

Buying Guide



Warewashers have become increasingly sophisticated with technological advancements to optimise wash performance, whilst improving efficiency and energy consumption.

There is a wide variety of different machine options available: the most important element is to identify the right machine with the right specification for your application and the space available. The ranges vary from compact, under-counter front loading dish and glasswashers to the more powerful and faster pass through rack and flight machines. Ideally you should have separate machines for glass and plate/pot washing, but there are machines that can tackle both.

Energy efficiency is a high priority - certain models now have innovative energy saving features and higher specification levels that make the machines much more economical to run on a day to day basis and save considerable costs in labour too.

When buying a unit consider the cost of ownership and not just the purchase price (purchase costs + running costs + life expectancy) - machines with better specification levels that cost that little bit more are well worth the investment for the long term and for vital food safety too.

Warewashing equipment is usually in continual use throughout the day and is a vital part of food safety and an operation's overall service and presentation, so ensuring you get the right machine for the job is crucial, but also check the whole wash area works as efficiently as possible too. With this in mind, look at our comprehensive range of stainless steel tabling to complement all warewashers for efficient loading and unloading.

Advantages

- Innovations include programmes which eliminate the need for manual pre-washing, with adjustable cycle times and variable water pressures to allow operators to change the programme according to the level of soiling and fluctuations during peak service times, giving improved productivity and flexibility.
- Water saving features help reduce running costs, plus filtration systems help keep the wash water cleaner for longer, saving energy needed to heat new water and reducing the need for more chemicals too.
- Diagnostic monitoring can help ensure the equipment operates at its best, especially relevant in light of potential new regulations that will require caterers to test for the hygienic operation of their machines, ensuring they operate at the optimum 82°C temperature for hygienic cleaning.

Advantages

By choosing the right model and maintaining it, you can expect it to last around 10 years.

- **Capacity** - Think of the maximum number of covers it will need to cope with. Plan ahead to ensure it is suitable for current demand and peaks plus any future plans for expansion - think long term investment. Adding dedicated racks for tall glasses or large trays can maximise the productivity and capacity and reduce operating times.
- **Build quality and reliability** - Price is a key consideration but don't go down the cheaper route, choose a leading commercial brand. Higher prices are usually justified due to higher grade components for a longer life and better results too. A full manufacturer's warranty, spare parts availability and good after sales service, including a maintenance contract, are advised.
- **Operational features** - Double skinned construction to minimise noise levels and reduce heat loss. Optional drain heat recovery units that use waste water to heat the fresh incoming water, reducing the amount of energy used. Energy standby features that allow water temperatures to drop and be maintained at safe (but lower) temperatures in periods when the machine isn't being used. Lower rinse water consumption and smaller wash tanks for greater economic performance, reducing electric, water and chemical usage without compromising on hygiene or results. Integral water softeners (or consider machines that use reverse osmosis) to combat limescale build-up and help prolong the life of the machine and maintain wash results. Peristaltic auto-dosing pumps to ensure correct chemicals usage. Insulated water boilers to reduce heat loss and running costs.

Key to icons

	Light Duty Designed for commercial use in a less busy environment
	Medium Duty Strongly constructed to perform in a busy situation
	Heavy Duty High standard of build to provide good service under heavy use
	Extra Heavy Duty High powered, fast throughput with the highest standard of build
	13 Amp Plug and go!
	Hardwired Hard wiring required
	Gas
	Stainless Steel Construction
	Warranty