Knight High-Temp Dishmachine with 14 KW Booster

Knight is proud to introduce the KHT-14B high temperature dishmachine with a built in booster that can increase the water temperature 100°F. Attractively designed and built with durable stainless steel, this machine is built to insure sparkling results and outstanding longevity. The KHT-14B would make a nice addition to your kitchen.





• Built in pressure relief

Built in Pressure Reducing valve



KNIGHT

KHT-14B Dishmachine Overview

Knight High Temperature Dishmachine with 14K booster (KHT-14B) is a rack loading fully automatic dish washing machine with three adjacent sides that can be lifted to open for loading or unloading racks. When the wash tank is filled up to the required water level, as the door is closed, the machine will automatically run wash and rinse cycles. At the end of each cycle, a buzzer will sound to indicate the cycle is over. As the door is closed again, the KHT-14B starts to run another cycle.

The KHT-14B is meticulously engineered to provide you with a durable and easy to use ware washer. When developing the dishmachine, attention to details was a standard to ensure optimal and reliable performance. All of this is designed into a completely enclosed, stainless steel package that will enhance any kitchen.

Features and Benefits



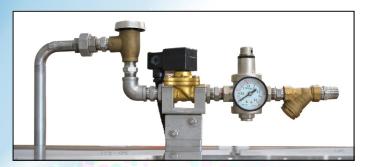
Electronic Control Panel

The easy to read controls with temperature gauges tell you where the machine is in the cycle and what cycle time is activated. The centrally located controls allows for easy access and simple control setting.



Rinse arms

Stainless steel upper and lower rinse arms spray a "V" jet rinse pattern that can be set to 12 or 9 seconds with the flip of a switch.



Fresh Water Inlet

The electrical solenoid is protected with a pressure reducing valve, Gauge and line strainer to insure proper pressure and continuous operation



Wash Arms

The spray arm system features lower and upper rotating stainless steel wash arms designed to optimally clean all dishware surfaces. Stainless steel tubing connects upper and lower spray systems.



Scrap Accumulator

The wash trays are angled towards the accumulator so clean up is removal of one basket after a shift when convenient for the operator



High Efficiency Motor

The 1.2 horsepower motor draws water from the side rather then the bottom of the KHT-4B to protect the pump from recycling food soil and plugging the pump



Electronic Control Panel

Wash temperature reading 140 –150° F (60 - 65° C)

Rinse temperature reading 180 -185° F (82 - 85° C)



LED indicators for cycle time, power, door, and fill

Power buttons

Specifications

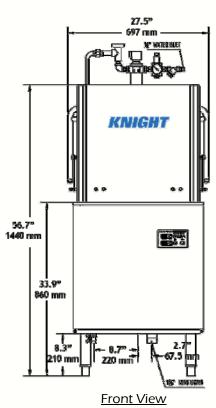
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WATER SPECIFICATIONS	<u> </u>	
Wash Tank Capacity	9 gallons (34 L)	
Booster Tank Capacity	2 gallons (8 L)	
Water Temperature, Wash	160 F (70 C)	
Water Temperature, Rinse	180 -185° F (82 - 85° C)	
Gallons per rack	.75 gallons	
Flow Pressure	15—25 PSI (1—1.7 bar)	
Water Inlet Temperature	100 -120 °F (38 –48°C)	
Water Inlet	3/4" I.P.S.	
Tank Drain	1.5" I.P.S.	
Booster Drain	1/2" I.P.S.	
DIMENSIONS		
Height (Door Closed)	57" (1440 mm)	
Height (Door Raised)	75" (1895 mm)	
Width	27.5" (697 mm)	
Depth	26.9" (683 mm)	
Shipping Weight	325 lbs. (148 kg)	
Table Height	34" (860 mm)	
Max. Clearance for Dishes	15.75" (400 mm)	
Standard Dish Rack	20" x 20" (508mm x 508mm)	
POWER		
Electrical Rating	208V/60/3	
Load Amps	53 amps	
Wash Pump Motor	1.2 HP	
Motor	.9 KW, 3.1 amps	
Booster Heater	14 KW , 39 amps	
Wash Tank Heater	5 KW, 8.4 amps	
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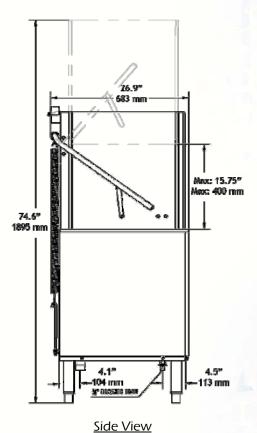
Operating Cycle	60 Sec.	90 Sec.
Operating Capacity (Racks per Hour)	53	37
Wash Time	45 sec	75 sec
Rinse Time	12/9 sec	12/9 sec
Dwell Time	3 sec	3 sec

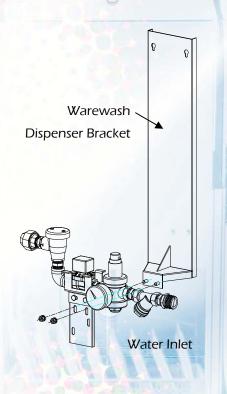


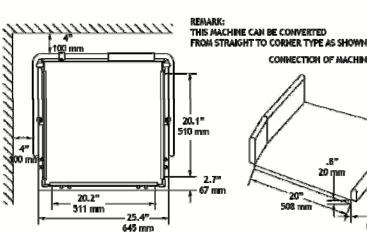
The KHT-14B is especially designed for busy kitchens. The 60 second wash cycle allows this machine to clean wares in food service operations of up to 250 seats quickly and economically. The multiple-cycle timer allows for the flexibility to deal with heavy, medium, or normal soil conditions.

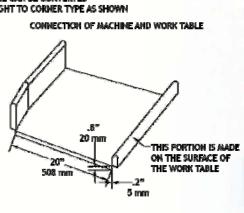
Dimensions











ORDERING INFORMATION

KHT-14B

Model Part Number Description

KHT-14B 9208603 KHT-14B High Temperature Dishmachine, 208/60/3

KNIGHT LIMITED WARRANTY

Knight controls and pump systems are warranted against defects in material and workmanship for a period of ONE YEAR. All Electronic Control Boards have a TWO YEAR warranty. 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 inspection. Rubber and synthetic rubber parts such as "O" rings, diaphragms, squeeze tubing and gaskets 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. Knight products are not for use in potentially explosive environments, any use of our equipment in such an environment is at the risk of the user. Knight does not accept any liability in such circumstances.

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Top View

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