

High-capacity dishwashing

Choose the right machine for racks/hour, water + chemical consumption, and floor footprint.

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Overview

Choosing the right commercial dishwasher is mostly arithmetic: peak racks/hour vs machine rated capacity, with 20% safety margin. Below 30 racks/hr ? undercounter. 30-60 ? hood. 60-120 ? pass-through. 120+ ? rack conveyor. Beyond 200 ? flight (conveyor with belt). Match it wrong and you'll have wet glasses at peak service every night.

Setup tiers

Undercounter (?30 racks/h)

€ 2 800 – 7 000

Single-rack machines for bars, small cafés, bistros. Glasswasher or general-purpose. Quiet enough for FOH.

Equipment categories: Undercounter dishwashers, Glasswashers

Hood / pass-through (30-60 racks/h)

€ 9 000 – 22 000

Operator-loaded racks slide under a lifting hood. Pass-through versions integrate into a sink-rack-rinse line.

Equipment categories: Pass-through dishwashers

Rack / flight conveyor (60+ racks/h)

€ 35 000 – 90 000

Continuous racks-on-belt machines for hotels, hospitals, mass catering. Includes pre-wash + dryer modules.

Equipment categories: Conveyor dishwashers

Workflow zones

Scrape + pre-wash. Soiled side: pre-rinse sink, scraping table, rack staging.

Wash machine. The dishwasher itself — undercounter, hood, pass-through, or conveyor.

Clean-side staging. Clean-rack exit tables, plate trolleys, glass storage.

Frequently asked

How do I calculate racks/hour?

Peak covers × 1.5 (plates+cutlery+glasses) ÷ 18 (items per rack) = racks needed in the peak hour. Add 20% safety. Example: 200-cover lunch ÷ 90 min = 134 covers/hr peak ? ~11 racks/hr ? undercounter fine, hood comfortable.

Single-phase vs three-phase electrical?

Undercounter = single-phase 230V usually fine. Hood and pass-through = three-phase 400V is standard (faster heat recovery between cycles). Conveyor = always three-phase. Confirm your site has three-phase before ordering anything beyond undercounter.

Water consumption — does it matter?

Yes, especially with Irish water charges + heating costs. Modern undercounter = 2.4 L/rack; hood = 2.8 L/rack; conveyor = 100-200 L/hour at full speed. Choose machines with water recovery (heat exchanger on rinse water) for 15-20% energy saving.

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Web: <https://ecaterstore.com> · Submittal package for High-capacity dishwashing

Prices indicative — request a formal quote at <https://ecaterstore.com/quote-request?solution=dishwashing-line>