

# THE CLASSEQ RANGE

Product Guide



Simple. Robust.  
**CLASSEQ**  
[www.classeq.co.uk](http://www.classeq.co.uk)

# CHOOSING THE RIGHT WAREWASHER FOR YOU

No two kitchens or bars are the same. It's essential you select and specify the right machine for your business.

Making the right choice will ensure the best wash results, optimum performance, and the machine's longevity.

Remember... your new machine must be able to cope with your busiest service.

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## Glasswashers

Undercounter glasswashers are specifically designed for washing glassware with the rinse temperature set to a lower temperature of 70°C to protect the glass.

Our machines are available as Standard or Duo models in three sizes:

- 1. 350 x 350mm basket** – 12 glasses per rack (available as a Standard model only)
- 2. 400 x 400mm basket** – 16 glasses per rack
- 3. 500 x 500mm basket** – 25 glasses per rack



## Dishwashers

Undercounter dishwashers are a popular kitchen essential, they are easy to use, deliver quality results at high volumes and fit into small spaces.

Our machines are available as Standard or Duo models in two sizes:

- 1. 400 x 400mm basket** – x9 10" plates per rack
- 2. 500 x 500mm basket** – x18, 10" plates per rack



## Pass Throughs

Pass Through dishwashers are capable of cleaning up to 720 plates every hour. Offering you the perfect solution for a busy kitchen.

The P500 is available in three versions defined by your wash volumes:

- 1. Everyday** – x18, 10" plates per rack
- 2. Intermediate** – x18, 10" plates per rack
- 3. Intensive Use** – x18, 10" plates per rack

## THINGS TO CONSIDER



### Do I need a drain pump?

A drain pump is required when the waste water has to travel higher than the machine's waste outlet. A drain pump is an optional extra on standard machines, all Duo machines and Pass Throughs include a drain pump.



### Do I need a chemical pump?

A chemical pump draws the correct amount of detergent and rinse aid into the machine. All undercounter Glasswashers and Dishwashers include a chemical pump as standard, it's an option on Pass Through machines.



### Do I need a water softener?

Hard water can cause limescale to build up in your machine impacting its performance, wash results and lifespan. A water softener reduces the hardness of the water before it enters the machine preventing these issues.

If you're located in a hard water area you will require a water softener.



### What is WRAS and why is it important?

WRAS Approval is the accepted way to demonstrate compliance with the Water Supply (Water fittings) Regulations and Scottish bylaws.

All Duo machines are fully compliant and feature a "Type AB" air gap, meaning that there is a physical air gap which completely prevents the water from entering and contaminating the mains water supply.

Standard machines have a lesser "Type B" certification which means the machine contains back flow prevention devices complying with EN 61770.

# GLASSWASHER RANGE

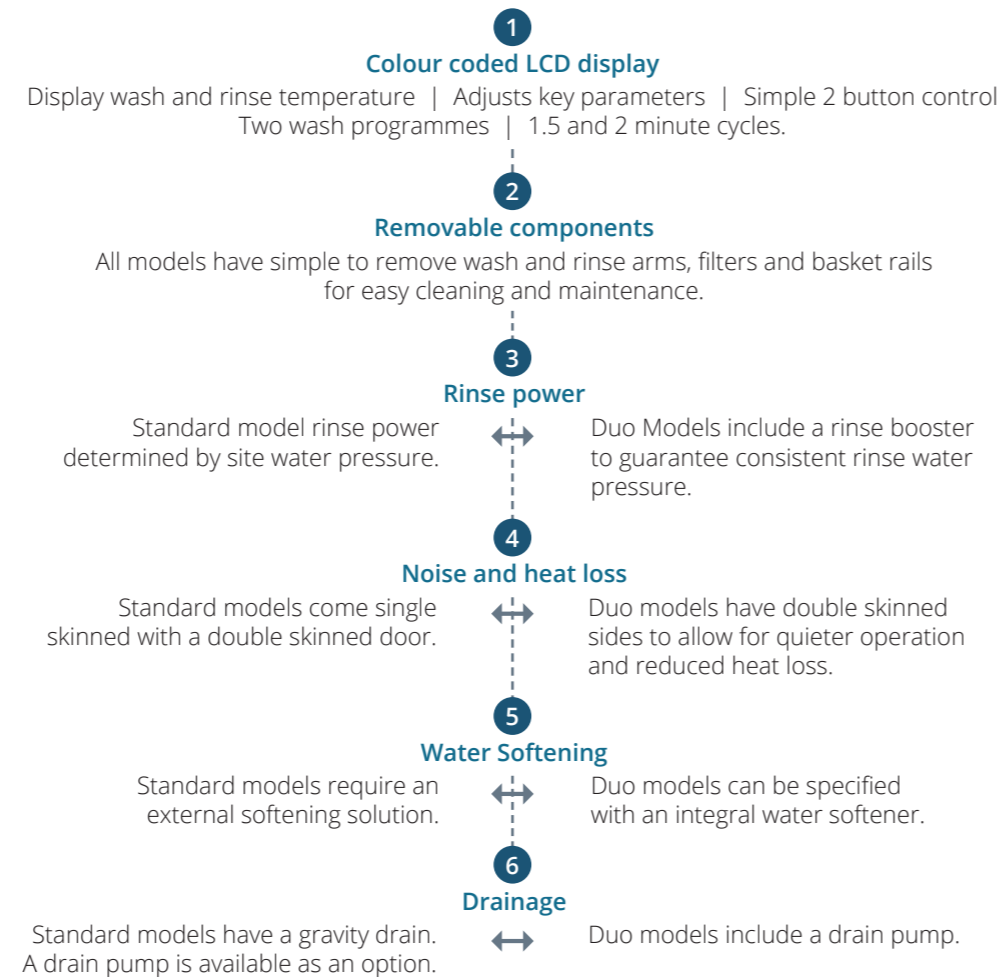
Cheers to sparkling glassware.



Simple to use, simple to clean and robust enough to withstand the rigours of a busy bar or kitchen. Choose your model.

## Standard models

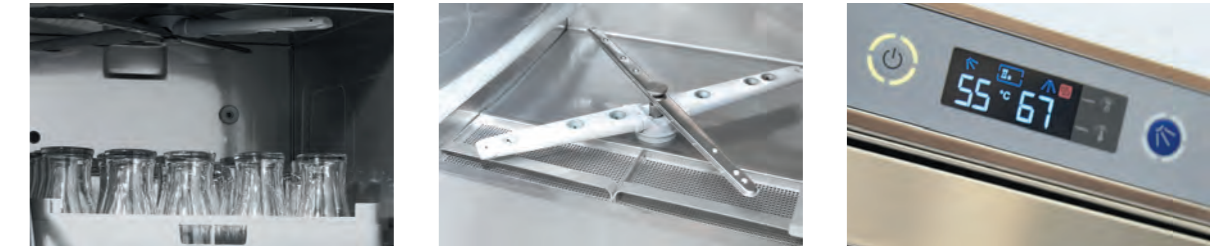
## Duo models



Giving you up to  
**1,000 sparkling glasses every hour.\***

Cheers to that.

Available in 3 sizes as a **Standard Model** and 2 sizes as a **Duo model**.



	<b>G350</b>	<b>G400</b>	<b>G500</b>	<b>G400Duo</b>	<b>G500Duo</b>
<b>Basket Size</b>	350mm	400mm	500mm	400mm	500mm
<b>WxDxH</b>	410x517x644mm	450x517x760mm	550x605x830mm	470x517x760mm	570x605x830mm
<b>Theor. Racks p/hr</b>	40	40	40	40	40
<b>Pint sized glasses per rack</b>	12	16	25	16	25
<b>Glass clearance height</b>	273mm	311mm	343mm	311mm	343mm
<b>Drain pump</b>	Optional	Optional	Optional	●	●
<b>Auto dosing</b>	●	●	●	●	●
<b>WRAS compliant (type)</b>	-	-	-	AB	AB
<b>Rinse booster pump</b>	-	-	-	●	●
<b>Integral water softener</b>	-	-	-	Optional	Optional
<b>Required water pressure</b>	2.0 bar	2.0 bar	2.0 bar	0.5 bar (2 bar ws)	0.5 bar (2 bar ws)

\* Based on optimal set up of the G500.

● Included - Not included

# DISHWASHER RANGE

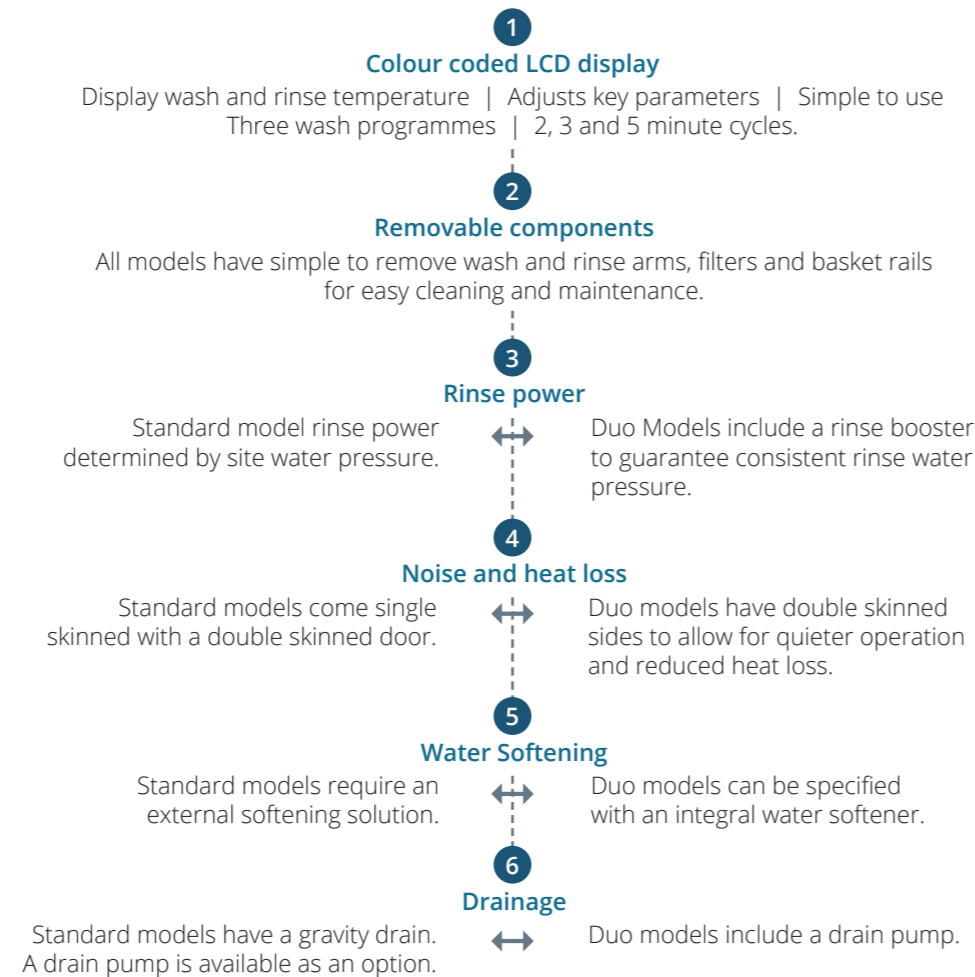
Stands out, yet goes unnoticed.



Engineered for simplicity, our undercounter dishwasher will deliver clean results time after time with the minimum of fuss.

## Standard models

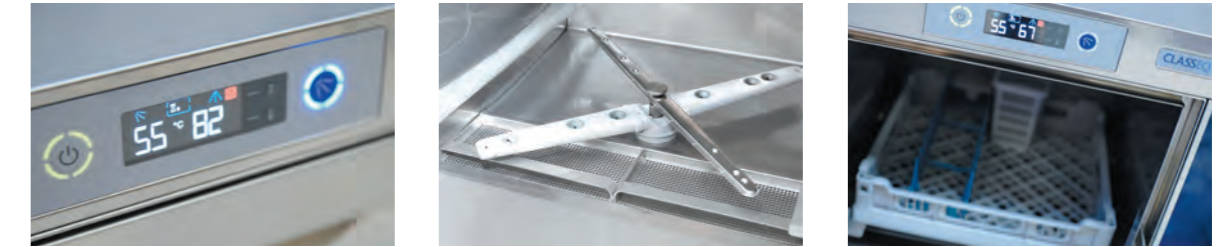
## Duo models



Capable of cleaning  
**540 dinner plates every hour.\***

Ready for a great service.

Available in 2 sizes as a Standard Model and 2 sizes as a Duo model.



	D400	D500	D400Duo	D500Duo
<b>Basket Size</b>	400mm	500mm	400mm	500mm
<b>WxDxH</b>	450x517x760mm	550x605x830mm	470x517x760mm	570x605x830mm
<b>Theor. Racks p/hr</b>	30	30	30	30
<b>10" plates per rack</b>	9	18	9	18
<b>Plate clearance height</b>	311mm	343mm	311mm	343mm
<b>Drain pump</b>	Optional	Optional	●	●
<b>Auto dosing</b>	●	●	●	●
<b>WRAS compliant (type)</b>	-	-	AB	AB
<b>Rinse booster pump</b>	-	-	●	●
<b>Integral water softener</b>	-	-	Optional	Optional
<b>Required water pressure</b>	2.0 bar	2.0 bar	0.5 bar (2 bar ws)	0.5 bar (2 bar ws)

\* Based on optimal set up of the D500.

● Included - Not included

# PASS THROUGH RANGE

Works hard. Makes it look easy.



A range of simple to use, high-volume Pass Through machines available in three model levels based on your wash volumes – Everyday, Intermediate and Intensive Use.

### Colour Coded LCD Display

- Display wash and rinse temperature
- Simple 2 button control
- Three wash programmes
- Light 1.5, Standard 3 and intense 5-minute cycles

### Reduced Water Consumption

The 28-litre wash tank ensures running costs are kept to a minimum.

### Continuous Hood Clean System

Simple to clean with continuous hood clean and removable wash arms.

### Water Board (WRAS) Compliant

WRAS compliant with a Type AB air gap.

### Standard Built-in Components

All models come with a built-in drain pump and rinse booster pump.

### Optional Water Softener and Chemical Pump

Add an integral water softener and chemical pump to keep usage simple and save space with external alternatives.

### Configurations and Tabling

Easily configured with a range of straight through or corner tabling options.

### Power Options

- 30 Amp – Single Phase, Total Connected Load – 6.68kW
- 12 Amp – Three Phase, Total Connected Load – 6.68kW
- 16 Amp – Three Phase, Total Connected Load – 9.32kW
- 22 Amp – Three Phase, Total Connected Load – 12.68kW

A true workhorse, washing up to **720 gleaming plates every hour.**

Keeping every service moving.



	Everyday <b>P500A30</b>	Everyday <b>P500A12</b>	Intermediate <b>P500A16</b>	Intensive <b>P500A22</b>
<b>Basket Size</b>	500mm	500mm	500mm	500mm
<b>WxDxH</b>	630x720x1890mm	630x720x1890mm	630x720x1890mm	630x720x1890mm
<b>Theor. Racks p/hr</b>	40	40	40	40
<b>10" plates per rack</b>	18	18	18	18
<b>Glass clearance height</b>	440mm	440mm	440mm	440mm
<b>Drain pump</b>	●	●	●	●
<b>Auto dosing</b>	Optional	Optional	Optional	Optional
<b>WRAS compliant (type)</b>	AB	AB	AB	AB
<b>Rinse booster pump</b>	●	●	●	●
<b>Integral water softener</b>	Optional	Optional	Optional	Optional
<b>Required water pressure</b>	2.0 bar	2.0 bar	2.0 bar	2.0 bar
<b>Rating</b>	6.68kw/single-phase (Hot fill recommended)	6.68kw/3-phase (Hot fill recommended)	9.32kw/3-phase	12.68kw/3-phase

● Included – Not included

# SIMPLE. ROBUST.



## WHY CLASSEQ?

### **We do the simple things brilliantly**

It's complicated making things simple.

We innovate, test, redesign, and test again until we know we've developed a cost-effective machine that is simple to install, operate and maintain. Robust in every way, our machines are designed to withstand the demands of even the busiest kitchens, delivering sparkling clean results service after service.

### **We have the experience**

Founded in 1977, we've spent the last 45 years developing cost effective, simple, and robust glass and dishwashing equipment.

We became part of the Winterhalter Group in 2004 and launched a new range of warewashers in 2006, from there we have continued to innovate.

We update and launch new machines regularly to meet the constantly changing demands of modern hospitality.



### **We design and build in Britain**

Our Research and Development and Production Team is based in our facility in Staffordshire manufacturing machines for use across the UK and worldwide.

We have a UK based Technical Team and a nationwide network of directly employed Service Technicians.

### **We're proud of our Partners**

We sell our machines exclusively through Distributors, Catering Equipment Suppliers and Kitchen Design Houses.

We're proud of our relationships with our partners and the essential service they provide to hospitality operators. When you buy a Classeq machine you will have access to support and advice from your distributor and us as the manufacturer.

Manufactured in Stafford.



## Contacts

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For more information on our product range visit  
[www.classeq.co.uk](http://www.classeq.co.uk)



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All stocks used for this publication are FSC accredited and can be fully recycled. All inks used are vegetable oil inks.

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