

WAREWASHING – HOOD TYPE MACHINES FEJ NOVEMBER 2015

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What are the most important factors that an operator needs to think about when investing in hood type dishwashing equipment?

Hood type machines offer the best solution for sites with a large throughput and the first consideration should be the volume of dishes to be handled. Over specifying can result in a large cost, but under specifying can be even more costly if the initial machine purchased does not meet your needs! The most important element is to identify the right machine with the right specification for your application. If the machine doesn't have the correct specification then it just won't do the job correctly and invariably won't offer the desired results. Many small to medium sized businesses underestimate the type of machine they need, Don't just choose a machine based on the overall daily throughput, but take into account peak times.

The set up of the warewashing operation is also key and users should consider how soiled and clean items can be dealt with quickly and efficiently by staff to ensure maximum throughput. Fast cycle times are only effective if the machine is being loaded and unloaded quickly, and therefore the areas used for these tasks will need to be the right size and positioned correctly. Stainless Steel benches – known as 'Cleans' and 'Dirties' tables are designed for this very purpose and come in a variety of sizes – with additional features such as pot wash sinks and pre rinse sprays available. When looking at options for accompanying tabling, operators should consider the quality of the materials used – cheap quality stainless steel may rust or corrode when used in wet areas.

Smeg offer passthrough dishwashers that are able to handle outputs of up to 72 baskets per hour. To operate at full capacity, these can be used with Simply Stainless 'cleans' outlet benches and 'dirties' inlet tables, which come complete with a sink for pre-rinsing of heavily soiled items. These units are suitable for all leading commercial dishwashers and available in sizes of both 1200 and 1600mm. The Simply Stainless range is supplied from stock on a next day delivery, easy to assemble and is fully modular and expandable, so the washing operation can be added to at any time. Construction in top quality no. 4 finish stainless steel with a 1.2mm top ensures no issues when coming into contact with water regularly.

To what extent is hood type dishwasher technology evolving? Are there any new developments or features that operators should be aware of?

Modern warewashing equipment needs to be highly functional and energy efficient. Manufacturers are always looking to introduce new features to meet the demands of consumers and improve the savings available. Operators should look for double skinned models that keep heat loss and noise levels to a minimum, as well as internal water softener systems if you are in a hard water area. The number of programs available will offer greater versatility in terms of the items being cleaned and the intensity or length of the wash cycle.

What are the biggest misconceptions when it comes to hood type dishwashers?

Probably cost! Whilst some passthrough systems can be very expensive, there really are affordable options available. Just make sure you choose a leading brand with an established reputation for good quality, durability and reliability. Establish clearly the availability of spare parts and after sales service, plus the length of warranty available. To get consistent good results, you need to keep your machine well maintained - maintenance is key, rather than repair! Check out the level and cost of any ongoing service agreements that may be available too.

For more information visit: www.rhhall.com

R H Hall are the Sole UK & Eire Distributor of Simply Stainless Modular Fabrication and an Approved Supplier for the Smeg range of commercial warewashing equipment.

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