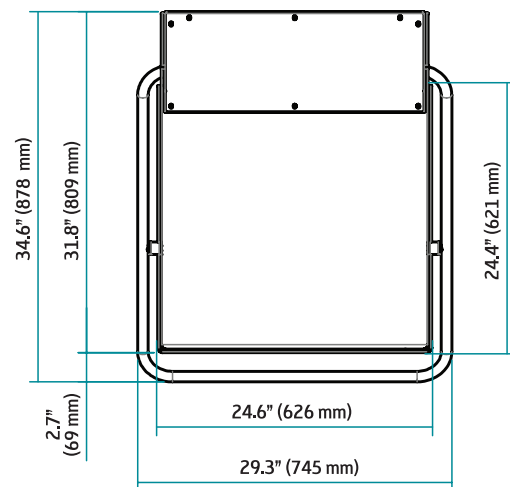
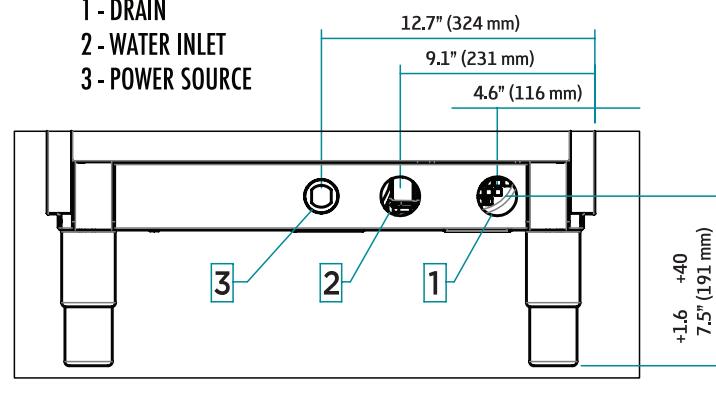
# TECHNICAL DRAWINGS

FRONT VIEW  
(Closed Door)



SIDE VIEW  
(Open Door)

- 1 - DRAIN
- 2 - WATER INLET
- 3 - POWER SOURCE



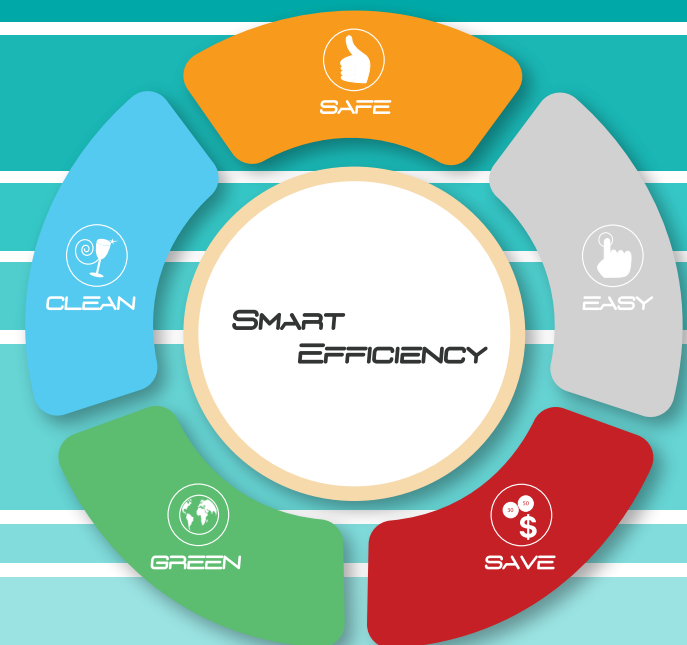
**Warranty:** 12 months parts & labor.  
**Jet-Tech** is a registered trademark of MVP Group.  
 Due to continuing product development, to ensure best possible performance, the specifications are subject to change without prior notice.



Project name:	
Location:	
Item:	Qty:
Model:	

## 757EV

HIGH-TEMP DOOR TYPE DISHWASHER  
**ELECTRONIC SERIES**  
 VENTLESS



# 757EV VENTLESS

**ThermoStop™ System** - Guarantees 180°F (82°C) final rinse temperature.

**OneGO™** - Our electronic control system features intelligent software, LED interface and multiple function analysis.

**OneGO™** soft touch buttons allow you to choose from a selection of four different wash-cycles, all with 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, minimizing chippage or breakage.

**757EV** is fully equipped with a built-in booster for high temperature rinse water and automatic peristaltic pumps for both liquid detergent and rinse-additive.

**WATER ENTERS INTO THE MACHINE AND REACHES HEAT RECOVERY MODULE.**

**WATER IS PREHEATED UP TO 77°F (25°C) FROM INLET TEMPERATURE**  
Energy and time saving during heating phase before final rinse cycle.

**WATER ENTERS INTO BREAK TANK SYSTEM**

Prevents water from returning into the main water supply and guarantees final rinse in case of low pressure.

**WATER ENTERS INTO THE BOOSTER TO HEAT BEFORE FINAL RINSE**

At this stage, the water is already warm so less time is required to reach final rinse temperature.

**HOT WATER IS NOW READY TO START FINAL RINSE CYCLE, THE WATER ENTERS INTO THE PRESSURE RINSE PUMP**

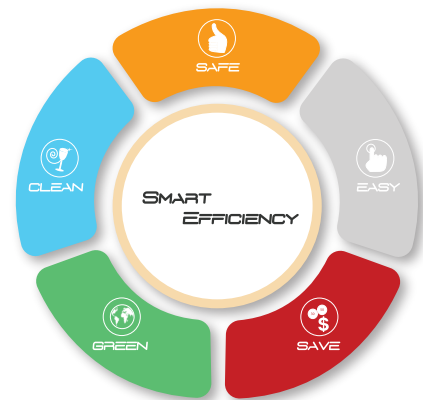
Pressure pump guarantees constant and powerful water pressure.

**FINAL RINSE CYCLE PHASE BENEFITS**

180°F (82°C) final rinse guaranteed to sanitize dishes and high pressure for excellent cleaning results.

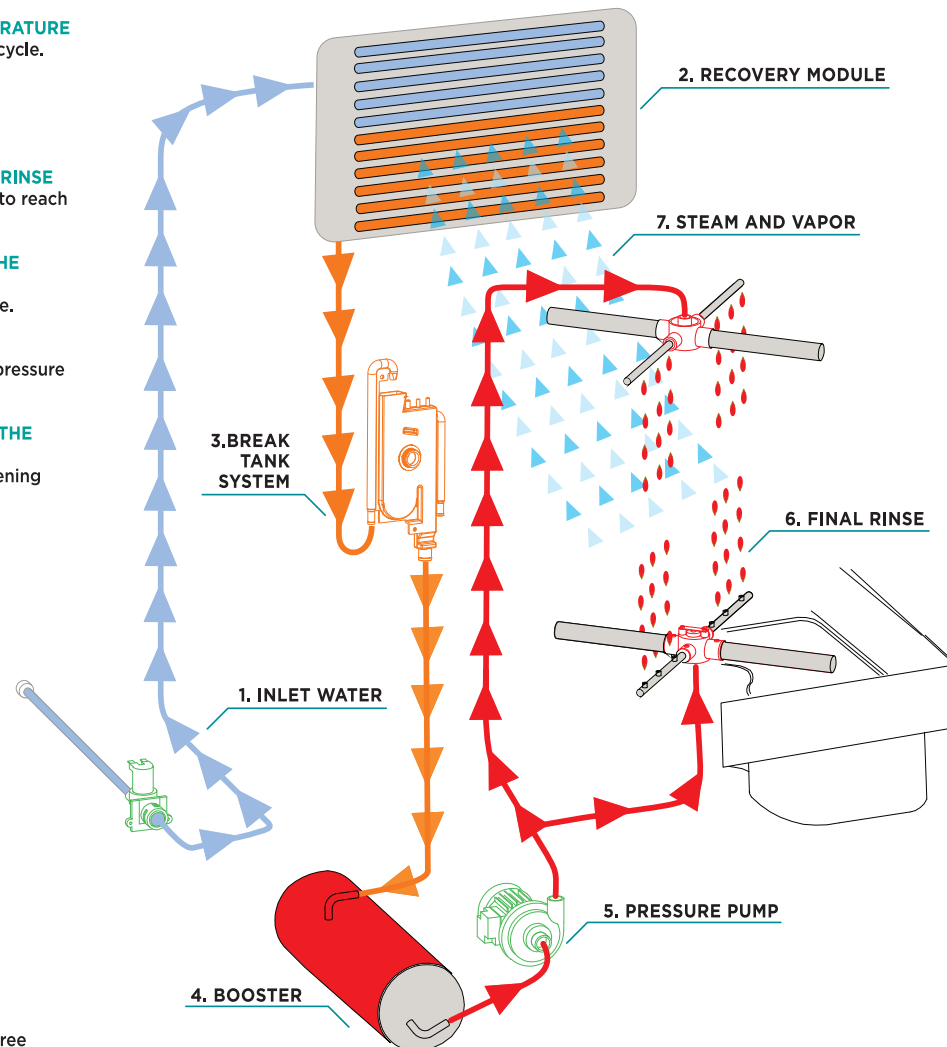
**RECOVERY MODULE CARRIES STEAM AND VAPOR THROUGH THE VENTS TO PREHEAT FRESH INLET WATER BENEFITS**

No external venting needed. No steam released during door opening providing a better working environment.



## SMART EFFICIENCY

Energy and time saving. 180°F (82°C) final rinse temperature guaranteed. Min 30 p.s.i final rinse pressure guaranteed. Vapor free during door opening.



## CONSTRUCTION FEATURES:

- Automatic Start Cycle when hood is closed.
- Body, external housing, wash tank and all chassis component in brushed stainless steel - type AISI 304 16 gauge with double insulated hood, and panels.
- Upper and lower wash and rinse jets on revolving arms constructed of stainless steel; easy to remove and clean without the need for tools.
- 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 with 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 757EV 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 18.75 in. (477 mm) with ergonomic door handle.
- Automatic fill and water level regulation of the wash tank.
- Adjustable bullet-style feet.
- 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, fill & drain hoses and one peg dish rack 19.75" x 19.75" (500 mm x 500 mm).

## TECHNICAL FEATURES:

- **Rack capacity:** 19.75" x 19.75" (500 mm x 500 mm)
- **Total cycle:** 1-2-3-4 minutes
- **Hourly production:** 60 racks/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:** 180°F (82°C.) minimum / controlled electronically
- **Incoming water temperature:** Minimum 77°F. (25°C.)
- **Incoming water pressure:** 21-36 p.s.i.
- **Water consumption per cycle @ 30 psi:** 0.74 U.S.Gallons (2.8 Litres)
- **Washing pump power:** 1 H.P.
- **Power supply:** 208-240V/60HZ single point electrical connection
- **Amperage:** 10.0 KW - 48.0 amps (single phase) 28.5 amps (three phase) Please specify when ordering.
- **Tank heating element:** 4.0 KW
- **Booster heating element:** 9.0 KW
- **Machine weight:** 330 lbs. (150 kg.)
- **Shipping weight:** 370 lbs. (168 kg.)

## OPTIONAL ACCESSORIES

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

## DFILTER TECHNOLOGY PARTIAL AND MICRO FILTRATION

DIRTY PARTICLES DRIVEN OUT

