

# **GT-24 & GT-30** *Rotary Glasswashers*



**GT-24-CW**

- Removable top and front shield for easy cleaning access
- Available with clockwise or counterclockwise rotation
- Spray boxes unlatch for easy cleaning
- Automatic electronic peristaltic metering pumps
- Chemical sensor alerts operator when detergent and sanitizer are low
- Built-in air gap - no need for vacuum breaker
- Exclusive pumped rinse prevents low water pressure from impacting rinse quality
- 75°F (24°C) rinse means no waiting for a cool glass



**GT-30-CCW**

**Glas  
tender.**®

## Glastender® does more...

- 130°-150°F ( 54°-66°C) Hot water removes lipstick, dried-on fruit pulp, cream.
- 75°F (24°C) rinse means no waiting for a cool glass.
- Replaces hand washing to save labor and speed service.
- Washes cocktail glasses up to 11" high.
- High volume and fast production. GT-24 washes 13 glasses each minute and GT-30 washes 21 glasses each minute.\*
- Compact in size - big in capacity. Rotary design saves floor space and allows easy access.
- Quiet, automatic operation.
- Low water consumption.
- Built-in spray nozzles.

\*Based on 2-3/4" diameter bar glasses



### Lift-Off Design

- Lift-off front shield allows easy cleaning
- Lightweight top lifts off for easy accessibility to wash and rinse tanks
- Three curtains separate wash, rinse, and sanitize functions
- Conveyor lifts out...no tools required

## Introduction

Glastender® is the original automatic, rotary glasswasher. Soiled glasses are placed on the conveyor and are washed, rinsed, cooled, and sanitized to a sparkling shine.

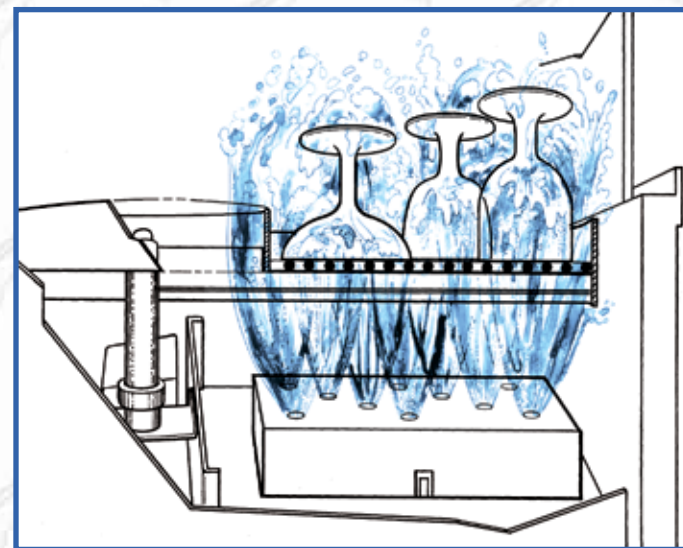
## Ordering Options

- 1.Rotation:** Clockwise (CW), or Counterclockwise (CCW) glass movement.
- 2.Switch Panel:** Standard switch panel location is front. Left front is counterclockwise. Right front is clockwise. For pass-thru cocktail station applications, units must be ordered with switch panel on the side. Left for counterclockwise and right for clockwise.
- 3.Heater Voltage:** 208V or 240V (Must be specified to achieve maximum 4,000 watt heater output and to prolong component life.)



### Switch Panel

- All controls at fingertips
- Detergent and sanitizer prime switches
- Low level chemical indicator light
- Recessed switch panel prevents moisture from affecting switches
- Built-in digital temperature gauges for wash and rinse tanks



### Spray Pattern

- Bottom mounted stationary spray box has built-in nozzle construction featuring cat-eye slits engineered for maximum soil removal
- 5 gallons per minute of wash water and 2 gallons per minute of rinse water is pumped up and around, returning back down to clean the entire surface of the glass
- Outlet nozzle larger than inlet filter prevents clogging
- Removable spray boxes for easy cleaning can be viewed and cleaned from inside out

## Operation

A rotary glasswasher is simply a mechanized three-compartment sink - it washes, rinses, and sanitizes glassware automatically. Note the simplicity:

### Wash

Hot water detergent join in the Wash Tank. Operating temperature is maintained between 130°F (54°C) and 150°F (66°C) by a stainless steel heater, and the proper water level is maintained with a liquid level control.

During operation, 5 gallons per minute of hot soapy water is pumped in a thorough spray pattern across the moving glassware.

This entire wash compartment is isolated by curtains and the wash water is recirculated to conserve water and detergent. Actual hot water consumption during operation is 1/4 gallon per minute.

### Rinse and Sanitize

Cold water and sanitizer join in the Rinse Tank. Proper water level is maintained with a liquid level control. During operation, 2 gallons per minute of 75°F (24°C) fresh rinse water is pumped in a thorough spray pattern across the moving glassware. The unique pumped rinse feature ensures a consistent and complete rinse.

The rotary conveyor automatically stops when the clean glass touches the glass stop arm. Removing the glass starts the conveyor. Or, if extremely busy, the glass stop arm can be put aside so starting and stopping is controlled by the conveyor switch.



### Heater

- 4,000 watt output
- Available for 208V or 240V power sources
- Encased in incoloy sheath to resist caustic detergent
- Low water cutoff provided to protect heater

### Solid State Relay

- Relay ensures longer thermostat and switch life by separating high and low voltages in the unit
- Eliminates excessive amperage through panel mounted switches



### Water Valve

- Built-in strainer and flow control to provide consistent water volume
- Valve closes slowly eliminating "water hammer" effect

### Chemical Pump

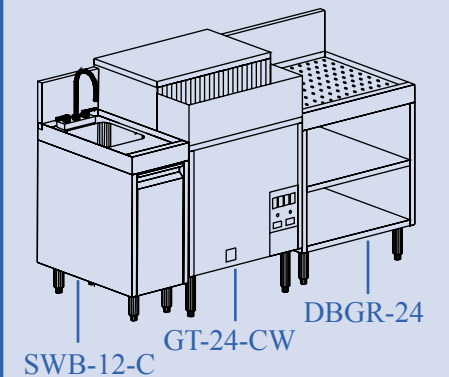
- Automatic electronic peristaltic metering pumps have exclusive circuit board design for easy flow adjustment
- Clear face for easy viewing of pump tube



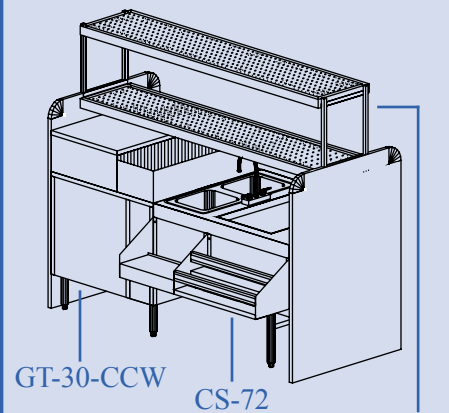
### Water Recirculating Pumps

- Exclusive stationary spray box design allows the use of lower cost fractional horsepower pump motor
- One of a kind stainless steel impellar and housing instead of plastic

## Applications:



Combining the GT-24 with a wet waste sink (SWB-12-C) and drain board glass rack (DBGR-24), allows bartenders to dispose of wet waste, load/unload glasswasher, and provides a glass storage area.



Combining the GT-30 with a pass-thru cocktail station (CS-72), allows servers and/or bartenders to dispose of wet waste, load/unload glasswasher, and prep and ice glasses to speed service.

## Standard Features

- Removable top and front shield for easy cleaning access
- Available with clockwise or counterclockwise rotation
- Conveyor lifts out for easy cleaning
- Set of three separate curtains is included
- Switch panel may be relocated in the field
- Removable side panels for easy service access
- Spray boxes unlatch for easy cleaning - engineered for maximum soil removal
- 4000 watt heater encased in an incoloy sheath to resist caustic detergents
- Digital temperature gauges built into switch panel
- Thermostat controls wash tank temperature
- Automatic electronic peristaltic metering pumps
- 1/6 HP pumps recirculate wash water and rinse water
- Fractional HP drive motor powers the belt driven conveyor and includes built-in slip clutch
- Sensor activated low water cutoff in wash tank protects heater
- Automatic chemical sensor alerts operator when detergent and sanitizer is low
- Prime switches provided for high speed chemical priming

## Specifications

### General Plumbing

- 3/8" OD copper to 3/8" FMPT adapter provided
- Minimum water pressure is 25 PSI
- Maximum water pressure is 100 PSI. Install water pressure regulator if line pressure is over 100 PSI. Water valve on unit has built-in strainer and flow control to provide consistent volume between 25 and 100 PSI
- Install separate water shut-off valve for each connection
- Unit has built-in air gaps. Vacuum breakers are not required

### Hot Water Only

- Maximum temperature is 150°F (66°C), minimum is 130°F (54°C)
- GT-24 - initial fill is 3 gallons; GT-30 - initial fill is 4-3/4 gallons. Maximum consumption is 1/4 gallons per minute during operation

### Cold Water Only

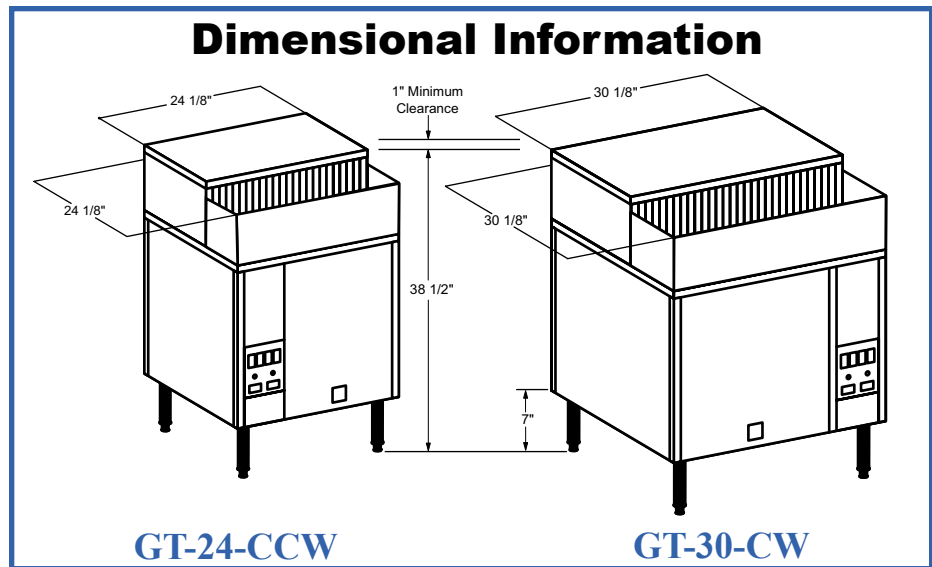
- Minimum temperature is 75°F (24°C) per FDA Code. Install hot/cold mixing valve if necessary.
- GT-24 - initial fill is 2-1/4 gallons; GT-30 - initial fill is 3-1/2 gallons. Maximum consumption is 2 gallons per minute during operation

### Drain

- 1-1/2" tailpiece
- Use open type floor drain for maximum drainage
- Two white plastic drain cocks extending below the bottom are for recirculating pump drainage when required for replacement or winterizing. The drain cocks are in the closed position - no plumbing is required

### Electrical

- 120/208-240V, single phase, 60Hz, 3-wire (two hot and one neutral), ground connected per local code (green wire), 20 amp for 240 volt or 30 amp for 208 volt (4 wire total), unit will operate within 10% of rated voltage



- Dedicated 20 amp circuit required [30 amp for 208V]
  - A power relay in the unit separates the high and low voltages and directs the respective power to the electrical components. The heater and power light operate on 208 or 240 volts - all other components operate on 120 volts
- ### Detergent
- Extra heavy-duty, non-foaming, commercial liquid dishwashing detergent is required - 30% concentration
  - Consult local chemical supplier to match detergent with local water conditions
- ### Sanitizer
- Liquid chlorine bleach (sodium hypochlorite - 5.25% solution) adjusted to 50 ppm or iodophor adjusted to 12.5 ppm
- ### Capacity
- 3 minute cycle, 60 second wash, and 60 second rinse exposure
  - GT-24 - 13 glasses† per minute or 800 per hour; GT-30 - 21 glasses† per minute or 1,260 per hour (maximum glass height 11" - including pitchers and wine carafes)
- ### Materials
- 20 and 22 gauge stainless steel parts include: cabinet
  - 18 gauge stainless steel parts include: floor and tanks
  - 16 gauge stainless steel parts include: leg mounting brackets and legs
  - Conveyor is electropolished, welded stainless steel wire

† Based on 2-3/4" diameter bar glasses

## Installation Considerations

1. 1" clearance required to remove top.
2. Front Side service access is essential. A split front panel is available to minimize plumbing restrictions of other fixtures. Please specify when ordering.
3. Detergent and Sanitizer containers are stored externally from unit. Six-foot lengths of feed line are provided with metering pumps. Storage for two minimum one-gallon containers is required within five feet of unit.

4. Conveyor rotation is determined by application. In underbar environments, the wet waste sink should be on the loading side of the glasswasher to prevent crossover. Therefore, a counterclockwise rotation positions the wet waste to the right of the glasswasher, and a clockwise rotation positions the wet waste to the left of the glasswasher. In cocktail stations, cocktail servers generally do most of the glasswasher loading. Therefore, the rotation which takes the soiled glasses AWAY from the cocktail server should be specified.
5. Switch panel location is generally determined by the rotation and underbar environment. The switch panel is positioned on the unloading side of the unit. Therefore, a counterclockwise rotation is installed with a Front Side (Left) switch panel and a clockwise rotation is installed with a Front Side (Right) switch panel. In cocktail stations, the switch panel is on the bartender's side. Therefore, a counterclockwise rotation is installed with a Left Side switch panel, and a clockwise rotation is installed with a Right Side switch panel.

## Accessories

Glastender® underbar equipment and pre-fabricated cocktail stations are designed to mate with the Glastender® glasswasher. Included are wet waste units, drainboards, ice bins, and an assortment of options. Equipment is available for conventional layouts as well as pass-through, bartender/cocktail server layouts.

## Special Notes:

1. Glastender®'s policy of constant quality improvement means specifications are subject to change without notice.
2. All Glastender® products are manufactured in the United States with highly skilled Michigan labor.
3. May be manufactured under patent number 3,878,865.



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