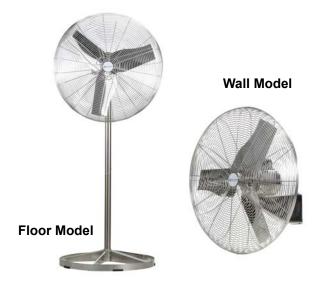


Washdown Air Circulators

Stainless Steel Food Service Air Circulators Unit Pack Models

Non-Oscillating



10 Year Warranty

Features

- 115V, 1/15 HP (20") and 115/230V, 1/4 HP (24"), 1/3 HP (30"), 1 Phase, Totally Enclosed Non-Vented, Ball Bearing Motor
- Constructed with Electro-polished 304 Stainless Steel Meets the USDA and the NSF Requirements for "Food Zones"
- Designed to Withstand Moist/Wet Environments, High Pressure Cleaning with Concentrated Caustic Solutions without Affecting Performance or Function.
- Performance Ratings are conducted in accordance with AMCA Standard 230-99
- · Available in Non-Adjustable Pedestal or Wall Mount
- Motor Washdown Specification is IEC-IP55
- Guards meet OSHA Standards
- All Stainless Steel Motor





| EDP No. | Catalog No. | Prop Dia. | Fan Style | НР | CFM | | RPM | | Motor No. | Chin M/4 |
|---------|-------------|-----------|-------------|------|-----------|------|-----------|------|-----------|----------|
| | | | | | High | Low | High | Low | WOTOF NO. | Ship Wt. |
| 70834 | PWIISS20 | 20" | Floor Model | 1/15 | 2670 1670 | 4070 | 1670 1600 | 1000 | 5B | 69 |
| 70833 | WWIISS20 | 20" | Wall Model | 1/15 | | 1670 | | | | 52 |
| 70836 | PWIISS24 | 24" | Floor Model | 1/4 | 5220 | | 1075 | | 4G | 79 |
| 70835 | WWIISS24 | 24" | Wall Model | 1/4 | | | | | | 62 |
| 70764 | PWIISS30 | 30" | Floor Model | 1/3 | 8800 | | 1075 | | 4H | 81 |
| 70767 | WWIISS30 | 30" | Wall Model | 1/3 | | | | | | 64 |

Note: When assembling fans use only the stainless steel fasteners supplied with the motors. Fans and motors should be cleaned and inspected regularly. A safety cable kit is included in all overhead mounted air circulators to prevent the fan from falling if accidentally struck or mounting fails. Single safety cable kits consiste of 12 feet of 1/16" diameter cable, 2 cable clamps and instructions.

Chemical Resistance Rating Chart

| Chemical | Concentration | Stainless Steel Parts | | | | | | |
|-----------------------------|--------------------|-----------------------|--|--|--|--|--|--|
| Water: | | | | | | | | |
| De-Ionized Boiling | 100% | Excellent | | | | | | |
| Salt (Immersed) | 30% | Excellent | | | | | | |
| Salt (Spray) | 5% | Excellent | | | | | | |
| Tap - 250°/120° @10,000 PSI | 100% | Excellent | | | | | | |
| Acids: | | | | | | | | |
| Hydrochloric | 35% | Poor | | | | | | |
| Sulfuric | 25% | Poor | | | | | | |
| Nitric | 35% | Excellent | | | | | | |
| Picric | Saturated Solution | Excellent | | | | | | |
| Base: | | | | | | | | |
| Caustic | 100% | Excellent | | | | | | |
| Caustic | 12pH | Excellent | | | | | | |
| Caustic - 1250 F/500 C | - | Excellent | | | | | | |

FOOD SERVICE DAIRY BARNS
HOSPITALS POULTRY HOUSES
FOOD PROCESSING FISHERIES

*CORD AND PLUG NOT PROVIDED WITH 115V or 115/230V MODELS. MUST BE HARD WIRED. WIRING MUST CONFORM TO ALL NATIONAL STATE AND LOCAL CODES