









As a leading supplier of warewashing and icemaking equipment in the UK, we pride ourselves on delivering exemplary catering solutions to meet any warewashing or icemaking requirement, however large or small your needs.

Through our distributor network we supply, service and maintain warewashing and icemaking equipment all over the British Isles and Channel Islands.

Our products are designed to the very highest standard and specification, incorporating the latest technology and innovative design. Focusing on performance, reliability, energy efficiency and affordability, we provide outstanding catering solutions that all professional catering environments will benefit from.

Welcome to a cleaner world...



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DC Warewashers

With a focus on performance, durability, energy efficiency and affordability, our warewashers are constructed using only the highest quality components and incorporate the very latest design and technology to deliver outstanding results time and time again.





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 Supply (Water Fittings) Regulations & Scottish Water Byelaws 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 & flow rate 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. The minimum flow rate is 10 litres per minute.

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) and a flow rate of 10 litres per minute.

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

Yes, as long as the temperature does not exceed 60°C, there is adequate water pressure of 2-4bar (28-56psi) and a flow rate of 10 litres per minute.

DC Warewasher certification









Frontloading Systems

Suitable for all catering environments, our frontloading warewashers combine speed, strength and reliability with intense cleaning ability and an easy-to-use control panel.

To ensure you can find the perfect machine to suit your needs, working environment and budget, DC frontloading warewashers come in four series:

-  **Economy series**
 -  **Standard & Standard Extra series**
 -  **Premium series**
 -  **Optima series**
-

DC Glasswashers

Economy series



Why Economy?

Whilst producing excellent results time after time, our entry level glasswashers are focused on budget. Fitted with cost- and energy-saving features such as our new energy-saving wash pump, the Economy series combines high performance with low running costs, giving incredible value for money.

Features

- Simple, intuitive controls
- Energy-saving wash pump
- Low water usage
- EasyClean filters
- Audible status indicator (programmable)
- Removable anti-block wash and rinse arms
- Thermolock for guaranteed rinse temperatures (programmable)
- Visual status indicators
- Auto-start door (programmable)
- Superior detergent and rinse aid dosing units
- Supplied with 2 glass baskets

Optional machine add-ons

Drain pump
Integral water softener (programmable)

Technical information

Electricity: 240V 50hz single phase
Required water pressure and flow rate: 2-4bar (28-56psi), 10L per minute.
Water connection: 3/4BSP

Warranty: 1 year parts and labour

Choose your machine

Model	Basket Size mm	Usable Wash Height mm	Dimensions mm W x D x H	Machine Drain Height mm	Cycle Time Sec	Amps Required
EG35	350 x 350	205	415 x 465 x 590	120	120	13
EGP35	350 x 350	245	415 x 465 x 645	120	120	13
EG40	400 x 400	240	465 x 510 x 640	120	120	13
EGP40	400 x 400	300	465 x 510 x 690	120	120	13

Choose your machine add-ons

Description	Compatible Models	Code
Drain Pump	All models	D
Integral Softener	All models	IS
External Boost Pump	All models	BPE

Choose your accessories

Item	Description	Dimensions mm W x D x H	Code
Water Softeners	8 litre manual water softener (cold feed - max 30°C)	185 x 185 x 420	WSD08
Machine Stands	Machine stand - stainless steel	410 x 410 x 400	STD35
	Machine stand - stainless steel	465 x 465 x 400	STD40
	Adjustable machine stand - mild steel	adjustable 520	STDADJ
Baskets	Glass basket - grey plastic	350 x 350 x 150	901526
	Glass basket - grey plastic	400 x 400 x 150	908926
Racking Systems	Racking bay - 3 tier - 280mm between tiers	420 x 375 x 700	RB35
	Racking bay - 3 tier - 280mm between tiers	470 x 425 x 700	RB40
	<i>For additional tiers add £40 each tier to a maximum of 6 tiers. Add £120 to turn your racking bay into a mobile unit.</i>		
Drip Trays	Drip tray - moulded plastic	375 x 375 x 25	DT35
	Drip tray - moulded plastic	425 x 425 x 25	DT40
Detergents	<i>For our full range of chemicals please refer to page 58</i>		

DC Glasswashers

Standard & Standard Extra series



Why Standard?

The Standard series is constructed using a double-skinned stainless-steel cabinet and door to improve strength, thermal acoustic insulation and reduce running costs. This uniquely compact and space-saving range can be fitted with integral water softeners to help protect the machine and improve results.

The Standard Extra (SX) series takes performance and environmental awareness to the next level by including a dual element configuration and insulated boiler to give quicker startup and recovery times as well as improved temperature maintenance.

Features

- Simple, intuitive controls
- Energy-saving wash pump
- Double-skinned stainless-steel cabinet and door
- Low water usage
- EasyClean filters
- Audible status indicator (programmable)
- Removable anti-block wash and rinse arms
- Hydro-dynamic basket slides
- Thermolock for guaranteed rinse temperatures (programmable)
- Visual status indicators
- Auto-start door (programmable)
- Superior peristaltic detergent and rinse aid dosing pumps
- Supplied with 2 glass baskets

SX additional features

- Dual element configuration
- Insulated boiler

Optional machine add-ons

Drain pump
Integral water softener (programmable)

Technical information

Electricity: 240V 50hz single phase
Required water pressure and flow rate: 2-4bar (28-56psi), 10L per minute.
Water connection: 3/4BSP

Warranty: 1 year parts and labour

Choose your machine

Model	Basket Size mm	Usable Wash Height mm	Dimensions mm W x D x H	Machine Drain Height mm	Cycle Time Sec	Amps Required
SG35	350 x 350	210	425 x 470 x 590	120	120	13
SGP35	350 x 350	255	425 x 470 x 640	120	120	13
SG40	400 x 400	260	475 x 515 x 640	120	120	13
SGP40	400 x 400	305	475 x 515 x 690	120	120	13
SG45	450 x 450	305	525 x 545 x 690	120	120	13
SG50	500 x 500	310	575 x 605 x 690	120	120	13
SXG45	450 x 450	305	525 x 545 x 690	120	120	20*
SXG50	500 x 500	310	575 x 605 x 690	120	120	20*

* Can be derated at point of order to 13 amps if required

Choose your machine add-ons

Description	Compatible Models	Code
Drain Pump	All models	D
Integral Softener	All models	IS
Internal Boost Pump	45 & 50 models only	BP
External Boost Pump	All models	BPE
Cold Rinse	All models without integral softeners	CR

Choose your accessories

Item	Description	Dimensions mm W x D x H	Code
Water Softeners	8 litre manual water softener (cold feed - max 30°C)	185 x 185 x 420	WSD08
	12 litre manual water softener (cold feed - max 30°C)	185 x 185 x 520	WSD12
Machine Stands	Machine stand - stainless steel	410 x 410 x 400	STD35
	Machine stand - stainless steel	465 x 465 x 400	STD40
	Machine stand - stainless steel	495 x 525 x 400	STD45
	Machine stand - stainless steel	580 x 540 x 400	STD50
	Adjustable machine stand - mild steel	adjustable 520	STDADJ
Baskets	Glass basket - rilsan-coated wire	350 x 350 x 120	901360
	Glass basket - rilsan-coated wire	400 x 400 x 120	901380
	Glass basket - rilsan-coated wire	450 x 450 x 120	901390
	Glass basket - rilsan-coated wire	500 x 500 x 120	901400
Racking Systems	Racking bay - 3 tier - 280mm between tiers	420 x 375 x 700	RB35
	Racking bay - 3 tier - 280mm between tiers	470 x 425 x 700	RB40
	Racking bay - 3 tier - 280mm between tiers	520 x 475 x 700	RB45
	Racking bay - 3 tier - 280mm between tiers	570 x 525 x 700	RB50
	For additional tiers add £40 each tier to a maximum of 6 tiers. Add £120 to turn your racking bay into a mobile unit.		
Drip Trays	Drip tray - moulded plastic	375 x 375 x 25	DT35
	Drip tray - moulded plastic	425 x 425 x 25	DT40
	Drip tray - moulded plastic	475 x 475 x 25	DT45
	Drip tray - moulded plastic	525 x 525 x 25	DT50
Detergents	For our full range of chemicals please refer to page 58		

DC Glasswashers

Premium series



Why Premium?

The Premium series is specifically designed for outstanding performance whilst minimising environmental impact and running costs. Its double-skinned, insulated cabinet and door and insulated boiler provide the ultimate thermal acoustic pollution reduction. Its low-volume wash tank significantly improves machine startup times and reduces water, electrical and chemical costs. The increased loading height and intuitive interface make the Premium series fast, adaptable and easy to use - the perfect accompaniment to any commercial catering environment.

Features

- Heavy-duty wash pump
- Superior integral peristaltic detergent and rinse aid dosing units
- EasyClean dual filters
- Removable anti-block wash and rinse arms
- Hydro-dynamic basket slides
- Moulded wash tank to prevent debris build-up and assist maintenance
- Thermolock for guaranteed rinse temperatures (programmable)
- Extra loading height
- Counter-balanced door
- Audible status indicator (programmable)
- Visual status indicators
- Low-volume wash tank
- Double-skinned and insulated stainless-steel cabinet and door
- Auto-start door (programmable)
- Insulated boiler

Features (cont.)

- Low water usage
- Simple, intuitive controls
- Supplied with 2 glass baskets

Optional machine add-ons

Drain pump
Integral water softener (programmable)
Break tank - WRAS approved

Technical information

Electricity: 240V 50hz single phase, 400V three phase option available (PG45 & PG50 models only)
Required water pressure and flow rate: 2-4bar (28-56psi), 10L per minute.
Water connection: 3/4BSP

Warranty: 1 year parts and labour

Choose your machine

Model	Basket Size mm	Usable Wash Height mm	Dimensions mm W x D x H	Machine Drain Height mm	Cycle Time Sec	Amps Required
PG40	400 x 400	275	475 x 535 x 700	40	120 - 180	13
PG45	450 x 450	350	555 x 585 x 840	80	120 - 180	30*
PG50	500 x 500	350	605 x 635 x 840	80	120 - 180	30*

* Can be derated at point of order to 13 or 25 amps if required

Choose your machine add-ons

Description	Compatible Models	Code
Drain Pump	All models	D
Break Tank - WRAS approved	All models	A
Integral Softener	All models	IS
External Boost Pump	All models	BPE
Cold Rinse	All models without integral softeners	CR

Choose your accessories

Item	Description	Dimensions mm W x D x H	Code
Water Softeners	8 litre manual water softener (cold feed - max 30°C)	185 x 185 x 420	WSD8
	12 litre manual water softener (cold feed - max 30°C)	185 x 185 x 520	WSD12
	9 litre automatic water softener (max 60°C)	280 x 438 x 513	AWS9
Machine Stands	Machine stand - stainless steel	465 x 465 x 400	STD40
	Machine stand - stainless steel	495 x 525 x 400	STD45
	Machine stand - stainless steel	580 x 540 x 400	STD50
	Adjustable machine stand - mild steel	adjustable 520	STDADJ
Baskets	Glass basket - rilsan-coated wire	400 x 400 x 120	901380
	Glass basket - rilsan-coated wire	450 x 450 x 120	901390
	Glass basket - rilsan-coated wire	500 x 500 x 120	901400
Racking Systems	Racking bay - 3 tier - 280mm between tiers	470 x 425 x 700	RB40
	Racking bay - 3 tier - 280mm between tiers	520 x 475 x 700	RB45
	Racking bay - 3 tier - 280mm between tiers	570 x 525 x 700	RB50
	For additional tiers add £40 each tier to a maximum of 6 tiers. Add £120 to turn your racking bay into a mobile unit.		
Drip Trays	Drip tray - moulded plastic	425 x 425 x 25	DT40
	Drip tray - moulded plastic	475 x 475 x 25	DT45
	Drip tray - moulded plastic	525 x 525 x 25	DT50
Detergents	For our full range of chemicals please refer to page 58		

DC Glasswashers

Optima series



Why Optima?

The Optima series uses the latest technological advances to offer an intelligent warewashing solution that combines a superior washing performance with reduced running costs, ease of operation and environmentally friendly credentials. Its intuitive 4-colour information system quickly informs the operator of the machine status, while its 45x60mm HiRes TFT display provides comprehensive machine information. Heavy duty wash pumps deliver optimum wash results, while digital heat sensors and up-rated heating elements maintain perfect wash and rinse temperatures. The Optima series suits any professional catering environment looking for sparkling results time after time.

Features

- Intuitive 4-colour light system gives at-a-glance machine information
- Digital temperature sensors maintain fast, accurate temperature control at all times
- Operator-adjustable cycle times
- Chemical dosing adjustment administered via the control panel
- WRAS-approved break tank and drain pump as standard
- Energy saving stand-by mode
- Switchable thermo-lock for guaranteed rinse temperatures
- Superior peristaltic dosing units for improved accuracy
- Extra loading height
- Self-cleaning wash tank cycle
- Low-volume wash tank
- Double-skinned and insulated stainless-steel cabinet and door

Features (cont.)

- Insulated boiler
- Low water usage
- Supplied with 2 glass baskets

Optional machine add-ons

Integral water softener
Reverse osmosis (OG50 model only)

Technical information

Electricity: 240V 50hz single phase, 415V three phase option available
Required water pressure and flow rate: 2-4bar (28-56psi), 10L per minute.
Water connection: 3/4BSP

Warranty: 1 year parts and labour

Choose your machine

Model	Basket Size mm	Usable Wash Height mm	Dimensions mm W x D x H	Cycle Time Sec	Amps Required
OG40AD	400 x 400	275	500 x 535 x 725	60 - 120 - 180 - 480	30
OG50AD	500 x 500	345	600 x 605 x 845	60 - 120 - 180 - 480	30

Choose your machine add-ons

Description	Compatible Models	Code
Integral Softener	All models	IS
Reverse Osmosis	OG50 model only	RO

Choose your accessories

Item	Description	Dimensions mm W x D x H	Code
Water Softeners	8 litre manual water softener (cold feed - max 30°C)	185 x 185 x 420	WSD8
	12 litre manual water softener (cold feed - max 30°C)	185 x 185 x 520	WSD12
	9 litre automatic water softener (max 60°C)	280 x 438 x 513	AWS9
Machine Stands	Machine stand - stainless steel	465 x 465 x 400	STD40
	Machine stand - stainless steel	580 x 540 x 400	STD50
	Adjustable machine stand - mild steel	adjustable 520	STDADJ
Baskets	Glass basket - rilsan-coated wire	400 x 400 x 120	901380
	Glass basket - rilsan-coated wire	500 x 500 x 120	901400
Racking Systems	Racking bay - 3 tier - 280mm between tiers	470 x 425 x 700	RB40
	Racking bay - 3 tier - 280mm between tiers	570 x 525 x 700	RB50
	For additional tiers add £40 each tier to a maximum of 6 tiers. Add £120 to turn your racking bay into a mobile unit.		
Drip Trays	Drip tray - moulded plastic	425 x 425 x 25	DT40
	Drip tray - moulded plastic	525 x 525 x 25	DT50
Detergents	For our full range of chemicals please refer to page 58		



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Why Economy?

Whilst producing excellent results time after time our entry level dishwasher is focused on budget. Complete with integral rinse and detergent dosing units, the Economy series combines performance and low running costs at an affordable price.

Features

- Simple, intuitive controls
- Energy-saving wash pump
- Low water usage
- EasyClean filters
- Audible status indicator (programmable)
- Removable anti-block wash and rinse arms
- Thermolock for guaranteed rinse temperatures (programmable)
- Visual status indicators
- Auto-start door (programmable)
- Superior detergent and rinse aid dosing units
- Supplied with 2 glass baskets

Optional machine add-ons

Drain pump
Integral water softener
Break tank - WRAS approved

Technical information

Electricity: 240V 50hz single phase
Required water pressure and flow rate: 2-4bar (28-56psi), 10L per minute.
Water connection: 3/4BSP

Warranty: 1 year parts and labour

Choose your machine

Model	Basket Size mm	Usable Wash Height mm	Dimensions mm W x D x H	Machine Drain Height mm	Cycle Time Sec	Amps Required
ED50	500 x 500	305	565 x 610 x 830	150	180	13

Choose your machine add-ons

Description	Compatible Models	Code
Drain Pump	All models	D
Break Tank - WRAS approved	All models	A
Integral Softener	All models	IS
External Boost Pump	All models	BPE

Choose your accessories

Item	Description	Dimensions mm W x D x H	Code
Water Softeners	8 litre manual water softener (cold feed - max 30°C)	185 x 185 x 420	WSD8
	12 litre manual water softener (cold feed - max 30°C)	185 x 185 x 520	WSD12
	9 litre automatic water softener (max 60°C)	280 x 438 x 513	AWS9
Machine Stands	Machine stand - stainless steel	580 x 540 x 400	STD50
	Adjustable machine stand - mild steel	adjustable 520	STDADJ
Dish Racks	Plastic open dish rack	500 x 500 x 100	901500
Cup Racks	Plastic open cup rack	500 x 500 x 100	901510
Cutlery Racks	Plastic open cutlery rack	500 x 500 x 100	901511
Cutlery Baskets	Plastic cutlery basket - 1 compartment	110 x 110 x 140	901516
Racking Systems	Racking bay - 3 tier - 280mm between tiers	570 x 525 x 700	RB50
	<i>For additional tiers add £40 each tier to a maximum of 6 tiers. Add £120 to turn your racking bay into a mobile unit.</i>		
Drip Trays	Drip tray - moulded plastic	525 x 525 x 25	DT50
Detergents	<i>For our full range of chemicals please refer to page 58</i>		

DC Dishwashers

Standard series

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Why Standard?

The Standard series is constructed using a double-skinned stainless-steel cabinet and door to improve strength, thermal acoustic insulation and reduce running costs. The complete range comes supplied with rinse and detergent dosing units and can be fitted with integral water softeners to help protect the machine and improve results.

The Standard Extra (SX) series takes performance and environmental awareness to the next level by introducing a two-minute wash cycle option, an uprated and insulated boiler to improve cycle recovery times and a superior peristaltic rinse aid dosing unit.

Features

- Heavy-duty wash pump
- Simple, intuitive controls
- Double-skinned stainless-steel cabinet and door
- Removable anti-block wash and rinse arms
- Hydro-dynamic basket slides
- Low water usage
- EasyClean filters
- Thermolock for guaranteed rinse temperatures (programmable)
- Visual status indicators
- Auto-start door (programmable)
- Self-draining wash pump for improved hygiene
- Superior peristaltic detergent and rinse aid dosing pumps
- Supplied with 1 dish, 1 cup and cutlery basket

SX additional features

- 2 & 3 minute cycle selector
- Uprated boiler element
- Insulated boiler

Optional machine add-ons

Drain pump
Integral water softener
Break tank - WRAS approved

Technical information

Electricity: 240V 50hz single phase, 400V three phase option available (SX series only)
Required water pressure and flow rate: 2-4bar (28-56psi), 10L per minute.
Water connection: 3/4BSP

Warranty: 1 year parts and labour

Choose your machine

Model	Basket Size mm	Usable Wash Height mm	Dimensions mm W x D x H	Machine Drain Height mm	Cycle Time Sec	Amps Required
SD40	400 x 400	275	475 x 540 x 690	120	180	13
SD45	450 x 450	300	535 x 575 x 795	180	180	13
SD50	500 x 500	315	580 x 635 x 825	200	180	13
SXD45	450 x 450	300	535 x 575 x 795	180	120 - 180	13/20*
SXD50	500 x 500	315	580 x 635 x 825	200	120 - 180	13/20*

* Can be derated at point of order to 13 amps if required

Models shown opposite SD40, SXD45 & SXD50

Choose your machine add-ons

Description	Compatible Models	Code
Drain Pump	All models	D
Break Tank - WRAS approved	All models	A
Integral Softener	All models	IS
External Boost Pump	All models	BPE

Choose your accessories

Item	Description	Dimensions mm W x D x H	Code
Water Softeners	8 litre manual water softener (cold feed - max 30°C)	185 x 185 x 420	WSD8
	12 litre manual water softener (cold feed - max 30°C)	185 x 185 x 520	WSD12
	9 litre automatic water softener (cold feed - max 60°C)	280 x 438 x 513	AWS9
Machine Stands	Machine stand - stainless steel	465 x 465 x 400	STD40
	Machine stand - stainless steel	495 x 525 x 400	STD45
	Machine stand - stainless steel	580 x 540 x 400	STD50
	Adjustable machine stand - mild steel	adjustable 520	STDADJ
Dish Racks	Plastic open dish rack	400 x 400 x 110	901591
	Plastic open dish rack	450 x 450 x 110	901505
	Plastic open dish rack	500 x 500 x 100	901500
Cup Racks	Plastic open cup rack	400 x 400 x 150	908926
	Plastic open cup rack	450 x 450 x 110	901504
	Plastic open cup rack	500 x 500 x 100	901510
Cutlery Racks	Plastic open cutlery rack	500 x 500 x 100	901511
Cutlery Baskets	Plastic cutlery basket - 1 compartment	110 x 110 x 140	901516
Racking Systems	Racking bay - 3 tier - 280mm between tiers	475 x 425 x 700	RB40
	Racking bay - 3 tier - 280mm between tiers	520 x 475 x 700	RB45
	Racking bay - 3 tier - 280mm between tiers	570 x 525 x 700	RB50
	<i>For additional tiers add £40 each tier to a maximum of 6 tiers. Add £120 to turn your racking bay into a mobile unit.</i>		
Drip Trays	Drip tray - moulded plastic	425 x 425 x 25	DT40
	Drip tray - moulded plastic	475 x 475 x 25	DT45
	Drip tray - moulded plastic	525 x 525 x 25	DT50
Detergents	<i>For our full range of chemicals please refer to page 58</i>		

DC Dishwashers

Premium series

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Why Premium?

The Premium series is specifically designed for outstanding performance whilst minimising environmental impact and running costs. Its double-skinned and insulated cabinet and door, and insulated boiler provide the ultimate thermal acoustic pollution reduction. Its low-volume wash tank significantly improves machine startup times and reduces water, electrical and chemical costs. The increased loading height and intuitive interface make the Premium series fast, adaptable and easy to use - the perfect accompaniment to any commercial catering environment.

Features

- Heavy-duty wash pump
- Superior integral peristaltic detergent and rinse aid dosing units
- EasyClean dual filters
- Removable anti-block wash and rinse arms
- Hydro-dynamic basket slides
- Moulded wash tank to prevent debris build-up and assist maintenance
- Thermolock for guaranteed rinse temperatures (programmable)
- Extra loading height
- Counter-balanced door
- Audible status indicator (programmable)
- Visual status indicators
- Low-volume wash tank
- Double-skinned and insulated stainless-steel cabinet and door
- Auto-start door (programmable)
- Insulated boiler

Features (cont.)

- Low water usage
- Simple, intuitive controls
- Supplied with 2 glass baskets

Optional machine add-ons

Drain pump
Integral water softener
Break tank - WRAS approved

Technical information

Electricity: 240V 50hz single phase, 400V three phase option available (PD45 & PD50 models only)
Required water pressure and flow rate: 2-4bar (28-56psi), 10L per minute.
Water connection: 3/4BSP

Warranty: 1 year parts and labour

Choose your machine

Model	Basket Size mm	Usable Wash Height mm	Dimensions mm W x D x H	Machine Drain Height mm	Cycle Time Sec	Amps Required
PD40	400 x 400	275	475 x 535 x 700	40	120 - 180	13
PD45	450 x 450	345	555 x 600 x 845	80	120 - 180	30*
PD50	500 x 500	350	605 x 635 x 840	80	120 - 180	30*

* Can be derated at point of order to 13 or 25 amps if required

Choose your machine add-ons

Description	Compatible Models	Code
Drain Pump	All models	D
Break Tank - WRAS Approved	All models	A
Integral Softener	All models	IS
External Boost Pump	All models	BPE

Choose your accessories

Item	Description	Dimensions mm W x D x H	Code
Water Softeners	8 litre manual water softener (cold feed - max 30°C)	185 x 185 x 420	WSD8
	12 litre manual water softener (cold feed - max 30°C)	185 x 185 x 520	WSD12
	9 litre automatic water softener (cold feed - max 60°C)	280 x 438 x 513	AWS9
Machine Stands	Machine stand - stainless steel	465 x 465 x 400	STD40
	Machine stand - stainless steel	495 x 525 x 400	STD45
	Machine stand - stainless steel	580 x 540 x 400	STD50
	Adjustable machine stand - mild steel	adjustable 520	STDADJ
Dish Racks	Plastic open dish rack	400 x 400 x 110	901591
	Plastic open dish rack	450 x 450 x 110	901505
	Plastic open dish rack	500 x 500 x 100	901500
Cup Racks	Plastic open cup rack	400 x 400 x 150	908926
	Plastic open cup rack	450 x 450 x 110	901504
	Plastic open cup rack	500 x 500 x 100	901510
Cutlery Racks	Plastic open cutlery rack	500 x 500 x 100	901511
Cutlery Baskets	Plastic cutlery basket - 1 compartment	110 x 110 x 140	901516
Racking Systems	Racking bay - 3 tier - 280mm between tiers	475 x 425 x 700	RB40
	Racking bay - 3 tier - 280mm between tiers	520 x 475 x 700	RB45
	Racking bay - 3 tier - 280mm between tiers	570 x 525 x 700	RB50
	<i>For additional tiers add £40 each tier to a maximum of 6 tiers. Add £120 to turn your racking bay into a mobile unit.</i>		
Drip Trays	Drip tray - moulded plastic	425 x 425 x 25	DT40
	Drip tray - moulded plastic	475 x 475 x 25	DT45
	Drip tray - moulded plastic	525 x 525 x 25	DT50
Detergents	<i>For our full range of chemicals please refer to page 58</i>		

DC Dishwashers

Optima series



Why Optima?

The Optima series uses the latest technological advances to offer an intelligent warewashing solution that combines a superior washing performance with reduced running costs, ease of operation and environmentally friendly credentials. Its intuitive 4-colour information system quickly informs the operator of the machine status, while its 45x60mm HiRes TFT display provides comprehensive machine information. Heavy duty wash pumps deliver optimum wash results, while digital heat sensors and up-rated heating elements maintain perfect wash and rinse temperatures. The Optima series suits any professional catering environment looking for the very best results time after time.

Features

- Intuitive 4-colour light system gives at-a-glance machine information
- Digital temperature sensors maintain fast, accurate temperature control at all times
- Operator-adjustable cycle times
- Chemical dosing adjustment administered via the control panel
- WRAS-approved breaktank and drain pump as standard
- Energy saving stand-by mode
- Switchable thermo-lock for guaranteed rinse temperatures
- Superior peristaltic dosing units for improved accuracy
- Extra loading height
- Self-cleaning wash tank cycle
- Low-volume wash tank
- Double-skinned and insulated stainless-steel cabinet and door

Features (cont.)

- Insulated boiler
- Supplied with with 1 dish, 1 cup and cutlery basket

Optional machine add-ons

Integral water softener
Reverse osmosis (OD50 model only)

Technical information

Electricity: 240V 50hz single phase, 415V three phase option available
Required water pressure and flow rate: 2-4bar (28-56psi), 10L per minute.
Water connection: 3/4BSP

Warranty: 1 year parts and labour

Choose your machine

Model	Basket Size mm	Usable Wash Height mm	Dimensions mm W x D x H	Cycle Time Sec	Amps Required
OD40AD	400 x 400	275	500 x 535 x 725	60 - 120 - 180 - 480	30
OD50AD	500 x 500	345	600 x 605 x 845	60 - 120 - 180 - 480	30

Choose your machine add-ons

Description	Compatible Models	Code
Integral Softener	All models	IS
Reverse osmosis (adds 50mm to machine depth)	OD50 model only	RO

Choose your accessories

Item	Description	Dimensions mm W x D x H	Code
Water Softeners	8 litre manual water softener (cold feed - max 30°C)	185 x 185 x 420	WSD8
	12 litre manual water softener (cold feed - max 30°C)	185 x 185 x 520	WSD12
	9 litre automatic water softener (max 60°C)	280 x 438 x 513	AWS9
Machine Stands	Machine stand - stainless steel	465 x 465 x 400	STD40
	Machine stand - stainless steel	580 x 540 x 400	STD50
	Adjustable machine stand - mild steel	adjustable 520	STD ADJ
Dish Racks	Plastic open dish rack	400 x 400 x 110	901591
	Plastic open dish rack	500 x 500 x 100	901500
Cup Racks	Plastic open cup rack	400 x 400 x 150	908926
	Plastic open cup rack	500 x 500 x 100	901510
Cutlery Rack	Plastic open cutlery rack	500 x 500 x 100	901511
Cutlery Baskets	Plastic cutlery basket - 1 compartment	110 x 110 x 140	901516
Racking Systems	Racking bay - 3 tier - 280mm between tiers	470 x 425 x 700	RB40
	Racking bay - 3 tier - 280mm between tiers	570 x 525 x 700	RB50
	<i>For additional tiers add £40 each tier to a maximum of 6 tiers. Add £120 to turn your racking bay into a mobile unit.</i>		
Drip Trays	Drip tray - moulded plastic	425 x 425 x 25	DT40
	Drip tray - moulded plastic	525 x 525 x 25	DT50
Detergents	<i>For our full range of chemicals please refer to page 58</i>		



Passthrough Systems

Built for strength, power and reliability, our passthrough warewashers are designed to meet the rigorous demands of all medium to large catering outlets.

Incorporating the latest performance and efficiency technology and designed for either straight-through or corner operations, our environmentally conscious washers are ideally suited to washing crockery, cutlery, cups, glasses, plasticware and larger items such as trays, pots, pans and most cooking utensils.

To ensure you can find the perfect machine to suit your needs, working environment and budget, DC Passthrough warewashers come in three series:

 **Standard series**

 **Premium series**

 **Optima series**

DC Passthroughs

Standard series

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Why Standard?

Our entry level Standard series passthrough dishwasher comes complete with 2 & 3 minute cycle selector and auto-start hood. It incorporates a uniquely low-volume wash tank to reduce water, electrical and chemical costs.

Capable of being arranged in either a straight-through or corner configuration, the Standard series provides versatility, strength and power when it's most needed.

Features

- Simple, intuitive controls
- Audible status indicator (programmable)
- Heavy-duty wash pump
- EasyClean dual filter system
- Removable anti-block wash and rinse arms
- Moulded wash tank to prevent debris build-up and assist routine maintenance
- Thermolock for guaranteed rinse temperatures (programmable)
- Visual status indicators
- Auto-start door (programmable)
- Extra loading height
- Self-draining wash pump for improved hygiene
- Low-volume wash tank
- Low water usage
- Supplied with 1 dish, 1 cup and cutlery rack

Optional machine add-ons

Detergent and rinse aid dosing pumps
Drain pump
Integral water softener
Break tank - WRAS approved

Technical information

Electricity: 240V 50hz single phase, 400V three phase option available
Required water pressure and flow rate: 2-4bar (28-56psi), 10L per minute.
Water connection: 3/4BSP

Warranty: 1 year parts and labour

Choose your machine

Model	Basket Size mm	Usable Wash Height mm	Dimensions mm W x D x H	Machine Drain Height mm	Cycle Time Sec	Amps Required
SD900	500 x 500	400	650 x 755 x 1500	410	120 - 180	32

Choose your machine add-ons

Description	Compatible Models	Code
Detergent and Rinse Aid Dosing Pumps	All models	CP
Drain Pump	All models	D
Break Tank - WRAS approved	All models	A
Integral Softener	All models	IS
External Boost Pump	All models	BPE

Choose your accessories

Item	Description	Dimensions mm W x D x H	Code
Water Softeners	16 litre manual water softener (cold feed - max 30°C)	185 x 185 x 620	WSD16
	9 litre automatic water softener (max 60°C)	280 x 438 x 513	AWS9
Racks	Plastic open dish rack	500 x 500 x 100	901500
	Plastic open cup rack	500 x 500 x 100	901510
	Plastic open cutlery rack	500 x 500 x 100	901511
Racking Systems	Racking bay - 3 tier - 280mm between tiers	570 x 525 x 700	RB50
	Mobile racking bay - 3 tier - 280mm between tiers	570 x 525 x 800	MRB50
	For additional tiers add £40 each tier to a maximum of 6 tiers		
Drip Trays	Drip tray - moulded plastic	525 x 525 x 25	DT50
Detergents	For our full range of chemicals please refer to page 58		

Choose your tabling and pre-rinse units

To get the most from your passthrough system please choose from our comprehensive range of tabling and pre-rinse units on page 33.

Premium series



Why Premium?

The Premium series passthrough dishwasher is specifically designed for outstanding performance whilst minimising environmental impact and running costs. It comes complete with selectable 1, 2 & 3 minute cycle timer and auto-start hood. By incorporating a low-volume wash tank, double-skinned hood and insulated boiler, water, electrical and chemical usage and costs are kept to an absolute minimum whilst still ensuring the highest level of cleaning power and hygiene. Capable of being arranged in either a straight-through or corner configuration, the Premium series provides versatility, strength and power when it's most needed.

Features

- Heavy-duty wash pump
- Double-skinned hood
- Insulated boiler
- EasyClean triple filter system
- Anti-block removable wash and rinse arms
- Moulded wash tank to prevent debris build-up and assist routine maintenance
- Thermolock for guaranteed rinse temperatures (programmable)
- Extra loading height
- Boiler and wash tank temperature displays
- Audible status indicator (programmable)
- Simple, intuitive controls
- Self-draining wash pump for improved hygiene
- Visual status indicators
- Low-volume wash tank

Features (cont.)

- Supplied with 1 dish, 1 cup and 1 cutlery rack
- Low water usage

Optional machine add-ons

Detergent and rinse aid dosing pumps
Drain pump
Integral water softener
Break tank - WRAS approved

Technical information

Electricity: 240V 50hz single phase (excludes PD1350A), 400V three phase option available
Required water pressure and flow rate: 2-4bar (28-56psi), 10L per minute.
Water connection: 3/4BSP

Warranty: 1 year parts and labour

Choose your machine

Model	Basket Size mm	Usable Wash Height mm	Dimensions mm W x D x H	Machine Drain Height mm	Cycle Time Sec	Amps Required
PD1000	500 x 500	400	650 x 755 x 1500	410	60 - 120 - 180	32
PD1300	500 x 500	400	650 x 755 x 1500	410	60 - 120 - 180	32
PD1350A	500 x 500	400	650 x 755 x 1500	410	60 - 120 - 180	3Ph+N (16A p/ph)

Choose your machine add-ons

Description	Compatible Models	Code
Detergent and Rinse Aid Dosing Pumps	All models	CP
Drain Pump	All models	D
Break tank - WRAS approved	All models (inc' as standard on PD1350A)	A
Integral Softener	All models	IS
External Boost Pump	All models	BPE

Choose your accessories

Item	Description	Dimensions mm W x D x H	Code
Water Softeners	16 litre manual water softener (max 30°C)	185 x 185 x 620	WSD16
	9 litre automatic water softener (max 60°C)	280 x 438 x 513	AWS9
Racks	Plastic open dish rack	500 x 500 x 100	901500
	Plastic open cup rack	500 x 500 x 100	901510
	Plastic open cutlery rack	500 x 500 x 100	901511
Racking Systems	Racking bay - 3 tier - 280mm between tiers	570 x 525 x 700	RB50
	Mobile racking bay - 3 tier - 280mm between tiers	570 x 525 x 800	MRB50
	For additional tiers add £40 each tier to a maximum of 6 tiers		
Drip Trays	Drip tray - moulded plastic	525 x 525 x 25	DT50
Detergents	For our full range of chemicals please refer to page 58		

Choose your tabling and pre-rinse units

To get the most from your passthrough system please choose from our comprehensive range of tabling and pre-rinse units on page 33.

DC Passthroughs

Optima series



OD1400



OD1425

Why Optima?

The Optima series passthrough uses the latest technological advances to offer an intelligent warewashing solution that combines a superior washing performance with reduced running costs, ease of operation and environmentally friendly credentials. Its intuitive 4-colour information system quickly informs the operator of the machine status, while its 45x60mm HiRes TFT display provides comprehensive machine information. Quick-acting digital thermostats ensure that temperatures are kept to the absolute optimum. Capable of being arranged in either a straight-through or corner configuration, the Optima series provides control, versatility and power when it's most needed.

Features

- Intuitive 4-colour light system gives at-a-glance machine information
- Digital temperature sensors maintain fast, accurate temperature control at all times
- Operator-adjustable cycle times
- Chemical dosing adjustment administered via the control panel
- WRAS-approved break-tank and drain pump as standard
- Energy saving stand-by mode
- Switchable thermo-lock for guaranteed rinse temperatures
- Superior peristaltic dosing units for improved accuracy
- Extra loading height
- Self-cleaning wash tank cycle
- Double-skinned hood
- Low-volume wash tank

Features (cont.)

- Supplied with 1 dish, 1 cup and 1 cutlery rack

Optional machine add-ons

Integral water softener
Reverse osmosis
Steam heat recovery module

Technical information

Electricity: 240V 50hz single phase (excludes 10kW models which are 400V 50Hz three phase).
Required water pressure and flow rate: 2-4bar (28-56psi), 10L per minute.
Water connection: 3/4BSP

Warranty: 1 year parts and labour

Choose your machine

Model	Basket Size mm	Usable Wash Height mm	Dimensions mm W x D x H	Cycle Time Sec	Amps Required
OD1400A CP D	500 x 500	400	650 x 755 x 1500	60 - 120 - 180 - 480	32
OD1400A CP D 10kW	500 x 500	400	650 x 755 x 1500	60 - 120 - 180 - 480	3N Min: 18* Max: 24
OD1425A CP D	570 x 630	400	650 x 755 x 1500	60 - 120 - 180 - 480	32
OD1425A CP D 10kW	570 x 630	400	650 x 755 x 1500	60 - 120 - 180 - 480	3N Min: 18* Max: 24

Choose your machine add-ons

Description	Compatible Models	Code
Integral Softener	All models	IS
Reverse Osmosis	All models	RO
Steam Heat Recovery (adds 175mm to machine height)	All models	SHR

Choose your accessories

Item	Description	Dimensions mm W x D x H	Code
Water Softeners	16 litre manual water softener (max 30°C)	185 x 185 x 620	WSD16
	9 litre automatic water softener (max 60°C)	280 x 438 x 513	AWS9
Racks	Plastic open dish rack	500 x 500 x 100	901500
	Plastic open cup rack	500 x 500 x 100	901510
	Plastic open cutlery rack	500 x 500 x 100	901511
	Rilsan coated open dish rack (suitable for OD1425 only)	570 x 570 x 130	901364
	Rilsan coated open cup rack (suitable for OD1425 only)	570 x 610 x 120	901363
	Rilsan coated open tray rack (suitable for OD1425 only)	570 x 620 x 100	901366
Racking Systems	Racking bay - 3 tier - 280mm between tiers	570 x 525 x 700	RB50
	Mobile racking bay - 3 tier - 280mm between tiers	570 x 525 x 800	MRB50
	For additional tiers add £40 each tier to a maximum of 6 tiers		
Drip Trays	Drip tray - moulded plastic	525 x 525 x 25	DT50
Detergents	For our full range of chemicals please refer to page 58		

Choose your tabling and pre-rinse units

To get the most from your passthrough system please choose from our comprehensive range of tabling and pre-rinse units on page 33.



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Why Optima?

The Optima double-rack passthrough uses the latest technological advances to offer an intelligent warewashing solution that combines a superior washing performance with reduced running costs, ease of operation and environmentally friendly credentials. Its intuitive 4-colour information system quickly informs the operator of the machine status, while its 45x60mm HiRes TFT display provides comprehensive machine information. Quick-acting digital thermostats ensure that temperatures are kept to the absolute optimum. Fitted with our ‘intelliwash’ system as standard the OD1450 automatically detects when only one basket is loaded, saving water and energy.

Features

- Intuitive 4-colour light system gives at-a-glance machine information
- Operator-adjustable cycle times
- Intelliwash basket-sensing system
- Digital temperature sensors maintain fast, accurate temperature control at all times
- WRAS-approved break-tank and drain pump as standard
- Energy saving stand-by mode
- Switchable thermo-lock for guaranteed rinse temperatures
- Superior peristaltic dosing units for improved accuracy
- Chemical dosing adjustment administered via the control panel
- Self-cleaning wash tank cycle
- Double-skinned hood
- Low-volume wash tank

Features (cont.)

- Supplied with 2 dish, 2 cup and 2 cutlery racks

Optional machine add-ons

Integral water softener
Reverse osmosis
Steam heat recovery module

Technical information

Electricity: 240V 50hz single phase (excludes 10kW & OD1450 models).
Required water pressure and flow rate: 2-4bar (28-56psi), 10L per minute.
Water connection: 3/4BSP

Warranty: 1 year parts and labour

Choose your machine

Model	Basket Size mm	Usable Wash Height mm	Dimensions mm W x D x H	Cycle Time Sec	Amps Required
OD1450A CP D	500 x 500 (x2)	400	1181 x 785 x 1500	60 - 120 - 180 - 480	3N Min: 34* Max:45

Choose your machine add-ons

Description	Compatible Models	Code
Integral Softener	All models	IS
Reverse Osmosis	All models	RO
Steam Heat Recovery (adds 175mm to machine height)	All models	SHR

Choose your accessories

Item	Description	Dimensions mm W x D x H	Code
Water Softeners	16 litre manual water softener (max 30°C)	185 x 185 x 620	WSD16
	9 litre automatic water softener (max 60°C)	280 x 438 x 513	AWS9
	12 litre automatic water softener (max 60°C)	280 x 438 x 591	AWS12
Racks	Plastic open dish rack	500 x 500 x 100	901500
	Plastic open cup rack	500 x 500 x 100	901510
	Plastic open cutlery rack	500 x 500 x 100	901511
Racking Systems	Racking bay - 3 tier - 280mm between tiers	570 x 525 x 700	RB50
	Mobile racking bay - 3 tier - 280mm between tiers	570 x 525 x 800	MRB50
	For additional tiers add £40 each tier to a maximum of 6 tiers		
Drip Trays	Drip tray - moulded plastic	525 x 525 x 25	DT50
Detergents	For our full range of chemicals please refer to page 58		

Choose your tabling and pre-rinse units

To get the most from your passthrough system please choose from our comprehensive range of tabling and pre-rinse units on page 33.

DC Passthroughs - Tabling and Pre-rinse Units



Why DC tabling?

Our range of tabling is manufactured to the highest standard using catering grade AISI304 stainless steel for strength, hygiene and corrosive resistance.

All tabling is specifically designed to fit our range of products and is supplied with adjustable feet to assist installation and accommodate uneven floors.

Tabling is available in either left- or right-hand configuration and comes flat packed (excludes tables with rack storage).

Dimensions (mm)

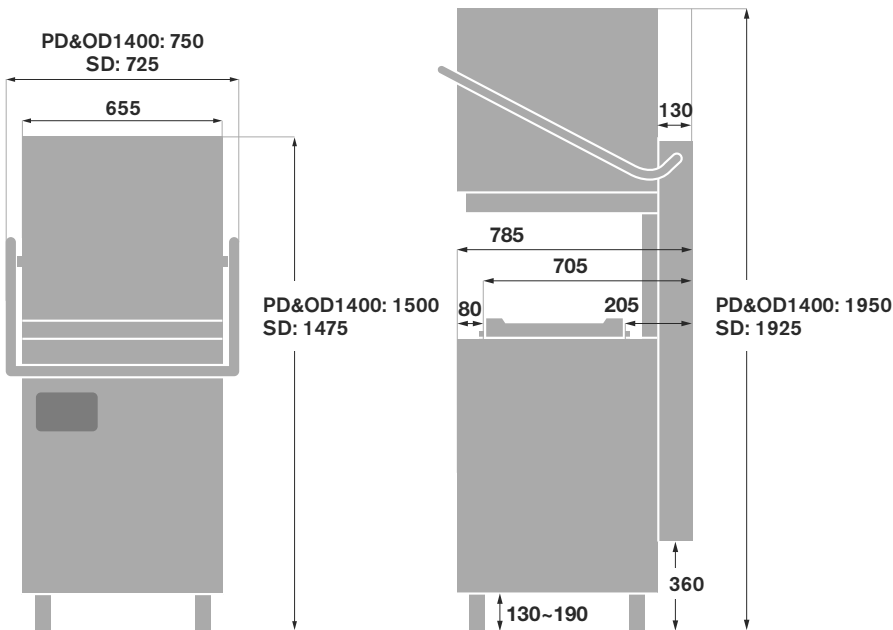


Table configuration suggestions



Choose your tabling and pre-rinse units

Pre-wash Table



Pre-wash Table with Scrap Hole



Entry/Exit Table



Entry/Exit Tables with Rack Storage



Cantilever Tabling



Pre-rinse Units



Item (See images above)	Description	Dimensions mm W x D x H	Direction	Code
Pre-wash Table	Sink + splashback + half undershelf	1200 x 700 x 850	right to left	550312
		1200 x 700 x 850	left to right	550314
Pre-wash Table with Scrap Hole	Sink + splashback + half undershelf + scrap hole	1200 x 700 x 850	right to left	550310
		1200 x 700 x 850	left to right	550311
Entry/Exit Table	Entry/exit table + undershelf	630 x 520 x 850	right or left	250205
		1150 x 520 x 850	right or left	250217
		1650 x 520 x 850	right or left	250207
Entry/Exit Table with Rack Storage	Entry/exit table with storage for 8 racks	1300 x 520 x 850	right feed	550205
		1300 x 520 x 850	left feed	550206
Cantilever Tabling	Open ended cantilever tabling	600 x 520 -	right or left	250102
Pre-rinse Units	Monobloc unit with hot and cold taps	-	-	509504
	Monobloc unit with 12" bowl filler + hot and cold taps	-	-	509503

Please note, the tabling above is unsuitable for the OD1425 passthrough - further information on suitable tabling available upon request



Mini-rack and Rack Conveyors

Fast, reliable and durable, our high performance and innovative rack conveyors are capable of washing from 1350 up to 4590 plates per hour.

Whilst delivering outstanding results time and time again, our fully automated, energy- and cost-saving economiser feature reduces steam, thermal acoustic pollution and operator intervention times.

The advanced modular design allows each machine to be tailored to your specific needs, whether you require a dryer, steam condenser, heat recovery module - or all three.

DC Mini-rack Conveyors



Why a DC Rack Conveyor?

Our high performance rack conveyors combine superb build quality with simple, intuitive controls to ensure the maximum output.

The economiser function reduces running costs by cutting energy consumption and synonymously reducing steam, thermal and acoustic emissions. Smooth, stainless-steel surfaces combined with rounded corners reduce dirt traps in the machine, whilst self-draining wash pumps improve hygiene levels further.

Machine maintenance is made as simple as possible by using counter-balanced doors and removable filters, wash arms and end caps.

Modular accessories including heat recovery, steam condensers, steam extractors, dryer units and corner entry/exit units allow you to configure the machine to your desired requirements.

Features

- Double-skinned construction
- Economiser auto-start/stop
- Selectable operation speeds (exc. DC1500A)
- EasyClean filter system
- Removable anti-block wash and rinse arms
- Stainless steel 'blade' technology rinse arms for the ultimate rinse coverage
- Moulded wash tank to prevent debris build-up and assist routine maintenance
- 460mm loading height
- Boiler and wash tank temperature displays
- Simple, intuitive controls
- Self-draining wash pump for improved hygiene
- Low-volume wash tank
- Insulated boiler
- Low water usage
- Pressurised rinse system
- Break tank - WRAS approved
- Supplied with 2 plate, 1 cup and cutlery basket

Optional machine add-ons

Dryer
Corner dryer
Heat recovery
Steam condenser
Steam extraction
Supplementary boiler
Detergent and rinse aid dosing pumps

Technical information

Electricity: 400V 50Hz three phase & neutral
Required water pressure and flow rate: 2-4bar (28-56psi), 10L per minute.
Water connection: 3/4BSP

Warranty: 1 year parts and labour

Choose your machine

Model	Basket Size mm	Racks p/h	Zones	Usable Wash Height mm	Dimensions mm W x D x H	Machine Drain Height mm	Amps Required Per Phase
DC1500A	500 x 500	75	W + R	460	1190 x 800 x 1700	350	32
DC1650A	500 x 500	75/112	W + R	460	1590 x 800 x 1700	180	40
DC2000A	500 x 500	100/150	W + R	460	1590 x 800 x 1700	180	40

W = Wash Zone R = Rinse Zone

All rack conveyor dishwashers require a constant hot water supply of 55°C. Where a hot water supply is unavailable a supplementary boiler or heat recovery module may be required.

Choose your machine add-ons

Description	Compatible Models	Amps Per Phase	Code
Electric Drying Module - 9kW - adds 610mm to machine width	All models	13	509002
Electric Drying Module - 12kW - adds 610mm to machine width	All models	17	509003
Corner Drying Module - 12kW - adds 850mm to width + 170mm to depth	All models	17	509005
Supplementary Boiler 12kW - internal	All models	17	509608
Splash Guard - adds 250mm to machine width	All Models	-	509201
Splash Guard with spigot - adds 250mm to width + 200mm to height	All Models	-	509202
Detergent and Rinse Aid Dosing Pump (unfitted)	All Models	-	RDP
End Stop	All models	-	509534
Drain Pump	All models	-	LDP-R

Choose your accessories

Item	Description	Dimensions mm W x D x H	Code
Water Softeners Hot or Cold Feed - max 60°C	9 litre automatic water softener	280 x 438 x 513	AWS9
	12 litre automatic water softener	280 x 438 x 591	AWS12
	18 litre automatic water softener	280 x 438 x 744	AWS18
	26 litre automatic water softener	280 x 438 x 998	AWS26
Racks	Plastic open dish rack	500 x 500 x 100	901500
	Plastic open cup rack	500 x 500 x 100	901510
	Plastic open cutlery rack	500 x 500 x 100	901511
	8 compartment cutlery basket	440 x 210 x 260	901530
Racking Systems	Racking bay - 3 tier - 280mm between tiers	570 x 525 x 700	RB50
	Mobile racking bay - 3 tiers - 280 mm between tiers	570 x 525 x 800	MRB50
	<i>For additional tiers add £40 each tier to a maximum of 6 tiers</i>		
Drip Trays	Drip tray - moulded plastic	525 x 525 x 25	DT50
Detergents	<i>For our full range of chemicals please refer to page 58</i>		

DC Rack Conveyors



Why a DC Rack Conveyor?

Our high performance rack conveyors combine superb build quality with simple, intuitive controls to ensure the maximum output.

The economiser function reduces running costs by cutting energy consumption and synonymously reducing steam, thermal and acoustic emissions. Smooth, stainless-steel surfaces combined with rounded corners reduce dirt traps in the machine, whilst self-draining wash pumps improve hygiene levels further.

Machine maintenance is made as simple as possible by using counter-balanced doors and removable filters, wash arms and end caps.

Modular accessories including heat recovery, steam condensers, steam extractors, dryer units and corner entry/exit units allow you to configure the machine to your desired requirements.

Features

- Double-skinned construction
- Economiser auto-start/stop
- Selectable operation speeds
- EasyClean filter system
- Removable anti-block wash and rinse arms
- Stainless steel 'blade' technology rinse arms for the ultimate rinse coverage
- Moulded wash tank to prevent debris build-up and assist routine maintenance
- 460mm loading height
- Boiler and wash tank temperature displays
- Simple, intuitive controls
- Self-draining wash pump for improved hygiene
- Low-volume wash tank
- Insulated boiler
- Low water usage
- Pressurised rinse system
- Break tank - WRAS approved
- Supplied with 2 plate, 1 cup and cutlery basket

Optional machine add-ons

Dryer
Corner dryer
Corner pre-wash
Heat recovery
Steam condenser
Steam extraction
Supplementary boiler
Detergent and rinse aid dosing pumps

Technical information

Electricity: 400V 50Hz three phase & neutral
Required water pressure and flow rate: 2-4bar (28-56psi), 10L per minute.
Water connection: 3/4BSP

Warranty: 1 year parts and labour

Choose your machine

Model	Basket Size mm	Racks p/h	Zones	Usable Wash Height mm	Dimensions mm W x D x H	Machine Drain Height mm	Amps Required Per Phase
DC3000A	500 x 500	130/190	PW + W + R	460	2190 x 800 x 1700	180	40
DC4600A	500 x 500	170/255	PW + W + W + DR	460	3540 x 800 x 1700	180	76

PW = Pre-wash Zone W = Wash Zone R = Rinse Zone DR = Double Rinse

All rack conveyor dishwashers require a constant hot water supply of 55°C. Where a hot water supply is unavailable a supplementary boiler or heat recovery module may be required.

Choose your machine add-ons

Description	Compatible Models	Amps Per Phase	Code
Electric Drying Module - 9kW - adds 610mm* to machine width	All models	13	509002
Electric Drying Module - 12kW - adds 610mm* to machine width	All models	17	509003
Corner Drying Module - 12kW - adds 850mm** to width + 170mm to depth	All models	17	509005
Corner Pre-wash Module - reduces machine width by 250mm	All models	-	509041
Steam Condenser Heat Recovery Module - adds 310mm to height	All models	1	600727
Supplementary Boiler 12kW - internal	All models	17	509608
Splash Guard - adds 250mm to machine width	DC3000A	-	509201
Detergent and Rinse Aid Dosing Pumps	All models	-	RDP
End Stop	All Models	-	509534
Drain Pump	All models	-	LDP-R

* For DC4600A only add 360mm to machine width

** For DC4600A only add 600mm to machine width

** For DC

Choose your accessories

Item	Description	Dimensions mm W x D x H	Code
Water Softeners Hot or Cold Feed - max 60°C	9 litre automatic water softener	280 x 438 x 513	AWS9
	12 litre automatic water softener	280 x 438 x 591	AWS12
	18 litre automatic water softener	280 x 438 x 744	AWS18
	26 litre automatic water softener	280 x 438 x 998	AWS26
Racks	Plastic open dish rack	500 x 500 x 100	901500
	Plastic open cup rack	500 x 500 x 100	901510
	Plastic open cutlery rack	500 x 500 x 100	901511
	8 compartment cutlery basket	440 x 210 x 260	901530
Racking Systems	Racking bay - 3 tier - 280mm between tiers	570 x 525 x 700	RB50
	Mobile racking bay - 3 tiers - 280 mm between tiers	570 x 525 x 800	MRB50
	For additional tiers add £40 each tier to a maximum of 6 tiers		
Drip Trays	Drip tray - moulded plastic	525 x 525 x 25	DT50
Detergents	For our full range of chemicals please refer to page 58		

DC Mini-rack and Rack Conveyor - Tabling and Pre-rinse Units



Why DC tabling?

Our range of tabling is manufactured to the highest standard using catering grade AISI304 stainless steel for strength, hygiene and corrosive resistance.

All tabling is specifically designed to fit our range of products and is supplied with adjustable feet to assist installation and accommodate uneven floors.

Tabling is available in either left- or right-hand configuration.

Choose your tabling and pre-rinse units

Pre-wash Table



Pre-wash Table with Scrap Hole



Straight Entry/Exit Table



Straight Entry/Exit Roller Tabling



Corner Entry/Exit Roller Tabling



Corner Entry Tables



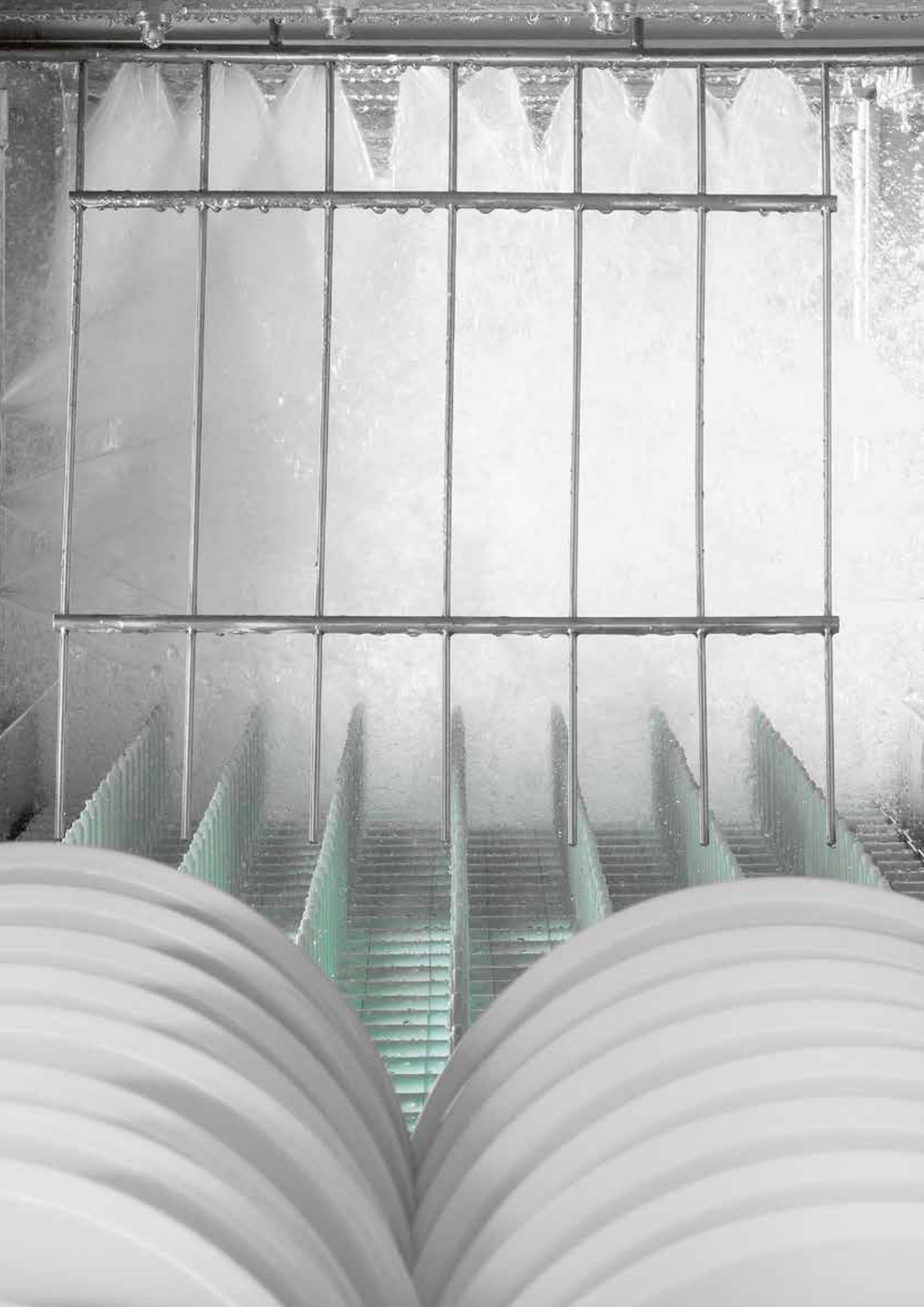
Pre-rinse Units



Bespoke Tabling



Item	Description	Dimensions mm W x D x H	Direction	Code
Pre-wash Table	Sink + splashback + half undershelf	1300 x 700 x 900	right to left	509542
			left to right	509543
		1800 x 700 x 900	right to left	509544
			left to right	509545
Pre-wash Table with Scrap Hole	Sink + splashback + half undershelf + scrap hole	1300 x 700 x 900	right to left	509546
			left to right	509547
		1800 x 700 x 900	right to left	509548
			left to right	509549
Straight Entry/Exit Tabling	Entry/exit table + undershelf	700 x 600 x 900	right or left	509505
		1200 x 600 x 900	right or left	509573
Straight Entry/Exit Roller Tabling	Roller entry/exit table with drain outlet	600 x 650 x 900	right or left	509535
		1100 x 650 x 900	right or left	509510
		1600 x 650 x 900	right or left	509511
		2100 x 650 x 900	right or left	509512
Corner Entry/Exit Roller Tabling	90° roller entry/exit table with drain outlet	1100 x 1100 x 900	right or left	509513
Corner Entry Tables	90° fully mechanised entry/exit table	850 x 850 x 900	right or left	509640
	90° partially mechanised entry table	700 x 600 x 900	left exit	509509
			right exit	509502
	90° manual entry table	600 x 600 x 900	right or left	509576
End Stop	Table end stop	-	-	509534
Pre-rinse Units	Monobloc unit with hot and cold taps	-	-	509504
	Monobloc unit with 12" bowl filler + hot and cold taps	-	-	509503
Bespoke Tabling	Range of bespoke tabling	-	-	-



Flight Conveyors

Designed for high capacity catering sites such as hospitals, hotels, canteens and any busy catering site requiring continuous operation, our high performance advanced modular design flight conveyors can wash from 2020 up to 8860 plates per hour.

Incorporating the latest performance and efficiency technology to reduce water and energy consumption, all DC flight conveyors use high performance self-draining wash pumps and feature our innovative panoramic wash zone to give complete wash coverage.

DC Flight Conveyor



Why a DC Flight Conveyor?

Equipped with the latest performance and efficiency technology, DC flight conveyors are capable of washing up to 8860 plates per hour. Heavy-duty wash pumps drive water through lower, upper and lateral wash arms to give a 360° wash capability.

The fully automated, energy- and cost-saving economiser function reduces steam, thermal acoustic pollution and operator intervention. Insulated boilers reduce heat loss further, enabling high temperature water to be maintained in the double rinse zone.

Simple, intuitive controls, smooth stainless-steel surfaces and rounded corners combined with EasyClean filters and wide panoramic doors make machine operation and maintenance as easy and efficient as possible.

Various modular accessories can be fitted to tailor the machine to your requirements. These include: heat recovery, dryer, steam condenser, steam extraction, triple rinse and variations in loading and unloading zones.

Features

- Selectable operation speeds
- Double-skinned stainless steel construction
- Removable anti-block lower, upper and lateral wash arms for the ultimate wash coverage
- Heavy-duty self-draining wash pumps for power and improved hygiene
- Economiser auto start/stop
- EasyClean filter system
- Moulded wash tank with radial corners to prevent debris build-up and assist with routine maintenance
- Removable stainless-steel blade technology rinse arms for improved rinse power and coverage
- Boiler and wash tank temperature displays
- Simple, intuitive controls
- Pressurised rinse system
- Insulated boilers
- Low water usage
- Double rinse zone
- Break tank
- Panoramic, counterbalanced inspection doors for safe and easy maintenance access

Optional machine add-ons

Dryer
Heat recovery
Steam condenser
Steam extraction
Triple rinse zone
Supplementary boiler
Increased loading zone
Increased unloading zone

Technical information

Electricity: 400V 50Hz three phase and neutral
Required water pressure and flow rate: 2-4bar (28-56psi), 10L per minute.
Water connection: 3/4BSP

Warranty: 1 year parts and labour

Choose your machine

Model	Usable Wash Height mm	Dimensions mm W x D x H	Plates p/h	Zones	Amps Per Phase
DCF2500A	460	4900 x 905 x 1725	2020/3030	W + N + DR	67
DCF3500A	460	5500 x 905 x 1725	2360/3540	PW + W + N + DR	69
DCF5000A	460	6400 x 905 x 1725	3370/5060	PW + W + W + N + DR	88
DCF6000A	460	7300 x 905 x 1725	4050/6070	EPW + W + W + N + DR	105
DCF7500A	460	7900 x 905 x 1725	5060/7600	PW + W + W + W + N + DR	108
DCF9000A	460	8800 x 905 x 1725	5900/8890	PW + W + W + W + W + N + DR	127

PW = Pre-wash Zone EPW = Enforced Pre-wash Zone W = Wash Zone N = Neutral Zone DR = Double Rinse Zone

All flight conveyors require a constant hot water supply of 55°C. Where a hot water supply is unavailable supplementary boilers or a heat recovery module may be required.

Steam operated models available. POA

Choose your machine add-ons

Description	Amps Per Phase	Code
Electric Drying Module - 12kW - adds 400mm to machine width	18	600701
Electric Drying Module - 18kW - adds 400mm to machine width	27	600705
Electric Drying Module - 18kW - adds 1000mm to machine width	27	600702
Supplementary Boiler - 14kW - internal	20	509704
Steam Condenser Unit - adds 600mm to machine height	1	600727
Triple Rinse Zone - adds 300mm to machine width	-	600721
Increased length loading zone (per metre)	-	LZ
Increased length unloading zone (per metre)	-	UZ

Choose your accessories

Item	Description	Dimensions mm W x D x H	Code
Water Softeners Hot or Cold feed - max 60°C	9 litre automatic water softener	280 x 438 x 513	AWS9
	12 litre automatic water softener	280 x 438 x 591	AWS12
	18 litre automatic water softener	280 x 438 x 744	AWS18
	26 litre automatic water softener	280 x 438 x 998	AWS26
Detergents	For our full range of chemicals please refer to page 58		



Pot & Utensil Washers

Specifically designed to accommodate even the largest pots and utensils, our machines are suited to all commercial catering sites, including bakers, butchers, hotels, schools and the healthcare industries.

Incorporating the latest performance and efficiency technology and constructed using AISI304 stainless steel for added strength, DC Pot & Utensil Washers feature selectable operation speeds to accommodate peak times and ensure only the highest hygiene standards are met.

DC Pot & Utensil Washers



Why a DC Potwasher?

Our comprehensive range of pot and utensil washers are designed to accommodate a vast range of pots, pans, utensils, containers and gastronorm and baking trays. Incorporating the latest wash technology, our easy-to-operate machines make light work of even the most stubborn residue.

The robust, double-skinned cabinet and door reduce running costs and minimise thermal and acoustic emissions. EasyClean filters, self-draining wash pump and moulded wash tank improve machine hygiene and routine maintenance operations.

Selectable cycle times give you the flexibility and control to ensure you get the most productivity from your washer.

Features

- Selectable operation speeds
- Double-skinned construction
- EasyClean filter system
- Removable anti-block wash and rinse arms
- Stainless-steel 'blade' technology rinse arms for the ultimate rinse coverage
- Moulded wash tank to prevent debris build-up and assist routine maintenance
- Boiler and wash tank temperature displays
- Simple, intuitive controls
- Self-draining wash pump for improved hygiene
- Insulated boiler
- Low water usage
- Pressurised rinse system
- Break tank - WRAS approved

Optional machine add-ons

Detergent and rinse aid dosing pumps
Drain pump

Technical information

Electricity: 400V 50Hz three phase & neutral. 240V single phase option available on DC57-42A & DC57-62A only
Required water pressure and flow rate: 2-4bar (28-56psi), 10L per minute.
Water connection: 3/4BSP

Warranty: 1 year parts and labour

Choose your machine

Model	Basket Size mm	Usable Wash Height mm	Dimensions mm W x D x H	Machine Drain Height mm	Cycle Time Sec	Amps Per Phase
DC57-42A	570 x 620	420	675 x 720 x 1080	65	60-120-150-180-C	10
DC57-62A	570 x 620	620	680 x 720 x 1615	250	60-120-180-C	16
DC67A	670 x 670	840	850 x 850 x 2160	130	180-360-540-C	30
DC109A	1090 x 670	840	1335 x 780 x 2160	130	180-360-540-C	37

Choose your machine add-ons

Description	Compatible Models	Code
Detergent and Rinse Aid Dosing Pumps	DC57-42A, DC57-62A	CP
Detergent and Rinse Aid Dosing Pumps	DC67A, DC109A	RDP
Drain Pump	DC57-42A, DC57-62A	D
	DC67A, DC109A	LDP

Choose your accessories

Item	Description	Dimensions mm W x D x H	Code
Water Softeners	16 litre manual water softener (max 30°C)	185 x 185 x 620	WSD16
	9 litre automatic water softener (max 60°C)	280 x 438 x 513	AWS9
	12 litre automatic water softener (max 60°C)	280 x 438 x 591	AWS12
Racks	Rilsan coated open dish rack (suitable for OD1425 only)	570 x 570 x 130	901364
	Rilsan coated open dish rack (suitable for OD1425 only)	570 x 610 x 120	901363
	Rilsan coated open dish rack (suitable for OD1425 only)	570 x 620 x 100	901366
Detergents	<i>For our full range of chemicals please refer to page 58</i>		



Premier Rinse Aid

DC Rinse Aid is a high quality concentrate that speeds drying and prevents streaking and spotting on dishes and utensils in commercial dishwashers.



Directions for use:
Use in accordance with machine manufacturer's instructions.
Dose at approximately 100-150 ml per cycle.
Recommended dose temp: 180°F (82°C).

HEALTH & SAFETY:





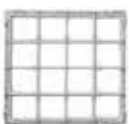





This material is highly irritant and can be harmful. Avoid contact with eyes, skin, and clothing. Wash thoroughly with water. Do not ingest. Keep out of reach of children.

DC Warewashing Solutions

Accessories and Consumables

To help you care for your products and to create the perfect washing system for your individual needs, we supply a comprehensive range of quality warewashing accessories, including warewasher racks and baskets, rack storage and water treatment solutions, as well as a full range of detergents and chemicals.

Glass baskets

Item: Glass baskets	Description	Dimensions mm W x D x H	Usable Glass Height mm	Code
	Grey plastic glass baskets	350 x 350 x 150	-	901526
		400 x 400 x 150	-	908926
	Rilsan coated white wire glass baskets	350 x 350 x 120	-	901360
		400 x 400 x 120	-	901380
		450 x 450 x 120	-	901390
		500 x 500 x 120	-	901400
	Sloped baskets with 4 rows	400 x 400 x 170	-	901401
		450 x 450 x 170	-	901402
		500 x 500 x 170	-	901403
	9 compartment (115 x 115mm) with extenders & top surround	400 x 400 x 180	180	700100
		400 x 400 x 240	240	700101
		400 x 400 x 264	264	700102
	16 compartment (88 x 88mm) with extenders & top surround	400 x 400 x 180	180	700103
		400 x 400 x 240	240	700104
		400 x 400 x 264	264	700105
	25 compartment (68 x 68mm) with extenders & top surround	400 x 400 x 180	180	700106
		400 x 400 x 240	240	700107
		400 x 400 x 264	264	700108
	Terrace glass support - suitable for 400 x 400mm baskets. Fit upto 4 per basket.	-	-	GR400
	Clixrack 16 compartment (113 x 113mm) with extenders & top surround	500 x 500 x 140	140	700109
		500 x 500 x 170	170	700110
		500 x 500 x 200	200	700111
		500 x 500 x 230	230	700112
	Clixrack 25 compartment (90 x 90mm) with extenders & top surround	500 x 500 x 140	140	700113
		500 x 500 x 170	170	700114
		500 x 500 x 200	200	700115
		500 x 500 x 230	230	700116
	Clixrack 36 compartment (74 x 74mm) with extenders & top surround	500 x 500 x 140	140	700117
		500 x 500 x 170	170	700118
		500 x 500 x 200	200	700119
		500 x 500 x 230	230	700120

Dish, cup & cutlery racks

Item: Dish racks	Description	Dimensions mm W x D x H	Code
	15 saucer inserts	310 x 100 x 72	903510
	Grey plastic dish racks	400 x 400 x 110	901591
		450 x 450 x 110	901505
	Plastic open dish racks	500 x 500 x 100	901500
	Rilsan coated open rack	570 x 610 x 120	901363
	Rilsan coated dish rack	570 x 570 x 130	901364
	Rilsan coated tray rack	570 x 620 x 100	901366
	Grey plastic cup racks	400 x 400 x 150	908926
		450 x 450 x 110	901504
	Plastic open cup racks	500 x 500 x 100	901510
	Cutlery: 1 compartment - grey	110 x 110 x 140	901516
	Cutlery: 8 compartment - grey	440 x 210 x 260	901530
	Plastic open cutlery racks	500 x 500 x 100	901511
	Plastic open tray racks	500 x 500 x 100	700121
	Moulded plastic drip tray for racking bay	375 x 375 x 25	DT35
		425 x 425 x 25	DT40
		475 x 475 x 25	DT45
		525 x 525 x 25	DT50

Machine Stands

Machine Stands



Stands with Rack Storage



Enclosed Stand



Item	Description	Dimensions mm W x D x H	Code
Machine Stands	Stainless-steel machine stand	410 x 410 x 400	STD35
		465 x 465 x 400	STD40
		495 x 525 x 400	STD45
		580 x 540 x 400	STD50
	Mild-steel machine stand	Adjustable x 520	STDADJ
Stands with Rack Storage	Stainless-steel machine stand with 2 tier rack storage - 175mm between tiers	410 x 410 x 400	STD35-2T
		465 x 465 x 400	STD40-2T
		520 x 490 x 400	STD45-2T
		580 x 540 x 400	STD50-2T
Enclosed Stands	Stainless-steel enclosed machine stand with lockable door	- x - x 400	STDCAB35
		- x - x 400	STDCAB40
		- x - x 400	STDCAB45
		400	STDCAB50

For bespoke stainless-steel machine stands up to 600mm high add £40.00

Rack Storage Solutions

Rack Storage



Mobile Rack Storage



Bespoke Storage



Rack Transporter



Item	Description	Dimensions mm W x D x H	Code
Rack Storage	Racking bay - 3 tier - 280mm between tiers	420 x 375 x 700	RB35
		470 x 425 x 700	RB40
		520 x 475 x 700	RB45
		570 x 525 x 700	RB50

Rack Storage Solutions (cont.)

Item	Description	Dimensions mm W x D x H	Code
Mobile Rack Storage	Mobile racking bay - 3 tier - 280mm between tiers	420 x 375 x 800	MRB35
		470 x 425 x 800	MRB40
		520 x 475 x 800	MRB45
		570 x 525 x 800	MRB50
Bespoke Storage	Bespoke stainless-steel racking unit	-	BRB
	Bespoke mobile stainless-steel racking unit	-	BMRB
Rack Transporter	Rack transporter trolley	-	RTT

For additional tiers add £40.00 each tier to a maximum of 6 tiers

Wash Stations

Void with Racking



Void with Sink



Void with Racking and Sink



Item	Description	Dimensions mm W x D x H	Code
Void with Racking	3 tier racking & void - suits 35 & 40 warewashers	1100 x 550 x 850	WST35/40-1R
	Void & 3 tier racking - suits 35 & 40 warewashers	1100 x 550 x 850	WST35/40-1L
	3 tier racking & void - suits 45 & 50 warewashers	1290 x 650 x 900	WST45/50-1R
	Void & 3 tier racking - suits 45 & 50 warewashers	1290 x 650 x 900	WST45/50-1L
Void with Sink	Sink & void - suits 35 & 40 warewashers	1070 x 550 x 850	WST35/40-2R
	Void & sink - suits 35 & 40 warewashers	1070 x 550 x 850	WST35/40-2L
	Sink & void - suits 45 & 50 warewashers	1210 x 650 x 900	WST45/50-2R
	Void & sink - suits 45 & 50 warewashers	1210 x 650 x 900	WST45/50-2L
Void with Racking and Sink	3 tier racking, void & sink - suits 35 & 40 warewashers	1525 x 550 x 850	WST35/40-3R
	Sink, void & 3 tier racking - suits 35 & 40 warewashers	1525 x 550 x 850	WST35/40-3L
	3 tier racking, void & sink - suits 45 & 50 warewashers	1760 x 650 x 900	WST45/50-3R
	Sink, void & 3 tier racking - suits 45 & 50 warewashers	1760 x 650 x 900	WST45/50-3L

Pre-rinse Units

Pre-rinse Unit



Pre-rinse Unit with Faucet



Item	Description	Dimensions mm W x D x H	Code
Pre-rinse Unit	Monobloc unit with hot & cold taps	-	509504
	Monobloc Unit with 12" bowl filler & hot & cold taps	-	509503

Water Treatment

Manual Softener - cold feed



Automatic Softener - cold or hot feed



Item	Model	Description	Capacity L Between Regenerations	Dimensions mm W x D x H	Water Supply Temperature	Amps Required
Manual Softener	WSD8	Manual	1000	185 x 185 x 420	< 30°C	-
	WSD12	Manual	1500	185 x 185 x 520	< 30°C	-
	WSD16	Manual	2100	185 x 185 x 620	< 30°C	-
Automatic Softener	AWS9	Automatic	664	280 x 438 x 513	< 60°C	13
	AWS12	Automatic	1494	280 x 438 x 591	< 60°C	13
	AWS18	Automatic	2278	280 x 438 x 744	< 60°C	13
	AWS26	Automatic	2929	280 x 438 x 998	< 60°C	13
Chlorine Filter						

Water softener capacities are based on medium hard water (Clark 20 - 286ppm)

Machine Chemicals

Premier Glass Detergent



Premier Dish Detergent



Ultimate Dish Detergent



Rinse Aid



Renovate



Descale



Item	Description	Container Volume L	Code
Glass Detergent	Premier glasswashing detergent	5	PGD-5
	Ultimate dishwashing detergent	5	UDD-5
Dish Detergent	Premier dishwashing detergent	5	PDD-5
	Ultimate dishwashing detergent	5	UDD-5
Rinse Aid	Premier rinse aid	5	RA-5
Renovate	Glass renovate	5	RV-5
Descale	Machine descale	1	DES-1
Salt	Water softening salt - granular form	10 (Kg)	SALT10KG
	Water softening salt - tablet form	10 (Kg)	SALTTABS10KG



DC Icemakers

Constructed from the highest grade materials and components, and incorporating the latest design and technology, our icemakers produce a comprehensive range of quick cooling crystalline ice types suitable for all catering and industrial applications.



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	1.8
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



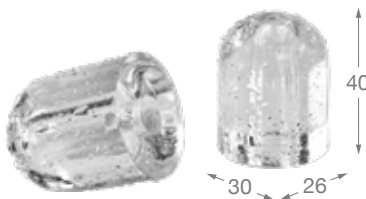
Classic Ice

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



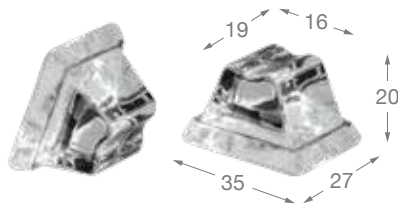
Hollow Ice

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.



Pebble Ice

Compact and long lasting nuggets of ice. This versatile ice can be used in many applications including soft drinks or cocktails. Suitable for: cocktail bars, pubs, cafeterias, nightclubs, bars, restaurants and hotels.



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.



Ice dimensions in mm



Self-contained

Our compact design icemakers are constructed using corrosive-resistant stainless-steel cabinets for strength and hygiene, and use only the highest quality components and evaporators for maximum performance and to ensure crystalline ice on demand.

Our range of self-contained icemakers feature ergonomically designed ice storage bins made from insulated, non-toxic, ABS food-safe plastic with limescale inhibiting evaporator plates.



Why this system?

Using the latest spray technology water is sprayed into ice moulds at subzero temperatures, building up layer upon layer of dense, crystalline ice. The machine cabinet is constructed using catering grade stainless steel for strength and hygiene, while the insulated storage bin is constructed using non-toxic antibacterial plastic for improved insulation and hygiene.

Technical information

Ambient air operating temperatures: Minimum = +10°C

Maximum = +38°C

Water inlet connection: 3/4"

Waste connection: 21mm

Icemaker ventilation: 200mm to the rear, 50mm to the sides and top

Choose your machine

Model	Production Kg p/24hrs	Storage Kg	Dimensions mm W x D x H (inc feet)	Drain Height mm (inc feet)	Amps Required	Warranty Yrs
DC20-4A	20	4	355 x 405 x 595	145	13	3
DC25-6A	25	6	387 x 465 x 612	145	13	3
DC30-10A	30	10	387 x 465 x 692	145	13	3
DC35-16A	35	16	497 x 592 x 797	240	13	3
DC45-25A	45	25	497 x 592 x 907	240	13	3
DC55-25A	55	25	497 x 592 x 997	330	13	3
DC70-40A	70	40	735 x 603 x 1017	345	13	3
DC100-60A	100	60	735 x 603 x 1117	345	13	3
DC130-65A	130	65	840 x 740 x 1185	345	13	3
DC155-65A	155	65	840 x 740 x 1185	345	13	3



Why this system?

This beautifully designed self-service ice dispenser features an optical sensor that enables ice delivery without direct contact, dramatically reducing the possibility of contamination and ensuring the highest possible hygiene standards. Using the latest spray technology to produce ice, water is sprayed into ice moulds at subzero temperatures building up layer upon layer of dense, crystalline ice. The quick cooling and compact ice is then stored in an insulated ice bin ready for dispensing at your leisure.

Technical information

Ambient air operating temperatures:
Minimum = +10°C Maximum = +43°C
Water inlet connection: 3/4"
Waste connection: 21mm
Icemaker ventilation: 50mm to the rear, 50mm to the sides and top

Choose your machine

Model	Production Kg p/24hrs	Storage Kg	Dimensions mm W x D x H (inc feet)	Drain Height mm (inc feet)	Amps Required	Warranty Yrs
DCD26-7A	26	7	395 x 530 x 790	30	13	3
DCD-STAND	-	-	355 x 515 x 655	-	-	3



Ideal in hard water areas, hollow ice is produced using the paddle system, which can work continuously even where the water supply is particularly high in mineral content. Using paddle system technology removes the need for additional pumps, therefore producing one of the quietest ranges on the market. The machine cabinet is made using catering grade stainless steel for strength and hygiene, while the insulated ice storage bin is made using antibacterial plastic.

Model	Production Kg p/24hrs	Storage Kg	Dimensions mm W x D x H (inc feet)	Drain Height mm (inc feet)	Amps Required	Warranty Yrs
DCP25-8	25	8	385 x 468 x 692	135	13	3
DCP32-15	32	15	495 x 580 x 797	261	13	3
DCP45-20	45	20	495 x 580 x 907	261	13	3
DCP75-30	75	30	733 x 596 x 1017	350	13	3



Using the latest technology, a cylindrical evaporator granulates the ice by using an Archimedean screw that ejects the granules into the insulated ice storage bin below. The machine cabinet is made using catering grade food-safe stainless steel for added strength and hygiene.

Model	Production Kg p/24hrs	Storage Kg	Dimensions mm W x D x H (inc feet)	Drain Height mm (inc feet)	Amps Required	Warranty Yrs
DCG60-10A	60	10	450 x 620 x 685	140	13	3
DCG90-20A	90	20	496 x 660 x 795	240	13	3
DCG90-30A	90	30	496 x 660 x 905	240	13	3
DCG150-40A	150	40	741 x 678 x 1035	345	13	3
DCG150-55A	150	55	741 x 678 x 1125	345	13	3



Why this system?

Using the latest technology, a cylindrical evaporator granulates the ice by using an Archimedean screw that ejects the granules into the insulated ice storage bin below. The machine cabinet is made using catering grade food-safe stainless steel for added strength and hygiene.

Technical information

Ambient air operating temperatures:
Minimum = +10°C Maximum = +43°C
Water inlet connection: 3/4”
Waste connection: 21mm
Icemaker ventilation: 50mm to the rear, 50mm to the sides and top

Choose your machine

Model	Production Kg p/24hrs	Storage Kg	Dimensions mm W x D x H (inc feet)	Drain Height mm (inc feet)	Amps Required	Warranty Yrs
DCT85-20A	85	20	500 x 660 x 795	268	13	3
DCT140-40A	140	40	738 x 690 x 962	285	13	3
DCT140-50A	140	50	738 x 690 x 1130	350	13	3

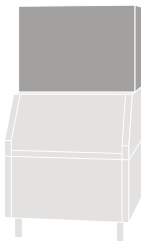




Modular

Our comprehensive range of ice production units are constructed using corrosive-resistant stainless steel for strength and hygiene, and use only the highest quality components and evaporators for maximum performance and to ensure crystalline ice on demand.

Our ice storage bins can store up to 350Kg of ice and are made from either stainless steel or insulated, non-toxic, ABS food-safe plastic for easy cleaning and reduced ice melt.



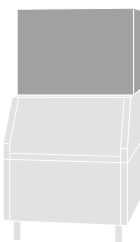
Why this system?

Using the latest spray technology water is sprayed into ice moulds at subzero temperatures, building up layer upon layer of dense, crystalline ice that is pure and clear. The machine cabinet is constructed using catering grade stainless steel for strength and hygiene.

Technical information

Ambient air operating temperatures: Minimum = +10°C
Maximum = +38°C
Water inlet connection: 3/4”
Waste connection: 21mm
Icemaker ventilation: 200mm to the rear, 50mm to the sides and top

Model	Production Kg p/24hrs	Storage Kg	Dimensions mm W x D x H	Amps Required	Warranty Yrs
DC155A	155	-	862 x 555 x 720	13	3
DC300A	300	-	1250 x 580 x 848	32	3



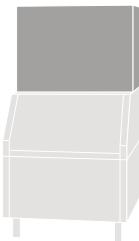
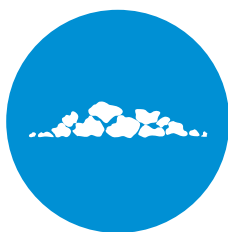
Why this system?

The vertical evaporator system produces an ice sheet which, upon dropping into the ice bin, breaks into high density, crystalline cubes. This high production design uses an ultra-smooth finish on the evaporator plate to prevent limescale deposits from accumulating, even in areas with very hard water. All units are manufactured in food-safe stainless steel and use exceptionally low volumes of water.

Technical information

Ambient air operating temperatures: Minimum = +10°C
Maximum = +38°C
Water inlet connection: 3/4"
Waste connection: 21mm
Icemaker ventilation: 200mm to the rear, 50mm to the sides and top

Model	Production Kg p/24hrs	Storage Kg	Dimensions mm W x D x H	Amps Required	Warranty Yrs
DCV140A	140	-	540 x 544 x 747	16	3
DCV225A	225	-	770 x 550 x 805	20	3
DCV415A	415	-	770 x 550 x 805	32	3
DCV750A	750	-	1250 x 645 x 950	32	3



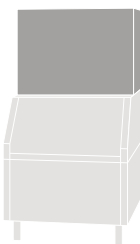
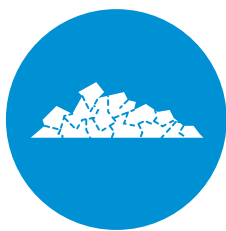
Why this system?

Using the latest technology, a cylindrical evaporator granulates the ice by using an Archimedean screw that ejects the granules from the base of the machine. The machine cabinet is made using catering grade food-safe stainless steel for added strength and hygiene.

Technical information

Ambient air operating temperatures: Minimum = +10°C
Maximum = +38°C
Water inlet connection: 3/4”
Waste connection: 21mm
Icemaker ventilation: 200mm to the rear, 50mm to the sides and top

Model	Production Kg p/24hrs	Storage Kg	Dimensions mm W x D x H	Amps Required	Warranty Yrs
DCG160A	160	-	560 x 569 x 600	13	3
DCG250A	280	-	640 x 470 x 700	13	3
DCG500A	510	-	640 x 470 x 700	16	3
DCG1000A	1000	-	934 x 684 x 700	16	3



Why this system?

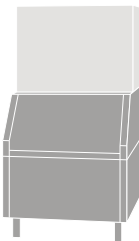
Using the latest evaporator technology, flakes of ice measuring just 1.5-3mm thick are produced at between -5 to -10°C. All units are manufactured using food-safe stainless steel for added strength and hygiene.



Technical information

Ambient air operating temperatures: Minimum = +10°C
Maximum = +38°C
Water inlet connection: 3/4”
Waste connection: 21mm
Icemaker ventilation: 200mm to the rear, 50mm to the sides and top

Model	Production Kg p/24hrs	Storage Kg	Dimensions mm W x D x H	Amps Required	Warranty Yrs
DCF400A	400	-	900 x 588 x 705	16	3
DCF900A	900	-	1107 x 700 x 880	32	3



Our comprehensive range of ice storage bins are constructed using insulated catering grade stainless steel or high-density plastic. They come in a wide range of sizes to accommodate the needs of all catering environments.

Model	Ice Storage Kg	Dimensions mm W x D x H (inc feet)	Compatible Icemakers
B100	100	560 x 815 x 1100	DCV140, DCG160, 250 & 500
B400	200	870 x 790 x 1100	DC155, DCV, DCG250 & 500
B850	350	1250 x 790 x 1100	DC155 & 300, DCV, DCG, DCF
B530	240	942 x 795 x 1153	DC155, DCV, DCG250 & 500

DC Icemakers - Accessories

Water Filtration

Inline Filter



High Flow Series



Item	Description	Capacity L	Dimensions mm W x D x H	Water Supply	Code
Inline Filter	Filter	3000	50 x 50 x 300	Cold	INFL
High Flow Series	Filter head and cartridge	5600	100 x 120 x 215	Cold	IC-FC1
	Cartridge only	5600	90 x 90 x 180	Cold	IC-F1
	Filter head and cartridge	37850	100 x 115 x 380	Cold	IC-FC2
	Cartridge only	37850	85 x 85 x 350	Cold	IC-F2
	Filter head and cartridge	94635	115 x 130 x 330	Cold	IC-FC3
	Cartridge only	94635	115 x 115 x 300	Cold	IC-F3

Filters should be replaced when required or a minimum of once every 6 months.
Filter capacities are based on a water hardness of 300ppm.

Drain Pumps

Icemaker Drain Pump



Item	Description	Dimensions mm W x D x H	Amps required	Code
Drain Pump	Icemaker drain pump with float switch	288 x 127 x 178	13	IDP



DC Service

Our Service department provides comprehensive after-sales support from installation, commissioning and training to warranty and extended warranty cover.

Whatever your service requirements, you can find peace of mind in DC's Service.



DC Service

Installation and Commissioning

Type	Group	Category	Models
Installation & Commissioning	Warewashers	Small frontloaders	EG/EG35/40, SG/SG35/40, SD40, PG/PD40, OG/OD40
		Large frontloaders	ED50, SG45/50, SXG45/50, SD45/50, SXD45/50, PG/PD45/50, OG/OD50
		Passthroughs (exc. tabling - see fabrication below)	SD900, PD1000/1300/1350, OD1400
			OD1425/1450
		Pot & utensil washers	DC57-42A
			DC57-62A
			DC67A, DC109A
		Rack conveyors	All models
		Flight conveyors	All models
	Icemakers	Small self-contained	DC20-4A - 35-16A
		Medium self-contained	DC45-15A - DC55-25A
		Large self-contained	DC70-40A - DC155-55A
		Modular	All models
Installation Only	Fabrication	Passthrough tabling	When installed at the same time as a machine
		Passthrough tabling	When installed separately from a machine
	Softeners	Automatic softener	All models when installed at the same time as a machine
			All models when installed separately from the machine
	Boost pumps	External rinse booster	All models when installed at the same time as the machine
			All models when installed separately from the machine
	Drain pumps	Warewashers	All undercounter and passthrough models
Commissioning Only	Warewashers	Small frontloader	EG35/40, SG35/40, SD40, PG/PD40
		Large frontloader	ED50, SG45/50, SXG45/50, SD45/50, SXD45/50, PG/PD45/50
		Passthroughs	SD900, PD1000/1300/1350
Removal of existing machine	Warewashers	Front loaders	All models
		Passthroughs	All models
	Icemakers	Small self-contained	All models
		Large self-contained	All models
		Modular	All models

The above installation and commissioning charges relate to a clear and accessible site, where the correct water, electrical and waste services are within one metre of where the machine is to be installed and the correct isolator and water valves are in place and in working order. In the event that these stipulations and those referred to under our terms and conditions (at the rear of this price book) are not met, any additional work will be charged at our standard service rate of £65 per hour.

London weighting - add £25.00

Service

Type	Description	Models
Aborted Call	Aborted Call	All Models
Labour	Labour Charges	All Models
Call Out	UK mainland (excludes Highlands and islands - POA)	All Models
Site Survey	UK mainland (excludes Highlands and islands - POA)	All Models

All installation and service prices quoted are valid between normal working hours Monday - Friday 08:00 - 17:00.

If you require work outside of these times please call for a quotation.

London weighting - add £25.00

Delivery

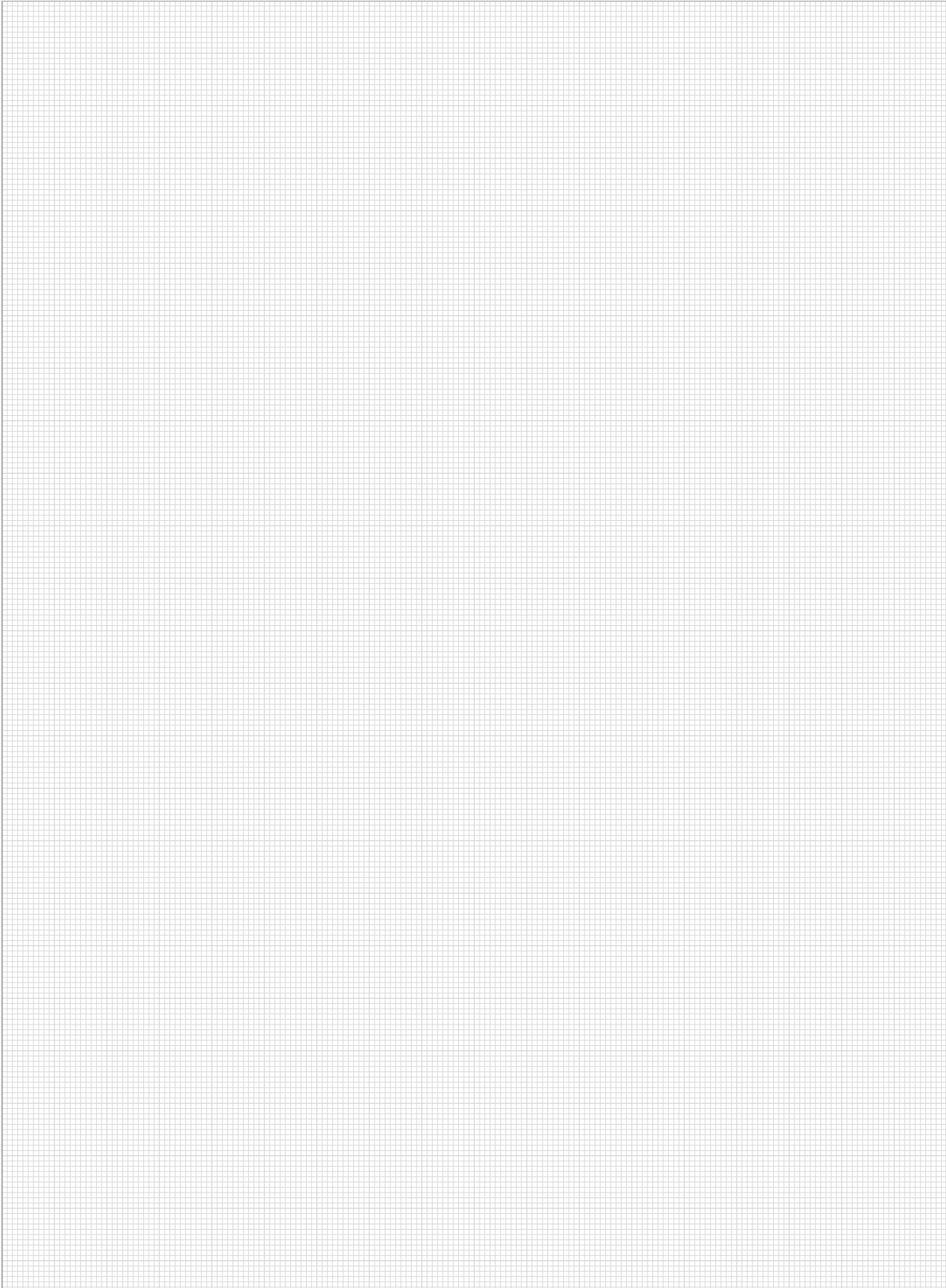
Type	Area	Period	Service	Description
Warewashing and icemaking machines	Mainland (exc. Scottish Highlands)	Weekday	Next day standard (08.00-18.00)	Courier Service
			Next day pre 12.00	Courier Service
			Next day pre 09.30	Courier Service
Warewashing and icemaking machines	Mainland (exc. Scottish Highlands)	Saturday	Next day pre 12.00	Courier Service
			Next day pre 09.30	Courier Service
Spares, accessories, consumables	Mainland (exc. Scottish Highlands)	Weekday	1st post	Royal Mail*
			Next day standard (08.00-18.00)	Courier Service
			Next day pre 12.00	Courier Service
			Next day pre 10.30	Courier Service
			Next day pre 09.00	Courier Service
Spares, accessories, consumables	Mainland (exc. Scottish Highlands)	Saturday	Next day pre 12.00	Courier Service
			Next day pre 10.30	Courier Service
			Next day pre 09.00	Courier Service

Consumable	Area	Period	Quantity	Description
Chemicals	Mainland (exc. Scottish Highlands)	Weekday	Up to 20 litres	Courier Service
			Up to 60 litres	Courier Service
			Up to 100 litres	Courier Service
			Up to 140 litres	Courier Service
Salt	Mainland (exc. Scottish Highlands)	Weekday	Up to 30 kg	Courier Service
			Up to 60 kg	Courier Service
			Up to 100 kg	Courier Service
			Over 100 kg	Courier Service

*does not include items over 1.5Kg

Scottish Highlands, Ireland and Channel/Offshore Islands - POA

Standard delivery is limited to doorstep/curb only



DC Unit Conversions and Notes

Unit Conversions

Length: 1metre = 100cm = 1000mm = 39.37 inches

Volume: 1litre = 1000ml = 0.21997 gallons

Power: $1\text{kW} = 1000\text{W}$

Pressure: 1bar = 14psi

Water hardness: 100ppm = 7.02 Clark

Notes

DC Terms and Conditions

1.0 Definitions and General

The Seller referred to in the below document is Direct Catering Products Ltd and the Customer is the person, firm or company contracting, whether verbally or in writing, with the Seller. "The Goods" means the Goods supplied by the Seller to the customer.

All orders are accepted strictly on the understanding that the Customer accepts these conditions of business. If a customer issues an official order containing conditions of purchase the Seller's conditions of sale shall prevail unless agreed in writing by the Seller.

2.0 Prices and publications

The Seller reserves the right to amend prices without notice. Prices quoted do not include VAT, which will be charged at rate ruling date of despatch. Although DC endeavour to provide exact information as possible, the accuracy of any information supplied as to price, description, measurement or specification of goods and services cannot be guaranteed due to manufacturer's revisions. Such information is given by way of identification or illustration only and the use of such description shall not constitute any contract as sale by description. It is the Customer's responsibility to confirm that all goods comply with the local bylaws and/or regulations. Clerical errors and omissions are subject to correction without notice. All plans, drawings and quotations are subject to confidentiality clause and must not be disclosed to any third party without the Seller's written consent.

3.0 Orders

3.1

The Customer shall be responsible to the Seller for ensuring accuracy of any order.

3.2

Orders are accepted only on the basis that these Terms (or varied of aforesaid) apply to the order. Accordingly, any terms endorsed on or contained or referred to in any customer's order or confirmation or otherwise communicated to the Seller that are inconsistent with these Terms and are not specifically agreed to in writing by the Seller, shall be deemed to be superseded and nullified by these Terms.

4.0 Payment

Payment for the Goods should be made by: cheque, BACS or credit card to Direct Catering Products Ltd, Unit 25, Lodge Hill Industrial Park, Westbury Sub Mendip, Somerset BA5 1EY. Delivery is subject to payment clearance. Payment must be made for the order prior to delivery, unless a credit account has been established by the Seller for the Customer. Where the Customer has a credit account, payment is due 30 days from the end of month in which the Goods were purchased. In the event we are not paid in accordance with agreed credit terms, we understand and will exercise our statutory right to claim interest and compensation for debt recovery costs under the late payment legislation.

5.0 Passing of Property in Goods

Any goods or products delivered by the Seller or its agents to the Customer shall remain (save as regards risks thereto) the property of the Seller until all invoices, statements or accounts of the Seller rendered by the Seller to the Customer have been discharged in full. In the event of default or delaying payment howsoever arising the Seller shall be entitled to demand the return of the goods, which shall be forthwith delivered to the Seller.

The Customer agrees that the Seller is seeking to exercise its rights under this clause and may at any responsible time enter the Customer's premises and remove the Seller's goods. Should the Customer resell the goods prior to such payment the Seller's beneficial entitlement shall attach to the proceeds of resale or to any claim for such proceeds. Such proceeds shall be held by the Customer as Trustee for the Seller in a separate designated account and rights of the Customer to receive such money shall be assigned to the Seller on demand. The Customer's power of sale shall automatically cease if a receiver is appointed over any of the assets of the undertaking of the Customer, or a winding up order is made against the Customer, or the Customer goes into voluntary liquidation (otherwise than for the purpose of the reconstruction or amalgamation), or cause a meeting of or makes any agreement or composition with creditors or claims of any description material to the recovery of the goods or products from the Customer or any third party.

6.0 Cancellation and Restocking

Orders can only be cancelled by the Customer, subject to any charges deemed necessary, at the Seller's absolute discretion. No cancellation can be accepted or refunds offered for items specially ordered or fabricated for the Customer.

Goods dispatched to the Customer and subsequently accepted for cancellation by the Seller will be subject to an abortive delivery charge, as well as any cancellation charge deemed necessary by the Seller. The Seller, at its absolute discretion, may agree to the return of Goods by the Customer provided that the Goods are returned at the Customer's expense, in the same condition and in the original packaging as of the date of dispatch by the Seller or their agents. Any Goods agreed by the Seller as acceptable for return for any reason (excluding faulty goods) will be subject to a restocking charge of 25% of the net invoice value of the items, together with the reimbursement of any expense incurred by the Seller as a consequence of the return of said Goods to the Seller's stock or to the manufacturer's/supplier's stock.

7.0 Warranty Definitions

It is the responsibility of the Customer purchasing for resale to confirm the relevant warranty arrangement on the appliance at the time of purchase. When ordering, the Customer accepts that the transaction is not a consumer sale as covered by statute. All Goods purchased are supplied with either:

7.1

A parts only warranty, whereby in consideration of the discount allowed to the customer, the Seller will warrant most goods against defective parts for 12 months (excluding the cost of installation of

such parts) from the date of the Seller's invoice (unless otherwise agreed in writing) providing the item has been installed, used, serviced and maintained in accordance with the manufacturer's specifications. The cost of the labour element of any warranty work being undertaken will be borne by the Customer in recognition of the discount allowed.

7.2

A parts and labour warranty, whereby the Seller will be liable to replace defective parts plus supply labour to repair the defective part within 12 months from the date of invoice of the Goods. Where a "parts and labour" warranty is given, the Goods are repaired by a qualified person appointed by the Seller and the cost of such repair is agreed beforehand by the Seller in writing. We aim to attend all warranty calls within 72 work hrs of the fault being reported to the service department at Direct Catering Products Ltd. Warranty work is carried out during normal working hours only, Monday to Friday 08:00hrs to 17:00hrs, unless otherwise agreed in writing.

Warranty work covers equipment component failure and manufacturing defects in materials only and therefore excludes: accessories, tools, removable panels, glass, fuses, plugs, sockets, links, rubber seals, connecting cables, consumable items such as calibration, cleaning, blockages and customer/operator misuse, poor washing results due to incorrectly commissioned chemical dosing quantities (where commissioning was not carried out by the Seller) and/or poor quality chemical product.

The warranty period starts at the date of invoice or date of delivery, whichever is the earlier. The manufacturer's warranty period is 12 months parts only, unless otherwise agreed. No repair work will be undertaken without evidence that the equipment was purchased from Direct Catering Products Ltd or its distributor network.

Satisfactory evidence will normally be confirmation of all of the following:

7.3

Site trading name and address

7.4

Manufacturer, model number, serial number

7.5

Fault Description

7.6

Invoice/delivery documentation

All warranty calls from the Customer are accepted on the basis that they are valid and covered by the manufacturer warranty. Any charges levied in respect of abortive visits, or for work deemed by the manufacturers or their agents not to be valid under the terms of the manufacturer's warranty, shall be recharged, including all charges resulting from incorrect installation (where installation was not provided by the Seller), inadequate or incorrect maintenance of machinery, inadequate usage of machinery and/or inadequate cleaning maintenance of machinery, including descaling where applicable. Such charges will be invoiced to the Customer, who will in turn invoice the end user (at their discretion); recovery of such charges from any third party being the responsibility of the Customer. Warranty claims only cover defects caused by faulty manufacture, materials or workmanship. It does not cover defects caused by unsuitable storage conditions or processing, abnormal use, misuse or neglect

or installation by unauthorised or unqualified personnel.

The Seller shall be under no liability whatsoever to the Customer for any indirect loss and/or expense (including loss of profit, revenue, business, goodwill) suffered by the customer howsoever arising, whether by act or default of the Seller or otherwise. Loan machines are not made available. All warranties and conditions, whether implied by statute or otherwise, are excluded from this Contract to the extent permitted by law provided that nothing in this Contract shall restrict or exclude liability for death or personal injury caused by the negligence of the Seller. No liability of any kind is accepted for oral representation of any kind by the Seller or its personnel. All equipment must be installed by a qualified engineer and proof of invoice may be required to validate any warranty claims.

Direct Catering Products Ltd retains the right to request any part replaced under warranty to be returned to Direct Catering Products Ltd for inspection and development purposes. If a requested warranty item is not returned within 10 days then Direct Catering Products Ltd retains the right to charge for the part.

If the part is returned and is found not to be covered under warranty due to any of the conditions regarding warranty mentioned above not being met, Direct Catering Products Ltd retains the right to charge at the full rate of the item and packaging.

8.0 Installation Conditions

The following terms and conditions apply to all installations. It is assumed, unless stated otherwise, that the site is on ground level with adequate access to facilitate manual handling of all appliances without removing any other appliances, doors or door frames, the installation does not require the use of specialist lifting equipment, and suitably terminated supplies are available within 1 metre of the final location of each appliance. The proposed installation area is clear, clean and reasonably level. The installation site is free from disruption by other trades, allowing work to be carried out in continuous visits during normal working hours. Any special permits or site procedures are to be pre-arranged so they will not cause any delays while on site. Adequate lighting, power and water facilities are to be made available to our installation engineers at no cost to ourselves. Vehicle parking charges will be additional to the estimated cost if free on-site parking is not provided. Packaging materials or pallets used to contain new appliances will be dismantled, flattened and left on the Customer's premises near the waste collection point, unless otherwise agreed. Standard installations do not include removal and disposal of old appliances unless otherwise agreed. Every effort will be made to ensure the site and equipment is left clean, however, this does not include deep cleaning of appliances to food preparation standards.

Please Note: The Customer is responsible for payment of all charges in relation to the installation works, including any extra charges that may be incurred either as a direct or indirect result of the above criteria not having been met regardless of who is responsible for the extra charges levied. The initial estimated cost does allow a small contingency for minor problems and oversights that may occur, however, any major deviation from the schedule of work will incur extra charges

to the Customer. These would include, but are not limited to cancellations, aborted calls, extra materials required due to inadequately terminated supplies and additional work carried out due to an insufficient site survey.

9.0 Deliveries

Deliveries do not include uploading, positioning or installation unless otherwise stated. The Seller will deliver as near to the delivery site as a road permits. The risk in the Goods will pass on arrival at and (where applicable) entry into the delivery premises. Damage due to inadequate site access or unloading shall be at the Customer's risk.

10.0 Damage

It is the Customer's responsibility to inspect Goods at the time of delivery, before signing the delivery note and accepting the consignment. Any damage must be noted on the carrier's delivery note at time of delivery (signing unexamined is unacceptable), otherwise claims cannot be entertained. Damage must be reported to both the Seller and carrier immediately, and confirmed to the Seller in writing within 48hrs of delivery. Damaged goods will not be exchanged if used, unless expressly agreed by the Seller in writing before such usage.

Usage of goods claimed as damaged will be taken as acceptance of item(s) in good condition and the Seller will accept no liability (unless agreed by the Seller in writing before such a usage).

The Customer is responsible for checking that Goods have arrived on site before despatching an engineer or professional person to attend to installations, maintenance or service calls. The Seller bears no financial responsibility for aborted call outs due to the Customer failing to confirm the Goods have arrived. The Seller bears no responsibility for failures of the carrier to deliver goods as requested by the Seller in accordance with the carrier's terms and conditions.

11.0 Third Party/Public Liability

Save insofar as defect in the product(s) causes death, injury or damage to personal property, the Seller's liability for any loss or damage shall be limited to the invoice value of the goods. Without prejudice to the foregoing, the Seller shall in no circumstances be under any liability in contract or otherwise for indirect or consequential loss or damage of whatsoever kind and howsoever caused, suffered by the Customer or others, save as may be expressly imposed by statute.

12.0 Force Majeure

The Seller shall not be liable in respect of any breach of contract due to any cause beyond their reasonable control including Acts of God, inclement weather, flood, lightning or fire, industrial action or lockouts, actions of government departments, war, riots or terrorism, or the action of any party for whom the Seller is not directly responsible.

13.0 Law and Jurisdiction

The contract shall be governed and construed in all respects in accordance with the Laws of England and shall be subjected only to the jurisdiction of the English Courts.

Due to the technical nature of our products prices and specifications are subject to change without notice.

All images are for illustration purposes only.

All prices are exclusive of VAT.





DC Products

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