

Whatever industry you're in, our Warewashing Systems are designed to handle the dirty work, making life easier for your kitchen staff. Our industry-leading solutions simplify your operations and provide customized options to meet your warewashing needs. With our ENERGY STAR® certified machines, you can expect more savings, better efficiency, and a greener operation for your business. Explore our durable glasswashers and dishmachines and experience how they can help you spend less time on cleanup and more time on your business.

- business needs and optimize performance.
- highest standards for energy efficiency and safety regulations.
- your business and customers.





DISHMACHINE SOLUTIONS

• INDUSTRY-LEADING SOLUTIONS: From compact undercounters to large conveyors, we offer efficient warewashing systems that streamline your kitchen operations.

• CUSTOMIZABLE OPTIONS: Tailor the perfect dishmachine solution to fit your

• **CERTIFIED MACHINES:** Our machines are rigorously certified to meet the

• DURABLE GLASSWASHERS AND DISHMACHINES: Built for reliability, our machines ensure maximum cleaning power, giving you more time to focus on







High Temp Sanitizing

Chemical Sanitizing



В

UNDERCOUNTERS





LOW TEMP DOOR-TYPES Ш I-E



Low Temperature Chemical Sanitizing Door-type Dishwasher. *Also available with a Booster Heater (I-E-LTH)



Dual Rack Low Temperature Chemical Sanitizing Door-type Dishwasher. *Also available in Corner style (IIC)



*Undercounter machines cannot be rented as stand-alone machines; they must be rented along with an I-E, II, HT-180, 44 and/or 66.

**Racks per hour calculated with NSF suggested load time of five (5) seconds for straight-thru door-type and thirty (30) seconds for front-opening type

Gallons per Hour



CONVEYORS



