CADDY CORPORATION

Food Service Equipment Air Systems

HeatWave

Powered Blower Dryer

CADDY Food Service Systems

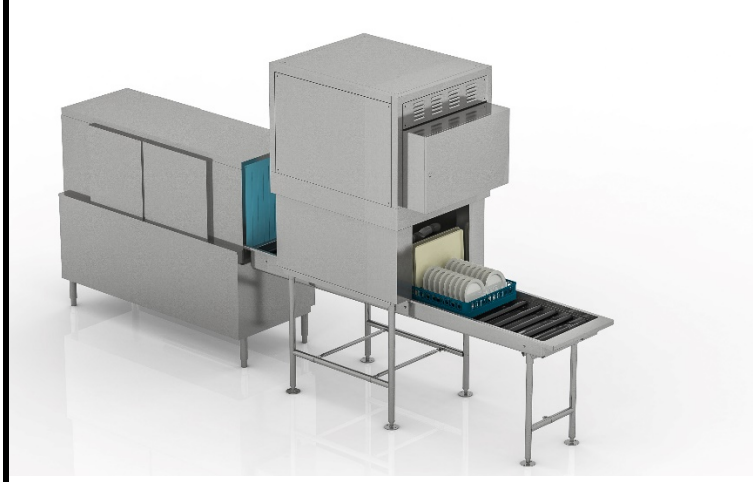
ITEM NO.:

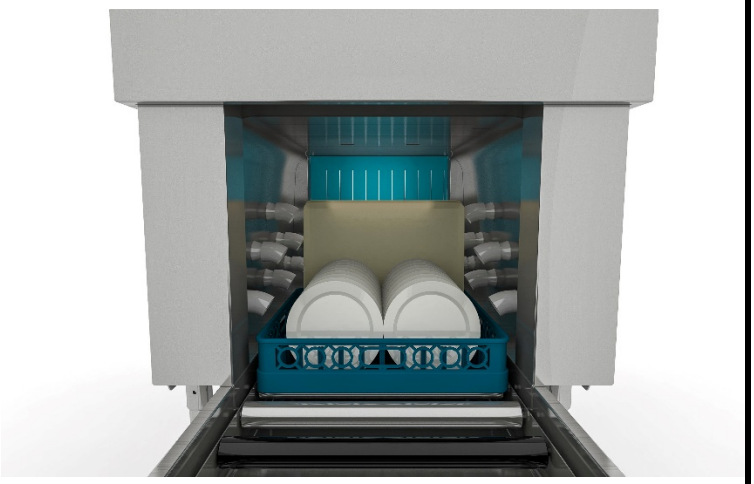
PROJECT:

LOCATION:

HeatWave

Powered Blower Dryer





1. **Seamless Integration**
   - Easily integrates with both existing and new dish machines for a hassle-free setup.
2. **High-Volume Efficiency**
   - Provides continuous drying, ideal for high-demand, high-volume kitchen operations.
3. **Optimized Airflow Design**
   - Elevated positioning ensures maximum airflow, delivering efficient drying performance.
4. **Premium Efficiency Motor**
   - Equipped with a NEMA 5HP motor for powerful, reliable operation.
5. **High-Capacity Blower**
   - 1600 CFM blower fan with durable cast aluminum housing, ensuring long-lasting.
6. **Noise-Reducing Insulated Design**
   - Insulated housing encloses the motor and fan to minimize noise for a quieter kitchen environment.
7. **Energy-Efficient Digital Control**
   - Digital controls optimize the energy-efficient heated air system, reducing operating costs.
8. **Rapid Heat Dissipation**
   - Tubular finned heaters provide increased surface area, ensuring quick and effective heat distribution.
9. **Targeted Air Nozzles**
   - Strategically positioned air nozzles efficiently strip off excess water, ensuring dishes dry quickly.

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Powered Blower Dryer

Blower Fan:

- **Airflow Capacity:** 1600 CFM at 9.0" WG static pressure, featuring spark-resistant construction with a durable cast aluminum housing and wheel for optimal safety and longevity.

Motor:

- **Type:** NEMA premium efficiency 5HP, 184T, 3-Phase, 230/460V, TEFC (Totally Enclosed Fan Cooled), foot-mounted with a rugged cast iron frame. Designed for industrial applications, ensuring low noise levels and optimal operating temperatures.

Heaters:

- **Power:** 9KW tubular heaters engineered to minimize spark and fire risks from combustible particles in the airflow stream.
- **Efficiency:** Finned design provides increased surface area for rapid heat dissipation.
- **Construction:** Stainless steel sheaths, fins, and fittings for enhanced heat resistance and corrosion protection.
- **Temperature Control:** Digitally controlled via a programmable logic controller (PLC) for precise heating.

Blower Fan Enclosure:

- **Material:** 16-gauge, No. 4 finish, Type 304 stainless steel for durability and corrosion resistance.
- **Design:** Fully encloses the fan motor, heating elements, and air intake duct to ensure efficient air movement to the air plenum
- below.
- **Insulation:** Insulated to reduce noise levels and improve operational comfort.
- **Ventilation:** Louvered panels provide adequate ventilation for enhanced performance and longevity.

Chamber:

- **Material:** 14-gauge, No. 4 finish, Type 304 stainless steel for strength and stability, designed to support the blower unit.
- **Airflow Design:** Allows seamless forced air movement from the air intake duct to the air plenum.
- **Energy Efficiency:** Includes a provision for heated air recirculation to maximize efficiency. Heat Retention: PVC curtains effectively prevent heat loss, maintaining optimal drying conditions.

Air Plenum:

- **Material:** 16-gauge, No. 4 finish, Type 304 stainless steel for robust construction.
- **Air Distribution:** Features strategically positioned air nozzles to optimize airflow and efficiently strip excess water from dishes.

Understructure:

- **Support Structure:** 1-5/8" diameter stainless steel tubular support legs and cross braces, fully welded for stability and durability, supported on stainless steel flanged feet for secure installation.

Controls:

- **Control Circuit:** 24V control circuit for safe and efficient operation.
- **Main Disconnect:** Equipped with a main disconnect breaker on the control panel for safety and convenience.
- **Programmable Logic Controller (PLC):**
- Monitors temperature settings and prevents motor overload, ensuring reliable operation.
- **Power Supply:** Dual voltage capability (208V/480V, 3-Phase) for versatile installation options.

Electrical Requirements:

OPERATION	HEATED	POWER SUPPLY	RATED CURRENT (A)	OVERCURRENT PROTECTION (A)	SELECTOR
Left-to-Right	Yes	208v/480v/3Ø	39/16	50/20	☐
Left-to-Right	No	208v/480v/3Ø	15/7	50/21	☐
Right-to-Left	Yes	208v/480v/3Ø	39/16	50/22	☐
Right-to-Left	No	208v/480v/3Ø	15/7	50/23	☐

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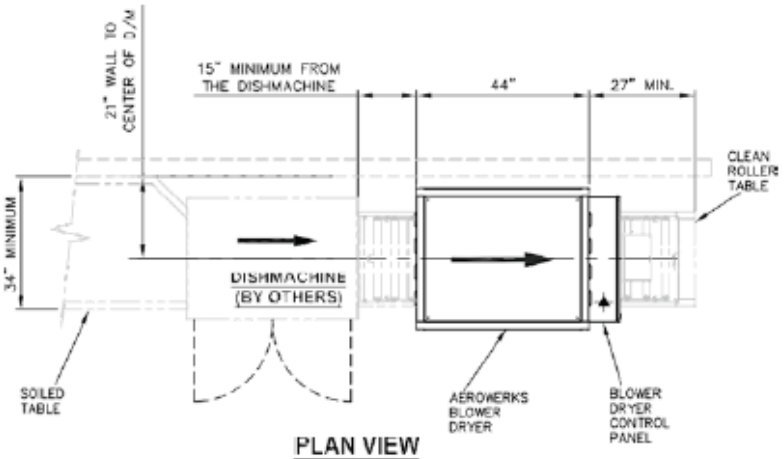
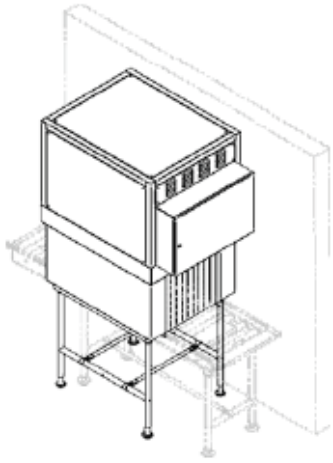
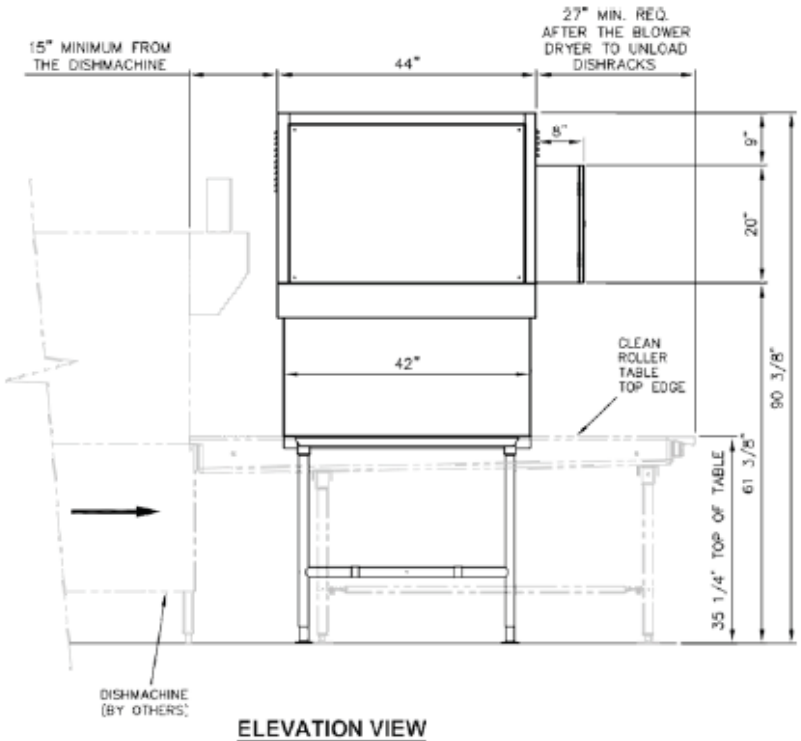


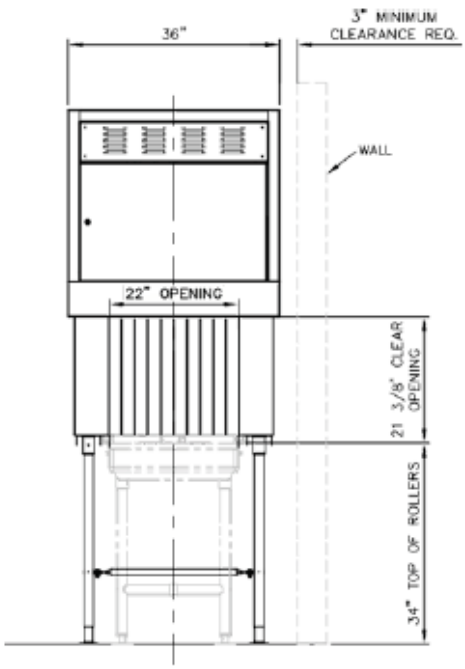
PLAN VIEW



ISOMETRIC VIEW



ELEVATION VIEW



SIDE VIEW

NOTES:

1. There should be a minimum of 27” clearance between the exit of the blower dryer and the clean table end to unload dishracks.
2. HeatWave blower dryer requires 3” clearance at the back side.
3. HeatWave blower dryer should be installed 15” from the dish machine.
4. To install the blower dryer, the clean table should be 34” wide as shown.