

# Ultra Wash *Hi/Lo*

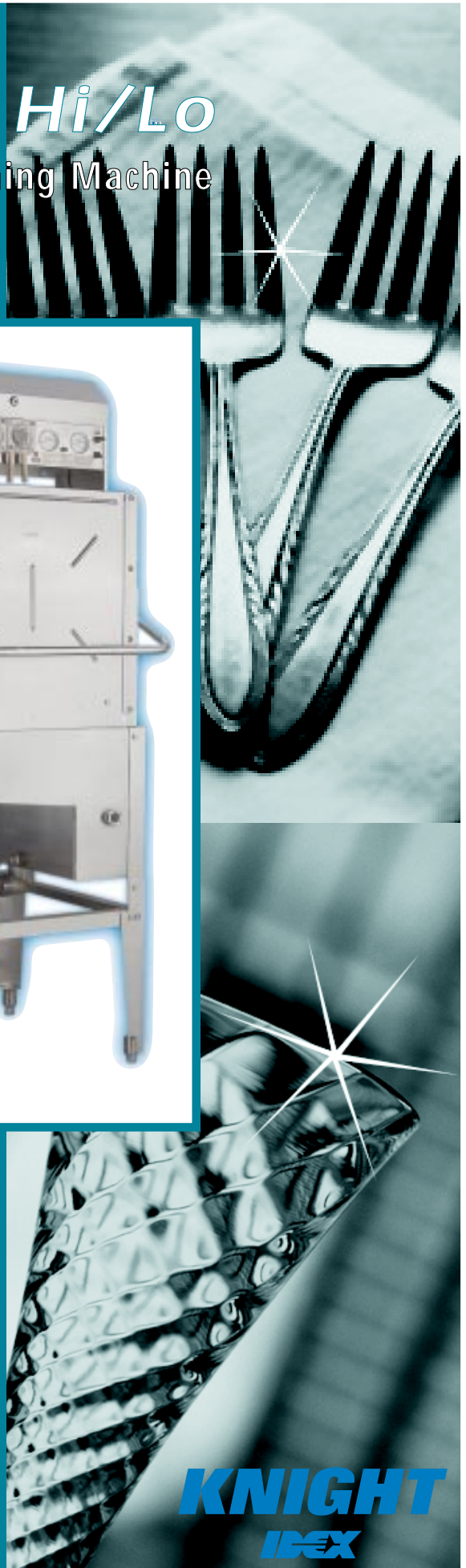
Convertible Dishwashing Machine

“One Machine  
For  
High or Low  
Temp  
Dishwashing  
With  
Great Results!”



## SPECIAL FEATURES:

- Easily Converts from High Temp to Low Temp
- In-line or Corner Operation
- Fresh Water Rinse
- Probeless Controlled Chemical Injection



**KNIGHT**  
**IDEX**

## Ultra Wash Hi/Lo Dishwashing Machine

The Hi/Lo was designed especially for the chemical industry. This new concept in dishwashing gives you total flexibility for your customer’s needs at an extremely affordable price. The Hi/Lo comes self-contained as a Straight-Through or Corner operation. It is also easily converted from a High Temp to a Low Temp machine. The 60-second wash cycle allows this machine to clean wares in foodservice operations of up to 250 seats quickly and economically.

**OPERATION:** The distinctive wash tank allows the machine to utilize all the fresh water from the rinse which helps maintain the water temperature and keeps the wash water fresh. This concept allows Low Temp cleaning principles to be combined with High Temp drying ability, regardless of whether you sanitize with hot water or chlorine. The wash tank is heated with a 3000 watt low water float controlled element with an adjustable thermostat. The unique tank design keeps the small tank of water hot enough to maintain proper temperature throughout the wash cycle and economical enough to operate at an affordable cost.

The Hi/Lo comes standard with probeless chemical controls, but can be easily converted to probe or dry detergent. This unique machine also comes with top mounted control gauges and a complete set of chemical pumps already installed. This is the first High Temp machine to be totally self-contained, and running extra plumbing and electrical lines is not required.

Standard Peristaltic Pumps

Control Gauges



The specially designed 5-gallon tank is split into two halves with a stainless steel divider. Hot water is contained by putting a removable solid cover over the front of the wash tank where the heater and skimmer are located.

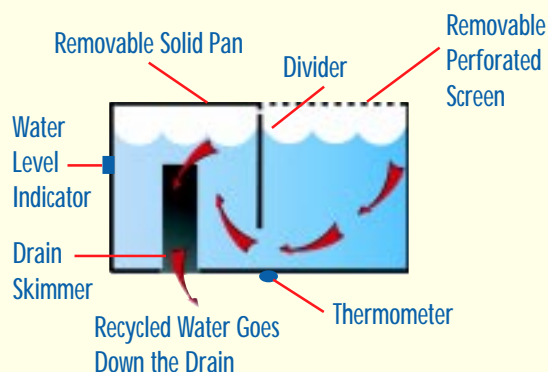
Top View Without Solid Pan Cover



When the rinse is activated, the fresh water flows into the rear of the tank through the perforated

removable strainer. This process forces the soiled water under the divider and over the drain skimmer, saving clean, hot water to wash the next load. This keeps the water constantly recycling.

Fresh Water From Rinse Follows This Path



By placing the thermometer at the rear of the divider, proper operating temperatures can be maintained regardless of time between cycles. Traditional high temp units skim the hot water from the top of the whole tank, allowing the fresh, hot water to go right down the drain. This not only causes your heater to work harder, but the wash water gets increasingly soiled.

Visual water levels can be conveniently verified with the Water Level Indicator which is located on the front of the machine.

Water Level Indicator



# “LOW-TEMP” PERFORMANCE

To convert the Hi/Lo to Low Temp operation, simply flip the selector switch on the front of the machine to Low Temp setting. This will activate the built-in sanitizer pump. Adjust the thermostat of the wash to 130° and it is ready to operate in the Low Temp mode. A 60-second wash cycle is still maintained on Low Temp operation with a variable fresh water rinse cycle. With chemical sanitizing, energy savings are substantial. Stainless steel fittings are installed throughout the machine, and sanitizer agents or chlorine do not affect the plumbing.



Select High or LowTemp Setting by flipping the Selector Switch on the front of the machine



Straight Through



Corner or Three-Door



Modular Plug-In Controls



S.S. Chemical Injection Points For Direct Rinse & Chemical Injection

## RINSE OPERATION

The Hi/Lo also has an adjustable rinse cycle. The rinse can be adjusted from 11 to 15 seconds. This margin helps to conserve water in strong pressure areas and allows extended rinse time in low pressure areas.

The rinse arms were designed for simplicity, using stationary upper cone jets that cover the complete surface of the tray. Removal requires a 1/4" turn to clean and/or reassemble. The lower arm is a high speed sprinkler that rotates on a heavy duty ball bearing support with straight line directional flow jets for increased rinse water coverage.

Upper Rinse Arms



## SERVICE

The Hi/Lo is easily serviced and is synonymous with all other Knight Dishmachines. Conversion from three door to straight through or corner can be accomplished in less than 15 minutes by simply removing three bolts on each door, and utilizing the appropriate openings. Door openings are 17 3/8" and accommodate standard racks.

Removable Electrical Service Panels and Modular Plug-In Controls make quick service and replacements a key advantage. The entire control package can be replaced in less than 30 seconds.

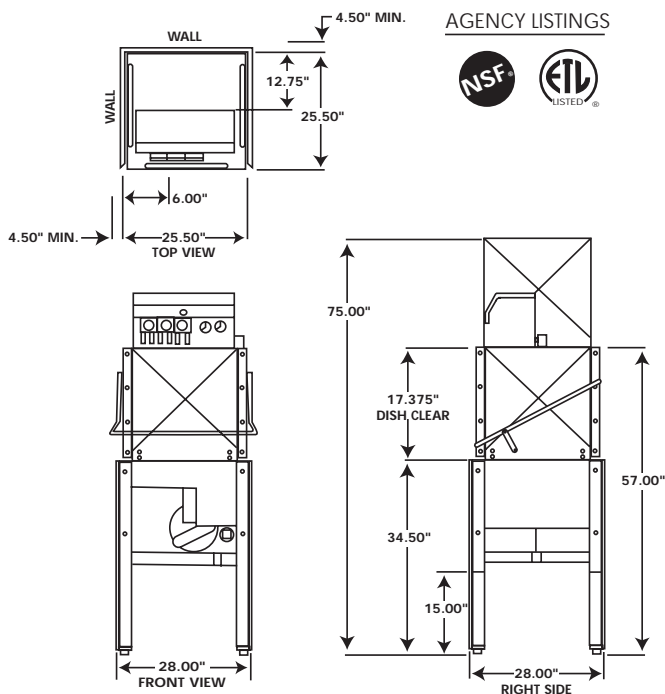
No other machine on the market today offers all of these options in one package - at such an affordable price! Fabricated from heavy duty #304 stainless steel, this machine is built to insure sparkling results and outstanding longevity. Knight Dishwashing Machines are designed with service in mind. Recirculating pump, electrical components, drain and spray assemblies - **all can easily be serviced in a very short period of time.**

## HOW IT WORKS

The **Hi/Lo** is a three door convertible that works as a high or low temp dishwasher in a corner or straight through application. In either operating mode, the **Hi/Lo** gives a 45 second wash and an adjustable 11 to 15 second fresh water rinse. The specially designed five gallon wash tank is heated with a powerful 3000 watt thermostatically controlled element. For High Temp, adjust the thermostat to 160° F and supply 180° F fresh water rinse. For Low Temp, adjust the thermostat to 130° F and 130° F fresh water rinse. Select High or Low on the selector switch in front of the machine and you are ready to wash. All the chemical pumps and controls are included, so conversion and installation is simple, fast and field convertible with no extra parts or special kits required.

### "NEW" OPERATIONAL FEATURES

- Converts Easily from In-Line to Corner Operation
- Quick Field Conversion From High Temp to Low Temp
- Automatic Start/Stop - Standard
- Extra Large 17-3/8" Door Opening
- High Pressure Wash Pattern
- All Stainless Steel Construction
- Top Mount Controls w/Chemical Feed System
- Top Mount Temperature Gauge
- "Snap Lock" Door Guide System Included
- Removable, Adjustable Legs
- Two or Three Door Operational
- Wash Water Level Indicator
- Adjustable Rinse Cycle
- Stainless Steel Chemical Injection Points for Direct Rinse Injection
- Slip-On Wash Pump Connections
- Standard External Chemical Pumps
- New Long-Life Spray Arm Bearing
- All Wash and Rinse Arms, Including Twist and Lock Rinse Jets, are Easily Removable for Daily Cleaning
- Parts Interchangeable with all Knight Dishmachines
- Removable Electrical Service Panel
- Specially Designed Wash Tank to Save Water and Chemicals
- Probeless Plug-In Modular Controls



## Ultra Wash Hi/Lo

MODEL	PART NO.	DESCRIPTION
KLE-112HL	9000112-02	High or Low Temperature Dishwasher

### SPECIFICATIONS:

OPERATING CAPACITY	53 Racks Per Hour
OPERATING CYCLE	60 sec.
WASH TIME	45 sec.
RINSE TIME	11 to 15 sec.
DWELL TIME	1 to 4 sec.
WASH TANK CAPACITY	5 Gallons
WASH PUMP CAPACITY	57 Gal./Min.
RINSE CAPACITY	1.2 Gallons Per Cycle
THERMOMETERS WASH TEMP	160F High 130F Low
THERMOMETERS RINSE TEMP	180F High 130F Low
WATER INLET	3/4" Pipe Size
DRAIN I.P.S.	1-1/2"
WASH PUMP MOTOR	1 Horsepower
MAX. CLEARANCE FOR DISHES	17-3/8"
STANDARD DISHRACK	Single - 19-3/4" X 19-3/4"
SHIPPING WEIGHT	210 Lbs.
ELECTRICAL RATE	220/60/1 Volts
LOAD	23 Amps

## KNIGHT LIMITED WARRANTY

All Knight Dishmachines are warranted against defects in material and workmanship for a period of THREE years. Warranty applies only to the replacement or repair of such parts when returned to the factory with a KRA number, freight prepaid and found to be defective upon factory authorized inspection. Warranty replacement for components parts purchased by Knight such as relays, motors and timers are limited to warranty by manufacturer. Rubber and synthetic rubber parts such as "O" rings, diaphragms, squeeze tubing and gaskets or bearings, seals or parts and components not easily identified by date code are considered expendable and are not covered under warranty. Warranty does not cover liability resulting from performance of this equipment nor the labor to replace this equipment. Product abuse or misuse voids warranty.

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