

Exploring Types of Commercial Dishwashers for Your Business

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Meta Description:

Explore the best types of commercial dishwashers for your business, from undercounter to conveyor models, and boost your kitchen's efficiency.

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TYPES OF COMMERCIAL DISHWASHERS

In the busy hustle of a commercial kitchen, the pile of dirty dishes and glassware keeps growing, threatening to overwhelm even the most experienced chef. Enter commercial dishwashers - essential commercial kitchen equipment ready to take on the tough job of washing dishes quickly and accurately. From conveyor models to undercounter marvels, various types of commercial dishwashers meet the unique needs of any food establishment.

As the heartbeat of your kitchen, these machines promise cleanliness and sanity amidst the culinary storm, ensuring smooth sailing through even the busiest meal services. So, grab a dish towel and prepare to clean dirty dishes efficiently.

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Understanding the Different Types of Commercial Dishwashers

When it comes to commercial dishwashers, there's no one-size-fits-all solution. Depending on the size of your operation and the volume of dishes you need to clean, you'll have different options to choose from. Let's break down some of the most common types of commercial dishwashers below.

Undercounter Dishwashers

[Undercounter or underbench dishwashers](#), one of the mainstay options in commercial kitchens, are compact machines ingeniously crafted to slide smoothly beneath countertops or workbenches. These nifty units are a boon for smaller kitchen setups or confined spaces, offering the convenience of a dishwasher without monopolising precious rooms.

Crafted from durable stainless steel, they boast resilience against the rigours of daily use while ensuring hygiene standards are met with ease. Sporting an array of temperature features, undercounter dishwashers don't just scrub away grime efficiently; they do so while keeping energy consumption in check, thereby aligning with sustainable practices. From childcare centres to busy cafes, these versatile machines provide a hassle-free solution for keeping dishware sparkling clean.

In addition to their [compact design and sturdy construction](#), undercounter dishwashers incorporate a host of key features aimed at streamlining kitchen operations. With power supplies tailored to accommodate varying voltage requirements, they seamlessly integrate into any professional kitchen setup.

Furthermore, their wash cycle, optimised for swift yet effective cleaning, helps reduce labour costs and ensures quick turnaround times for dirty dishes. Equipped with temperature control features and sanitation rinses, these [dishwashers guarantee dishes emerge spotless](#) and free from even the slightest impurities. Whether handling the daily deluge of menu items or tackling the occasional rush in large restaurants, under-counter dishwashers are reliable workhorses in any foodservice operation.

Conveyor Dishwashers

Conveyor dishwashers are preferred for larger-scale operations dealing with high volumes of dishes. Their robust design incorporates a conveyor belt system that effortlessly transports dishes through the wash cycle, catering to the demands of large restaurants and catering facilities. Equipped with a booster heater, these heavy-duty machines guarantee hot water throughout the wash process, coupled with a thorough sanitation rinse, ensuring impeccable cleanliness for every dish.

These powerhouse machines are engineered to tackle the busiest dish pits, offering unparalleled efficiency and reliability. With their automated conveyor system and temperature control features, [conveyor dishwashers streamline operations](#) in professional kitchens. Whether cleaning an abundance of dirty dishes or maintaining hygiene standards in large-scale food operations, conveyor dishwashers are indispensable assets, ensuring smooth and seamless dishwashing processes.



Door Type Dishwashers

Door type dishwashers, also referred to as rack dishwashers, represent a versatile solution tailored to the needs of medium to large-scale operations. Their innovative [rack conveyor system](#) and generous wash cycle capacity empower these machines to tackle an extensive array of dishware, spanning from fragile glassware to hefty pots and pans. Crafted from durable stainless steel and incorporating temperature control features, door type dishwashers prioritize both robustness and hygiene, guaranteeing impeccable cleanliness with each cycle.

In addition to their versatility and durability, [door type dishwashers](#) offer intuitive operation and efficient performance. Their streamlined design and automated rack conveyor system minimise manual intervention. Whether managing the demanding workload of a bustling restaurant or catering to the diverse needs of a large-scale restaurant operation, door type dishwashers stand as reliable allies, ensuring consistent cleanliness and operational efficiency.

Flight-Type Dishwashers

[Flight-type dishwashers](#), renowned as the powerhouses of warewashing, are purpose-built for large-scale operations such as banquet halls or institutional kitchens. Their seamless continuous feed conveyor system and rapid wash cycle enable these machines to effortlessly handle thousands of dishes per hour, ensuring uninterrupted workflow. Flight-type dishwashers epitomise cutting-edge commercial dishwashing technology by boasting advanced features like heat recovery units for optimal energy efficiency and meticulous sanitation rinses.

In addition to unparalleled performance and efficiency, flight-type dishwashers offer streamlined operation and superior cleanliness. Their innovative design and automated processes minimise downtime and labour requirements, maximising productivity in demanding kitchen environments. Whether maintaining the rigorous standards of a large banquet operation or catering to the high-volume demands of an institutional kitchen, flight-type dishwashers deliver unmatched performance and reliability.

Glass Washers

[Glass washers](#) are purpose-built machines tailored to the meticulous cleaning needs of glassware, including cups, glasses, and stemware. Their gentle wash cycle and precise temperature control features safeguard delicate glassware from potential damage or breakage, ensuring each piece emerges gleaming and spotless. With specialised racks and customizable settings, glass washers provide a reliable solution for maintaining the pristine appearance and hygiene of glassware in any kitchen.

Additionally, glass washers offer user-friendly operation and efficient performance. Their intuitive controls and compact design make them easy to incorporate into any kitchen layout, while their swift wash cycles enable quick turnaround times during peak service hours. From cosy bars to upscale restaurants, glass washers [streamline the dishwashing process](#), ensuring clean and polished glassware to elevate the dining experience for patrons.

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High Temp vs Low Temp Dishwashers

When selecting a commercial dishwasher, it's crucial to weigh the advantages and disadvantages of high temp versus low temp models.

High temp dishwasher uses hot water for sanitisation to effectively kill bacteria and germs without the need for additional chemical sanitisers. They're ideal for establishments where hygiene and sanitation are top priorities thanks to their energy efficiency.

- Ensures thorough cleaning and sanitation of dishes, including grease and tough food residues.
- Minimises chemical costs and simplifies maintenance compared to low temp dishwashers.
- Reduces reliance on chemical sanitizers, promoting a more environmentally friendly approach.

Low temp dishwasher, on the other hand, uses chemical sanitisers, such as chlorine or iodine, for sanitisation. It is suitable for establishments without access to high-temperature water supply.

- Offers a budget-friendly option for establishments with limited resources.
- Requires less upfront investment and installation costs compared to high temp dishwashers.
- Provides flexibility in chemical usage, allowing customisation based on sanitation requirements.

Ultimately, the choice between high temp and low temp dishwashers depends on factors such as budget, operational needs, and desired level of cleanliness.

What is a Heat Booster

A heat booster is a supplementary device commonly used in commercial dishwashing systems, particularly with low-temperature dishwashers. Its primary function is to elevate the temperature of the incoming water to the required level for effective sanitation. Typically installed at the dishwasher's inlet, the heat booster ensures that the water reaches the optimal temperature, usually around 180°F (82°C), necessary for thorough cleaning and sanitisation of dishes.

Benefits of Upgrading to Commercial Warewashing Machines

Now that we've covered the different types of commercial dishwashers, let's talk about the benefits of upgrading to these machines for your business.

- **Efficiency:** Commercial dishwashers streamline the dishwashing process, allowing for quicker turnaround times and increased productivity in the kitchen.

- **Cost Savings:** By reducing the need for manual dishwashing specialists and optimising water and energy usage, commercial dishwashers help lower operational costs in the long run.
- **Consistency:** With preset wash cycles and temperature control features, commercial dishwashers ensure consistent and thorough cleaning results for every load of dishes.
- **Hygiene:** Commercial dishwashers offer high-temperature wash cycles and sanitation rinse options, effectively eliminating bacteria and germs to maintain a clean and sanitary kitchen environment.
- **Space Optimisation:** Utilising undercounter models helps maximize available space in the kitchen, allowing for efficient workflow and organization.
- **Versatility:** Commercial dishwashers come in various sizes and configurations to accommodate different kitchen setups and dishwashing needs, from small cafes to large restaurants.
- **Durability:** Built with robust materials such as stainless steel, commercial dishwashers are designed to withstand the rigours of daily use in a commercial kitchen environment, ensuring long-term reliability.
- **Compliance:** Upgrading to commercial dishwashers helps businesses meet health and safety regulations and maintain compliance with industry standards.
- **Professionalism:** Investing in commercial dishwashers demonstrates a commitment to quality and professionalism, enhancing the overall image and reputation of the establishment.
- **Customer Satisfaction:** Clean glassware and dishes contribute to a positive dining experience for customers, leading to increased satisfaction and repeat business.

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FAQs about Types of Commercial Dishwashers

What type of dishwasher do restaurants use?

Restaurants often opt for conveyor dishwashers due to their speed and capacity, making them ideal for high-volume needs.

What are the types of commercial freestanding dishwashers?

Within the freestanding category, you'll find undercounter, glasswasher, and pass-through models. Each of these serves different space and volume requirements.

How many types of dishwashers are there?

Broadly speaking, there are four main types of dishwashers: undercounter, conveyor, flight type, and glass washers. Each type is designed to fit specific needs.

How are commercial dishwashers different?

Commercial dishwashers differ in terms of power and efficiency. They clean faster using higher temperatures or specialised chemicals compared to domestic ones.

Conclusion

In conclusion, commercial dishwashers are essential tools for any foodservice operation, from small cafes to large restaurants. By understanding the different types of commercial dishwashers and their benefits, you can choose the right warewashing solutions to suit your needs and maximise efficiency in your kitchen.

Whether you opt for an undercounter model for space-saving convenience or a flight-type dishwasher for high-volume processing, investing in commercial warewashing machines is sure to pay off in the long run.

Read More:

- [How to Load a Commercial Dishwasher Efficiently](#)
- [How to Descale a Commercial Dishwasher: Simple Guide](#)
- [Exploring Types of Commercial Dishwashers for Your Business](#)
- [Efficiency Boost: Your Guide to Restaurant Dishwashers](#)
- [Easy Guide: How to Clean a Commercial Dishwasher](#)