

Every drop of water matters!



About us

World Class Warewashing Solutions For Commercial Food & Beverage Operations

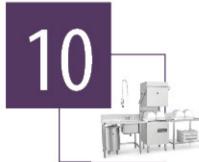
Washmatic India Pvt. Ltd. is a leader in the field of warewashing. Washmatic machines were introduced in the year 2004. The machines are assembled in the Washmatic plant in Delhi NCR with state-of-the-art facilities for manufacturing and R & D.

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.







Hood Type Dishwashers



Rack Conveyor Type Dishwashers



Flight Type Dishwashers



Utensil Washers/De-Waterer



Vegetable Washers & Crate / Tray washers



Polycord Conveyor Systems





Accessories

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

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









- 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

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.



Washmatic[™]

Standard Supply

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



WM 200
60
2
7
Electronic
LED
3.5 / 1Ø
Yes
465*570*730
270
1.6



Features

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

Standard Supply

- Rinse injector
- · 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	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)	330	330
Water Consumption L/Rack	1.8	1.8





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.



Washmatic Discounting Costs | Costs |

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

- · Rinse injector
- · Detergent dosing pump
- · 2 Racks 500*500 mm
- · Inlet pipe
- Drain pipe
- Main lead
- User Manual



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)	330	330
Water Consumption L/Rack	1.8	1.8

One rack can handle 18 full plates or 36 regular glasses

Undercounter Glass / Dishwashers

Hood Type Dishwashers





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



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

Clean and hygienic

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

Auto cycle

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

High temperature wash and rinse

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

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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 Dishwasher

Model: WM - 500ECO-S / 500ECO

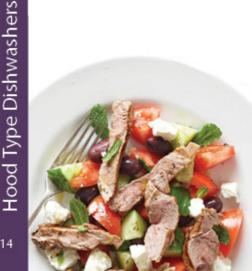
Available in single phase and 3 phase to suit your power supply requirements. Control panel and components are placed at the bottom. ECO series is an economical model with basic features for those who are looking for a solution for their dishwashing requirements.

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





U	WM - 600ELE
odel No.	50
pacity (Racks /	′ Hr)*

WW - SOUELE				
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	Тор	
Controls	Electronic	Electronic	Electronic	
Display	LED	LED	Digital	
Electrical Load (KW)	4.75 / 1Ø	7.2 / 3Ø	7.2 / 3Ø	
Tank Capacity (Litres)	25	25	25	
Deep Drawn Tank	Yes	Yes	Yes	
Temp Interlock	Yes	Yes	Yes	
Dimensions (mm)	620*750*1500	620*750*1500	620*750*1580	
Clear Entry Height(mm)	400	400	400	
Water Consumption L/Rack	2.2	2.2	2.2	

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

Features

· Deep drawn wash tank

· Thermostop function

Rack size 500*500 mm

Low power consumption

Detergent dosing pump

(only in WM-600ELE)

2 Racks 500*500 mm

· Dry run protection

Electronic controls

4 wash programs

· Phase monitoring · Temperature indicators

Standard Supply

· Rinse injector

 Inlet pipe Drain pipe Main lead User Manual

 Low dB levels · Insulated boiler

Washmatic[™]

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

Standard Supply

- · Rinse injector
- · Detergent dosing pump
- 2 Racks 500*500 mm
- Inlet pipe
- · Drain pipe
- Main lead
- User Manual

WM - 500DIG





	Model No.	500 DIG	600 DIG
	Capacity (Racks / Hr)*	60	60
	Wash Programs	5	5
	Temp Display	Digital	Digital
į	Panel	Bottom	Тор
٩	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
	Water Consumption L/Rack	2.2	2.2
			24 1 1

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

Rack Conveyor Type Dishwashers

Washmatic[™]



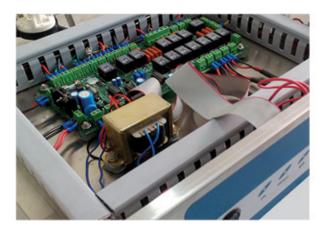


- Due to their large output these machines are suitable for any large F&B operation
- · Ideal for cafeterias (canteens, army etc.) for speedy washing of dishes leading to reduced shift timing
- Ideal for bulk meals (e.g. Banquets) to reduce storage of soiled dishes, thereby improving quality of dishes 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.

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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



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







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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

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





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



Rack Conveyor Type Dishwasher

Rack Conveyor Type Dishwashers

Model: WM903

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

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



Features

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





Model: WM904

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



Standard Supply

- Rinse injector
- · Detergent dosing pump
- 2 Racks 500*500 mm
- Inlet pipe x 2, Drain pipe x 2
- User Manual

Additional Features

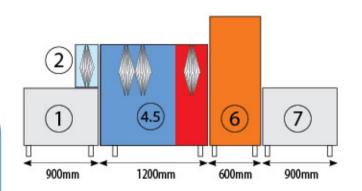
- Comes with integrated dryer (Straight/ Corner)
- · Comes with wash, rinse and dryer functions

Model No.	WM 903	WM 904	WM 94H
Capacity (Racks / Hr)	135/170/210	135 / 170 / 210	135 / 160 / 210
Temp Display	Analog	Analog	Digital
Controls	Electronic	Electronic	Electronic
Display	Digital	Digital	Digital
Electrical Load (KW)	30.5 / 3Ø	37.5 / 3Ø	43.5 / 3Ø
Tank Capacity (Litres)	80+34	80+34	80+34
Temp Interlock	Yes	Yes	Yes
	Prewash	Prewash	Prewash
_	Wash	Wash	Wash
Zones	Rinse	Rinse	Dual Rinse
		Drying	Drying
Dimensions (mm)	1800x750x1560/1920	2400x750x1560/1920	2400x750x1560/1920
With corner Dryer	NA	2600x750x1560/1920	2600x750x1560/1920
Clear Entry Height(mm)	400	400	400
Water Consumption L/Rack	1.6	1.6	1.6



Flight Type Dishwashers





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

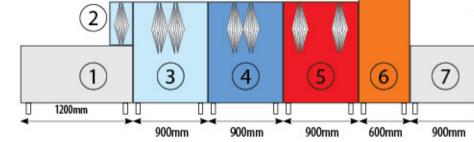
- · Capacity up to 3000 plates/ Hr
- · 2 Tank machine with pre-rinse
- · Easy to clean curved interiors
- · Thermostop function
- · Dry run protection
- Electronic controls
- · Triple speed machine
- Insulated boiler
- · Phase monitoring
- · Comes with pre-rinse, wash, rinse and dry functions
- · Belt 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

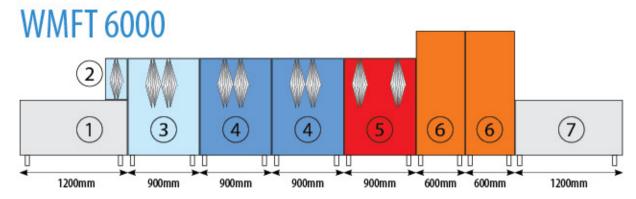


Features

- · 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

Flight Type Dishwashers



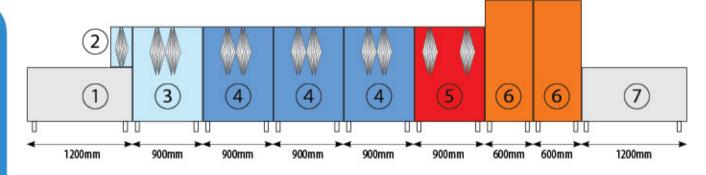
Features

- · 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

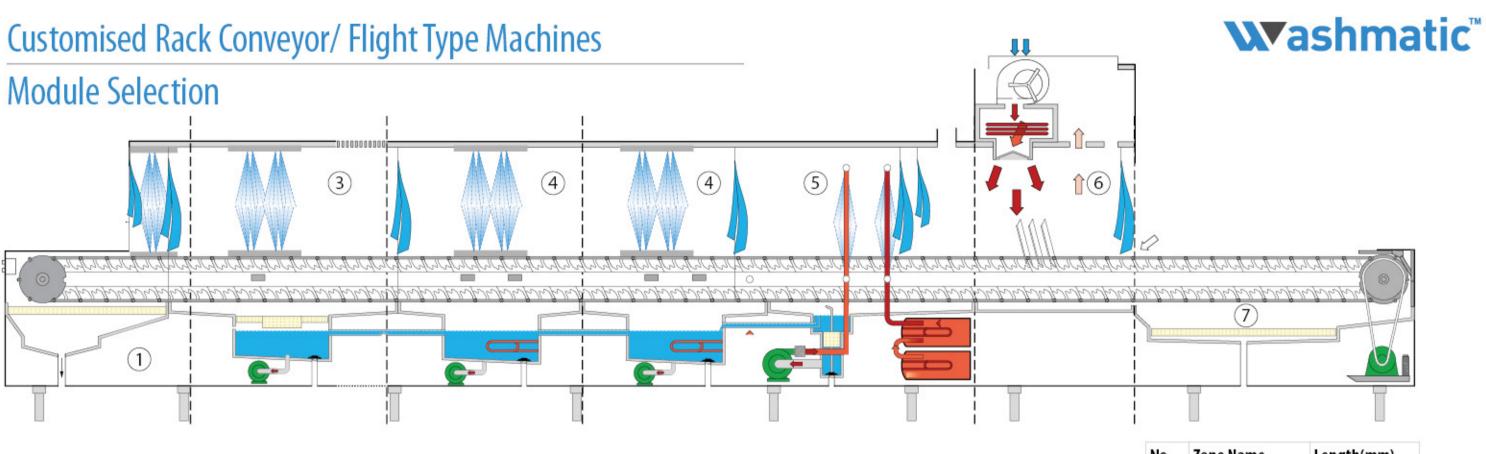


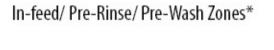
Features

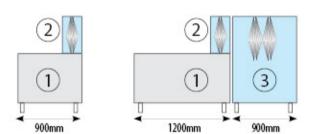
- · Capacity up to 8000 plates/ Hr
- · 6 Tank machine with pre-wash
- Easy to clean curved interiors
- · Thermostop function
- · Dry run protection
- · Electronic controls
- · Triple speed machine
- · Insulated boiler
- · Phase monitoring
- · Comes with pre-rinse, pre-wash, Triple wash, dual rinse and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

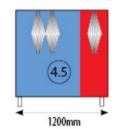
MODEL		WMFT 3000	WMFT 4000	WMFT 6000	WMFT 8000
Model	WIDTH	3600	5400	7200	8100
DIMENSIONS (MM)	DEPTH	750+200	750+200	750+200	750+200
	HEIGHT	1800	1800	1800	1800
	HIGH OUTPUT	3500	4000	6000	8000
	NORMAL WASH	3000	3500	5000	7000
CAPACITY PLATES / HOUR)	HEAVY DUTY WASH	2000	3000	4000	6000
	DIN SPEED	2000	V=.=.=.	on request	0000
	PRERINSE	1	1	1	1
	PREWASH	0	1	1	1
ONES	WASH	1	1	2	3
ONES	RINSE	1	2	2	2
	DRYING	1	1	2	2
	INLET	900	1200	1200	1200
	PRERINSE	200	200	200	200
	PREWASH	NA	900	900	900
	WASH 1	900	900	900	900
ONE LENGTHS	WASH 2	NA.	NA.	900	900
ONE LENGT ITS	WASH 3	NA NA	NA NA	NA NA	900
	RINSE	300	900	900	900
	DRYING	600	600	1200	1200
	EXIT	900	900	1200	1200
	PREWASH	NA NA	60		2000000
	WASH	80 80	60	60 60*2	60*3
ANK CAPACITY (L)	RINSE	NA	30	30	30
	PO 2000 000 (NO.)	237.07.55	3222		1000
	BOILER	18	27	27	27
LIMP MOTOR ROWER (KIN)	WASH	1.5 NA	1.5*2 0.28	1.5*3	1.5*4 0.28
PUMP MOTOR POWER (KW)	DRYER FAN	0.75	0.28	0.28	1.5
			9	9*2	9*3
	WASHTANK	12	0.50		
EATING LOAD (KW)	RINSETANK	0	6	6	6
	FINAL RINSE (BOILER)	2.757/2	9	27	27
	DRYER	6/9	9	12	12
OTAL CONNECTED OAD (KW)	"COLD WATER CONNECTION"	39 / 42	52	69	80
iono (itti)	" HOT WATER @55DEG"	18/21	31	37.5	39.5
APPROX. REDUCTION IN LOAD WITH HEAT EXCHANGER	Approx. Percentage	10%	15%	20%	20%
IUMBER OF DRAIN CONNECTIONS	40 MM	2	3	4	5
RINSE WATER CONSUMPTION	LPH @ 2 BAR PRESSURE	280	320	380	400
MAX CHEMICAL CONSUMPTION	DETERGENT	840	1080	1350	1560
FULL LOAD) ML PER 4 HRS	RINSE	1200	1200	1600	1600



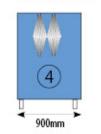


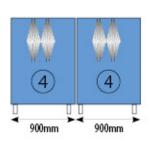


Wash & Rinse Zone

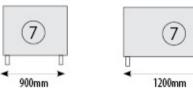


Wash Zones





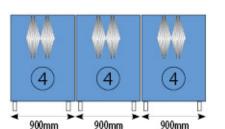
Out-feed Zones*



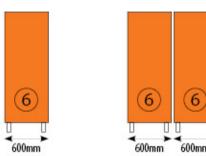
7)	7	
<u> </u>	—	
)mm	1200mm	

Rinse Zone





Drying Zones



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

** For Flight type only





Model: WM912

Standard Supply

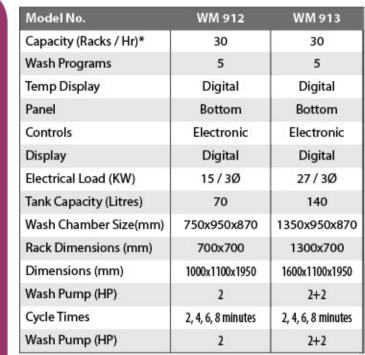
- 1 Rack 1350/700 * 700mm
- · Inlet pipe
- · Drain pipe
- User Manual

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





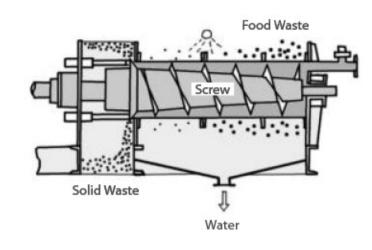


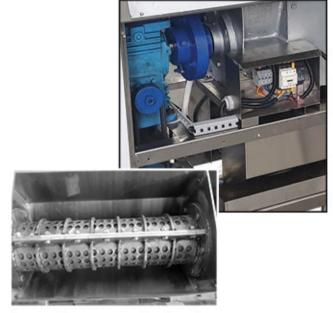
For dewatering of:

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

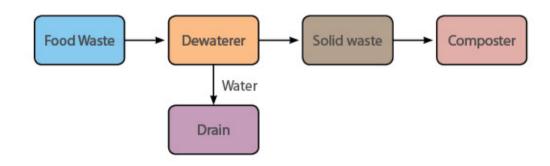
Benefits of Dewatering

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





Progressive screw technology for maximum water extraction



Model No.	WMD 150	WMD 500	WMD 750
Capacity (Kg / Hr)*	150	500	750
Power (Hp)	1	5	7.5
Dimensions (mm)	1200x500x850	1700x650x1100	1900x750x1200
Power supply	410 VAC	410 VAC	410 VAC
Water supply	1/2" BSP	1/2"BSP	1/2"BSP

Cleaning Made Easy

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



- · Fully Automatic Operation right from start to end like automatic water filling, heating etc.
- · Dry run protection
- · Digital Timer control
- · Jog Wheel Control with +/-, Start/ Pause/ Stop
- · 12 V DC control circuit ensures operator safety from electric shocks.





Features

- · With in-built heating 4 KW
- · Bubble wash technology
- Heating load 4 kw (optional use)

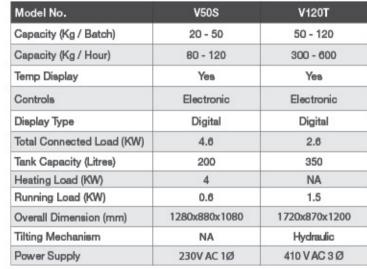
NON TILTING TYPE Model: V50S

- · 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

- Swirl wash technology
- · Running load 1500 watts
- · Hydraulic Tilting Mechanism



Vegetable Washers

- · 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

Washmatic[™]

FULLY AUTOMATIC OPERATION

Crate / Tray washers

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

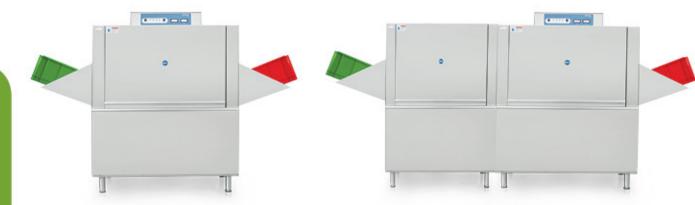
Options of supply water temperature, 60°C and 82°C as per requirement.

POWERWASH

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

MULTIFLEX CHAIN

Multiflex chain system ensures smooth movement without slippage.



Model: WM840

· 400 crates/ Hr Capacity · Double Tank machine

· Thermostop function

· Dry run protection

· Electronic controls

Insulated boiler

Phase monitoring

· Easy to clean curved inter

· Wash and rinse functions

Max crate width: 400mm

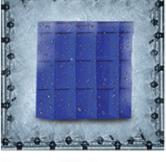
Features

Model: WM820

- · 200 crates/ Hr Capacity
- Single Tank machine

Features

- · Easy to clean curved interiors
- · Thermostop function
- · Dry run protection
- · Electronic controls
- · Insulated boiler
- Phase monitoring
- · Wash and rinse functions
- · Max crate width: 400mm



Surround Wash



Model: WM880

Model: WM860

Features

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

Model No.	WM820	WM840	WM860	WM880
Zones	Wash	Wash x 2	Wash x 3	Wash x 4
Zones	Rinse	Rinse	Rinse	Rinse
Capacity (Crates / Hr)	200	400	600	800
Temp Display	Yes	Yes	Yes	Yes
Controls	Electronic	Electronic	Electronic	Electronic
Display Type	Analog / LED	Analog / LED	Analog / LED	Analog / LED
Total Connected Load (KW)	11	20	29	38
Running Load	2	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 Consumption (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



Crate / Tray washers

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.

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, bacause 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.



· Optical height detector (optional)







Polycord Conveyor Systems

Proven by Lab Test

99.99 99.99

99.99

99.99

KN FE GUARD



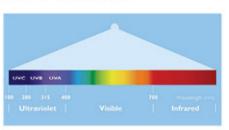




PASSTHROUGH SANITIZERS Hands free operation

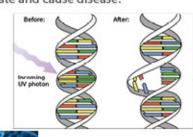
- 18"/24" wide belt
- Sterilisation in just 30 seconds
- Destroys 99.99% microorganisms
- · 360 Degree UV power for all-round sanitization
- · Suitable for Offices, Malls, Public Place Entrances, Restaurants, Hotels, Schools etc.
- Silent operation

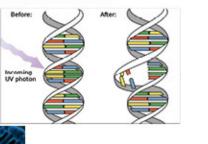
What is UV technology?



Ultra-Violet (UV) light is invisible to the human eye and is divided into UV-A, UV-B and UV-C.

UV-C is found within 100-280 nm range. Washmatic UV30 sanitizers have their main emission at 254 nm where the action on DNA is 85% of the peak value and 80% on the IES curve. As a result, our machines are extremely effective in breaking down the DNA of micro-organisms. This means that they cannot replicate and cause disease.







1.1 X 10

3.6 X 105



Models available from 4" entry height onwards

Model		UV30-4	UV30-8	UV30-12	UV30-16
Belt width (mm)		450	450	450	600
Entry height (mm)		100	200	300	400
L		1200	1500	1650	1800
(mm)	В	500	500	500	700
	Н	400	1150	1250	1350
Туре		Table top	op Free Standing		g
Load		100	200	300	500
UV Type			UV-C2	254 nm	
Sterilisation tin	ne	30 Sec			

KNIFE STERILIZER

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



Washmatic[™]

One touch on/ off switch with 120 Minute timer



Highly reflective interior for 360° sanitization

Sterilizers

Washmatic™

0 / 0 was 100

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

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

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

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

Dishwashing Machine Accessories





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



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



WA37 - Slanting inserts for wine glasses Suitable for WA36 racks

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Dishwashing Machine Accessories

Washmatic[™]

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

Approx. dimensions : 66x95x57 mm.

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



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

: 2-4 ml per cycle (adjustable) Flow rate

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

: 230V, 50/60Hz. Power Input

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

Operation

Capacity

Resin contained

Salt per regeneration

Maximum water inlet temperature

Overall size (mm)

Suitable for all type of dishwashers

WA20A

Automatic

16 litre / min

12 litres

2.2 kg

60°C

620 x 700

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

Dishwashnig Machine Accessories

45

Can be connected anywhere in the line The pressure switch cuts off the pump automatically when not in use 230 V AC 0.5 HP / 1HP (1 Bar/ 2 Bar)

The optimal storage solution

The great versatility of this shelving system

means you can organize and optimise space

in any room. Made of antioxidant aluminium

alloy and HDPE shelves, it is guaranteed

to offer lasting stability against corrosion and provide a high standard of hygiene. An

elegant design, high load capacity, unbeatable













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

Absolutely Strong, Durable & Stable - As strong as steel

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

The optimal Storage Solution

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

Smart design for hygiene

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

Applications

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

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

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

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

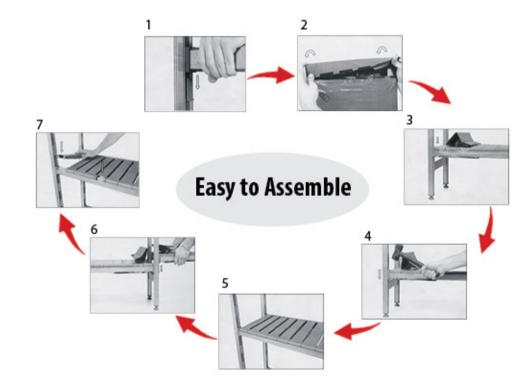




Aluminium shelves with easy to remove HDPE Slats (Dishwasher safe)



Maximum Loading Capacity



Model	Length	ength Breadth	
FS - 3618	925 mm	450 mm	1825 mm
FS - 3621	925 mm	530 mm	1825 mm
FS - 4818	1225 mm	450 mm	1825 mm
FS - 4821	1225 mm	530 mm	1825 mm

Flexishelving

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 10 / 15m of heavy-duty hose Ratcheting system and automatic retraction Adjustable hose bumper Adjustable stream from solid to soft spray Excellent for cleaning jobs Automatic shut-off conserves water Rated up to 200 psi







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"

HAND WASHING SYSTEMS

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

304 SS Deep drawn sink

Overall size: 480x375x250+190 mm

With wall bracket and spout

GREASE TRAPS

Other Accessories



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

DRAIN TROUGH GRATING - WA80

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





Trash Bin - WA90

304 grade SS construction Fully welded and finished leak proof bin.

Die pressed stainless steel lid

Capacity: 80 Litres
Overall size: Ø425mm
height: 675mm

MODEL	CODE NO.	DIMENSIONS (mm)	SUB ACCESSORIES	CODE NO
FEEDING TABLES	WA6011	1100x700x850+150	Sink 450x450x300 mm	WA60-S
	WA6015	1500x700x850+150	Garbage Chute 8"Ø	WA60-G
	WA6018	1800x700x850+150	Deck Mounted Prerinse Spray Unit	WA10
10.3	WA6021	2100x700x850+150	TRASH BIN	WA90
	WA6023	2350x700x850+150	I KASH BIN	
	WA6175	750x700x850+150	UNDEDCHELE	WA61-U
	WA6090	900x700x850+150	UNDERSHELF	
EVIT CONTRACTOR	WA6111	1100x700x850+150		
EXIT TABLES	WA6115	1500x700x850+150	LEDGES FOR RACKS	WA61-L
IABLES	WA6118	1800x700x850+150	-	
	WA6121	2100x700x850+150	LIMIT CWITCH	WACO
•	WA6123	2350x700x850+150	LIMIT SWITCH	WA63
et: - 7 (14)	WA6211	1100x650x850+150	LINDEDCHELE	WA61-U
- 黄田東の東の東の東の	WA6215	1500x650x850+150	UNDERSHELF	
ROLLER TABLES	WA6218	1800x650x850+150	LEDGES FOR BACKS	WA61-L
IABLES	WA6221	2100x650x850+150	LEDGES FOR RACKS	
	WA6223	2350x650x850+150	LIMIT SWITCH	WA63
ANGULAR LOADER	WA6490	900x700x850		
	WA6510	1050x500x650		
OVERHEAD RACK SHELF	WA6515	1550x500x650		
NACK SHELF	WA6520	2050x500x650		
	WA6550	550x525		
WALL MOUNTED	WA6510	1050x525		
RACK SHELF	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



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.



****Vashmatic[™]



Know more about us

WASHMATIC INDIA PVT. LTD

