





DC warewasher purchasing guide

What size machine do I need?

This really depends on how many glasses or dishes you are using in a given period - use the table below as a guide to what to expect from your machine.

DC Glasswashers	Basket Size mm	Glasses per hour* (Nonik pints)
Frontloading	350 x 350	380
	400 x 400	485
	450 x 400	675
	500 x 500	810

DC Dishwashers	Basket Size mm	Plates per hour* (10 inch)
Standard Frontloading	400 x 400	195
	450 x 450	250
	500 x 500	325
Standard Extra & Premium Frontloading	400 x 400	295
	450 x 450	380
	500 x 500	485
Standard Passthrough	500 x 500	510
Premium Passthrough	500 x 500	510 - 900
Rack Conveyors	500 x 500	1440 - 4590
Flight Conveyor	-	2020 - 8890

**figures are a guide only and may vary depending on your water supply temperature, operating conditions and procedures.*

Do I need a water softener?

All warewashing machines require a softener if the water supply exceeds 100ppm (most places in the UK). By having an internal or external softener fitted to your machine you will greatly improve your washing results, reduce running costs and increase the life expectancy of your product. When connecting your machine to a hot water supply make sure you specify a hotwater softener.

Please note that internal water softeners are only suitable for cold water (<30°C). For frontloading machines softening capacity between regenerations is 125L (approx 40 cycles) @ 300ppm, and for passthroughs the softening capacity is 250L (approx 80 cycles) @ 300ppm. Where water hardness exceeds 300ppm and the daily wash cycles exceed the recommended cycle figures above, an alternative softener may be required.

Do I need a drain pump?

A drain pump is required when the waste services are higher than the drain outlet of the machine.

Do I need a type 'A' break tank?

Type 'A' break tanks are a stipulation of the Water Regulations Advisory Scheme (WRAS) and should be fitted to machines that are to be used as commercial dishwashers and connected to the mains water supply.

What electricity supply do I need?

The electricity supply you need depends on the machine you are buying. Look carefully at the ampage rating of the machine you are looking to purchase to ensure you have an adequate supply.

What water pressure do I need?

For your machine to operate to the best of its ability you'll need a water pressure of 2-4bar (28-56psi). Anything less or more than this may adversely affect wash and rinse results. If you have low water pressure consider purchasing an internal or external rinse booster pump; if you have high water pressure consider a restrictor valve.

Can I connect a frontloading or passthrough machine to a cold (only) water supply?

Yes, as long as there is adequate water pressure of 2-4 bar (28-56psi).

Can I connect the machine to a hot (only) water supply?

Yes, as long as the temperature does not exceed 60°C and there is adequate water pressure of 2-4bar (28-56psi).

DC Warewasher certification





DC Icemaker purchasing guide

What size machine do I need?

Icemakers are defined by their production capacity per 24 hours and their ice storage capacity. Before choosing your machine use the table below as a guide to calculate how much ice you will need.

Food Service

Venue	Unit	Ice Quantity Kg
Restaurant	per person	0.8
Cocktail Bar	per person	1.4
Salad Bar	per cubic foot	18
Fast food	per 16oz drink	0.23

Hotel Lodging

Venue	Unit	Ice Quantity Kg
Per Room	per room	2.3
Restaurant	per person	0.8
Cocktail Bar	per person	1.4
Catering	per person	0.46

Healthcare

Venue	Unit	Ice Quantity Kg
Patients	per person	4.5
Cafeteria	per person	0.4

Do I need a water treatment system?

Yes, all icemakers benefit from a water filtration system which removes odours and mineral deposits from the water, particularly when you are in a medium or hard water area. With a filter system in place not only will your ice machine perform better for longer but the taste, smell and clarity of ice will be greatly improved too.

Do I need a drain pump?

A drain pump is required when the waste services are higher than the drain outlet of the machine.

What electricity supply do I need?

The electricity supply you need depends on the machine you're buying. Look carefully at the ampage rating of the machine you're looking to purchase to ensure you have an adequate supply.

What water pressure do I need?

For your machine to operate to the best of its ability you'll need a water pressure of 1bar (14psi) - 6bar (84psi). Anything less or more than this will adversely affect ice production. If you have low water pressure consider purchasing an external booster pump; if you have high water pressure consider a restrictor valve.

What temperatures do icemakers operate within?

The minimum temperature that an air-cooled ice machine will work at is 10°C; the maximum temperature is 43°C. For water-cooled models the minimum water temperature is 3°C and the maximum 32°C.

Do icemakers need ventilation to operate?

Yes, you should allow 200mm at the rear of the machine and at least 50mm to the sides and top.

DC icemaker certification



DC Icemakers - Introduction to ranges and ice types

Range Descriptions

Self-contained

Self-contained icemakers incorporate an ice-production system and ice storage bin into one machine. The smallest machine of the range produces 20Kg/24hrs and stores up to 4Kg, while the largest produces up to 155Kg/24hrs and stores up to 65Kg.

Modular

Modular ice systems have a separate production and ice storage unit (or ice bin). Modular ice production volume starts from 90Kg/24hrs and goes up to 1000Kg/24hrs. Ice storage units vary from 100Kg to 350Kg capacity.

Ice Types

Classic Ice

Solid cubes of crystalline ice that cool quickly and melt slowly. Suitable for: bars, nightclubs, pubs, restaurants, healthcare industries, educational facilities, hotels and supermarkets.



Hollow Ice

Hollow cubes of crystalline ice that cool quickly and melt slowly - particularly suited to hard water areas due to ice manufacturing processes. Suitable for: bars, nightclubs, pubs, restaurants, healthcare industries, educational facilities, hotels and supermarkets.



Pyramid Ice

High volume quick cooling ice cubes. Suitable for: bars, nightclubs, pubs, restaurants, healthcare industries, educational facilities, hotels and supermarkets.



Dice Ice

High volume quick cooling ice cubes. Suitable for: bars, nightclubs, pubs, restaurants, healthcare industries, educational facilities, hotels and supermarkets.



Granular Ice

Similar to crushed ice, it's softer than cubes and chewable, while its mouldable properties suit displays or packaging applications. Suitable for: cocktail bars, cafeterias, healthcare industries, care homes, fast-food outlets, educational facilities, hotels, fishmongers, supermarkets, transport and packaging operations.



Flaked Ice

Produced at subzero temperatures its 1.5-3mm flakes cool quicker than any of the other ice types. Suitable for: the food industry (fish, dairy, meat cutting etc), processing and preserving, medical applications, product displays, transport and packaging operations.





DC Products Ltd

Unit 25 Lodge Hill Industrial Park, Westbury Sub Mendip, Somerset, BA5 1EY

t: +44 (0)1749 870055 f: +44 (0)1749 870056 e: sales@dcproducts.co.uk www.dcprouducts.co.uk