



777

POT/PAN & UTENSIL WASHER
with built-in booster



MODEL 777

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 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!



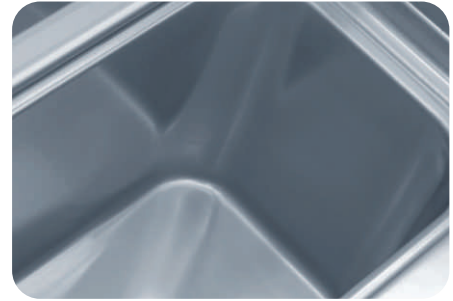


JET-TECH MODEL 777

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.



Wash & Rinse Arm Assembly



Deep drawn tank
The ultimate in Sanitation

Total Clean Concept

Our 777 pot, pan and utensil washer series is 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.

JET-TECH MODEL 777

Dimension WxDxH	33.5" x 33.5" x 75" (85 x 85 x 190 cm)			
Rack Dimensions	27.55" x 27.55" (70 x 70 cm)			
Door opening	33.46" (85 cm)			
WASHING PROGRAM				
TIME	WASHING	PAUSE	RINSING	TOTAL CYCLE
Program 1	141 sec	16 sec	23 sec	180 sec
Program 2	291 sec	16 sec	23 sec	330 sec
Program 3	561 sec	16 sec	23 sec	600 sec
TEMPERATURE				
Tank temperature	165°F (74°C)			
Booster temperature	190°F (88°C)			
WATER				
Tank capacity	17,96 gal (68 litres)			
Booster capacity	3,17 gal (12 litres)			
Water consumption	1,60 gal (6,1 litres)			
Fill water temp.	59°F (15°C) - 149°F (65°C)			
Fill water pressure	18-40 lbs (1-3 bar)			
Fill hose connection	G 3/4" M			
Drain hose diameter	1.5" (38 mm)			
ELECTRIC				
Motor	4 H.P.			
Voltage	208V 3 phase 60 hz.			
Amperage	36A			
Tank	8000W			
Booster	8000W			
Washing pump	3000W			
Rinsing pump	250W			
TOTAL LOAD	11250W			
SOFTWARE SYSTEMS		STANDARD		OPTIONAL EQUIPMENT
Thermostop system		Autodrain wash pump		Detergent dispenser
Quick ready system		Stainless steel wash arms		Low level detergent sensor
CRP system		Double walled insulated body		Rinse-aid dispensing pump
Automatic start		Double filter drain system		Low level rinse sensor
Cycle counter (partial and total)				



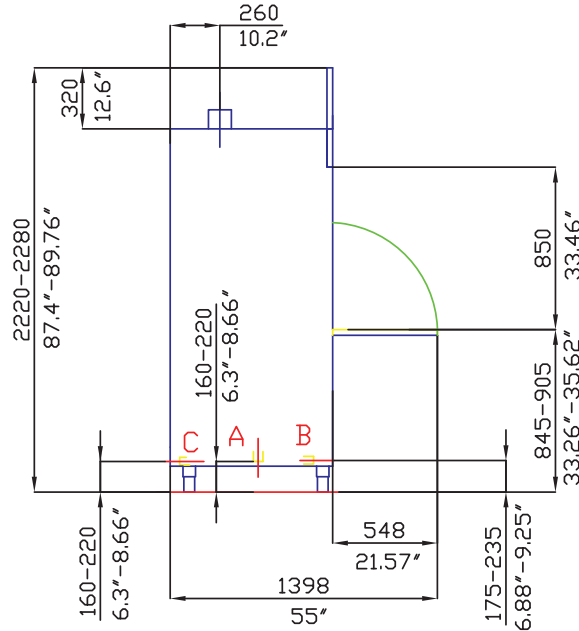
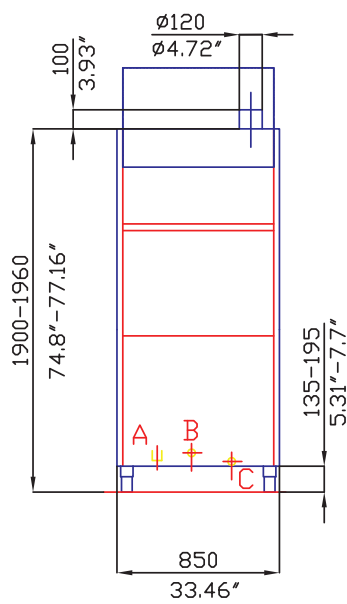
JET-TECH POT, PAN & UTENSIL WASHERS

FEATURE	DESCRIPTION	ADVANTAGE
Thermostop	If correct rinse temperature (176°F.-184°F) has not been reached, wash cycle is extended	Ensures correct rinse temperature
Quick Ready	Enables tank filling with hot water coming from booster	Machines reaches faster working temperature
CRP System	Ensures constant rinse pressure and temperature	Optimum rinsing results
Automatic start	When door is closed, cycle starts automatically	Easy operation
Cycle counter (partial and total)	Counts working cycle of the day and cumulative working cycles to the date	Useful for chemical companies and end user

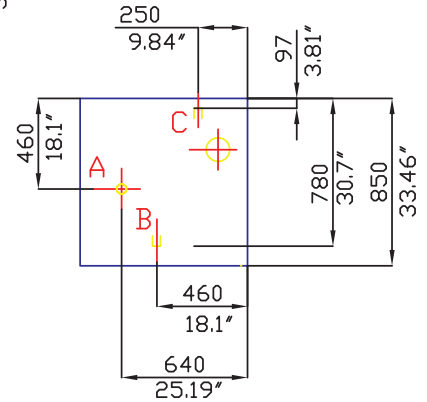


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A	WATER DRAIN	G 1 1/2 M.
B	FEED WATER CONNECTION	Ø G 3/4" M.
C	ELECTRICAL CONNECTION	



2022-04

WARRANTY: 1 year parts and labor. Certain conditions apply. See owner's manual for details.



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