

BAKERY RANGE

WASHTECH



Componentry
Wash power
Capacity
Chamber size

PW2
Heavy duty stainless steel
4.0HP
480 baking trays per hour
Width: 1100mm
Depth: 650mm
Height: 750mm

YOU MAKE THE DOUGH WHILE WE SAVE YOU DOUGH

Washtech warewashers are the perfect companion for bakeries, specifically designed for the thorough washing and sanitising of baking trays, bins, bowls and other bulky items. By washing up continuously and by only using rinse water and chemical when required, they also save you time and money so that you can focus on what you do best.

Built for Australian conditions and regulations since 1981, Washtech warewashers deliver the reliability of heavy duty stainless steel construction and the most extensive service network in the region. Unrivalled in product durability and longevity – Washtech will not let you down.

Why Washtech?

- Hand made from heavy-duty stainless steel
- World class water consumption rates
- Multiple cycle options for various wash needs
- Operator efficiency in mind in loading and unloading bulky items
- Hanging rail with tines for maximum tray loading on select models
- Heat recovery solutions available on select models – reducing upfront operating costs through significant reductions in emissions & water heating costs



Talk to a Washtech dealer today about how the latest warewashing solutions will benefit you and your customers.



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BAKERY RANGE

TW AL8 PW1 PW2 PW3 CK100



Standard cycle times (seconds)	120	120, 240, 360	120, 240, 360	120, 240, 360	120, 240, 360	continuous
Bakery trays per hour* (up to 40mm deep)	120		240	480		
Wash pump power (HP)	2 x 0.5	2.0	2.0	2 x 2.0	2 x 2.0	2.0
External dimensions:						
width (mm)	860	905	680	1235	1330	1500+
depth (mm)	660	760	780	855	855	875+
height (mm)	845	1750	1850	1845	1750	1585+
Bench gap	865	795	680	1235	1195	1500+
Internal dimensions:						
width (mm)	800	700	565	1100	1050	620
depth (mm)	545	540	600	650	640	variable
height (mm)	470	650	750	750	650	450 to 800
Heat recovery unit (reduce emission and operating costs)		Optional (AL8C)	Optional (PW1C)	Optional (PW2C)	Optional (PW3C)	Optional
Dual chemical pumps (externally adjustable det. and rinse fluid pumps)	Y	Y	Y	Y	Y	
5-2-1 warranty	Y	Y	Y	Y	Y	Y
Full stainless steel componentry	Y	Y	Y	Y	Y	Y
Enhanced stainless steel filtration (scrap trays in addition to wash inlet filter)	Y	Y	Y	Y	Y	Y
Hot water consumption (litres) (per cycle)	3.3	2.6	2.6	4.0	4.0	5.0 (per minute)
Break tank and rinse pump fitted (suitable for sites with low water temp and pressure)		Y	Y	Y	Y	Optional
Drain pump installed	Y	Optional	Optional	Optional	Optional	
Power requirements	1p/15A	3p/25A	3p/25A	3p/30A	3p/30A	3p/25A (base machine only)

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*Bakery trays per hour based on 35mm deep trays equivalents, and 80% operational efficiency through the Potwasher

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