

Buyers Guide to Warewashing

Warewashing equipment is the collective industry name for [dishwashers](#) and [glasswashers](#). It derives its name from glass “ware” and table “ware.”

Types of Machine

- [Under Counter Glasswasher](#) (also known as cabinet or front loading)
- [Under Counter Dishwasher](#) (also known as cabinet or front loading)
- [Pass Through Dishwasher](#) (also known as pull down or hood)
- [Utensil Washer](#) (also known as pot washer)
- [Rack Conveyor Dishwasher](#)
- [Flight Dishwasher](#)

Under Counter Glasswasher

[Compact front loading glasswashers](#) or as they are often known, cabinet glasswashers or front loading glass washers are commonly found under the bar for fast turnaround of glasses which avoids the need for stocking large quantities glassware.

These glass washing machines are designed to carry out a quick wash and rinse normally totalling about 2 minutes.

The glasses then come out of the machine hot and are set aside for a short time to evaporate off any water residue.

They will generally need room beside them for [glasswasher detergent](#) and [glasswasher rinse aid](#) chemicals, and in hard water areas a [manual cylinder water softener](#) which will require a weekly [granular salt](#) regeneration.

Under Counter Dishwasher

[Compact front loading dishwashers](#) or as they are often known, cabinet dishwashers or front loading dish washers are very similar in appearance to glasswashers and are generally placed in a kitchen wash area. They will have a longer cycle time at a greater temperature as a higher degree of sanitation is required.

They will often have complex, highly efficient filtering systems to prevent food debris finding its way back onto washed plates, especially because these machines do not change a full tank of rinse water each cycle.

They will again generally need room beside them for [dishwasher detergent](#) and [dishwasher rinse aid](#) chemicals, and in hard water areas a [manual cylinder water softener](#) which will require a weekly [granular salt](#) regeneration.

Pass Through Dishwasher

[Pass through dishwashers](#) or pull down hood dishwashers are generally used where higher throughput is required. They are more powerful but generally that will not improve wash times alone after all a 4 minute wash is still a 4 minute wash.

Where these dishwashers improve speed and efficiency is by the addition of made to measure [sinks and tabling](#) designed to allow the 'dirties' tray to be pre-rinsed, slide the rack into the dishwasher then when the cycle is complete slide out the other side to a 'cleans' table.

This allows a continuous cycle of washing that can be managed by one staff member with relative ease.

Utensil Washer

Utensil washers, or pot washers as they are more commonly known are similar in appearance to **pass through dishwashers** in that they are a full sized upright cabinet but generally have no pass through capability. They are designed for heavy duty function and cleaning of **cooking equipment**.

Rack Conveyor Dishwasher

Rack conveyor dishwashers offer yet another step up in throughput volumes and are generally used in high volume catering establishments. The **baskets** of soiled crockery are transported on a conveyor belt system into the machine and through different wash zones. These rack conveyors can have a host of extras added such as steam condenser units, heat recovery units and driers.

Because of the complexity and high value of these dishwashers they are usually sold with much involvement from the supplier and manufacturer in 'designing' the precise setup for each customer.

Rack Conveyor Dishwasher

Flight dishwashers are the largest systems available, similar in process to the rack conveyor dishwashers with a number of washing zones, but are generally much larger and rather than using baskets and a conveyor the soiled items are placed directly onto a pegged conveyor belt which constitutes part of the machine.

Again because of the complexity and high value of these dishwashers they are usually sold with much involvement from the supplier and manufacturer in 'designing' the precise setup for each customer.

This is by no means a definitive guide as this is such a large subject however we hope it is of use and interest.

This guide has been written by [Warewashers](#).

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