



## Dishwasher Buying Guide



 **INNOVATIVE  
FOODSERVICE GROUP**

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Thank you for downloading the Dishwasher Buying Guide. At **Innovative Foodservice Group**, we're committed to informing and educating our customers so that they will feel confident about their purchases.

*In the hospitality industry, everything that can go wrong will go wrong. Purchase a quality dishwasher for your restaurant and stop Murphy's Law from controlling your kitchen. In this guide, you'll find information that details the differences between the types of commercial dishwashers available today and what you should look for when determining which product is best suited for your business.*

### The Advantage of a Washer

Unless you serve your meals on paper plates, your restaurant will need a dishwasher. A dishwasher cleans more efficiently, in a shorter amount of time, with less effort, less labor, less water and less potential hazards than a sink ever could. Sinks function fine as all-purpose appliances, but the constant battery of dirty dishes produced in a busy kitchen put extensive strain on the sink and the restaurant runs the risk of having dishes that aren't completely clean and sanitized.

Like every other thing in this world, dishwashers come in a variety of sizes, shapes, and specialties. How compatible these appliances are with your kitchen will either streamline your clean-up process or sabotage it. Below we have listed hints on what to look for when selecting your ideal dishwasher.



### Size

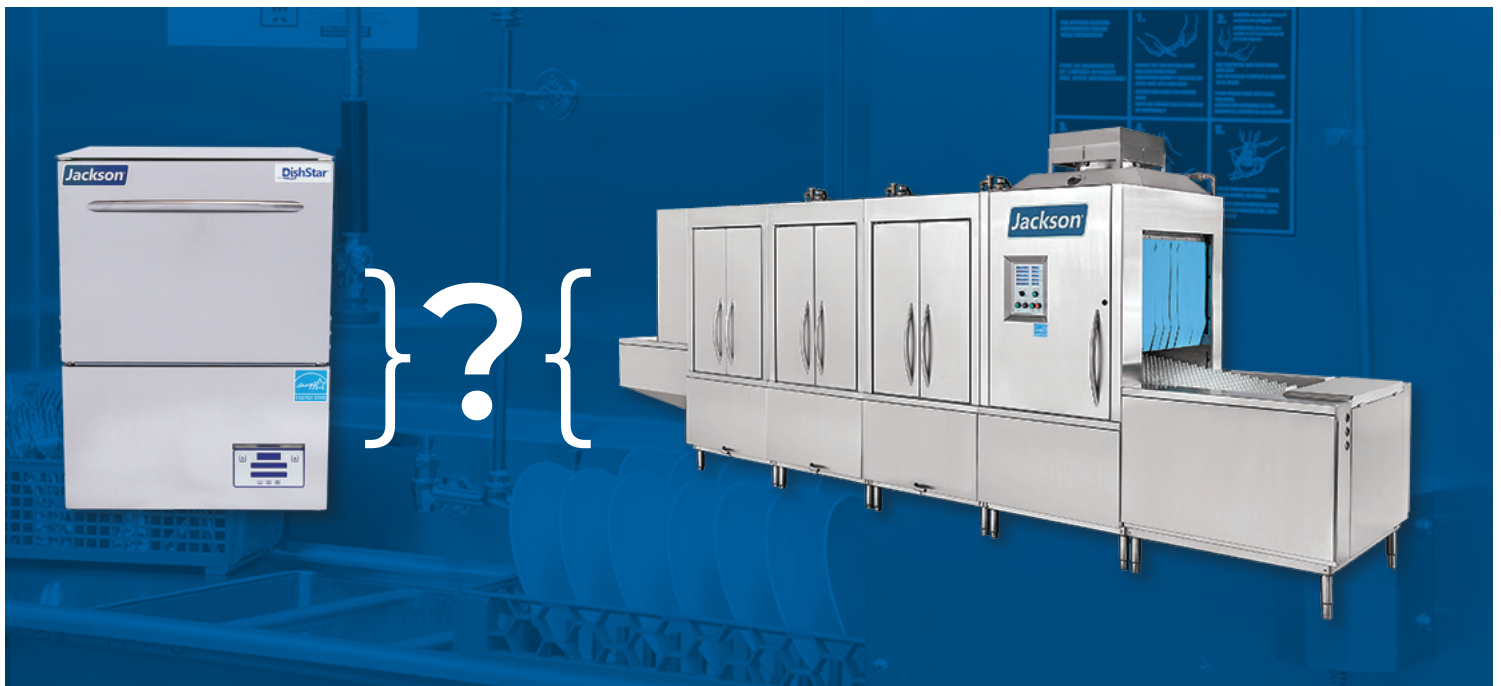
In the realm of commercial dishwashers, the **rack** is the primary unit of measurement. Dirty dishes and dirty cooking utensils are loaded onto racks which are then loaded into dishwashers. The frame of a rack, its skeleton, will vary in shape. Some feature compartments that accommodate rows of glasses, mugs, or soup cups; some feature stalagmitic juts that better suit pots, pans and dishes; some are completely hollow, ideal for cooking utensils and flatware. Despite each rack's unique basket, their exterior shells come in a single standard 20" x 20" size that fits almost all dishwashers. Half size racks and vertical racks for flatware are also available which are smaller than the standard 20" x 20" full size racks.

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***35 racks of dishes are produced per 100 meals***

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To determine your dishwasher size, estimate how many racks your dishwasher must process during your restaurant's peak hours. Restaurant equipment websites advertise the number of **racks per hour** a dishwasher can clean — to determine your needs, DO NOT simply average together the total dish-load of one entire day. Your restaurant demands a washer that can handle the strain during the busiest hour of your busiest days. With this in mind, a restaurant typically produces **35 racks of dishes per 100 meals**. If you're sure to account for your peak hour needs, then your potential business growth, you can take that final estimate and pad it just a little bit further, then your dishwasher will serve you well. Trust us: a washer that is even slightly too small will be the bane of your kitchen.



### Washer Type

Now that you have calculated your rack-load, you can choose which type of washer will best service all of your dirty dishes. While reviewing these choices, mind the layout of your restaurant. If it contains a bar, consider springing for a combination of two smaller washers rather than a single large unit. This could be a more practical and economical strategy in the short- and long-run.



#### DOOR TYPE

A dish pit consists of several stations — a station to dump chunks of leftover food, a station to rinse off the remaining crumbs, a station that consists of the washer itself, and a station where the dishes dry and wait to be put away. Door-type dishwashers work well in kitchens that use this common dish pit setup. You slide the rack into its washing chamber, the doors close, the machine washes, the doors open, and you slide the rack out through the other side. These inexpensive units can wash up to 80 racks per hour, perfect for small-scale restaurants.



#### CONVEYOR

For larger restaurants, smaller cafeterias, smaller banquet facilities, smaller universities or restaurants with high turn-over rates, a conveyor-type dishwasher is compatible with the aforementioned dish pit design while cleaning at a higher capacity. After pre-rinse, racks are hooked onto a conveyor chain that slowly pulls them through the wash chamber. The size, speed, and price of these units will range. Low-end units can muster two hundred clean racks per hour. The larger units, up to four hundred.



#### FLIGHT

Larger than the largest conveyor-type dishwasher, **flight-type** machines tackle the bulky loads produced by hospitals, cafeterias, and banquet halls — institutions where hundreds of guests sit, then eat, then leave, simultaneously. Dirty dishes are loaded directly onto the conveyor belt which then carries them through pre-wash, wash, and drying chambers. These units cost more than any other model, but if your business requires a heavy-duty machine that can manage extreme loads, this is your best option. Flight washers can wash up to 8,000 dishes per hour.



#### UNDERCOUNTER

Similar to the dishwasher in your own home, an **undercounter** washer can hold only a single rack at a time. Capable of washing no more than thirty-five racks per hour, these lightweight models perform best as supplemental appliances that assist a restaurant's primary door-type or conveyor-type washer. You can save your bartenders from running back and forth between bar and kitchen by installing an undercounter dishwasher near their beer taps.

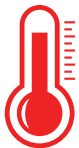


#### GLASSWASHER

Designed exclusively for stemware and glassware (no dinnerware, no flatware), a glasswasher trades versatility for efficiency. Though small, these machines can wash two thousand glasses per hour. If your bar-top never sees porcelain or silverware, consider one of these models to keep your glasses and mugs constantly spotless.

### Temperature

Wash temperature, the final aspect that distinguishes dishwasher from dishwasher, controls how well your dishes are cleaned. **High-temperature** units include a built-in booster heater, which warms rinse water before the cycle begins. **Low-temperature** units bathe dishes in sanitizing chemicals and rinse them clean with unheated water. Each method has its benefits and its drawbacks.



#### HIGH TEMPERATURE

To remove bacon grease from a frying pan, you should soak the pan in warm, not cold, water. Analogously, high-temperature units remove grease from dirty kitchenware more readily and more reliably than their low-temperature counterparts. This makes for shorter wash cycles and freedom from restocking chemical cleaners. High-temperature machines are, however, more expensive than chemical sanitizing units. When researching a high-temperature machine, check if it includes a **Booster Heater**, a miniature water heater that attaches to the waterline. If it does not, you must purchase and install one yourself.



#### LOW TEMPERATURE

The low-temperature wash-cycle wets, sanitizes, and rinses dishes. The detergents and rinse agents used in this process eradicate all bacteria and remove a large majority of grease. Uncompelled to heat their water, low-temperature units require less energy than high temperature options. If price is your driving concern, this type of machine is the right choice.

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### Still need help?

**Innovative Foodservice Group** has expert staff, fully trained in dishwashers and can find the right product to fit your need.

Anything from commercial restaurants to home use – **give us a call any time Monday through Friday, 8 am to 5 pm.**



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**(800) 226-9645**