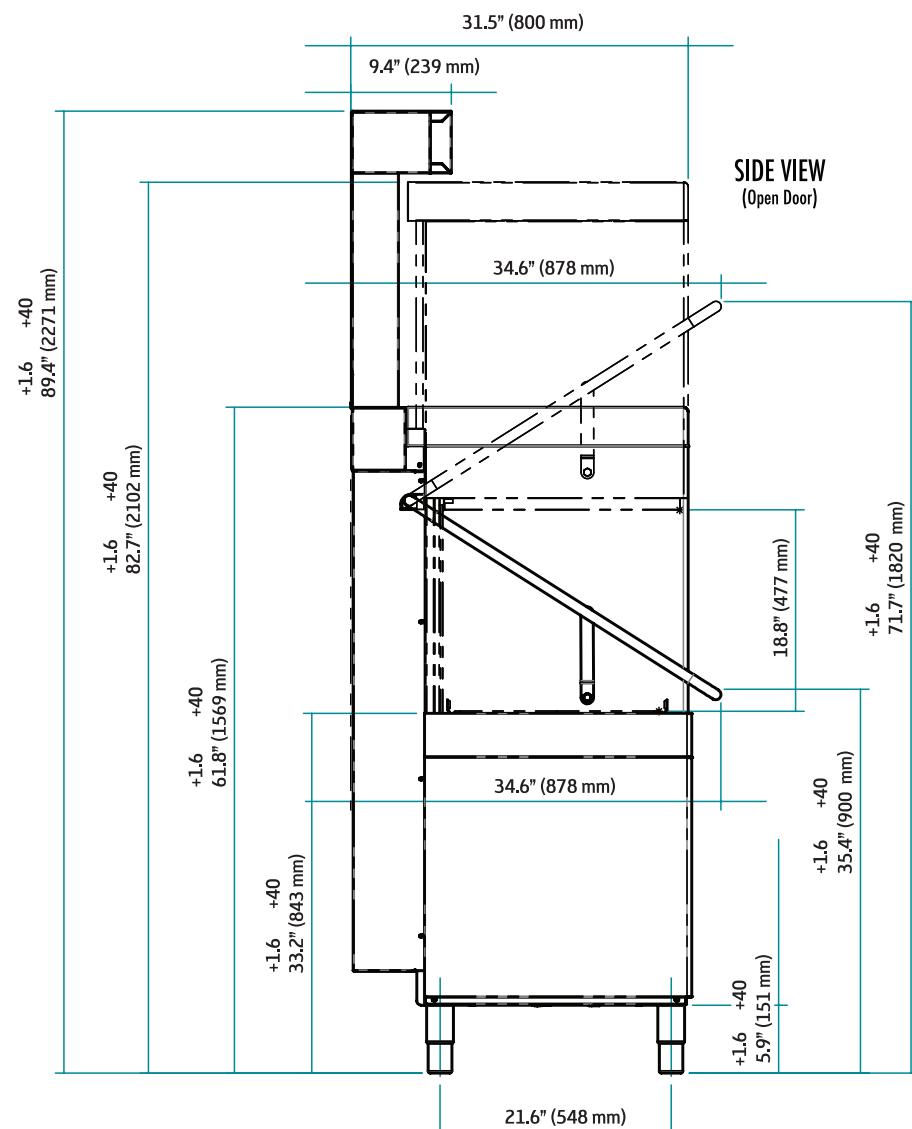
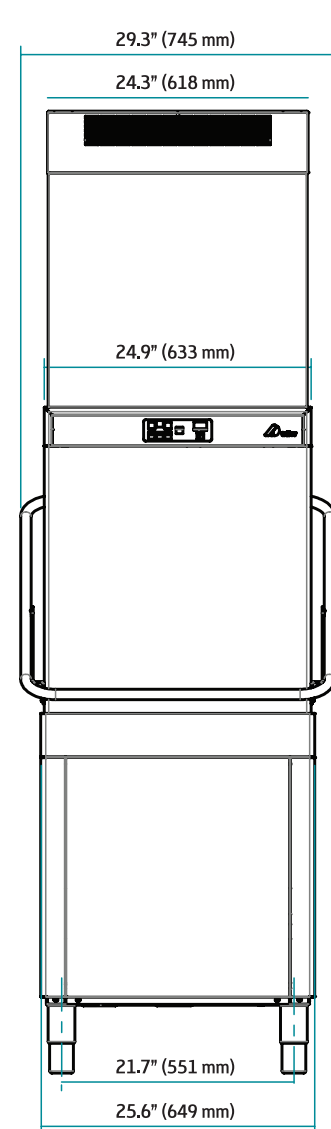
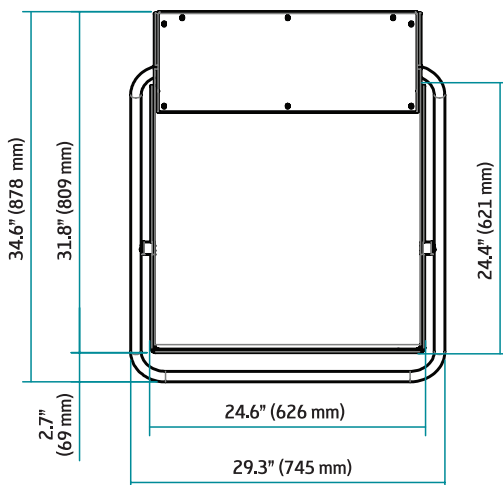
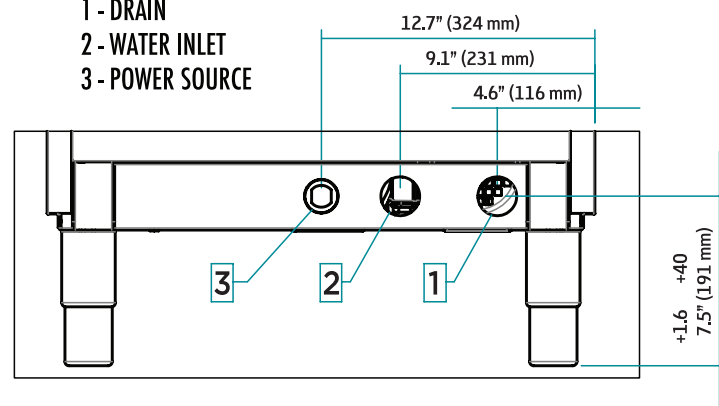


TECHNICAL DRAWINGS

FRONT VIEW
(Closed Door)

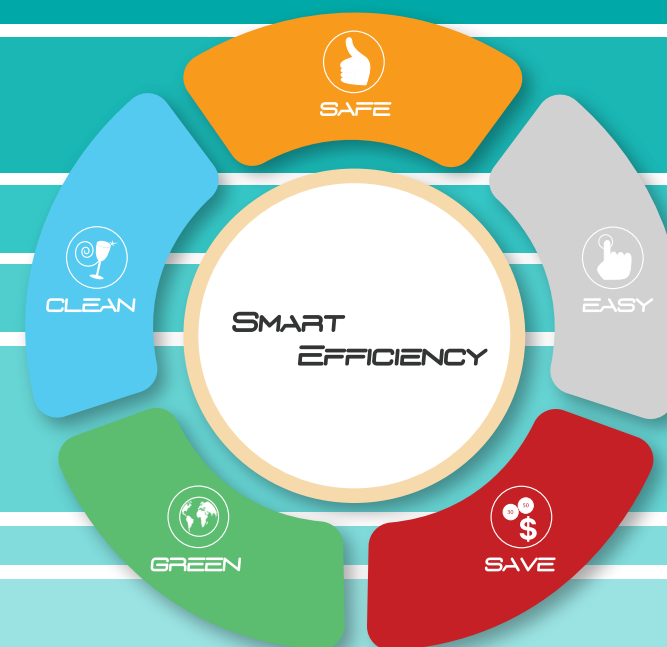


- 1 - DRAIN
- 2 - WATER INLET
- 3 - POWER SOURCE



Project name:	
Location:	
Item:	Qty:
Model:	

757EV HIGH-TEMP DOOR TYPE DISHWASHER ELECTRONIC SERIES VENTLESS



sales@mvpgroupcorp.com • mvpgroupcorp.com

Tel.: 786.600.4687 / Toll Free: 844.218.8477
Fax: 786.661.4100

Tel.: 514.737.9701 / Toll Free: 888.275.4538
Fax: 514.342.3854 / Toll Free: 877.453.8832

Warranty: 12 months parts & labor.

Jet-Tech is a registered trademark of MVP Group.

Print Date: 02/2018
Due to continuing product development, to ensure best possible performance, the specifications are subject to change without prior notice.



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

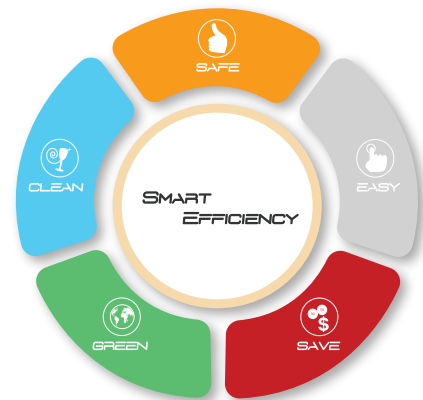
Pressure pump guarantees constant and powerful water pressure.

FINAL RINSE CYCLE PHASE BENEFITS

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

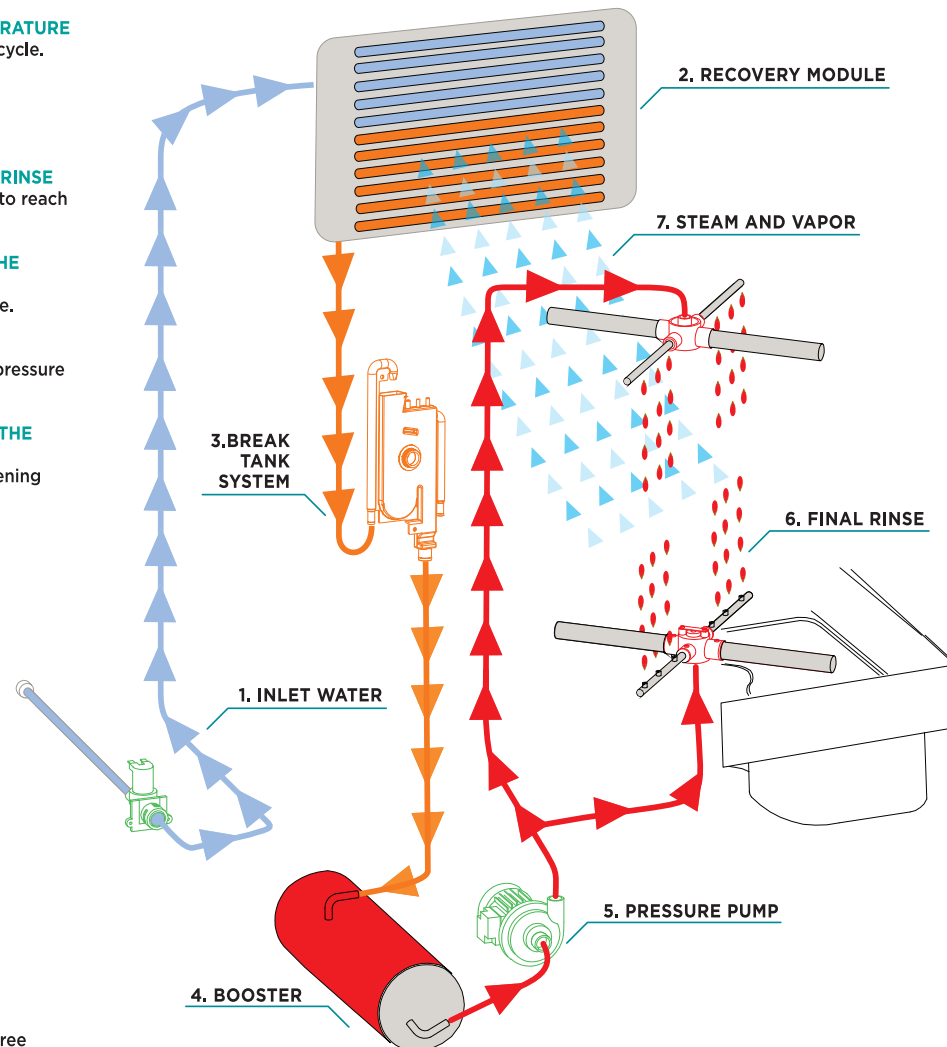
RECOVERY MODULE CARRIES STEAM AND VAPOR THROUGH THE VENTS TO PREHEAT FRESH INLET WATER BENEFITS

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

