Washmatic™

World Class Dishwashing Solutions

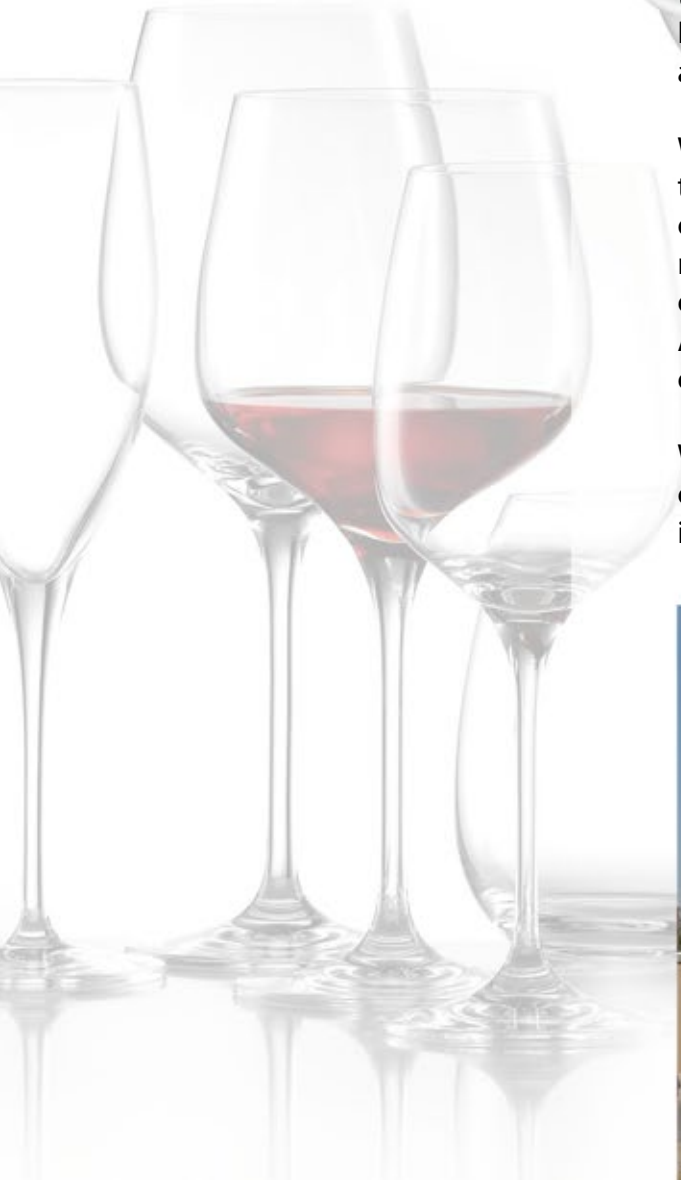
Every drop of water matters!



www.washmaticindia.com

About us

World Class Warewashing Solutions For Commercial Food & Beverage Operations



Washmatic India Pvt. Ltd. is a leader in the field of warewashing. Washmatic machines were introduced in the year 2004. Assembled at our state-of-the-art facility in Delhi NCR, these machines reflect cutting-edge technology and innovation, supported by an in-house R&D team.

Washmatic provides end-to-end warewashing solutions, tailored to meet the unique demands of Indian working conditions. Our technical support teams excel in machine applications, wash load assessments, workflow optimization, HACCP compliance, and aesthetic design. Additionally, we offer expertise in ware handling conveyors and tabling to ensure seamless operations.

With a robust sales and service network, Washmatic serves clients across India and abroad, supported by regional offices in Delhi, Mumbai, Chennai, Bengaluru, Pune, and Kolkata.



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Why Washmatic ?

Hygiene

Washmatic machines improve overall hygiene levels of crockery as well as dish wash area. Systematic handling avoids water spillage and mess up in the dish wash area while high temperature wash and rinse ensure zero bacterial count on the dishes.

Savings

Washmatic machines save up to 70% water, 70% chemicals, 75% labour and 90% time when compared to conventional washing systems. It avoids chipping of expensive crockery / glassware thus saving huge amounts in your purchase bills. Comprehensive AMC's are available at nominal cost.

Service

Washmatic machines are ideally suited for Indian conditions and all parts are fully covered by warranty from the factory in NCR. Washmatic machines are serviced by 16 service centres across the country. Besides spare parts, a complete range of consumables (detergents, rinse aid etc) and accessories (water softener, booster pumps, dosing pumps etc) are also available.

Safety

All machines have low voltage controls ensuring operator safety. Machines are fitted with power supply monitoring systems to cope with inconsistent power supply and dry run protection to avoid heater burn out.



Tough on Germs and Dirt !
Gentle on the environment and your pocket

Technology

Touch Screen Interface

Enhances convenience and control, allowing users to easily select and customize wash cycles with a simple touch. User-friendly interface, displays wash time, temperature settings, errors etc. It offers both functionality and an elevated aesthetic appeal to the machines.

Solid state control

This technology gives improved reliability and machine flexibility, and will keep the operator informed at all stages of machine operation. Accurate chemical dosing and temperature control will ensure a first class result each time.

Strong washing power

Powerful wash pump and injection moulded scientifically set intelligent collision technology ensures maximum washing power. Unique cross blade action from top and bottom ensures that no area remains uncovered.

Temperature interlock

Temperature interlock ensures machine will not operate until the correct work temperature has been reached, giving superior results and a sanitized end product.



Ease of Use

Deep drawn wash tank for easy cleaning and hygiene

Rounded corners facilitates easy cleaning. Easily removable basket holder, wash and rinse arms, filters etc. for easy cleaning. Unique air break prevents back flow of contaminated water to the main water line.

Auto cycle

The machine cycle automatically starts on the closing of door when set into auto mode. No buttons to push. Leaves operator time to perform other tasks





Multiple wash programs
Option of up to 5 wash programs for saving time, water and chemicals. The operator can select the best suitable wash programs to suit washing needs along with continuous cycle recommended for soaking of heavily soiled dishes.

Wash and rinse temperature indicators
Separate digital temperature gauges showing real time temperatures guarantee perfect results

Zero back clearance
The machine requires no space at the rear side, allowing flexibility of installation and space savings. All service points are at the bottom side of rear panel making it simple to install and maintain.

Safety at its best



High temperature wash and rinse with Thermolabel Compliance
Washing is done at a temperature of 62°c with detergent water; this ensures 100% cleaning of oil residues. Final rinse using fresh water removes any detergent residues on the plate. It is performed at 82°C + to kill all germs, ensuring HACCP compliance. Specially designed spray nozzles ensure minimum evaporation of sprayed water and maximum contact with wares being washed.

Safe to use
12 volt DC control circuit ensures operator safety from electric shocks. Temperature interlock ensures machine will not operate until the correct work temperature has been reached, giving superior results and a sanitized end product.

Dry run protection
Heater / pump will not operate if water levels are inadequate preventing burnouts

All stainless steel construction
AISI 304 ss (food grade) construction for long life.

Door safety sensor
Automatically stops the cycle should the door be opened during the cycle. This avoids accidental spillage and gives safety to the operator

Safety thermostat
Additional safety thermostat set at 90 degree C prevents any accidents due to temperature probe failure, ensuring safety.

Caring for the environment



Filtration system
The filter filters out smaller particles before they enter the wash pump, giving superior wash results, extended tank water life and reducing service requirements.

Energy Efficient
All Washmatic machines are **CE** certified and exceed energy star specifications

Saving Water
Washmatic machines save up to 70% water when compared to conventional warewashing methods.

Savings



Increased profits
Designed to give you huge savings in labour, detergents and water. The machines save up to 70% in water, detergents and labour. The machine minimizes chipping and scratching of plates, increasing the life of expensive crockery. Less space needed when compared to 3 sink washing system.

Comprehensive AMC and spare parts stock
Once the standard warranty is over comprehensive AMC's are available at nominal rates, avoiding high ownership costs and ensuring trouble free operations for years to come. All spares parts are in stock at regional offices

Next-Gen Touch Series



Experience the future of dishwashing with the Next-Gen Touch Series!

Introducing the **Next-Gen Touch** Series dishwashers, designed to elevate your dishwashing experience with cutting-edge technology and sleek aesthetics. This innovative series features a state-of-the-art touch control panel that provides seamless navigation through an array of customizable settings. With a simple tap, users can easily select from multiple wash cycles tailored for various dish types, ensuring optimal cleaning performance every time.

The **Next-Gen Touch** Series is equipped with advanced features like real-time fault diagnosis, allowing users to identify and troubleshoot issues instantly. Its energy-efficient design not only conserves resources but also delivers exceptional cleaning results, making it an environmentally friendly choice for modern kitchens.



Live Temperature Display
Provides real-time monitoring of zone temperatures. With an easy-to-read digital screen, it ensures accurate temperature data. It ensures sanitization and enhances efficiency by keeping operators informed about the status of the machine.



User-Friendly Settings
Simplifies operation with intuitive controls, allowing easy selection of wash cycles, temperature adjustments, and drying options. Designed for convenience, it features pre-programmed modes for different load types and one-touch functionality, ensuring efficient and hassle-free cleaning while delivering sparkling results with minimal effort.



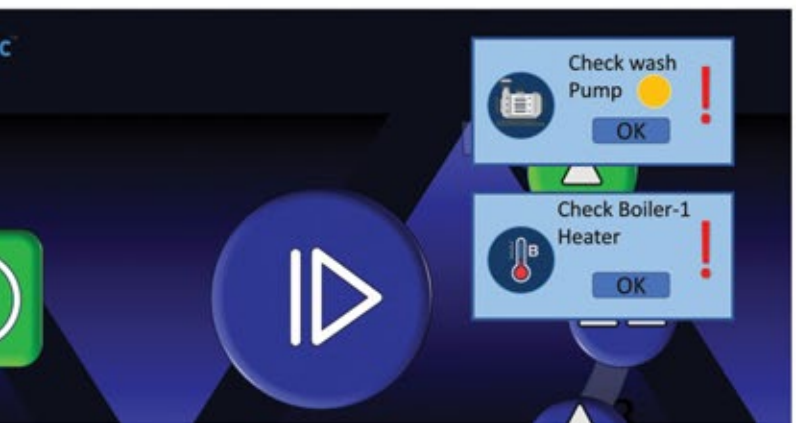
Simple Touch Screen Interface

Offering intuitive navigation, user- friendly controls, and seamless interaction for enhanced convenience and efficiency.



Customisable Programs & Precision Controls

Allow users to tailor wash cycles according to their specific needs, with adjustable settings for wash temperature and cycle duration, it offers flexibility for various load types, from delicate glassware to heavily soiled plates. Personalise your cleaning for optimal performance and energy efficiency every time.



Real Time Fault Diagnosis
Providing users with immediate feedback on operational issues. This advanced feature monitors performance, detecting potential problems and alerting users through intuitive notifications.

By identifying faults quickly, it minimizes downtime and ensures efficient functioning, allowing for prompt resolutions and maintaining the machine's longevity and reliability.

Undercounter Glass / Dishwashers



Designed For Small Business Requirement

- Ideal for use in small spaces due to compact size and designed for under the counter use
- Suitable for use in bars and cafes in the guest area due to lower visibility and low dB levels
- Suitable for small loads due to low power requirement(single phase operation) and reduced water requirement in case of glasswasher
- Ideal for intermittent loads
- Ideal for corporate pantries and any type of satellite washing areas (in order to avoid excessive movement of crockery and glassware) and guest houses
- Highly suitable whenever space and budget are a constraint

Undercounter Glasswasher

Washmatic™

Model : WM-200TH/ WM-200E

Perfect choice for small spaces due to compact size and low height. Powerful enough to handle full loads of any Bar, Cafe etc. Easy to operate as the machine is fully automatic with electronic controls. Comes with 400 x 400 mm standard glass rack which can accommodate 25 glasses at one go. Larger clear entry height permits glasses up to 250 mm height. Low dB levels allow use of this machine in guest areas.





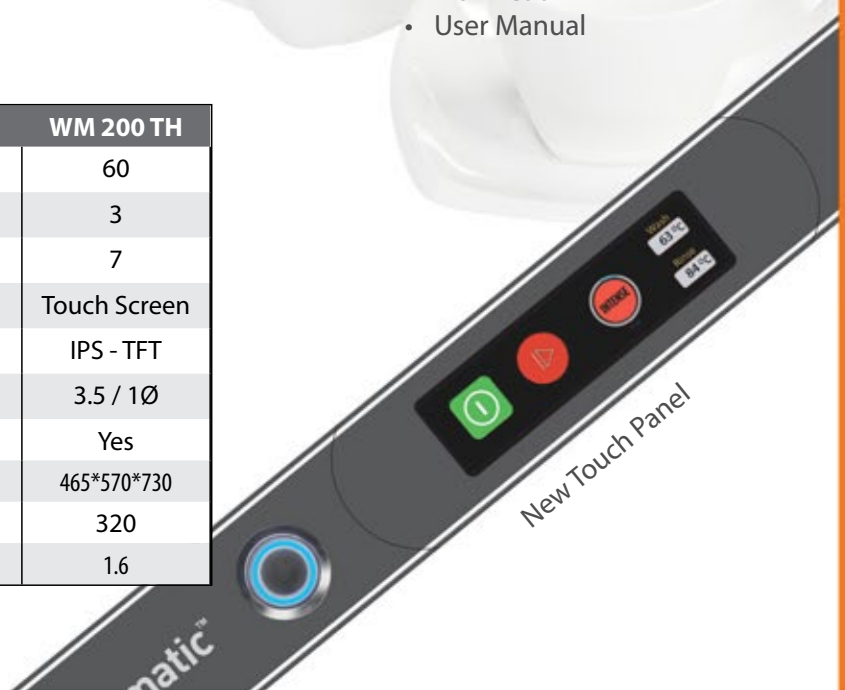
Features

- Thermos top function
- Dry run protection
- Touch Screen/ Electronic Controls
- Deep drawn wash tank
- Double walled door
- Rack size 400*400 mm
- 2/3 wash programs
- Low power consumption
- Wash / rinse from top and bottom
- Low dB levels (Less than 60dB)

Standard Supply

- Detergent dosing pump
- Rinse injector
- Tablets x 10 Nos.
- One rack 400*400 mm
- Inlet pipe
- Drain pipe
- Main lead
- User Manual

Model No.	WM 200 E	WM 200 TH
Capacity (Racks / Hr)	60	60
Wash programs	2	3
Tank Capacity (Litres)	7	7
Controls	Electronic	Touch Screen
Display	LED	IPS - TFT
Electrical Load (KW)	3.5 / 1Ø	3.5 / 1Ø
Temp Interlock	Yes	Yes
Dimensions (mm)	465*570*730	465*570*730
Clear Entry Height(mm)	320	320
Water Consumption L/Rack	1.6	1.6



Glass Wiping & Drying Machine



Glass wiping and drying machine

An essential tool for bars, restaurants, hotels and catering services, where efficiency and hygiene are top priorities. These machines are designed to quickly and safely dry glassware without leaving streaks, water spots, or lint, which can often occur with manual drying.
Uses rotating microfiber brushes, that gently remove moisture while polishing the surface, ensuring a crystal-clear finish.

- Uses hot air blower drying that accelerate evaporation and prevent bacterial growth.
- Reduces labor costs minimizes the risk of breakage from manual handling ensures a consistent, sparkling look for all glassware
- Speeds up service, ensuring constant supply of clean glasses
- Hygienic - Eliminates the need for hand-wiping and drying
- Preserves delicate stemware, preventing cracks and scratches that can occur when using traditional cloth towels
- Enhances efficiency, cleanliness, and presentation quality in your glassware.

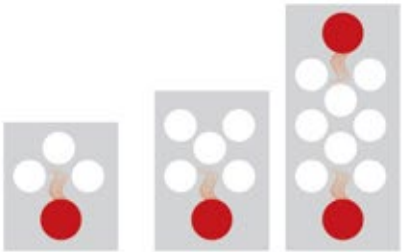




WM28



WM25



Model No.	WM23	WM25	WM28
No. of Brushes	3	5	8
No. of Dryers	1	1	2
Electrical Load (KW)	1.5	1.5	2.5
Dimensions (mm)	300x320x500	400x320x500	600x320x500



Undercounter Glass / Dishwashers



Model : WM-300ELE / WM-400ELE

Perfect choice for small Restaurants, Offices, Bars, Guest Houses, Floor Pantries etc. due to its compact size. Powerful enough to wash all type of wares. Easy to operate as the machine is fully automatic with electronic controls. Comes with 500 x 500 mm standard dish/ glass rack which can accommodate 18 full plates/ 36 glasses at one go. Larger clear entry height permits plates up to 300 mm height. Low dB levels allow use of this machine in guest areas. Available in single phase and 3 phase to suit your power supply requirements.



Features

- Deep drawn wash tank
- Thermostop function
- Dry run protection
- Electronic controls
- Double walled door
- Rack size 500*500 mm
- 2 wash programs
- Low power consumption
- Wash / rinse from top and bottom
- Low dB levels
- Digital temperature display
- Insulated boiler

Standard Supply

- Detergent dosing pump
- Rinse injector
- 1 Ltr. each det. & rinse liquid
- 2 Racks 500*500 mm
- Inlet pipe
- Drain pipe
- Main lead
- User Manual



Model No.	300 ELE	400 ELE
Capacity (Racks / Hr)*	60	60
Wash programs	2	2
Temp Display	Yes	Yes
Controls	Electronic	Electronic
Display	Digital	Digital
Electrical Load (KW)	4.75 / 1Ø	6.75 / 3Ø
Tank Capacity (Litres)	25	25
Deep Drawn Tank	Yes	Yes
Temp Interlock	Yes	Yes
Dimensions (mm)	620*750*850	620*750*850
Clear Entry Height(mm)	340	340
Water Consumption L/Rack	1.8	1.8

* One rack can handle 18 full plates or 36 regular glasses

Washmatic™



Model : WM-300DIG / WM-400TH

Perfect choice for small Restaurants, Offices, Bars, Guest Houses, Floor Pantries etc. due to its compact size. Powerful enough to wash all type of wares. Easy to operate as the machine is fully automatic with digital electronic controls. Comes with 500 x 500 mm standard dish/ glass rack which can accommodate 18 full plates/ 36 glasses at one go. Larger clear entry height permits plates up to 300 mm height. Low dB levels allow use of this machine in guest areas. Available in single phase and 3 phase to suit your power supply requirements. Soft touch button controls and digital temperature display enhances user experience as well as aesthetics. 5 Wash programs give more flexibility towards load selection.



Features

- Deep drawn wash tank
- Thermostop function
- Dry run protection
- Digital electronic controls
- Soft touch buttons
- Double walled door
- Rack size 500*500 mm
- 5 wash programs
- Low power consumption
- Wash / rinse from top and bottom
- Low dB levels
- Digital temperature display
- Insulated boiler

Standard Supply

- Detergent dosing pump
- Rinse injector
- 1 Ltr. each det. & rinse liquid
- 2 Racks 500*500 mm
- Inlet pipe
- Drain pipe
- Main lead
- User Manual

Model No.	300 DIG/ TH	400 DIG/TH
Capacity (Racks / Hr)*	60	60
Wash programs	5/3	5/3
Temp Display	Yes	Yes
Controls	Electronic/ Touch	Electronic/ Touch
Display	Digital/ IPS - TFT	Digital/ IPS - TFT
Electrical Load (KW)	4.75 / 1Ø	6.75 / 3Ø
Tank Capacity (Litres)	25	25
Deep Drawn Tank	Yes	Yes
Temp Interlock	Yes	Yes
Dimensions (mm)	620*750*850	620*750*850
Clear Entry Height(mm)	340	340
Water Consumption L/Rack	1.8	1.8

* One rack can handle 18 full plates or 36 regular glasses

Hood Type Dishwashers



Designed For Medium Business Requirement

- Hood type machines are suitable for most food and beverage pantries due to high output (up to 1080 plates per hour) and ergonomy in design
- Pass through machines and corner installations save labour and deliver high output
- Suitable where budgets are limited
- Hood type machines are easy to clean and maintain due to good access to the tank and inner components
- Gives superior wash results



Perfect choice for Pubs, Restaurants, Small Hotels, Cafeterias, Party Halls, Small Hospitals, etc. Powerful enough to wash all type of wares. Comes with 500 x 500 mm standard dish / glass rack which can accommodate 18 full plates/ 36 glasses at one go. Larger clear entry height of 420 mm allows washing of large plates / trays and Gastronorm pans. Easy to operate as the machine is fully automatic with electronic controls. Slide in / out operation eliminates any physical effort in loading and unloading. Theoretical capacity of 1080 plates per hr makes it suitable for daily washing requirements.

Clean and hygienic

The wash tank is made of AISI 304 grade deep drawn stainless steel, which eliminates any welded joints and problems arising from that. Deep drawn wash tank with round corners facilitates easy cleaning. Easily removable basket holder, wash and rinse arms, filters etc. for easy cleaning. Unique air break prevents back flow of contaminated water to the main water line.

Auto cycle

The machine cycle automatically starts on the closing of door when set to auto mode. If the machine is not up to temperature, it will auto cycle as soon as correct temperature has been reached. No buttons to push. Leaves operator time to perform other tasks

High temperature wash and rinse

Washing is done at a temperature of 60°C with detergent water; this ensures 100% cleaning of oil residues. Final rinse using fresh water removes any detergent residues on the plate. It is performed at 82°C + to kill all germs, ensuring HACCP compliance. Specially designed spray nozzles ensure minimum evaporation of sprayed water and maximum contact with wares being washed.

Multiple wash programs

Option of 4/5 wash programs for saving time, water and chemicals. The operator can select the best suitable wash programs to suit washing needs along with continuous cycle recommended for soaking of heavily soiled dishes.

Filtration system

The filter filters out smaller particles before they enter the wash pump, giving superior wash results and reducing service requirements.

Solid state control

This technology gives improved reliability and machine flexibility, and will keep the operator informed at all stages of machine operation. Accurate chemical dosing and temperature control will ensure a first class result each time.

Strong washing power

Powerful wash pump and injection moulded scientifically set intelligent collision technology ensures maximum washing power. Unique cross blade action from top and bottom ensures that no area remains uncovered.

Safety

12 Volt DC control circuit ensures operator safety from electric shocks. Temperature interlock ensures machine will not operate until the correct work temperature has been reached, giving superior results and a sanitized end product.

Dry run protection

Heater / pump will not operate if water levels are inadequate preventing burnouts digital display

Washing and rinsing temperature indicators

Separate digital temperature gauges showing real time temperatures guarantee perfect results

All stainless steel construction

AISI 304 SS (food grade) construction for long life.

Temperature interlock

Temperature interlock ensures machine will not operate until the correct work temperature has been reached, giving superior results and a sanitized end product.

Door safety sensor

Automatically stops the cycle should the door be opened during the cycle. This avoids accidental spillage and gives safety to the operator

Increased profits

Designed to give you huge savings in labour, detergents and water. The machines save up to 70% in water, detergents and labour. The machine minimizes chipping and scratching of plates, increasing the life of expensive crockery. Space requirements are much less when compared to normal 3 sink washing system.

Zero back clearance

The machine requires no space at the rear side, this gives flexibility of installation and space savings. All service points are at the bottom side of rear panel, simple to install and maintain.

Safety thermostat

Additional safety thermostat set at 90 degree c prevents any accidents due to temperature probe failure, ensuring safety.

Comprehensive AMC and spare parts stock

Once the standard warranty is over comprehensive AMC's are available at nominal rates, avoiding high ownership costs and ensuring trouble free operations for years to come. All spares parts are in stock at regional offices

Flexibility

Flexible installation plans, straight or corner installation as per your site requirements.



Straight Installation





Corner Installation

Hood Type Dishwashers



Model : WM - 500ECO-S / 500ECO

Available in single phase and 3 phase to suit your power supply requirements. Control panel and components are placed at the bottom. ECO series is an economical model with basic features for those who are looking for a solution for their dishwashing requirements.

Model : WM - 600ELE

ELE series is the most preferred model due to its rough & tough design and features. This series is equipped with all features a dishwashing machine should have. The control panel has mechanical switches while the brain is electronic board. This combines the toughness of mechanical components with the versatility of electronics.



WM - 500ECO-S / 500ECO



WM - 600ELE

Features

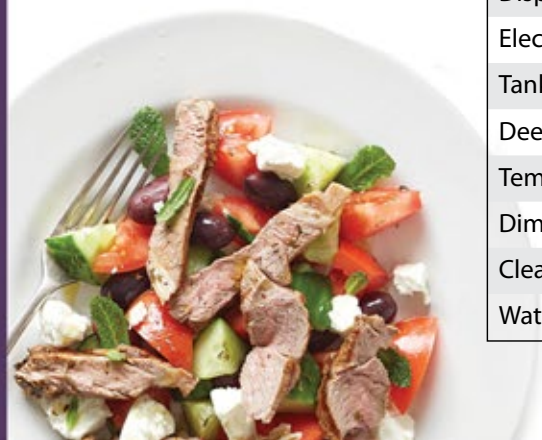
- Deep drawn wash tank
- Thermostop function
- Dry run protection
- Electronic controls
- Rack size 500*500 mm
- 4 wash programs
- Low power consumption
- Low dB levels
- Insulated boiler
- Phase monitoring
- Temperature indicators

Standard Supply

- Detergent dosing pump (NA in 500 ECO-S)
- Rinse injector
- 1 Ltr. each det. & rinse liquid
- 2 Racks 500*500 mm
- Inlet pipe
- Drain pipe
- Main lead
- User Manual

Model No.	500 ECO-S	500 ECO	600 ELE
Capacity (Racks / Hr)*	45	60	60
Wash Programs	4	4	4
Temp Display	Digital	Digital	Digital
Panel	Bottom	Bottom	Top
Controls	Electronic	Electronic	Electronic
Display	LED	LED	Digital
Electrical Load (KW)	4.75 / 1Ø	7.2 / 3Ø	7.2 / 3Ø
Tank Capacity (Litres)	25	25	25
Deep Drawn Tank	Yes	Yes	Yes
Temp Interlock	Yes	Yes	Yes
Dimensions (mm)	620*750*1500	620*750*1500	620*750*1580
Clear Entry Height(mm)	400	400	400
Water Consumption L/Rack	2	2	2

* One rack can handle 18 full plates or 36 regular glasses



Model : WM - 500DIG / 600DIG

DIG series uses the latest digital electronic surface for accuracy and aesthetics. It comes with 5 wash programs giving more choices to the operator. Soft touch buttons and digital panel gives the machine an elegant look. Available in top mounted control panel as well as bottom panel.



WM - 500DIG



WM - 600TH

Features

- Deep drawn wash tank
- Thermostop function
- Dry run protection
- Digital electronic controls
- Soft touch buttons
- Rack size 500*500 mm
- 5 wash programs
- Low dB levels
- Digital temperature display
- Insulated boiler

Standard Supply

- Detergent dosing pump
- Rinse injector
- 1 Ltr. each det. & rinse liquid
- 2 Racks 500*500 mm
- Inlet pipe
- Drain pipe
- Main lead
- User Manual



Model No.	500 DIG	600TH
Capacity (Racks / Hr)*	60	60
Wash Programs	5	3
Temp Display	Digital	Digital
Panel	Bottom	Top
Controls	Electronic	Electronic/ Touch
Display	Digital	Digital/ IPS - TFT
Electrical Load (KW)	7.2 / 3Ø	7.2 / 3Ø
Tank Capacity (Litres)	25	25
Deep Drawn Tank	Yes	Yes
Temp Interlock	Yes	Yes
Dimensions (mm)	620*750*1500	620*750*1580/1600
Clear Entry Height(mm)	400	400
Water Consumption (L/Rack)	2	2

* One rack can handle 18 full plates or 36 regular glasses

Rack Conveyor Type Dishwashers



Designed For Bulk Operations

- Due to their large output these machines are suitable for any large F&B operation
- Ideal for cafeterias (canteens, army etc.) for speedy washing of dishes leading to reduced shift timing
- Ideal for bulk meals (e.g. Banquets) to reduce storage of soiled dishes, thereby improving quality of dishes and better hygiene
- Suitable for large restaurants (150+ covers) which require frequent washing of serving dishes and glassware in addition to dishes, thereby saving manpower needed for pan washing
- Must for hands free drying as these machines incorporate forced air drying
- Less scope of delays caused by operators negligence
- Lower running cost compared to other machines for similar wash loads
- Better wash results than Hood Type Machines



When it comes to washing of loads there is no match for Washmatic Rack Conveyor Dishwashers. Perfect choice for Food Courts, Large Hotels, Large Cafeterias, Banquets, Medium / Large Hospitals etc. Designed to handle all type of wash loads in typical dining area. Comes with 500 x 500 mm standard dish / glass racks which can accommodate 18 full plates/ 36 glasses at one go. Larger clear entry height of 420 mm allow washing of large plates/ trays/ Gastronorm and Euronorm pans. Easy to operate as the machine is fully automatic with electronic controls. Sensor activated zones saves electricity as well as chemicals. Comes with 3 speeds to suit your washing requirements.



TOUCH SCREEN INTERFACE

Enhances convenience and control, allowing users to easily select and customize wash cycles with a simple touch. User-friendly interface, displays wash time, temperature settings, errors etc. It offers both functionality and an elevated aesthetic appeal to the machines.

FULLY AUTOMATIC OPERATION

The machine is fully automatic right from start to end like automatic water filling, heating, automatic rack sensing, sensor operated zones, idle shut off, phase monitoring etc.



HYGIENE

Tanks with round corners and smooth interiors improves hygiene levels. Easily removable wash and rinse arms, filters etc. makes cleaning easy.

EASY ACCESS TO SERVICE

Control panel and electronic circuits are placed on the top and all parts are accessible from front panel.

MULTIPLE SPEEDS

All conveyor machines come with 2/3 speeds for ideal load selection



New Touch Panel

SAFER OPERATION

12 V DC control circuit ensures operator safety from electric shocks. The conveyor is fitted with limit switch, torque limiter and safety fuses to prevent accidents.

SINGLE BUTTON OPERATION

Fully automatic design that enables operator to operate the machine with a single button

TEMPERATURE INDICATORS

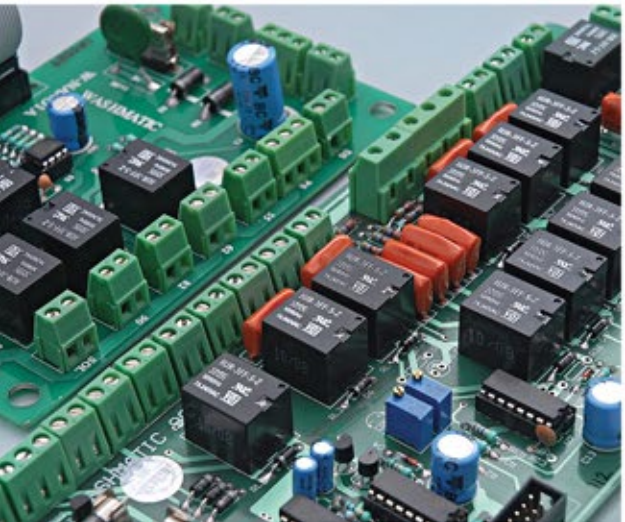
Wash and rinse live temperature indicators keeps the operator informed at all stages of operation ensuring perfect results.











POWERFUL DRYER

6 KW powerful dryer with dual air curtain design dries dishes instantly. Specially designed finned heaters assists efficient heat transfer.

SENSOR OPERATED ZONES

Automatic wash and rinse zone sensors for saving power, water, detergent and rinse aid. The zones will operate only when the rack is present.

RACK SENSING CONVEYOR

The conveyor will start automatically on insertion of rack. No need to push any switches.

CONVEYOR IDLE SHUT OFF

The conveyor will shut off in case it is idle for more than 5 minutes, saving energy and ensuring operator's safety from accidents.

DOOR SAFETY SWITCH

Automatically stops the cycle should the door be opened during the cycle. This avoids accidental spillage and gives safety to the operator.

INSULATED BOILERS

Both boilers are insulated with ceramic to minimize energy losses.

DRY RUN PROTECTION

Heaters/ pumps will not operate if water levels are inadequate preventing burnouts.

FULLY BALANCED DOOR

Door is balanced with dual coil springs for effortless opening.

AUTOMATIC DOSING PUMPS

Machines are fitted with automatic detergent and rinse aid dosing pumps which automatically dose the correct amount of detergent and rinse aid during the cycle, giving a sparkling finish to the end product.

SOLID STATE CONTROL

This technology gives improved reliability and machine flexibility, and will keep the operator informed at all stages of machine operation. Accurate chemical dosing and temperature control will ensure a first class result each time.

Rack Conveyor Type Dishwashers

Model : WM901/ WM902

Compact in size but powerful WM901/ WM902 are the basic conveyor dishwasher which can wash up to 2160 plates in one hour. It is a basic machine with high temperature wash and rinse. The machine has 2 speeds (90 and 120 racks / Hr). Simple controls and single button operation makes it the perfect choice of any large F&B outlet.



Features

- Easy to clean curved interiors
- Thermostop function
- Dry run protection
- Electronic and touch screen models
- Rack size 500*500 mm
- Dual speed machine
- Insulated boiler
- Phase monitoring
- Comes with wash & rinse functions
- Automatic start
- Rack sensing conveyor
- Sensor operated zones
- Conveyor idle shutoff and restart
- Available in both directions of operation



Additional Features

- Comes with integrated dryer (Straight/ Corner)
- Comes with wash, rinse and dryer functions

With Corner Dryer

Washmatic™



Standard Supply

- Rinse injector
- Detergent dosing pump
- 3 Racks 500*500 mm
- Inlet pipe
- Drain pipe
- User Manual
- 1L Detergent &Rinse

Model No.	WM 901/ 901 TH	WM 902/ 902 TH	WM 92H/ 92 TH
Capacity (Racks / Hr)	90 / 120 / 150	90 / 120 / 150	90 / 120 / 150
Temp Display	Digital	Digital	Digital
Controls	Electronic/ Touch Screen	Electronic/ Touch Screen	Electronic/ Touch Screen
Display	Digital/ IPS - TFT	Digital/ IPS - TFT	Digital/ IPS - TFT
Electrical Load (KW)			
Hot Water Connection	29 / 3Ø	36 / 3Ø	42 / 3Ø
Cold Water Connection	32 / 3Ø	39 / 3Ø	45 / 3Ø
Tank Capacity (Litres)	80	80	80
Temp Interlock	Yes	Yes	Yes
Zones	---	---	---
	Wash	Wash	Wash
	Rinse	Rinse	Dual Rinse
	---	Drying	Drying
Dimensions (mm)	1200x750x1560/1920	1800x750x1560/1920	1800x750x1560/1920
With Corner Dryer (902 CD)	NA	2000x750x1560/1920	2000x750x1560/1920
Clear Entry Height(mm)	400	400	400
Water Consumption L/Rack	1.7	1.7	1.7



Rack Conveyor Type Dishwashers

Model : WM903

Looking for a compact yet large output machine?, WM903 is the perfect choice. With a length of just 1800 mm it can wash up to 3780 plates in 1 Hr (depending on the condition of plates). Even at its lowest speed it washes 2430 plates per hour easily. When handling bulk loads there is no better option than this.

Its a two tank machine to save water and chemicals. Excess water in the wash tank flows to the prewash tank and transfers the heat and chemicals to the water in it, saving huge amount in terms of electricity, chemicals and water. Triple speed option enables the ideal speed selection according to the dishwashing load and condition of dishes.



Features

- 2 Tank machine with pre-wash
- Easy to clean curved interiors
- Thermostop function
- Dry run protection
- Electronic controls
- Rack size 500*500 mm
- Triple speed machine
- Insulated boiler
- Phase monitoring
- Comes with wash & rinse functions
- Automatic start
- Rack sensing conveyor
- Sensor operated zones
- Conveyor idle shutoff and restart
- Available in both directions of operation



Model : WM904

Large output machine fitted with a compact dryer. WM904 comes fitted with an integrated dryer, other features remaining the same as WM903.



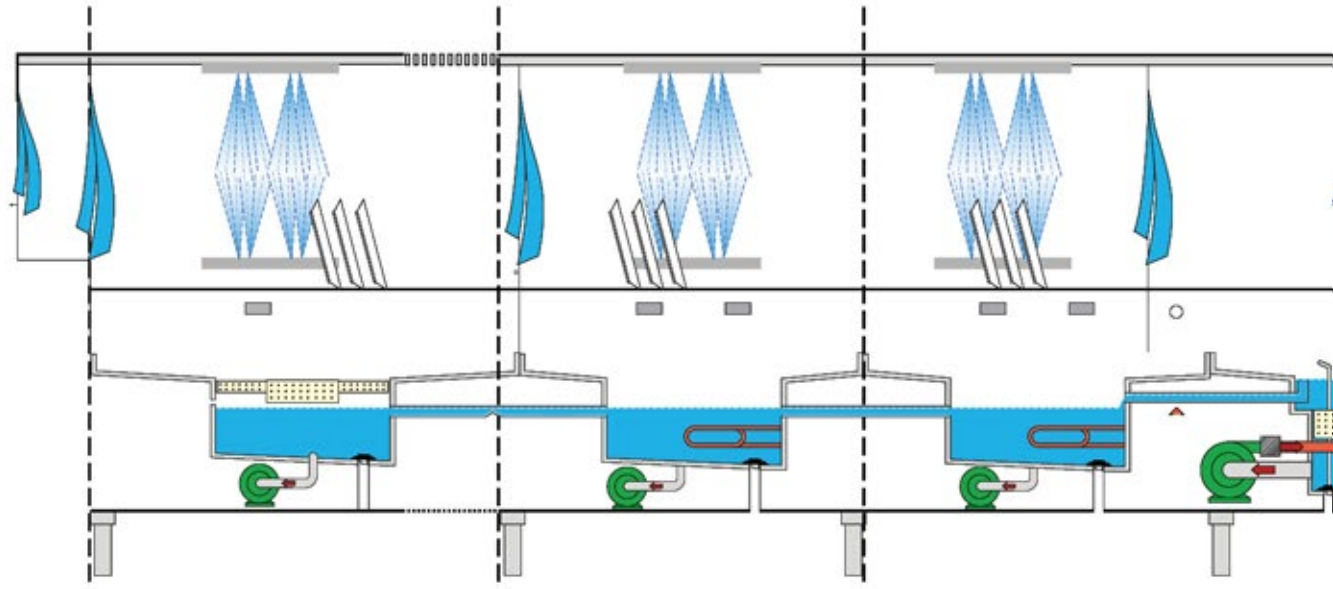
Standard Supply

- Rinse Injector
- Detergent dosing pump
- 2 Racks 500*500 mm
- Inlet pipe x 2, Drain pipe x 2
- User Manual
- 1L Detergent & Rinse

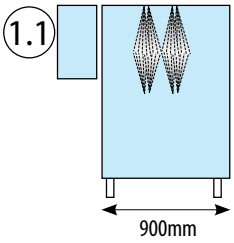
Model No.	WM 903/ 903 TH	WM 904/ 904 TH	WM 94H/ 94 TH
Capacity (Racks / Hr)	135 / 170 / 210	135 / 170 / 210	135 / 160 / 210
Temp Display	Digital	Digital	Digital
Controls	Electronic/ Touch	Electronic/ Touch	Electronic/ Touch
Display	Digital/ IPS - TFT	Digital/ IPS - TFT	Digital/ IPS - TFT
Electrical Load (KW)			
Hot Water Connection	30.5 / 3Ø	37.5 / 3Ø	43.5 / 3Ø
Cold Water Connection	33.5 / 3Ø	40.5 / 3Ø	46.5 / 3Ø
Tank Capacity (Litres)	80+34	80+34	80+34
Temp Interlock	Yes	Yes	Yes
Zones	Prewash	Prewash	Prewash
	Wash	Wash	Wash
	Rinse	Rinse	Dual Rinse
	---	Drying	Drying
Dimensions (mm)	1800x750x1560/1920	2400x750x1560/1920	2400x750x1560/1920
With Corner Dryer (904CD)	NA	2600x750x1560/1920	2600x750x1560/1920
Clear Entry Height(mm)	400	400	400
Water Consumption L/Rack	1.6	1.6	1.6

Multitank Rack Conveyor Dishwashers

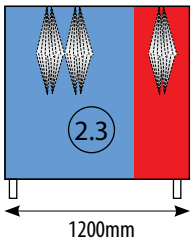
Module Selection



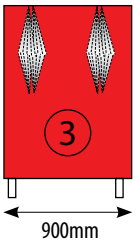
Pre-Wash Zones*



Wash & Rinse Zone

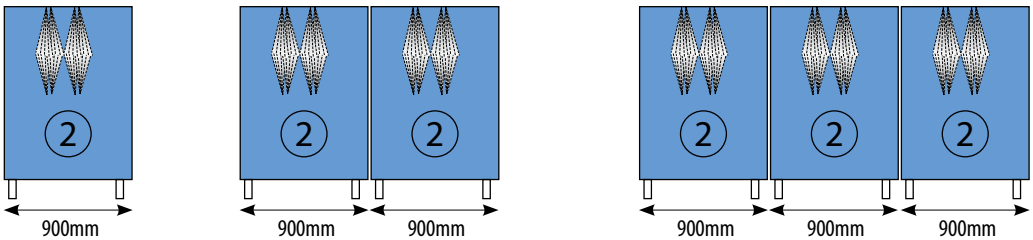


Rinse Zone

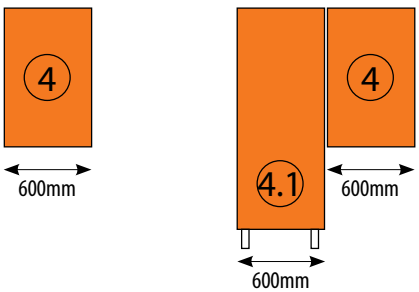


*Custom lengths available on request

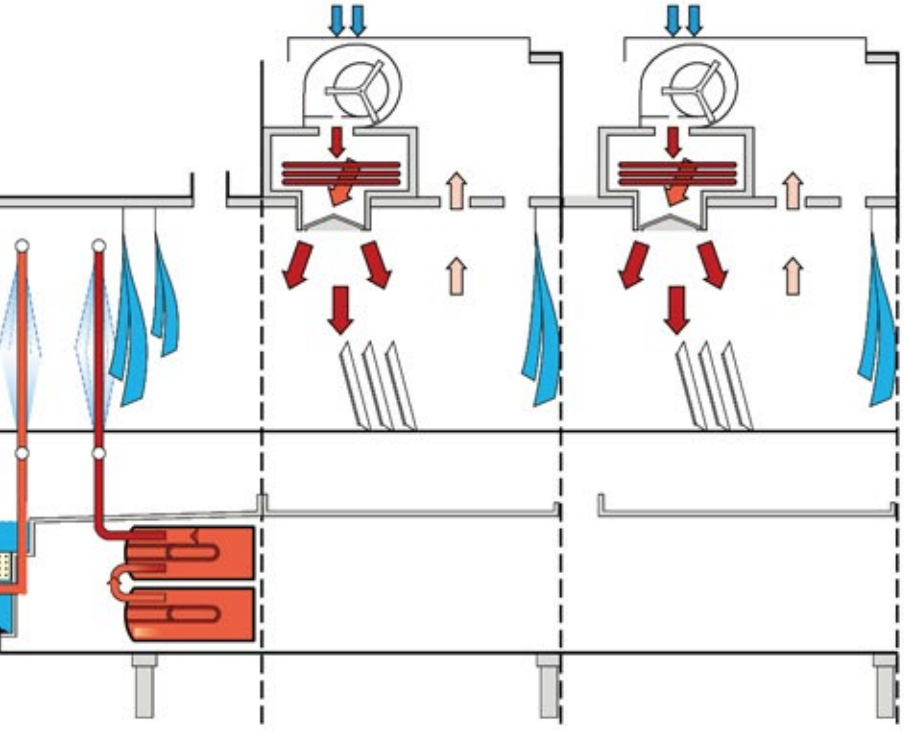
Wash Zones



Drying Zones







No.	Zone Name	Length(mm)
①.①	Cowl	200
①	Pre-Wash	900
②	Detergent Wash	900
②.③	Det. Wash + Rinse	1200
③	Dual Rinse	900
④	Std. Drying Zone	600
④.①	Additional drying zone	600





Flight Type Dishwashers



Fast, Efficient, and Hygienic High-Volume Dishwashing

Flight type dishwashers are high-capacity, continuous-operation dishwashing systems designed for large-scale food service establishments, including hotels, hospitals, universities, religious institutions, catering businesses, and more. Engineered for maximum efficiency, speed, and reliability, these machines are the ideal solution for operations that require the seamless washing of large volumes of dishes, trays, and kitchenware throughout the day.

Utilizing a belt conveyor system, soiled dishware is loaded onto a continuously moving belt or rack. The items progress through multiple cleaning stages, including pre-rinse, pre-wash, multiple wash cycles, rinse, and drying, ensuring a thorough and hygienic cleaning process with minimal manual labour.

High-Volume Cleaning

The machine is fully automatic right from start to end like automatic water filling, heating, automatic rack sensing, sensor operated zones, idle shut off, phase monitoring etc.

Operational Efficiency & Speed

Continuous operation ensures fast turnaround times, reducing the need for extensive dish inventory while optimizing overall service efficiency.

Reduced Labor Costs

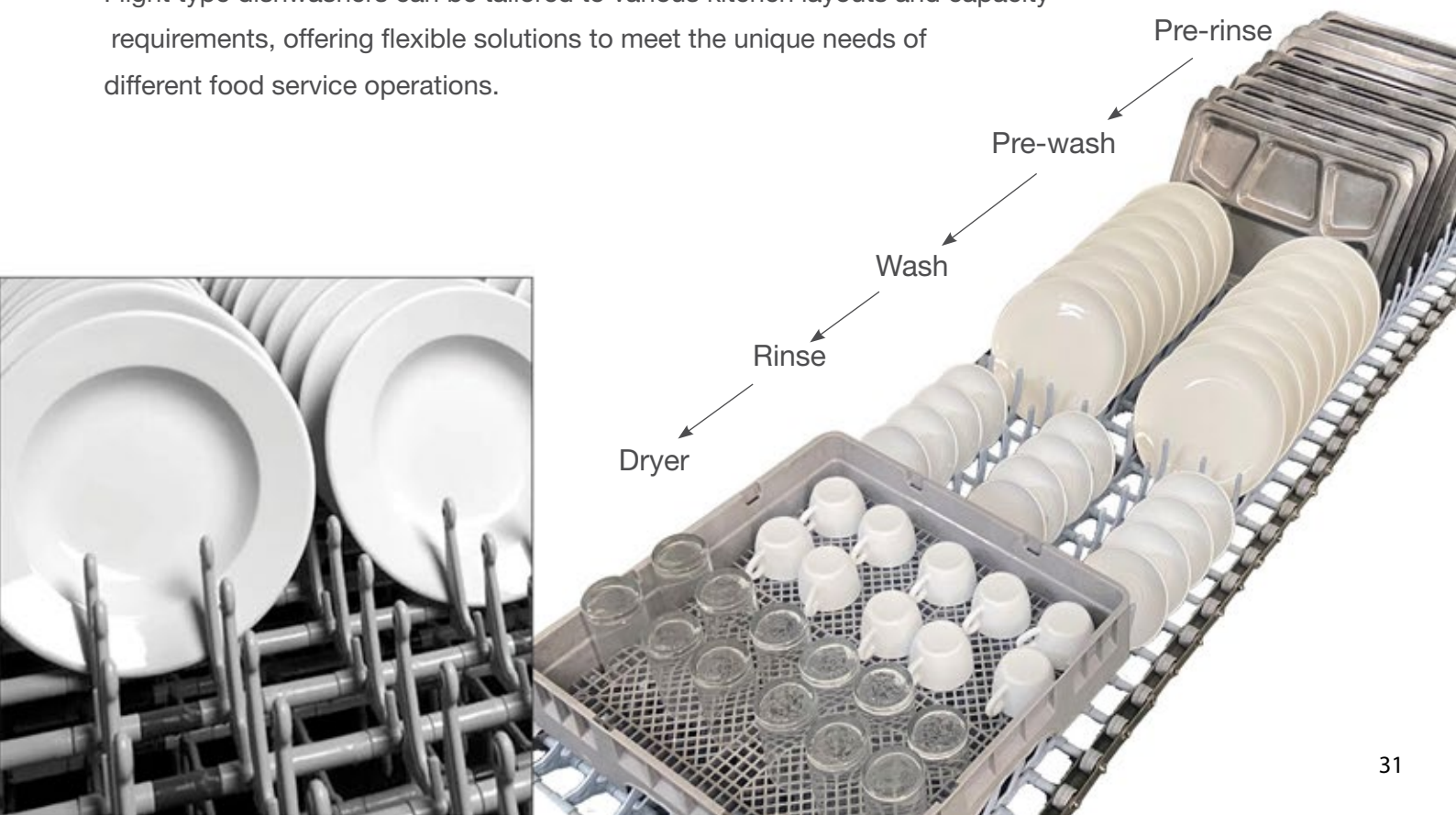
By automating the dishwashing process, these machines minimize the need for manual labor, allowing staff to focus on other essential kitchen operations.

Consistent Cleaning & Hygiene Compliance

The multi-stage washing process ensures thorough cleaning, sanitization, and drying, meeting stringent food safety and hygiene regulations.

Customizable Configurations

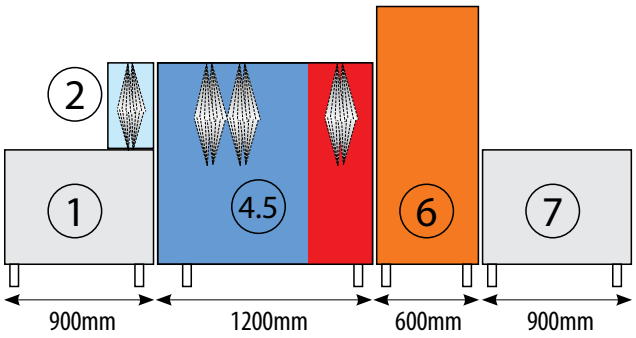
Flight type dishwashers can be tailored to various kitchen layouts and capacity requirements, offering flexible solutions to meet the unique needs of different food service operations.



Flight Type Dishwashers

WMFT 3000/ WMFTH 3000





No.	Zone Name	Length(mm)
①	Infeed	900
②	Pre-Rinse	200
④.⑤	Det. Wash + Rinse	1200
⑥	Drying Zone	600
⑦	Outfeed	900

Features

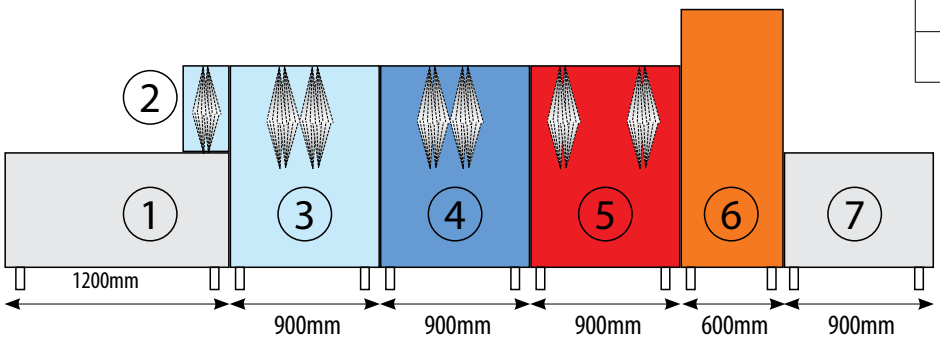
- Capacity up to 3000 plates/ Hr
- 2 Tank machine with pre-rinse
- Easy to clean curved interiors
- Thermostop function
- Dry run protection
- Electronic controls
- Triple speed machine
- Insulated boiler
- Phase monitoring
- Comes with pre-rinse, wash, rinse and dry functions
- Belt width 550mm
- Clear entry height 430 mm
- Overall size: 3600 x 750 x 1800 mm



WMFT 4000/ WMFTH 4000



No.	Zone Name	Length(mm)
①	Infeed	1200
②	Pre-Rinse	200
③	Pre-Wash	900
④	Detergent Wash	900
⑤	Dual Rinse	900
⑥	Drying Zone	600
⑦	Outfeed	900

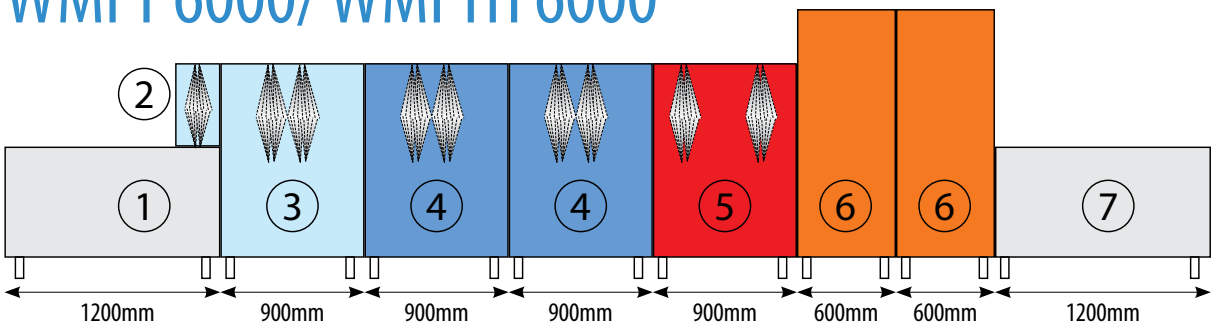


Features

- Capacity up to 4000 plates/ Hr
- 4 Tank machine with pre-rinse
- Easy to clean curved interiors
- Thermostop function
- Dry run protection
- Electronic controls
- Triple speed machine
- Insulated boiler
- Phase monitoring
- Comes with pre-rinse, pre-wash, wash, dual rinse and dry functions
- Belt width 550mm
- Clear entry height 430 mm
- Overall size: 5400 x 750 x 1800 mm

Flight Type Dishwashers

WMFT 6000/ WMFTH 6000

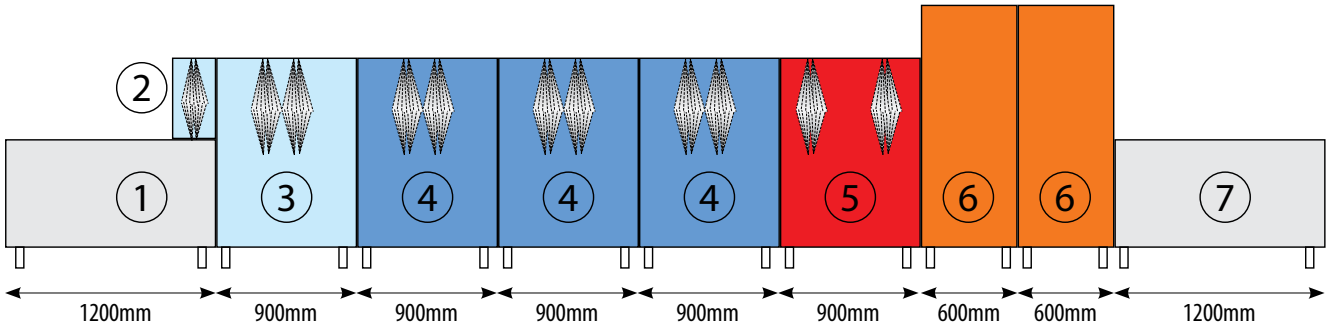


Features

- Capacity up to 6000 plates/ Hr
- 5 Tank machine with pre-wash
- Easy to clean curved interiors
- Thermostop function
- Dry run protection
- Electronic controls
- Triple speed machine
- Insulated boiler
- Phase monitoring
- Comes with pre-rinse, pre-wash, dual wash, dual rinse and dual dryer
- Belt width 550mm
- Clear entry height 430 mm
- Overall size: 7200 x 750 x 1800 mm



WMFT 8000/ WMFTH 8000



Features

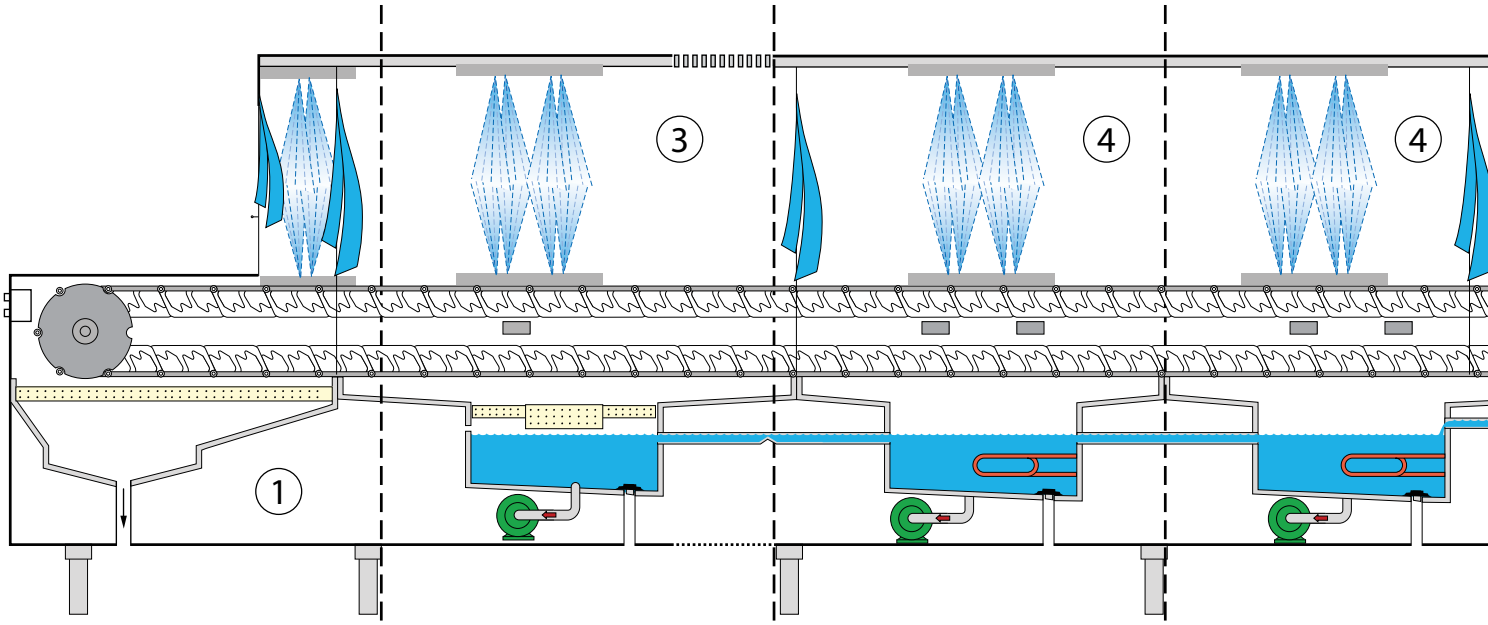
- Capacity up to 8000 plates/ Hr
- 6 Tank machine with pre-wash
- Easy to clean curved interiors
- Thermostop function
- Dry run protection
- Electronic controls
- Triple speed machine
- Insulated boiler
- Phase monitoring
- Comes with pre-rinse, pre-wash, Triple wash, dual rinse and dual dryer
- Belt width 550mm
- Clear entry height 430 mm
- Overall size: 8100 x 750 x 1800 mm

No.	Zone Name	Length(mm)
①	Infeed	1200
②	Pre-Rinse	200
③	Pre-Wash	900
④	Detergent Wash	900
⑤	Dual Rinse	900
⑥	Drying Zone	600
⑦	Outfeed	1200

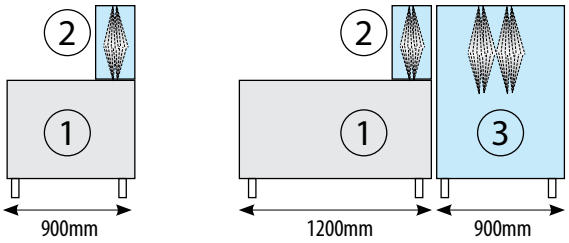
TECHNICAL SPECIFICATIONS					
MODEL		WMFT 3000 / WMFTH 3000	WMFT 4000 / WMFTH 4000	WMFT 6000/ WMFTH 6000	WMFT 8000 / WMFTH 8000
DIMENSIONS (MM)	WIDTH	3600	5400	7200	8100
	DEPTH	750+200	750+200	750+200	750+200
	HEIGHT	1800	1800	1800	1800
CAPACITY (PLATES / HOUR)	HIGH OUTPUT	3500	4000	6000	8000
	NORMAL WASH	3000	3500	5000	7000
	HEAVY DUTY WASH	2000	3000	4000	6000
	DIN SPEED	Available on request			
ZONES	PRERINSE	1	1	1	1
	PREWASH	0	1	1	1
	WASH	1	1	2	3
	RINSE	1	2	2	2
	DRYING	1	1	2	2
ZONE LENGTHS	INLET	900	1200	1200	1200
	PRERINSE	200	200	200	200
	PREWASH	NA	900	900	900
	WASH 1	900	900	900	900
	WASH 2	NA	NA	900	900
	WASH 3	NA	NA	NA	900
	RINSE	300	900	900	900
	DRYING	600	600	1200	1200
	EXIT	900	900	1200	1200
TANK CAPACITY (L)	PREWASH	NA	60	60	60
	WASH	80	60	60*2	60*3
	RINSE	NA	30	30	30
	BOILER	18	27	27	27
PUMP MOTOR POWER (KW)	WASH	1.5	1.5*2	1.5*3	1.5*4
	RINSE	NA	0.28	0.28	0.28
	DRYER FAN	0.75	0.75	1.5	1.5
HEATING LOAD (KW)	WASH TANK	12	9	9*2	9*3
	RINSE TANK	0	6	6	6
	FINAL RINSE (BOILER)	18	24	27	27
	DRYER	6 / 9	9	12	12
TOTAL CONNECTED LOAD (KW)	"COLD WATER CONNECTION"	39 / 42	52	69	80
	" HOT WATER @55DEG"	18 / 21	31	37.5	39.5
APPROX. REDUCTION IN LOAD WITH HEAT EXCHANGER	Approx. Percentage	10%	15%	20%	20%
NUMBER OF DRAIN CONNECTIONS	40 MM	2	3	4	5
RINSE WATER CONSUMPTION	LPH @ 2 BAR PRESSURE	280	320	380	400
MAX CHEMICAL CONSUMPTION (FULL LOAD) ML PER 4 HRS	DETERGENT	840	1080	1350	1560
	RINSE	1200	1200	1600	1600

Customised Flight Type Machines

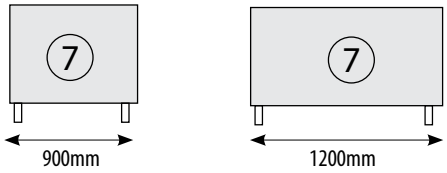
Module Selection



In-feed/ Pre-Rinse/ Pre-Wash Zones*

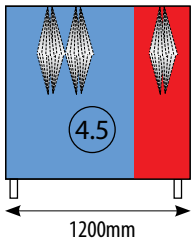


Out-feed Zones*

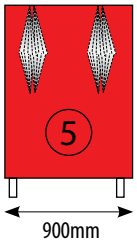


*Custom lengths available on request

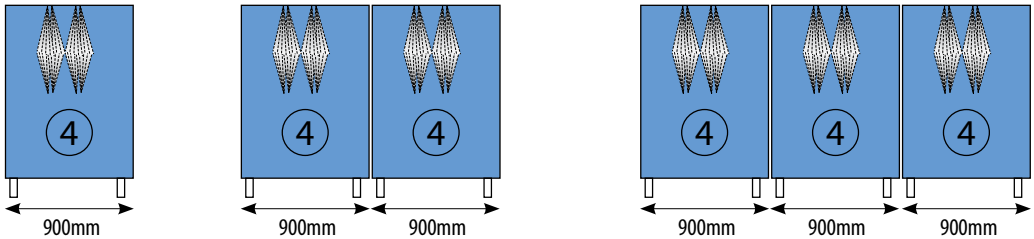
Wash & Rinse Zone

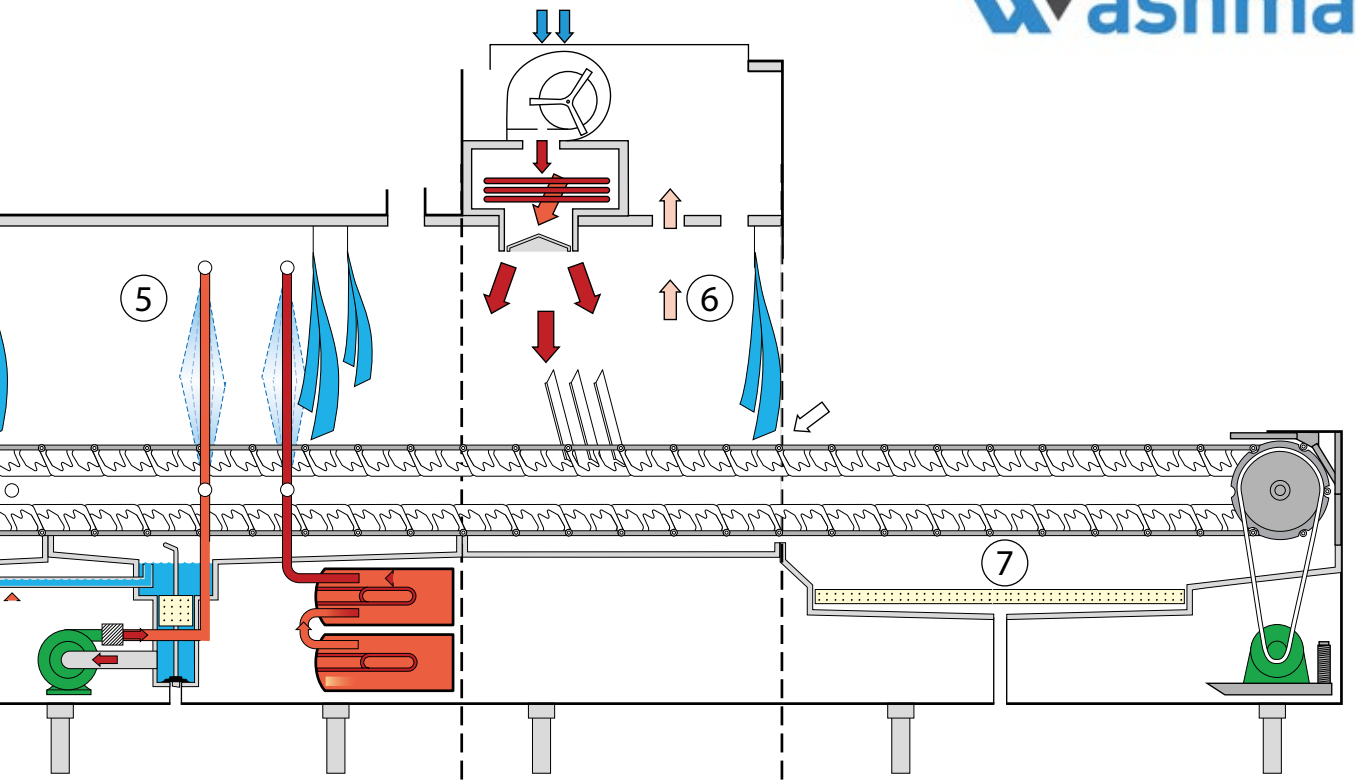


Rinse Zone



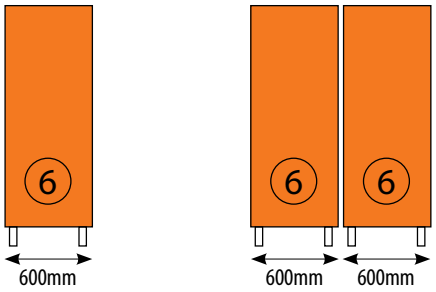
Wash Zones





No.	Zone Name	Length(mm)
①	In-feed	900 / 1200/ 1800
②	Pre-Rinse	200
③	Pre-Wash	900
④	Detergent Wash	900
④.5	Det. Wash + Rinse	1200
⑤	Dual Rinse	900
⑥	Drying Zone	600
⑦	Out-feed**	900 / 1200/ 1800

Drying Zones

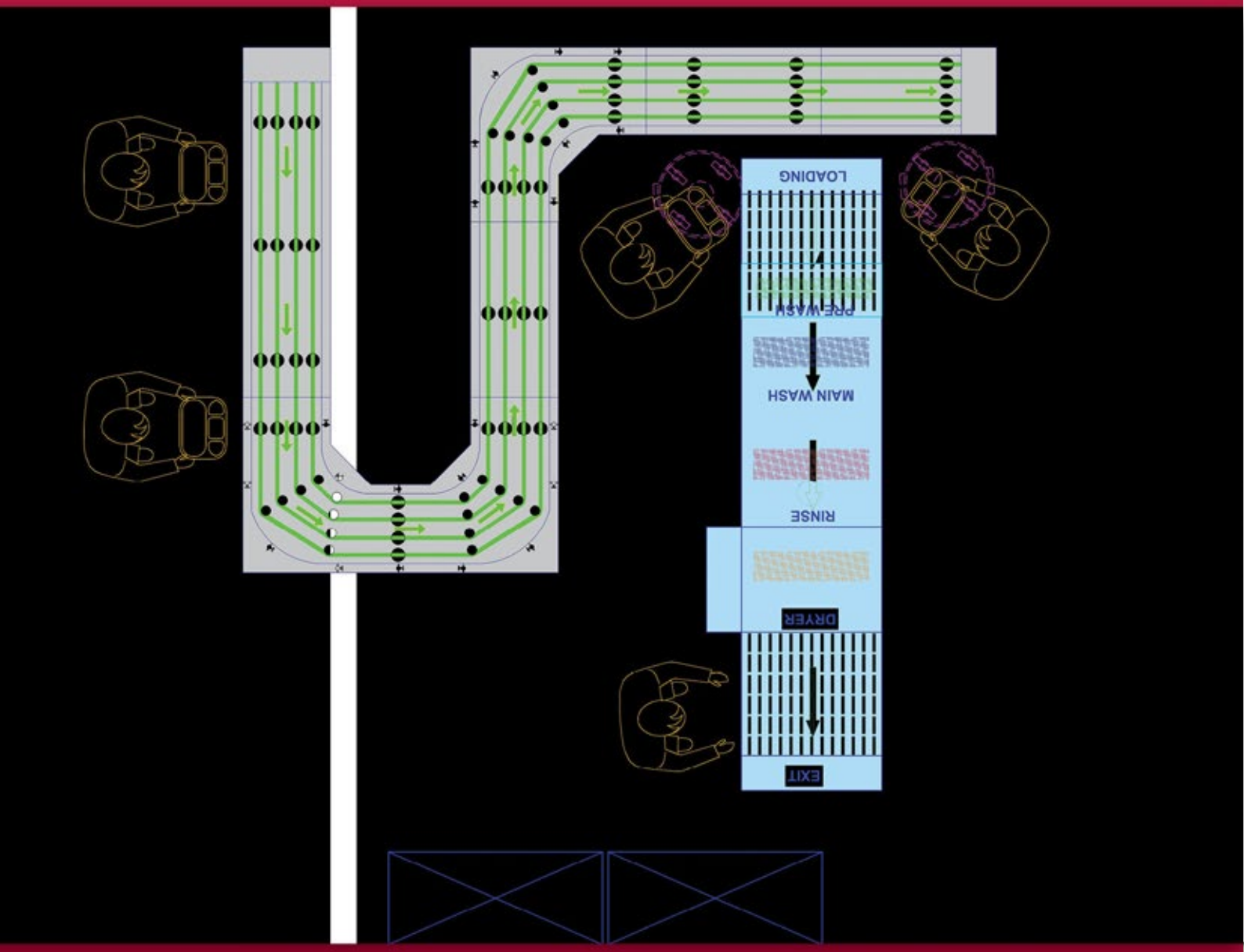




Conveyor Systems

Optimal flow for your dish washing process

Smooth carriage of wares right from guest area to the dishwash area



CONVEYOR SYSTEMS - WA100

Essential in commercial kitchens, streamlining the movement of used dishware from dining areas to dishwashing stations. These conveyors, often Cord, Slat or Modular belt types, ensure a continuous and organized flow, reducing manual handling and improving efficiency. Built with durable, water-resistant materials like stainless steel or food-grade plastic, they withstand exposure to food waste, moisture, and cleaning chemicals. Their smooth and controlled movement minimizes breakage while allowing staff to focus on washing rather than transporting dishes. With customizable designs and adjustable speeds, these conveyors enhance kitchen workflow, hygiene, and overall productivity.

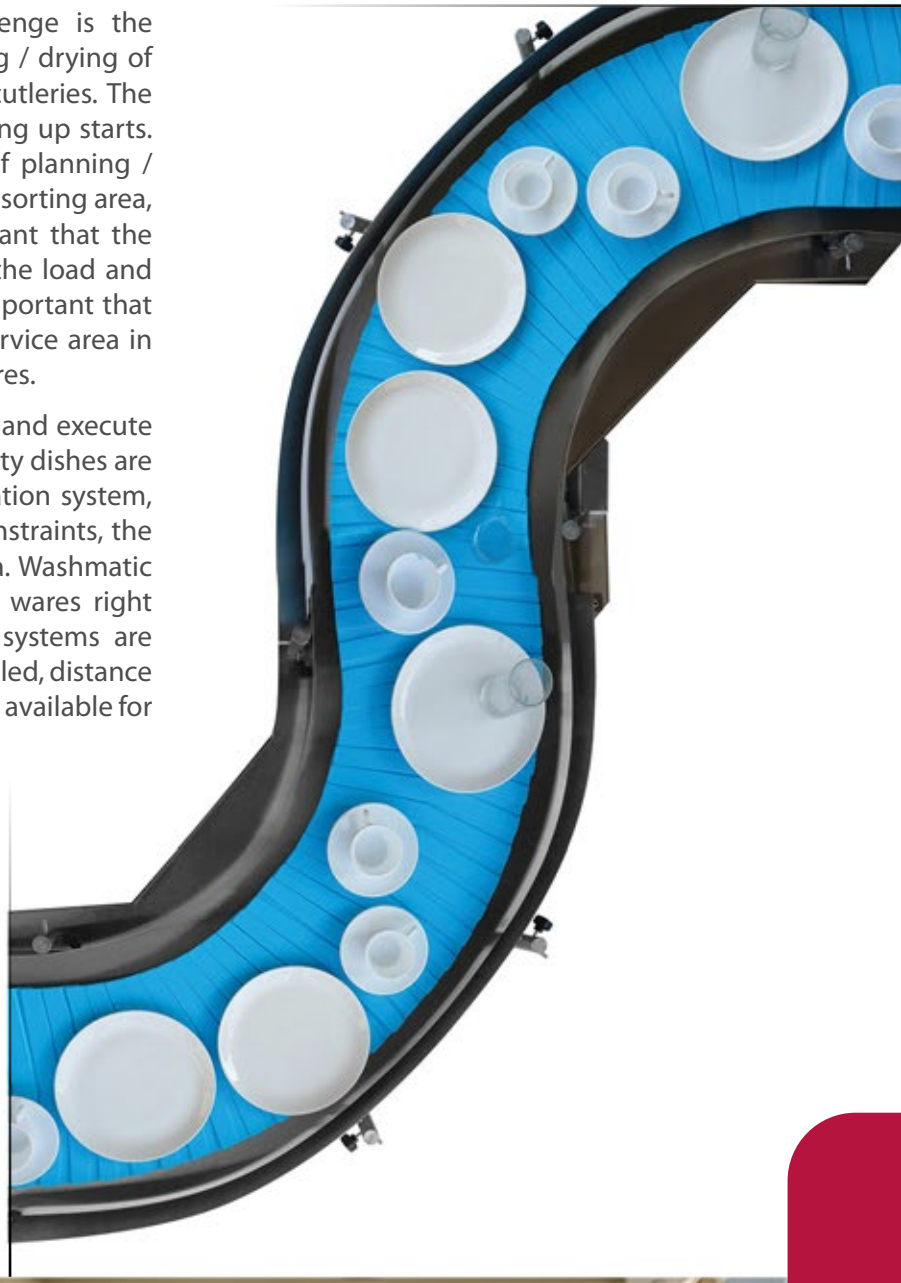
Conveyor Systems

Washmatic™

We help you to clear the mess easily

In any large dining area the biggest challenge is the collection, transportation, sorting and washing / drying of the dirty dishware, trays, plates, glasses and cutleries. The moment the guest finishes their meal, the piling up starts. To ensure that this is done efficiently a lot of planning / design is needed. It includes handling systems, sorting area, dumping area and washing. It is also important that the handling system is strong enough to handle the load and at the same time ensures hygiene. It is also important that the dishes are cleaned and returned to the service area in minimum time to avoid excess inventory of wares.

This is where Washmatic helps you. We design and execute your dishwashing area right from where the dirty dishes are left. A major part of this is the tray transportation system, bacause in most of the cases, due to space constraints, the dishwash area will not be near the dining area. Washmatic conveyor systems ensure smooth carriage of wares right from guest area to the dishwash area. The systems are designed based on number of plates to be handled, distance to be travelled, staff strength available and time available for returning the washed dishes etc.



SELECT FROM

- **Bi-cord conveyors**
- **Tri-cord conveyors**
- **Quad-cord conveyors**
- **Modular belt conveyors**
- **Slat Belt conveyors**
- **Roller conveyors**
- **Dispensing Systems**
- **Optical height detector**
- **Automatic tray stackers**
- **Double decker conveyors**





Polycord Conveyor Systems



Slat Belt Conveyor Systems

Modular Belt Conveyor Systems



Belt Conveyor Systems

Washmatic™

Features

- **Flexibility**: The conveyor systems can be designed according to the site conditions, as it is flexible. Curves and turns are possible in this system. Belts are available in straight, curved as well as in multilevel to suit space and layout requirements
- **Durable & Heavy-Duty** - Made of stainless steel/ HDPE/ PU, capable of handling heavy loads.
- **Even Spacing** - Provide uniform spacing, preventing dishware from overlapping.
- **High Temperature & Water Resistance** - Designed to withstand hot water and cleaning chemicals.
- **Easy to Clean** - Minimal crevices prevent food debris buildup, ensuring hygiene.
- **Controlled Movement** - Ensures a steady and even flow of dishes through the washing process.
- **Slip-Resistant** - Prevents plates and trays from shifting during transport.
- **Space-Saving** - Can be installed in compact dishwashing areas.
- **Variable Speed Control** - Adjustable belt speed to match with the dishwashing process.
- **Silent Operation** - The belts glide smoothly over the guides with minimal friction, resulting in almost no noise.
- **Hygiene** - Surface remains easily accessible for thorough cleaning the belts can be lifted easily for cleaning the table surface ensuring HACCP compliance, helping you to keep your dining area clean and hygienic.
- **Easy Maintenance** - Washmatic conveyors are designed for minimal maintenance, with easily accessible components for hassle-free servicing.
- **Photoelectric Sensors** - These advanced optical sensors automatically halt the conveyor if dishes are left unpicked by staff, triggering an alarm for prompt attention.

Model	Polycord	Slat Belt	Modular Belt
Standard width	500 mm	500mm	500mm
Belt width	Double/ Tripple/ Quad	304mm	254mm
Speed	Variable	Variable	Variable
Speed Control	AC Drive	AC Drive	AC Drive
Photo Electric Sensor	Yes	Yes	Yes
Standard Height	850mm	850mm	850mm
Total Connected Load	1KW/ 8 Mtrs.	1KW/ 8 Mtrs.	1KW/ 8 Mtrs.
Power Supply	230V AC 1Ø	230V AC 1Ø	2230V AC 1Ø



Tray stacker

Pot/ Utensil washers



Model : WM912

Features

- Easy to clean curved interiors
- Thermostop function
- Dry run protection
- Electronic controls
- Rack size 1350/ 700 * 700mm
- Insulated boiler
- Phase monitoring
- Comes with wash & rinse functions
- Automatic start

Standard Supply

- 1 Rack 1350/ 700 * 700mm
- Inlet pipe
- Drain pipe
- User Manual



Model : WM913

Model No.	WM 912	WM 913
Capacity (Racks / Hr)*	30	30
Wash Programs	5	5
Temp Display	Digital	Digital
Panel	Bottom	Bottom
Controls	Electronic	Electronic
Display	Digital	Digital
Electrical Load (KW)	11 / 3Ø	21.5 / 3Ø
Tank Capacity (Litres)	70	140
Wash Chamber Size(mm)	750x950x870	1350x950x870
Rack Dimensions (mm)	700x700	1300x700
Dimensions (mm)	1000x1100x1950	1600x1100x1950
Wash Pump (HP)	2	2+2
Cycle Times	2, 4, 6, 8 minutes	2, 4, 6, 8 minutes

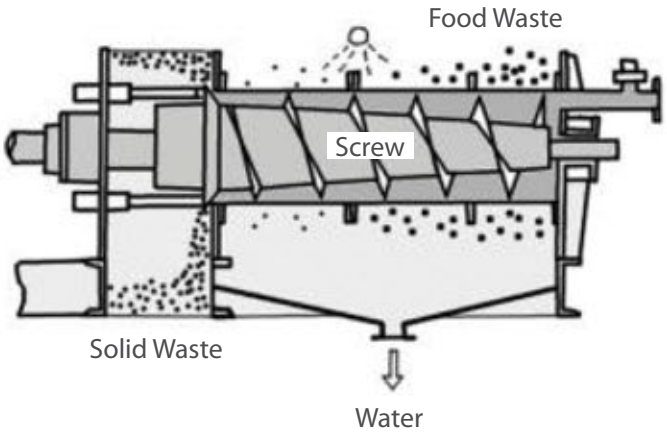




De-Watering Machine

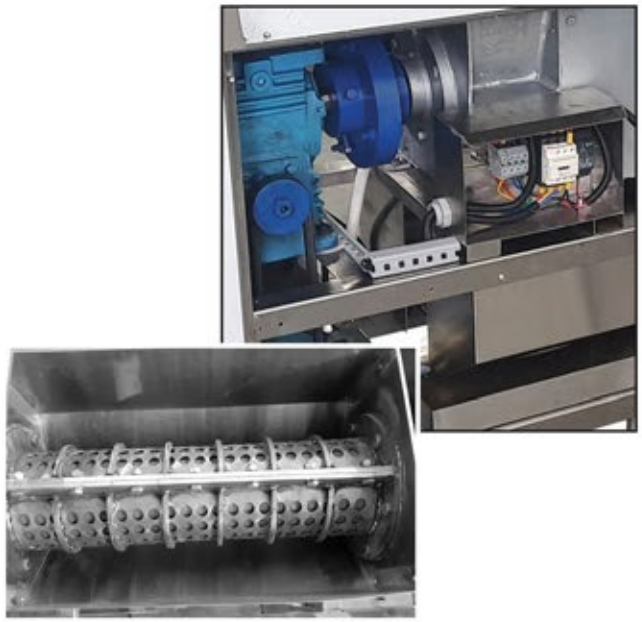
Washmatic™





For dewatering of:

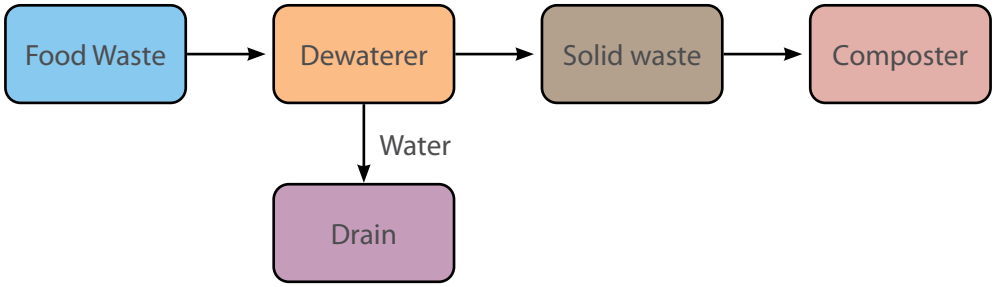
- Food waste
- Fruits and vegetables (macerated/shredded)
- Liquid food (gravy)



Benefits of Dewatering

- Waste weighs less
- Saves transportation costs
- Reduces volume of waste and saves storage space
- Prevents any leakage during transportation to land fill, avoiding contamination
- Reduces the weight by 75% and the volume by over 50%

Progressive screw technology for maximum water extraction



Model No.	WAD 10	WAD 50	WAD 70
Capacity (Kg / Hr)*	150	500	700
Power (Hp)	1	5	7.5
Dimensions (mm)	1200x500x850	1700x650x1100	1900x750x1200
Power supply	410 VAC	410 VAC	410 VAC
Water supply	1/2" BSP	1/2" BSP	1/2" BSP

Vegetable Washers

Cleaning Made Easy

- Ideal for washing fruits & vegetables
- Maintains hygiene by good quality wash and keeping surroundings clean
- Saves water, labour, time and prevents damage to fruits & vegetables



Salad Spinner - 10 kg (20 litres)

TILTING TYPE Model : V120T

- Swirl wash technology
- Running load 1500 watts
- Hydraulic Tilting Mechanism
- Optional ozone generator





Washmatic™

NON TILTING TYPE Model : V50S





Ozone Sterilization

- With in-built heating 4 KW
- Bubble wash technology
- Heating load 4 kw (optional use)
- Running load 600 watts
- With Ozone Sterilization System.

Ozone is the most powerful oxidative agent that occurs naturally. Ozone destroys germs, viruses, and microbes that may cause surface or air contaminations. Removes residual pesticides from vegetables and fruits



Model No.	V50S	V120T
Capacity (Kg / Batch)	Up to 30	Up to 40
Capacity (Kg / Hour)	Up to 100	Up to 600
Temp Display	Yes	Yes
Controls	Electronic	Electronic
Display Type	Digital	Digital
Ozone	In-Built	Optional
Total Connected Load (KW)	4.6	2.6
Tank Capacity (Litres)	200	350
Heating Load (KW)	4	NA
Running Load (KW)	0.6	1.5
Overall Dimension (mm)	1280x880x1080	1720x870x1200
Tilting Mechanism	NA	Hydraulic
Power Supply	230V AC 1Ø	410 V AC 3 Ø



Crate / Tray washers

FULLY AUTOMATIC OPERATION

The machine is fully automatic right from start to end like automatic water filling, heating, automatic crate sensing, sensor operated zones, idle shut off, phase monitoring etc.

SAFER OPERATION

12 V DC control circuit ensures operator safety from electric shocks. The conveyor is fitted with limit switch, torque limiter and safety fuses to prevent accidents.

HYGIENE

Tanks with round corners and smooth interiors improves hygiene levels. Easily removable wash and rinse arms, filters etc. makes cleaning easy.

FULLY BALANCED DOOR

Door is balanced with dual coil springs for effortless opening.

SURROUND WASH

Wash jets from top bottom, left and right thoroughly cleans the crates



Surround Wash

AUTOMATIC DOSING PUMPS

Machines are fitted with automatic detergent and sanitizer chemical dosing pumps which automatically dose the correct amount of detergent and sanitizer during the cycle, giving a hygienic end product.

DIFFERENT RINSE TEMPERATURES

Options of supply water temperature, 60°C and 82°C as per requirement.

POWERWASH

Powerful dual pump wash system to boost up wash jet pressure.

MULTIFLEX CHAIN

Multiflex chain system ensures smooth movement without slippage.



Model : WM820

Features

- 200 crates/ Hr Capacity
- Single Tank machine
- Easy to clean curved interiors
- Thermostop function
- Dry run protection
- Electronic controls
- Insulated boiler
- Phase monitoring
- Wash and rinse functions
- Max crate width: 400mm



Model : WM840

Features

- 400 crates/ Hr Capacity
- Double Tank machine
- Easy to clean curved interiors
- Thermostop function
- Dry run protection
- Electronic controls
- Insulated boiler
- Phase monitoring
- Wash and rinse functions
- Max crate width: 400mm



Washmatic™



Model : WM860

Features

- 600 crates/ Hr Capacity
- Triple Tank machine
- Easy to clean curved interiors
- Thermostop function
- Dry run protection
- Electronic controls
- Insulated boiler
- Phase monitoring
- Wash and rinse functions
- Max crate width: 400mm

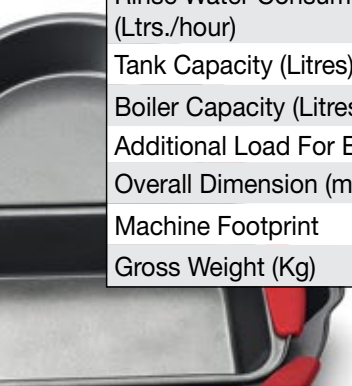


Model : WM880

Features

- 800 crates/ Hr Capacity
- Four Tanks machine
- Easy to clean curved interiors
- Thermostop function
- Dry run protection
- Electronic controls
- Insulated boiler
- Phase monitoring
- Wash and rinse functions
- Max crate width: 400mm

Model No.	WM820	WM840	WM860	WM880
Zones	Wash	Wash x 2	Wash x 3	Wash x 4
	Rinse	Rinse	Rinse	Rinse
Capacity (Crates / Hr)	200	400	600	800
Temp Display	Yes	Yes	Yes	Yes
Controls	Electronic	Electronic	Electronic	Electronic
Display Type	Analog / LED	Analog / LED	Analog / LED	Analog / LED
Total Connected Load (KW)	11	20	29	38
Running Load	2.5	4	5.5	7
Power Supply	410V / 3ØN	410V / 3ØN	410V / 3ØN	410V / 3ØN
Temp Interlock	Yes	Yes	Yes	Yes
Crate Dimension (mm)	up to 500	up to 500	up to 500	up to 500
Clear Entry Height (mm)	400	400	400	400
Tank Temperature (°C)	62	62	62	62
Optional Boiler Temp(°C)	60/82	60/82	60/82	60/82
Rinse Water Consumption (Ltrs./hour)	300	320	350	380
Tank Capacity (Litres)	80	140	200	260
Boiler Capacity (Litres)	18	18	27	27
Additional Load For Boiler	9/18	12/24	18/27	27
Overall Dimension (mm)	2000x850x1560/1920	2900x850x1725/1920	3800x850x1560/1920	4700x850x1725/1920
Machine Footprint	1200x850x1560/1920	2100x850x1725/1920	3000x850x1560/1920	3900x850x1725/1920
Gross Weight (Kg)	215	325	445	560



Bottle Washers

Model : WMBW - 500 ECO

Suitable for washing 500 bottles per hour. Easy to use because of the slide in/out system. High temperature rinse system ensures hygiene in and out. Comes with a specially designed bottle rack which can hold 25 bottles at a time.



High Rack



Standard Supply

- Detergent dosing pump
- 1 Rack 500*500 mm
- Inlet pipe
- Drain pipe
- Main lead
- User Manual
- 1L Detergent

Features

- Deep drawn wash tank
- Thermostop function
- Dry run protection
- Electronic controls
- Rack size 500*500 mm
- 3 wash programs
- Low power consumption
- Low dB levels
- Insulated boiler
- Phase monitoring
- Temperature indicators

Model No.	WMBW - 500 ECO
Capacity (Racks / Hr)*	30
Bottles Per Rack	25
Wash Programs	3
Temp Display	Yes
Panel	Bottom
Controls	Electronic
Display	LED
Electrical Load (KW)	10.2 / 13.2
Tank Capacity (Litres)	25
Deep Drawn Tank	Yes
Temp Interlock	Yes
Dimensions (mm)	620*750*1500
Clear Entry Height(mm)	400
Water consumption(Liter)	3.8



KNIFEGUARD



One touch on/ off switch with 120 Minute timer



Highly reflective interior for 360° sanitization

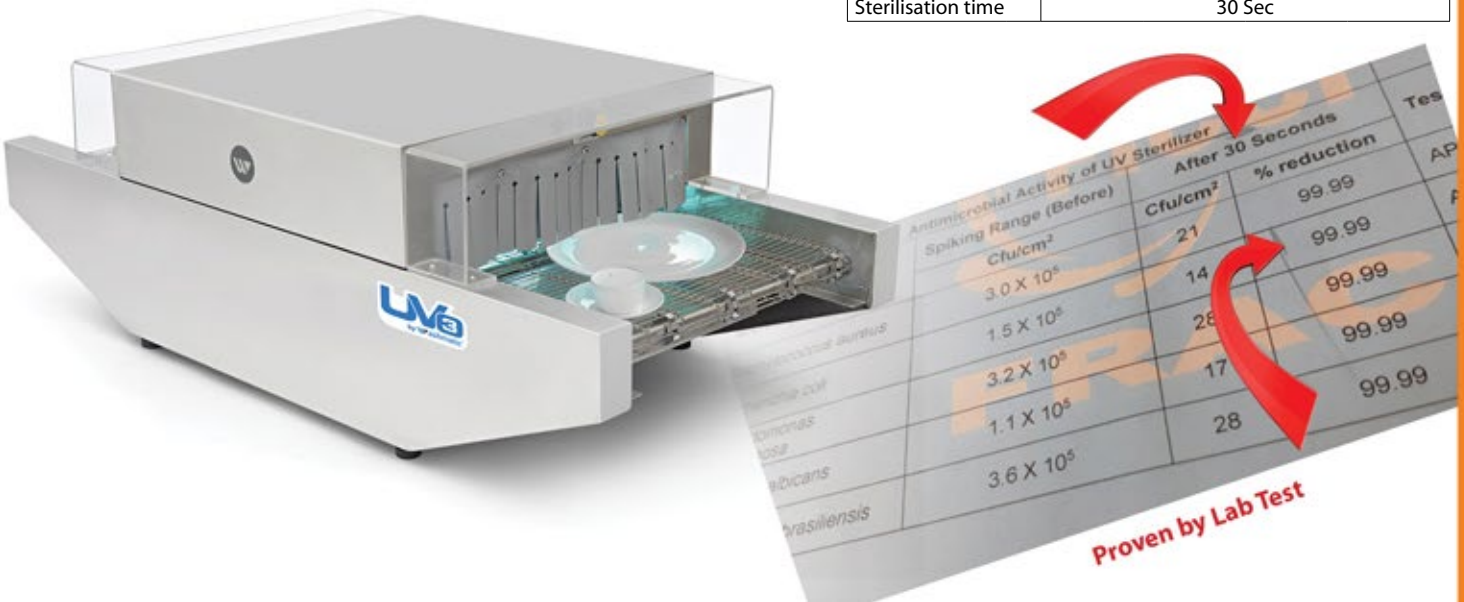
KNIFE STERILIZER

- Overall Size 400*150*600 mm
- Capacity 15 knives
- Double walled construction with brushed finish exterior and mirror interiors
- Soft closing door of high quality smoked acrylic.
- All round sanitation, no need to rotate the knives.
- Philips make 16W UVC 254nm (germkill) UVC lamps for maximum effect
- Door safety switch which switches off UV lamps on opening the door
- One touch on/ off switch with 120 Minute timer
- Made from 202 grade stainless steel.
- Removable power cord
- Easy to hang with key holes

PASSTHROUGH SANITIZERS

- Hands free operation
- Destroys 99.99% microorganisms in 30 sec.
- 360 Degree UV power for all-round sanitization

Model		UV30-4	UV30-8	UV30-12	UV30-16
Belt width (mm)		450	450	450	600
Entry height (mm)		100	200	300	400
Dimensions (mm)	L	1200	1500	1650	1800
	B	500	500	500	700
	H	400	1150	1250	1350
Type		Table top	Free Standing		
Load		100	200	300	500
UV Type		UV-C 254 nm			
Sterilisation time		30 Sec			



Accessories

Washmatic™



Why do we need accessories when we have already spent on machine???

Apart from suitable dishwashing machine, there are various factors that determine the quality of wash. These factors include Selection of right dishwashing chemical, water pressure, water hardness and suitable tables to maintain the proper flow of dishwashing.

To get the best wash results and optimum use of your dishwashing machines you need suitable accessories for your application.We do not just sell the accessories we customize them to suit your needs.

This is where Washmatic India will help you. We help you guide and make your dishwashing experience hassle free and wonderful. Finding the right accessories can be a perplexing work. Rest be assured our sales representatives will help you out with selection of suitable accessories for your exact application.

Dishwashing Machine Accessories





WA31 - Peg rack
Size: 500 x 500 mm
64 pin (18 plates capacity)
for plates / trays / thalis



WA33 - Glass rack 36
WA34 - Glass rack 25
Size: 500 x 500 mm
36/25 compartments
for small/ large glasses



WA36 - Flat rack
Size: 400 x 400 mm
for 200 series glasswashers
Multipurpose use



WA32 - Flatware rack
Size: 500 x 500 mm
for cutlery / bowls



WA36 A - 3x3 Glass Rack
WA36 B - 4x4 Glass Rack
WA36 C - Plate Rack
Size: 400 x 400 mm
for 200 series glasswashers
Accommodates quarter plates,
bowls and cutlery



WA37 - Wine Glass Rack
Size: 400 x 400 mm
4 inserts accomodates 4 wine
glasses each

Dishwashing Machine Accessories

DETERGENT DOSING PUMP



Used for dosing the correct amount of detergent into wash tank. Peristaltic pump which takes signal from Washmatic machines to dose the correct amount of detergent into wash tank water.

Technical details:

Model	:	WA40
Power Input	:	230V, 50/60Hz.
Wattage	:	3.5 watts 20 rpm motor
Flow rate	:	3 l/Hr
Approx. dimensions	:	66x95x57 mm.

This kit includes: Electronic control circuit, foot filter, SS inlet connector for tank and pvc hose 2.5M long.

HYDRAULIC RINSE AID INJECTORS



Used for injecting the correct amount of rinse agent into rinse water (in Hood type / Undercounter Dishwashers). These use the pressure of inlet water to inject the correct dosage during rinse cycle.

Technical details:

Model	:	WA42
Operating pressure	:	2-4 bar
Flow rate	:	2-4 ml per cycle (adjustable)
This kit includes	:	foot filter, T-fitting & pvc hose 2.5M long.

Flow rate and starting impulse adjustment screw.

RINSE AID PUMP



Used for injecting the correct amount of rinse agent into rinse water (in conveyor type machines).

Peristaltic pumps which take signal from Washmatic machines to dose the correct amount of rinse agent into rinse water.

Technical details:

Model	:	WA41
Power Input	:	230V, 50/60Hz.
Wattage	:	4.5 watts 10 rpm motor
Flow rate	:	0.4 l/Hr
Approx. dimensions	:	66x95x57 mm.
This kit includes	:	foot filter, inlet connector, non return valve and pvc hose 2.5M long.



DETERGENT & RINSE CONCENTRATE

5, 20 & 25 litres cans
Concentrated solutions
Detergent WA50
Non foaming type with corrosion inhibitors.
Recommended dosage : 3-5 ml per litre of water
Rinse Concentrate WA51
Recommended dosage : 1 ml per litre of water for rinse aid.

Washmatic™

DETERGENT TABLETS WA 50A

Easy to store and use.
Non foaming type with corrosion inhibitors.
Concentrated tablets available in 20 grams x 125 pcs pack.
Recommended dosage 1 tablet per 12 litres of water.
2 tablets per tank fill for Undercounter / Hood type models and 6 tablets for conveyor type models.





WA20A

AUTOMATIC WATER SOFTNER

Model	**WA20A**
Operation	Automatic
Capacity	16 litre / min
Resin contained	12 litres
Salt per regeneration	2.2 kg
Maximum water inlet temperature	60°C
Overall size (mm)	620 x 700

Suitable for all type of dishwashers

MOTORISED ANGULAR FEEDER/ UNLOADER

- Can be used for loading/ unloading
- Multiflex chain belt
- Electrical load 500W
- Available in 90° and 180° curves
- Overall size 770/ 1550 x 900 x 850 mm







Pressure booster pump
Automatically boosts water pressure as and when required.
Can be connected anywhere in the line
The pressure switch cuts off the pump automatically when not in use
230 V AC 0.5 HP / 1HP (1 Bar/ 2 Bar)

Flexishelving

MULTIENVIRONMENT USE
FROM -38°C to 88°C

FOOD GRADE	VIRUS RESISTANT	NON TOXIC
EASY ASSEMBLY	FLEXIBLE	HEAVY DUTY

The optimal storage solution

The great versatility of this shelving system means you can organize and optimise space in any room. Made of antioxidant aluminium alloy and HDPE shelves, it is guaranteed to offer lasting stability against corrosion and provide a high standard of hygiene. An elegant design, high load capacity, unbeatable stability and ease and speed of assembly are some of the features that - together with the extensive choice of standard sizes - make this shelving highly adaptable, allows many great combinations and results in considerable space savings, meeting the needs of numerous different applications.



- **As Strong as Steel**
- **Easy to Install**
- **Easy to adjust & configure**
- **Capacity up to 250 Kg. per shelf**
- **Maximises Space Utilisation**
- **Easy to Clean : Washable in a commercial dishwasher**
- **Certified for direct contact with food.**
- **Anti-Rusting, Anti-Corrosion : Can be used in wet, dry, cold or humid environments.**

Absolutely Strong, Durable & Stable - As strong as steel

Washmatic flexishelving is flexible for building any configuration and areas. Shelves can be adjusted in 4" (100mm) increments without disassembling the entire unit.

The optimal Storage Solution

The great versatility of this shelving system means you can organize and optimise space in any room.

Smart design for hygiene

The shelf plates can be removed easily, cleaned individually or in sections and washed in a commercial dishwasher.

Applications

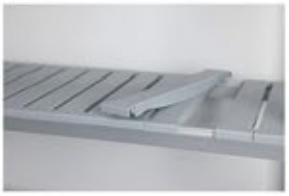
High-volume food service operations with constant loading and off-loading of heavy products. Frequent and / or multiple daily deliveries.

Wet Storage - Walk-in Freezers, Cooler, Ware washing Areas.

Dry Storage - Bulk Foods, Catering Equipment, China/Dish ware, Linen, Merchandising.

For use in Hotels and Casinos, Restaurants, Quick-Service Restaurants, Schools, Colleges and Universities, Healthcare, Military, Convention Centres/ Stadium, Cruise Ships, Caterers and Banquet Halls, Corporate Dining, Convenience and Grocery Stores.

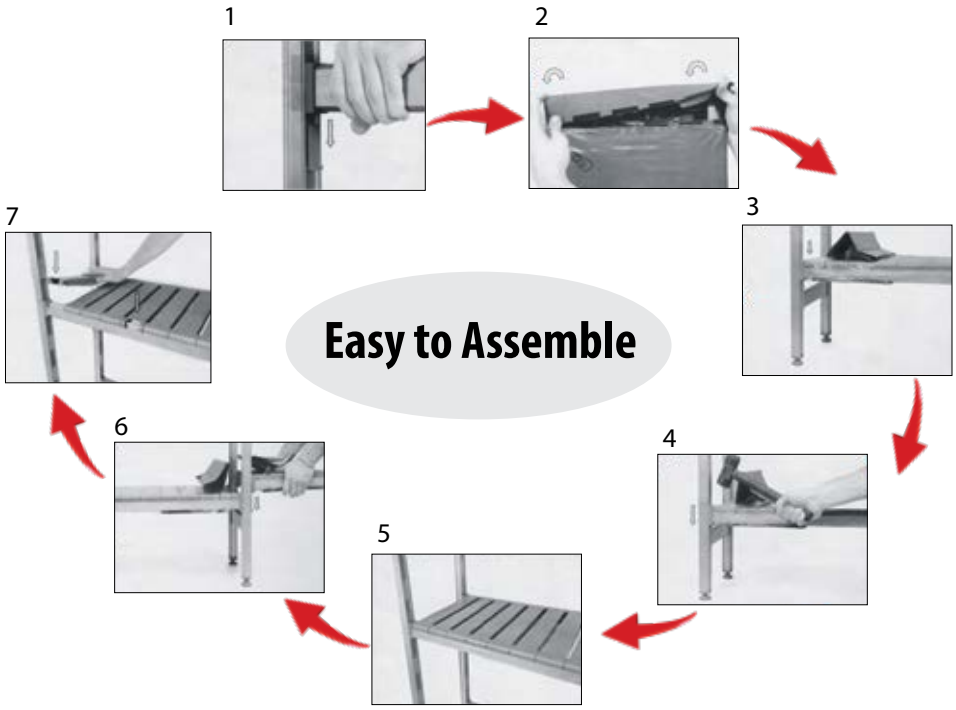




Aluminium shelves with easy to remove HDPE Slats (Dishwasher safe)



Maximum Loading Capacity



Model	Length	Breadth	Height
FS - 3618	925 mm	450 mm	1700 mm
FS - 3621	925 mm	530 mm	1700 mm
FS - 4818	1225 mm	450 mm	1700 mm
FS - 4821	1225 mm	530 mm	1700 mm

Faucets/ Sinks



Replacing one Pre-Rinse Spray Valve with a **Water Efficent Model** will Save Enough Water to **Wash 4800 RACKS** of Dishes in a Typical Commercial Kitchen



WA10 **WA10A** **WA10B** **WA06**

PRE RINSE SPRAY UNIT

- Overhead spring gooseneck spray valve.
- Low flow spray head, saving 50% water.
- Heavy duty brass / SS construction.
- 6" Center deck / wall mounted.
- 24" riser brass pipe, 44" flexible stainless steel hose.
- 12" wall bracket, Quarter turn ceramic valve

Wall mounted Model **WA06**.
Bench mounted Model **WA10**.
Both models available with add-on faucet(**WA06A & WA10A**)

OPEN HOSE REEL

WA11P - 10Mtr. / WA11E - 15 Mtr. /
WA11S - 15Mtr. Stainless Steel
Open reel with SS / Epoxy Coated
10 / 15m of heavy-duty hose
Ratcheting system and automatic retraction
Adjustable hose bumper Adjustable stream from solid to soft spray
Excellent for cleaning jobs
Automatic shut-off conserves water
Rated up to 200 psi





HAND WASHING SYSTEMS

- **Hand wash sink - WA13**
- **Knee operated hand wash sink - WA 13A**
- **Sensor operated hand wash sink - WA13AR**
- **Soap dispenser**
- **Paper towel dispenser**

304 SS Deep drawn sink
Overall size : 480x375x250+190 mm
With wall bracket and spout

LEVER OPERATED DRAIN - WA12
Brass / Stainless Steel construction
Lever operated Drain Valve
Extra long lever for easy access
Size : 3 1/2" x 1 1/2"



GREASE TRAPS





WATER OUT

Available in 3 models

WAK5 - 500 LPH - 500x300x300 mm
WAK8 - 800 LPH - 600x400x400 mm
WAK12 - 1200 LPH - 800x400x400 mm

HOW IT WORKS

- Effectively removes all oil/ grease from drain water
- Fully stainless steel construction
- No electricity/ consumable needed
- Surface / underground installation

VAPOUR HOOD - WA70



SS Vapour Hood
900x900x400 for Hood type Dishwashers

Other Accessories



DRAIN TROUGH GRATING - WA80

SS construction
Available in 150, 100, 75mm depth
Centre or side drain outlet
Available in 300 and 400mm width upto any length



Trash Bin - WA90

304 grade SS construction Fully welded and finished leak proof bin.
Die pressed stainless steel lid
Capacity : 80 Litres
Overall size : Ø425mm
height : 675mm

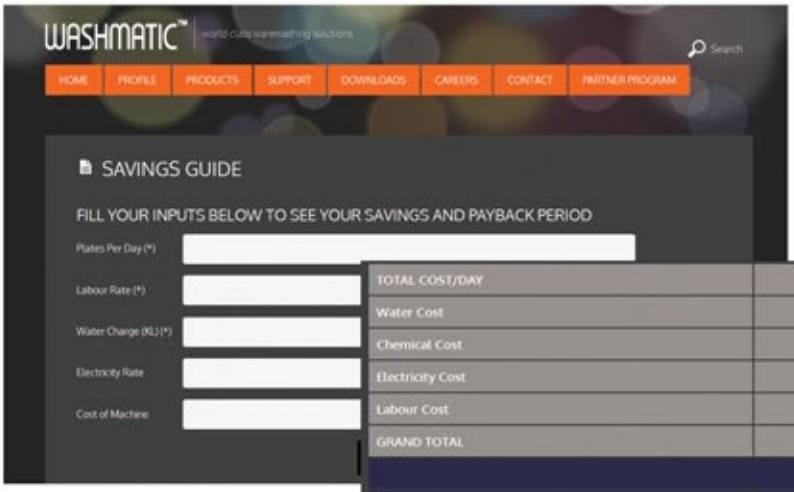
MODEL	CODE NO.	DIMENSIONS (mm)	SUB ACCESSORIES	CODE NO.
FEEDING TABLES 	WA6011	1100x700x850+150	Sink 450x450x300 mm	WA60-S
	WA6015	1500x700x850+150	Garbage Chute 8"Ø	WA60-G
	WA6018	1800x700x850+150	Deck Mounted Prerinse Spray Unit	WA10
	WA6021	2100x700x850+150	TRASH BIN	WA90
	WA6023	2350x700x850+150		
EXIT TABLES 	WA6175	750x700x850+150	UNDERSHELF	WA61-U
	WA6090	900x700x850+150		
	WA6111	1100x700x850+150	LEDGES FOR RACKS	WA61-L
	WA6115	1500x700x850+150		
	WA6118	1800x700x850+150		
	WA6121	2100x700x850+150	LIMIT SWITCH	WA63
	WA6123	2350x700x850+150		
ROLLER TABLES 	WA6211	1100x650x850+150	UNDERSHELF	WA61-U
	WA6215	1500x650x850+150		
	WA6218	1800x650x850+150	LEDGES FOR RACKS	WA61-L
	WA6221	2100x650x850+150		
	WA6223	2350x650x850+150	LIMIT SWITCH	WA63
OVERHEAD RACK SHELF	WA6510	1050x500x650		
	WA6515	1550x500x650		
	WA6520	2050x500x650		
WALL MOUNTED RACK SHELF	WA6550	550x525		
	WA6510	1050x525		
	WA6515	1550x525		
	WA6520	2050x525		
5 TIER SS STORAGE RACK	WA66	CUSTOM		

Smart Savings

Washmatic

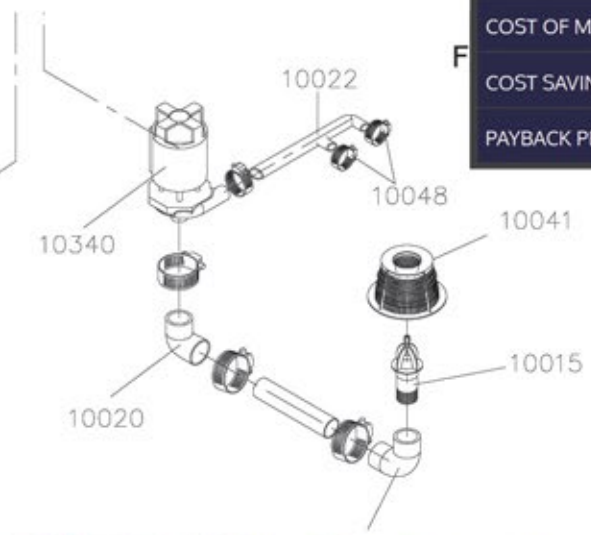
Washmatic machines gives huge savings in water consumption, chemical consumption, manpower, chipping of plates etc. Its payback period is less than 6 months.

For calculating your savings and payback period just log on to www.washmaticindia.com/saving-guide.php



TOTAL COST/DAY	3 SINK WASHING	WASHMATIC
Water Cost	123.75	33.41
Chemical Cost	207.69	59.4
Electricity Cost	0	64.94
Labour Cost	875	112.5
GRAND TOTAL	1206.44	270.26

COST OF MACHINE (RS.)		170000
COST SAVINGS PER DAY		936
PAYBACK PERIOD (DAYS)		182







Service with Ease

One No. for all - +91 99100 88680

Washmatic being an Indian manufacturer of commercial dishwashing machines with its plant in NCR with state of the art facilities for manufacturing as well as R & D possess all spare parts locally at its factory and regional service centres.

Washmatic provides complete warewashing solutions to its clients through technical support teams well versed with Indian conditions, machine applications, wash load estimation, ware handling conveyors, tabling, workflow, HACCP practices, aesthetics etc.

Washmatic has sales and service network across the country with centres along the lengths and breadths of the country.

Washmatic™

Know more about us

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MAKE IN INDIA

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