

ashmatic™

World Class Dishwashing Solutions



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. The machines are assembled in the Washmatic plant in Delhi NCR with state-of-the-art facilities for manufacturing and R & D.

Washmatic provides complete warewashing solutions to its clients through technical support teams well versed with Indian working 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 regional centres at 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

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

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 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. 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



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

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.

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. Space requirements are much less when compared to normal 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



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-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
- Electronic controls
- Double walled door
- Rack size 400*400 mm
- 2 wash programs
- Low power consumption
- Wash / rinse from top and bottom
- Low dB levels

Standard Supply

- Rinse injector
- One glass rack 400*400 mm
- Inlet pipe
- Drain pipe
- Main lead
- User Manual

Model No.	WM 200
Capacity (Racks / Hr)	60
Wash programs	2
Tank Capacity (Litres)	7
Controls	Electronic
Display	LED
Electrical Load (KW)	3.5 / 1Ø
Temp Interlock	Yes
Dimensions (mm)	465*570*730
Clear Entry Height(mm)	270



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.



Washmatic™

Model : WM-300DIG / WM-400DIG

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
- 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
- Temperature display
- Insulated boiler

Standard Supply

- 2 Racks 500*500 mm
- Inlet pipe
- Drain pipe
- Main lead
- User Manual



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

- 2 Racks 500*500 mm
- Inlet pipe
- Drain pipe
- Main lead
- User Manual

Model No.	300 ELE	400 ELE
Capacity (Racks / Hr)*	45	60
Wash programs	2	2
Temp Display	Yes	Yes
Controls	Electronic	Electronic
Display	Analog	Analog
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)	300	300

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

Model No.	300 DIG	400 DIG
Capacity (Racks / Hr)*	45	60
Wash programs	5	5
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)	300	300

* 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 ergonomics 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

- 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	Yes	Yes	Yes
Panel	Bottom	Bottom	Top
Controls	Electronic	Electronic	Electronic
Display	LED	LED	LED
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

* 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 - 600DIG

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

- 2 Racks 500*500 mm
- Inlet pipe
- Drain pipe
- Main lead
- User Manual

Model No.	500 DIG	600 DIG
Capacity (Racks / Hr)*	60	60
Wash Programs	5	5
Temp Display	Digital	Digital
Panel	Bottom	Top
Controls	Electronic	Electronic
Display	Digital	Digital
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
Clear Entry Height(mm)	400	400

* 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

Washmatic™



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 2/3 speeds to suit your washing requirements.

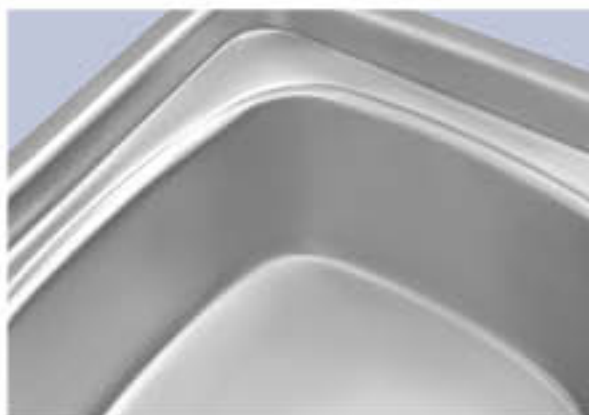


FULLY AUTOMATIC OPERATION

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.

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.

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



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 controls
- 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



Standard Supply

- 2 Racks 500*500 mm
- Inlet pipe
- Drain pipe
- User Manual

Model No.	WM 901	WM 902
Capacity (Racks / Hr)	90 / 120	90 / 120
Temp Display	Analog	Analog
Controls	Electronic	Electronic
Display	Analog	Analog
Electrical Load (KW)	29 / 3Ø	36 / 3Ø
Tank Capacity (Litres)	80	80
Temp Interlock	Yes	Yes
Zones	Wash Rinse	Wash Rinse Drying
Dimensions (mm)	1200x750x1560/1920	1800x750x1560/1920
With Corner Dryer	NA	2000x750x1560/1920
Clear Entry Height(mm)	400	400



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.



Model : WM904

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



Additional Features

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

Standard Supply

- 2 Racks 500*500 mm
- Inlet pipe x 2
- Drain pipe x 2
- User Manual

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

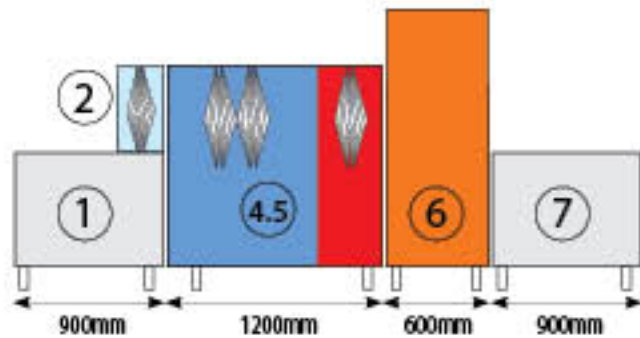


Model No.	WM 903	WM 904
Capacity (Racks / Hr)	135 / 170 / 210	135 / 170 / 210
Temp Display	Analog	Analog
Controls	Electronic	Electronic
Display	Analog	Analog
Electrical Load (KW)	30.5 / 3Ø	37.5 / 3Ø
Tank Capacity (Litres)	80+34	80+34
Temp Interlock	Yes	Yes
Zones	Prewash	Prewash
	Wash	Wash
	Rinse	Rinse
	—	Drying
Dimensions (mm)	1800x750x1560/1920	2400x750x1560/1920
With corner Dryer	NA	2600x750x1560/1920
Clear Entry Height(mm)	400	400

Flight Type Dishwashers



WMFT 3000



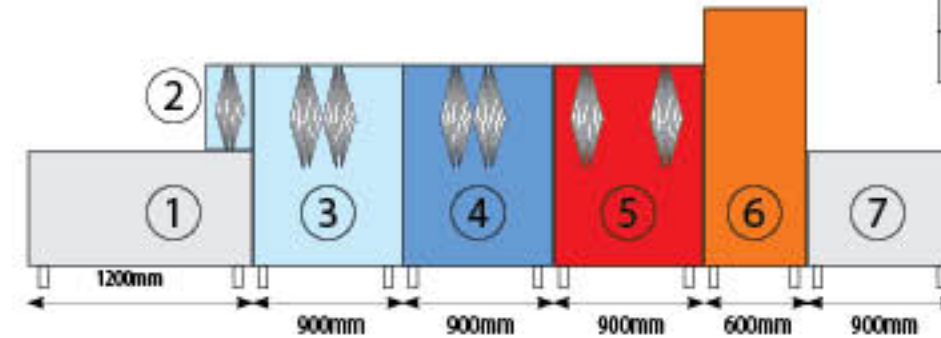
No.	Zone Name	Length(mm)
①	Infeed	900
②	Pre-Rinse	200
④.5	Det. Wash + Rinse	1200
⑥	Drying Zone	600
⑦	Outfeed	900

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
- Overall size: 3600 x 750 x 1800 mm



WMFT 4000



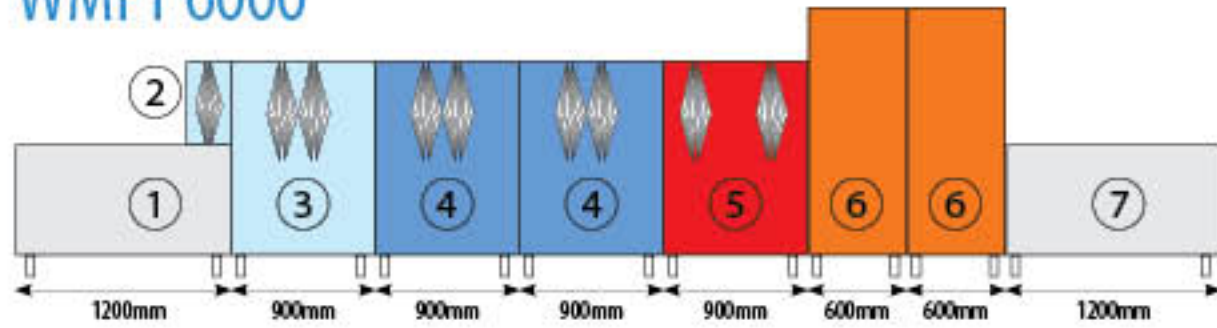
No.	Zone Name	Length(mm)
①	Infeed	1200
②	Pre-Rinse	200
③	Pre-Wash	900
④	Detergent Wash	900
⑤	Dual Rinse	900
⑥	Drying Zone	600
⑦	Outfeed	900

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
- Overall size: 5400 x 750 x 1800 mm

Flight Type Dishwashers

WMFT 6000

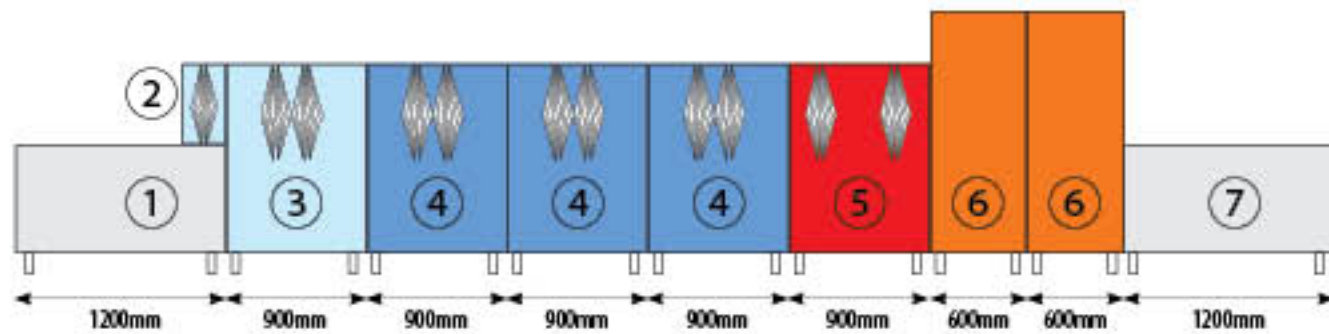


Features

- 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
- Overall size: 7200 x 750 x 1800 mm



WMFT 8000



Features

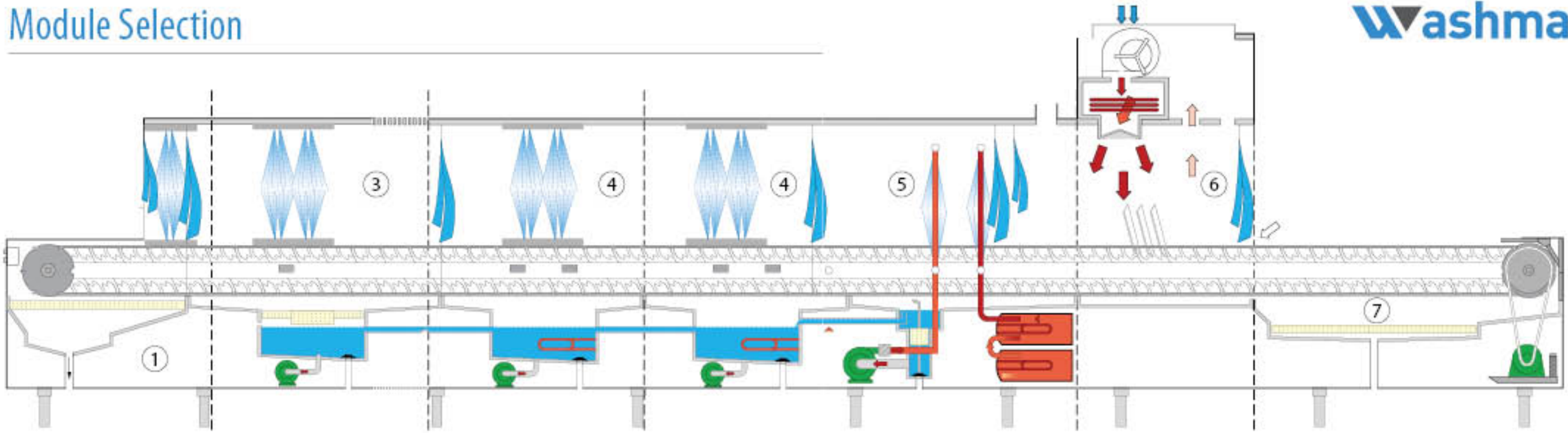
- Capacity up to 8000 plates/ Hr
- 6 Tank machine with pre-wash
- Easy to clean curved interiors
- Thermostop function
- Dry run protection
- Electronic controls
- Triple speed machine
- Insulated boiler
- Phase monitoring
- Comes with pre-rinse, pre-wash, Triple wash, dual rinse and dual dryer
- Belt width 550mm
- 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

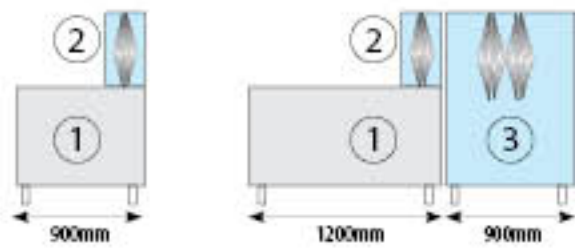


TECHNICAL SPECIFICATIONS

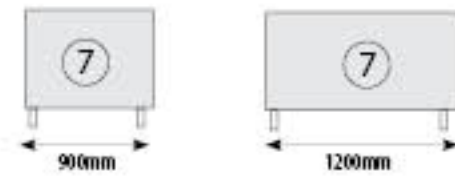
MODEL		WMFT 3000	WMFT 4000	WMFT 6000	WMFT 8000
DIMENSIONS (MM)	WIDTH	3600	5400	7200	8100
	DEPTH	750	750	750	750
	HEIGHT	1800	1800	1800	1800
CAPACITY (PLATES / HOUR)	HIGH OUTPUT	3500	4000	6000	8000
	NORMAL WASH	3000	3500	5000	7000
	HEAVY DUTY WASH	2000	3000	4000	6000
	DIN SPEED	Available on request			
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
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	9	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*	36 / 39	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



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

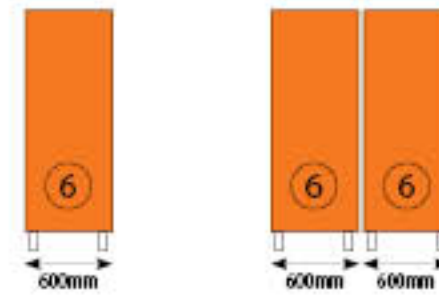


Out-feed Zones*



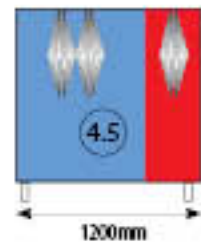
*Custom lengths available on request

Drying Zones



No.	Zone Name	Length(mm)
1	In-feed	900 / 1200
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

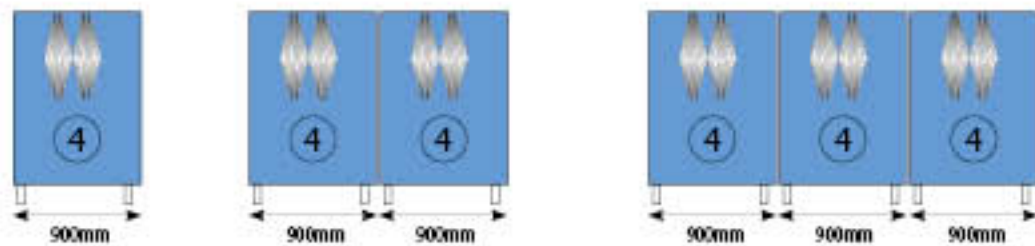
Wash & Rinse Zone



Rinse Zone



Wash Zones



Automatic Pre-Washers



Model : WM911



Avoid messy cleanup and pre-washing. Automatic pre-washers does the job for you increasing the efficiency of your dishwashing system

Features

- Easy to clean curved interiors
- Dry run protection
- Electronic controls
- Rack size 500*500 mm
- Available in both directions of operation

Standard Supply

- 2 Racks 500*500 mm
- Inlet pipe
- Drain pipe
- User Manual

Model No.	WM 911
Capacity (Racks / Hr)	90 - 210
Temp Display	Analog
Controls	Electronic
Display	Analog
Electrical Load (KW)	4 / 1Ø
Tank Capacity (Litres)	60
Dimensions (mm)	900x750x1560/1920

Utensil washers



Model : WM912

Standard Supply

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



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



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)	15 / 3Ø	27 / 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
Wash Pump (HP)	2	2+2



Vegetable Washers & Crate / Tray washers



Cleaning Made Easy

- Ideal for washing fruit & vegetable crates, storage crates, large trays
- Maintains hygiene by good quality of washing and keeping surroundings clean
- Saves water, labour, time, chemicals and scratching
- Quick turnaround time reduces inventory

Vegetable Washers



Fully automatic right from start to end like automatic water filling, heating etc.

12 V DC control circuit ensures operator safety from electric shocks.



NON TILTING TYPE Model: V50S



Features

- Fully Automatic Operation
- Dry run protection
- Timer control
- 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

TILTING TYPE Model: V120T

Features

- Fully Automatic Operation
- Dry run protection
- Timer control
- Swirl wash technology
- Running load 1500 watts
- Hydraulic Tilting Mechanism
- Heating load 6 KW



Model No.	V50S	V120T
Capacity (Kg / Batch)	30 - 50	80 - 120
Capacity (Kg / Hour)	80 - 120	300 - 500
Temp Display	Yes	Yes
Controls	Electronic	Electronic
Display Type	Analog / LED	Analog / LED
Total Connected Load (KW)	4.8	8.8
Tank Capacity (Litree)		
Heating Load (KW)	4	8
Running Load (KW)	0.6	1.5
Overall Dimension (mm)	1280x880x1080	1720x870x1200
Tilting Mechanism	NA	Hydraulic
Power Supply	230V AC 1Ø	410V AC 3Ø

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

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

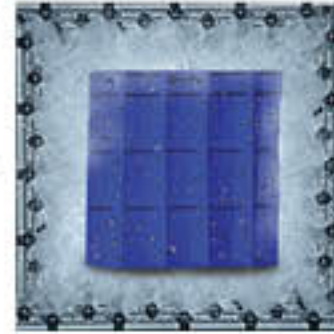
Options of supply water temperature, 60°C and 82°C as per requirement.

POWERWASH

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

MULTIFLEX CHAIN

Multiflex chain system ensures smooth movement without slippage.



Surround Wash



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 : 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 inter
- 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 Rinse	Wash x 2 Rinse	Wash x 3 Rinse	Wash x 4 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	3.5	5	6.5
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 Requirement (Ltrs./hour)	300	400	500	600
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

Polycord Conveyor Systems

Optimal flow for your dish washing process

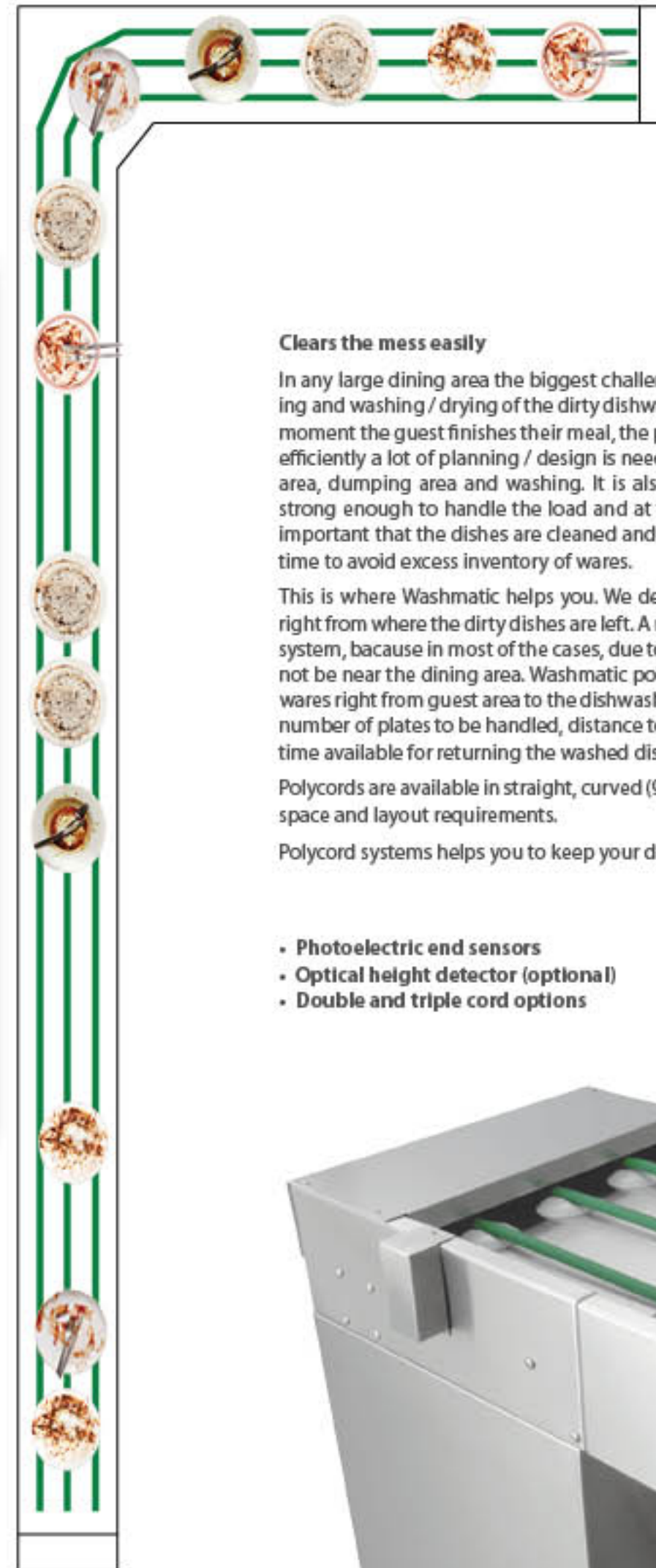
Smooth carriage of wares right from guest area to the dishwash area



POLYCORD CONVEYOR SYSTEMS - WA100

Washmatic Polycord tray conveyor systems are designed to transport trays over shorter or longer distances. The passage is seamless with guides. Polyurethane cords of 15mm diameter do the transportation. The polycord conveyor is controlled by an on/off switch and an automatic optical end stopper.

Washmatic™



Clears 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 cutlery. 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, because in most of the cases, due to space constraints, the dishwash area will not be near the dining area. Washmatic polycord 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.

Polycords are available in straight, curved (90° and 180°) as well as in multilevel to suit space and layout requirements.

Polycord systems helps you to keep your dining area clean and hygienic.

- Photoelectric end sensors
- Optical height detector (optional)
- Double and triple cord options





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.



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



WA34 - Glass rack
Size: 500 x 500 mm
25 compartments
for large glasses



WA33 - Glass rack
Size: 500 x 500 mm
36 compartments for glasses
for small glasses



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



WA36 - Multipurpose Rack
Size: 400 x 400 mm
for 200 series glasswashers
Accommodates quarter plates,
bowls and cutlery



Plastic coated wire racks
Suitable for glasswashers
WA351-Flatware rack
WA352- Quarter plate rack
WA353- 25 Glasses rack
WA354- 16 Glasses rack
WA355- 9 Glasses rack



WA37 - Slanting inserts for wine glasses
Suitable for WA36 racks
One insert accommodates 4 glasses

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

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.



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
 230V AC 1 HP



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

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



OPEN HOSE REEL - WA 11

Open reel with SS / epoxy / powder coated
 11 / 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



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"



KNEE OPERATED HAND WASH SINK - WA 13A
 304 SS Deep drawn sink
 Overall size : 480x375x250+190 mm
 With wall bracket and spout
 Normal model WA13 also available

GREASE TRAPS



Effectively removes all oil/ grease from drain water
 Fully stainless steel construction
 No electricity/ consumable needed
 Surface / underground installation
Available in 3 models
 WAK5 - 500 LPH - 500x300x300 mm
 WAK8 - 800 LPH - 600x400x400 mm
 WAK12 - 1200 LPH - 800x400x400 mm



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 Pre-rinse Spray Unit	WA10
	WA6021	2100x700x850+150		
	WA6023	2350x700x850+150	TRASH BIN	WA90
EXIT TABLES 	WA6175	750x700x850+150	UNDERSHELF	WA61-U
	WA6190	900x700x850+150		
	WA6111	1100x700x850+150	LEDGES FOR RACKS	WA61-L
	WA6115	1500x700x850+150		
	WA6118	1800x700x850+150	LIMIT SWITCH	WA63
	WA6123	2350x700x850+150		
ROLLER TABLES 	WA6211	1100x700x850+150	UNDERSHELF	WA61-U
	WA6215	1500x700x850+150		
	WA6218	1800x700x850+150	LEDGES FOR RACKS	WA61-L
	WA6221	2100x700x850+150		
	WA6223	2350x700x850+150	LIMIT SWITCH	WA63
ANGULAR LOADER 	WA6490	900x700x850		
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 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



PARAMETER	VALUE	UNIT
WATER COST	21.25	RS/L
CHEMICAL COST	200.00	RS/L
ELECTRICITY COST	12	RS/KWH
LABOUR COST	100	RS/H
GRAND TOTAL	236.25	
COST OF MACHINE (RS.)	170000	
COST SAVINGS PER DAY	936	
PAYBACK PERIOD (DAYS)	182	



Service with Ease

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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