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.
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 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 systems.

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

Undercounter Glasswasher

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
- Thermostop 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

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

<table>
<thead>
<tr>
<th>Model No.</th>
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<tbody>
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<td>Electrical Load (KW)</td>
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<tr>
<td>Dimensions (mm)</td>
<td>465<em>570</em>730</td>
</tr>
</tbody>
</table>
Undercounter Glass / Dishwasher

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
- Temperature display
- Insulated boiler

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

### Specifications

<table>
<thead>
<tr>
<th>Model No.</th>
<th>300 ELE</th>
<th>400 ELE</th>
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<tbody>
<tr>
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<tr>
<td>Dimensions (mm)</td>
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</tbody>
</table>

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

Undercounter Glass / Dishwasher

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
- 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

### Specifications

<table>
<thead>
<tr>
<th>Model No.</th>
<th>300 DIG</th>
<th>400 DIG</th>
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</thead>
<tbody>
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<td>Tank Capacity (Litres)</td>
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<td>Deep Drawn Tank</td>
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<td>Temp Interlock</td>
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<tr>
<td>Dimensions (mm)</td>
<td>620<em>750</em>850</td>
<td>620<em>750</em>850</td>
</tr>
</tbody>
</table>

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

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
Hood Type Dishwasher

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.

**Features**
- Deep drawn wash tank
- Thermostop function
- Dry run protection
- Electronic controls
- Rack size 500*500 mm
- 4 wash programs
- Low power consumption
- Wash / rinse from top and bottom
- Low db levels
- Insulated boiler
- Phase monitoring (in 3 Phase machines)

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

<table>
<thead>
<tr>
<th>Model No.</th>
<th>500 ECO-S</th>
<th>500 ECO</th>
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<tbody>
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<tr>
<td>Display</td>
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<td>LED</td>
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<td>Tank Capacity (Litres)</td>
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<td>Deep Drawn Tank</td>
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<td>Temp Interlock</td>
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<tr>
<td>Dimensions (mm)</td>
<td>620<em>750</em>1500</td>
<td>620<em>750</em>1500</td>
</tr>
</tbody>
</table>

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

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

water and maximum contact with wares being washed.

Features
- Deep drawn wash tank
- Thermostop function
- Dry run protection
- Electronic controls
- Rack size 500*500 mm
- 4 wash programs
- Low power consumption
- Wash / rinse from top and bottom
- Low db levels
- Insulated boiler
- Phase monitoring (in 3 Phase machines)

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

<table>
<thead>
<tr>
<th>Model No.</th>
<th>500 ECO-S</th>
<th>500 ECO</th>
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<tbody>
<tr>
<td>Capacity (Racks / Hr)*</td>
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<tr>
<td>Wash Programs</td>
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<tr>
<td>Temp Display</td>
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<td>Panel</td>
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<tr>
<td>Electrical Load (KW)</td>
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<td>7.2 / 3Ø</td>
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<tr>
<td>Tank Capacity (Litres)</td>
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<tr>
<td>Deep Drawn Tank</td>
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<tr>
<td>Temp Interlock</td>
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</tr>
<tr>
<td>Dimensions (mm)</td>
<td>620<em>750</em>1500</td>
<td>620<em>750</em>1500</td>
</tr>
</tbody>
</table>

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

Hood Type Dishwashers

12

Hood Type Dishwasher

13
**Hood Type Dishwasher**

**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.

**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

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**Hood Type Dishwasher**

**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.

**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

**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

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**Model No.** | **600 ELE** | **500 DIG** | **600 DIG**
---|---|---|---
Capacity (Racks / Hr)* | 60 | 60 | 60
Wash Programs | 4 | 5 | 5
Temp Display | Yes | Digital | Digital
Panel | Top | Bottom | Top
Controls | Electronic | Electronic | Electronic
Display | LED | Digital | Digital
Electrical Load (KW) | 7.2 / 30 | 7.2 / 30 | 7.2 / 30
Tank Capacity (Litres) | 25 | 25 | 25
Deep Drawn Tank | Yes | Yes | Yes
Temp Interlock | Yes | Yes | Yes
Dimensions (mm) | 620*750*1580 | 620*750*1580 | 620*750*1580

*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 2/3 speeds to suit your washing requirements.
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

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.

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.

SAFETY

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.

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 Dishwasher**

**Model : WM901**

Compact in size but powerful, WM901 is the basic conveyor dishwasher which can wash up to 1980 plates in one hour. It is a basic machine with high temperature wash and rinse. The machine has 2 speeds (90 and 110 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

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

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**Model No. WM 902**

Model WM901 is followed by WM902 which comes fitted with an integrated dryer which uses forced hot air to quickly dry the dishes. This makes hands free drying possible ensuring the best possible hygienic plates and wares.

**Features**
- Comes with integrated dryer
- 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 either direction of operation

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

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**Model No. WM 901**

<table>
<thead>
<tr>
<th>Feature</th>
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<tr>
<td>Temp Display</td>
<td>Analog</td>
</tr>
<tr>
<td>Controls</td>
<td>Electronic</td>
</tr>
<tr>
<td>Display</td>
<td>Analog</td>
</tr>
<tr>
<td>Electrical Load (KW)</td>
<td>29 / 3Ø</td>
</tr>
<tr>
<td>Tank Capacity (Litres)</td>
<td>80</td>
</tr>
<tr>
<td>Temp Interlock</td>
<td>Yes</td>
</tr>
<tr>
<td>Zones</td>
<td>Wash, Rinse</td>
</tr>
<tr>
<td>Dimensions (mm)</td>
<td>1200x750x1560/1920</td>
</tr>
</tbody>
</table>

---

**Model No. WM 902**

<table>
<thead>
<tr>
<th>Feature</th>
<th>Value</th>
</tr>
</thead>
<tbody>
<tr>
<td>Capacity (Racks / Hr)</td>
<td>90 / 110</td>
</tr>
<tr>
<td>Temp Display</td>
<td>Analog</td>
</tr>
<tr>
<td>Controls</td>
<td>Electronic</td>
</tr>
<tr>
<td>Display</td>
<td>Analog</td>
</tr>
<tr>
<td>Electrical Load (KW)</td>
<td>36 / 3Ø</td>
</tr>
<tr>
<td>Tank Capacity (Litres)</td>
<td>80</td>
</tr>
<tr>
<td>Temp Interlock</td>
<td>Yes</td>
</tr>
<tr>
<td>Zones</td>
<td>Wash, Rinse, Drying</td>
</tr>
<tr>
<td>Dimensions (mm)</td>
<td>1800x750x1560/1920</td>
</tr>
</tbody>
</table>
Rack Conveyor Type Dishwasher

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.

It's 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 shut off and restart
- Available in both directions of operation

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

Model No. WM 903

- Capacity (Racks / Hr) 135 / 170 / 210
- Temp Display Analog
- Controls Electronic
- Display Analog
- Electrical Load (KW) 30.5 / 3Ø
- Tank Capacity (Litres) 80+34
- Temp Interlock Yes
- Zones Prewash, Wash, Rinse
- Dimensions (mm) 1800x750x1560/1920

Rack Conveyor Type Dishwasher

Model: WM904

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

Features
- 2 Tank machine with pre-wash
- Comes with integrated dryer
- 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 shut off and restart
- Available in both directions of operation

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

Model No. WM 904

- Capacity (Racks / Hr) 135 / 170 / 210
- Temp Display Analog
- Controls Electronic
- Display Analog
- Electrical Load (KW) 37.5 / 3Ø
- Tank Capacity (Litres) 80+34
- Temp Interlock Yes
- Zones Prewash, Wash, Rinse, Drying
- Dimensions (mm) 2400x750x1560/1920
Flight Type Dishwashers

More Washing In Less Space

- For centralised dishwashing operations where more than thousand banquet/restaurant meals are served at one meal time
- Ideal for large catering operations more than 2000 cafe meals/1000 banquet meals/1000 hospital beds
- Also ideal for flight kitchens and large convention centres/spots events
- Require less space and manpower compared to rack conveyor type machines as there is no need for special tabling
- Quick turnaround time reduces requirement of crockery, glassware and cutlery

- Option of 3 speeds
- Integrated control panel with access from front
- Bottom filter trays at inlet to collect trash
- Minimum requirement of pre-rinsing due to integrated pre rinse zone
- Rackless conveyor machine
- Belt width of 550 mm to suit all daily requirements
Flight Type Dishwasher

Model: WM - FT 3000

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

Model: WM - FT 4000

Features
- Capacity up to 4000 plates/ Hr
- 4 Tank machine with pre-wash
- Easy to clean curved interiors
- Thermostop function
- Dry run protection
- Electronic controls
- Dual speed machine
- Insulated boiler
- Phase monitoring
- Comes with pre-wash, wash x 2, rinse x 2 and dry functions
- Belt width 550mm
- Overall size: 5400 x 750 x 1800 mm

Model: WM - FT 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
- Dual speed machine
- Insulated boiler
- Phase monitoring
- Comes with pre-wash, wash x 3, rinse x 2 and dry x 2 functions
- Belt width 550mm
- Overall size: 7200 x 750 x 1800 mm

Model: WM - FT 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-wash, wash x 4, rinse x 2 and dry x 2 functions
- Belt width 550mm
- Overall size: 8100 x 750 x 1800 mm
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 turn-around time reduces inventory

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.
Crate / Tray washers

**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 No.**
- WM820
- WM840
- WM860
- WM880

<table>
<thead>
<tr>
<th>Zones</th>
<th>Wash</th>
<th>Wash x 2</th>
<th>Wash x 3</th>
<th>Wash x 4</th>
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<td>Capacity (Crates / Hr)</td>
<td>200</td>
<td>400</td>
<td>600</td>
<td>800</td>
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<td>Controls</td>
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<td>Electronic</td>
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<td>Crate Dimension (mm)</td>
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<td>Clear Entry Height (mm)</td>
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<td>Tank Temperature (°C)</td>
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<td>Optional Boiler Temp (°C)</td>
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<td>60/82</td>
<td>60/82</td>
<td>60/82</td>
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<td>Rinse Water Requirement (Ltrs./hour)</td>
<td>300</td>
<td>400</td>
<td>500</td>
<td>600</td>
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<td>Tank Capacity (Litres)</td>
<td>80</td>
<td>140</td>
<td>200</td>
<td>260</td>
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<td>Boiler Capacity (Litres)</td>
<td>18</td>
<td>18</td>
<td>27</td>
<td>27</td>
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<td>Additional Load For Boiler</td>
<td>9/18</td>
<td>12/24</td>
<td>18/27</td>
<td>27</td>
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<tr>
<td>Overall Dimension (mm)</td>
<td>2000x750x1560/1920</td>
<td>2900x750x1725/1920</td>
<td>3800x750x1560/1920</td>
<td>4700x750x1725/1920</td>
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<tr>
<td>Machine Footprint</td>
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<td>2100x750x1725/1920</td>
<td>3000x750x1560/1920</td>
<td>3900x750x1725/1920</td>
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<tr>
<td>Gross Weight (Kg)</td>
<td>215</td>
<td>325</td>
<td>445</td>
<td>565</td>
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</tbody>
</table>

**Model : WM820**

**Model : WM840**

**Model : WM860**

**Model : WM880**

**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

**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

**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
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 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, 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 deg and 180 deg) as well as in multi level 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
Dishwashing Accessories

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.
**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.

**WATER SOFTNERS**

<table>
<thead>
<tr>
<th>Model</th>
<th>Operation</th>
<th>Capacity</th>
<th>Resin contained</th>
<th>Salt per regeneration</th>
<th>Maximum water inlet temperature</th>
<th>Overall size (mm)</th>
<th>Suitable for all type of dishwashers</th>
</tr>
</thead>
<tbody>
<tr>
<td>WA20</td>
<td>Manual</td>
<td>20 litre / min</td>
<td>4 kg</td>
<td>60°C</td>
<td>height 900, dia 185</td>
<td>620 x 700</td>
<td>Yes</td>
</tr>
<tr>
<td>WA20A</td>
<td>Automatic</td>
<td>16 litre / min</td>
<td>2.2 kg</td>
<td>60°C</td>
<td>height 900, dia 185</td>
<td>620 x 700</td>
<td>Yes</td>
</tr>
</tbody>
</table>

**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

**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

**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

**DETERGENT & RINSE CONCENTRATE**
- 20 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.

**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.
- Automatic shut-off conserves water
- Rated up to 200 psi

**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

**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

**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

**Open hose 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

**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

**Detergent & rinse concentrate**
- 20 litres cans
- Concentrated solutions
- Detergent WA50
- Non foaming type with corrosion inhibitors.
- Recommended dosage : 3-5 ml per litre of water
- Rinse Concentrate WA51
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Accessories

Roller Table - WA62
- Suitable for long installations.
- Saves manpower.
- Easy movement of racks with minimum effort.

Angular Loader WA64
- Suitable for conveyor machines.
- Saves space in corner installations.
- Uses power from conveyor mechanism of dishwasher.
- Safety limit switch.

VAPOUR HOOD - WA70
- SS Vapour Hood
- 900x900x400 for Hood type Dishwashers

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

Washmatic machines give 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

Smart Savings

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.

<table>
<thead>
<tr>
<th>Model</th>
<th>Code No.</th>
<th>Dimensions (mm)</th>
<th>Accessories</th>
<th>Code No.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Roller Table</td>
<td>WA62</td>
<td>900x700x850</td>
<td></td>
<td>WA62</td>
</tr>
<tr>
<td>Angular Loader</td>
<td>WA64</td>
<td>900x700x850</td>
<td></td>
<td>WA64</td>
</tr>
<tr>
<td>Feeding Tables</td>
<td>WA6001</td>
<td>1100x700x850+150</td>
<td>Sink 450x450x300</td>
<td>WA6001</td>
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<td></td>
<td>WA6015</td>
<td>1500x700x850+150</td>
<td>Garbage Chute 829</td>
<td>WA6015</td>
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<td></td>
<td>WA6020</td>
<td>1800x700x850+150</td>
<td>Deck Mounted Premise Spray Unit</td>
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<td>WA6021</td>
<td>2100x700x850+150</td>
<td>Trash Bin</td>
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<td>WA6023</td>
<td>2500x700x850+150</td>
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