

NATURAL GAS DISH MACHINES



Sparkling clean dishes, flatware, pots and pans are a must for every foodservice operation, for both proper sanitation and customer satisfaction.

Clean-burning, compact-designed natural gas equipment can help you meet budget and space requirements. Natural gas warewashing equipment:

- **Cuts operating costs**
- **Produces bacteria-free dishware, flatware, pots and pans**
- **Is better for the environment than electric**

Efficient and effective

Natural gas dish machines are reliable, efficient and produce sparkling results. Choosing natural gas helps you reduce demand charges for high-peak electric use and leaves about half the carbon footprint of electricity. Today's manufacturers have also developed new technology to significantly reduce water consumption while producing clean dishware.

There are three main types of natural gas dish machines to fit different sized foodservice operations: door, conveyor and flight. See back for comparison chart. There are also different hot water heating methods for dishwashing equipment:

- Natural gas infrared burners for heating water in the wash cycle
- One natural gas heat source for both the wash and rinse cycles
- Immersion tube natural gas burner systems

Pot and pan washers

Pot and pan washers are designed with a larger wash compartment and door to wash and sanitize large pots, pans and other big items. They also have higher water pressure in the spray arms to remove heavy soil. These are often used in bakery operations. Several models are available including:

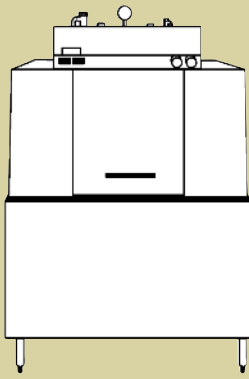
- Larger-volume washers with up to a 36-pan capacity and an adjustable racking system
- Conveyor washers with variable operating speeds
- Roll-in rack washers for high-volume operations or cart washing



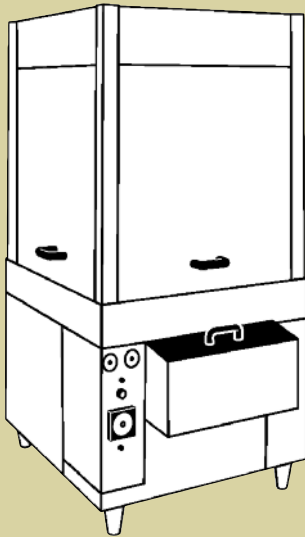
Natural gas dish machines produce sparkling results using less energy.

Tips for best results

In order to properly clean and sanitize all dishware, specific wash, rinse and sanitizing temperatures are necessary. Wash temperatures should be 160 F in order to remove soil, cut grease, lipstick and other stubborn stains. Rinse and sanitizing can be done in two different ways. The low temperature machines use 140 F water and chemicals to sanitize. This type of machine often leaves spots on glass and flatware and requires a longer dry station because drying time is extended. High temperature sanitizing is recommended, using a natural gas booster water heater at temperatures of 180 to 195 F and no added chemicals. With high temperature sanitizing, drying time is lowered, spotting is reduced and less chemicals are put into the environment. For more information, request a copy of our Booster Water Heater fact sheet.



Dish machine



Pot and pan washer

Type	Average dishes per hour	Racks per hour	Options	High-temp final rinse
Door	1,300 to 1,500	50-70	Utility spray Booster water heater Foot controls Tall models	Yes
Conveyor	5,000 to 9,000	200-360	Side loaders Extended hoods Pre-wash unit Booster water heater Rinse and extended wash tanks Activating sensors Blower dryers Power scraper Tall models	Yes
Flight	8,000 to 18,000		Blower dryers Varied washing lengths Power rinsing Multiple conveyor choices Tall models	Yes

Tips for efficient use

- Wash full loads only.
- Load dishracks or conveyor to capacity but do not overload.
- Turn off the dish machine when not in use.
- Size dish machine for average maximum requirements.
- Maintain required water temperatures.
- Keep all spray nozzle holes open.
- For safety and efficient drying, be sure warewashing area is well-lit and well-ventilated.

Care of a natural gas dishwasher

To maintain operating efficiency and extend the life of your dish machine:

- Thoroughly clean interior and exterior daily.
- For proper cleaning and maintenance, refer to the manufacturer's instructions.

Rebates lower start-up costs

Rebates make the purchase of efficient, natural gas equipment even more affordable. Call us at the phone number listed below for details.

For more information

To receive additional information, or to schedule free training on dish machines and other natural gas equipment, call **612-321-5470 (1-800-234-5800, ext. 5470)**. For your convenience, training sessions can be held in our Foodservice Learning Center or your facility.

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