

# Commercial Dishwasher Guide

An in-depth guide to selecting the correct dishwasher for your hospitality business.

The Essential Commercial Dishwasher Companion



**Sydney  
Commercial  
Kitchens**



# The hardest working piece of equipment in your kitchen

A commercial dishwasher is often the hardest working piece of equipment in the kitchen because it supports almost every service period, all day, every day. It keeps plates, glasses, cutlery, trays, pans, and utensils moving back into service fast. Without it, clean stock runs out quickly, service slows down, and staff get dragged away from more valuable tasks just to wash up by hand.

It also works under constant pressure. During busy periods it has to handle high volumes, repeated cycles, grease, food residue, and strict hygiene demands without falling behind. Unlike some equipment that is used for only part of service, a dishwasher is often running before service, during service, and after service.

That is why it matters so much.

A good commercial dishwasher helps with:

- Speed of turnaround
- Food safety and sanitation
- Labor savings
- Lower breakage from better handling systems
- Smoother service during peak periods

# Commercial Dishwashers

How to fix your dishwashing bottleneck, while reducing your operating costs without the headaches

A commercial dishwasher is vital for the success of any high volume kitchen environment, and Sydney Commercial Kitchens sells a comprehensive range of commercial dishwashers including under-bench and pass-through machines. We stock quality units from all the best names including Adler, Aristarco, Asber, Classeq, Comenda, Eswood, Fagor, Hobart, Meiko, Smeg, Washtech, Wexiodisk and Winterhalter.

## How to choose the correct dishwasher for your establishment

**What you need to know.**



Before you start your search for a new commercial dishwasher there are some questions that you need to be able to answer.

## 1. Are you replacing an existing dishwasher?

What type of dishwasher are you replacing, under counter or pass through type?

If the pass through dishwasher you are replacing is 10-15 years old, there are few models available with the original sizing.

Replacement dishwasher models that are currently available are bigger and may require adjustments being made to your stainless steel benching or perhaps even replacing your benching as well, an additional expense.

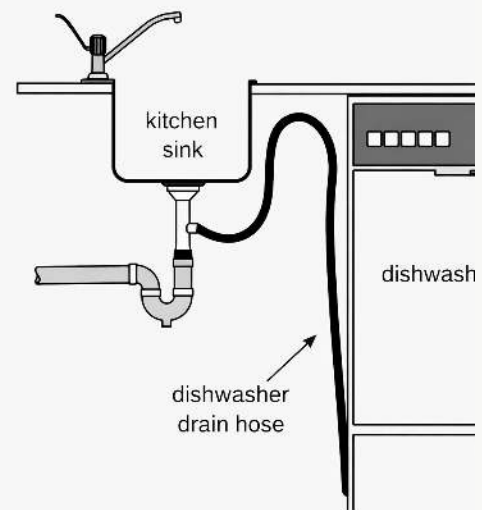


## 2. What type of drainage system?

There are two styles of drainage used by commercial dishwashers. They are a 'Pump out drain', where a pump is used to send the discharging water to waste or 'Gravity Feed'.

Pump out drains are attached to the spigot under the sink on the 'S' bend, the same as on a domestic dishwasher.

Gravity feed generally requires that you have access to the under floor area beneath the dishwashing area.



## 3. Can your plumber access the space under your floor?

If YES, then you would be able to use a Gravity Feed Type dishwasher as one of your choices. Many of the newer models have a pump out drain as standard and this may still be your best option.

If NO, then you will need a dishwasher fitted with a pump out drain.

## 4. Water supply

Make sure you have a hot water supply for the dishwasher feed. If not, you will need to discuss this with your plumber.


Never run out of hot water in a commercial kitchen, because without it your dishwasher cannot properly clean and sanitize, and that can quickly slow service, affect hygiene standards, and disrupt the entire operation. Most modern commercial dishwashers come with a low temp cutout switch which makes the machine stop until the correct temperatures are reached.

## 5. What you need to know about commercial dishwashing detergents

Do you require a dishwasher with rinse aid and detergent pumps supplied standard? Most commercial dishwashers, both under counter and pass through these days have automatic detergent and rinse aid dispensers as a built-in feature.

While the large chemical companies in the past used to supply commercial kitchens with the detergent and rinse aid dispensing equipment as part of their supply contract you should understand that when they do that they are also controlling how much chemical you use.





The dishwasher manufacturing companies only interest in having detergent dispensing as an integral part of the machine they are building is in making sure that everything is clean when the wash cycle is finished. They don't make profit from detergent sales.

Did you know that detergents used in domestic dishwashers **ARE NOT suitable** for a commercial dishwasher?

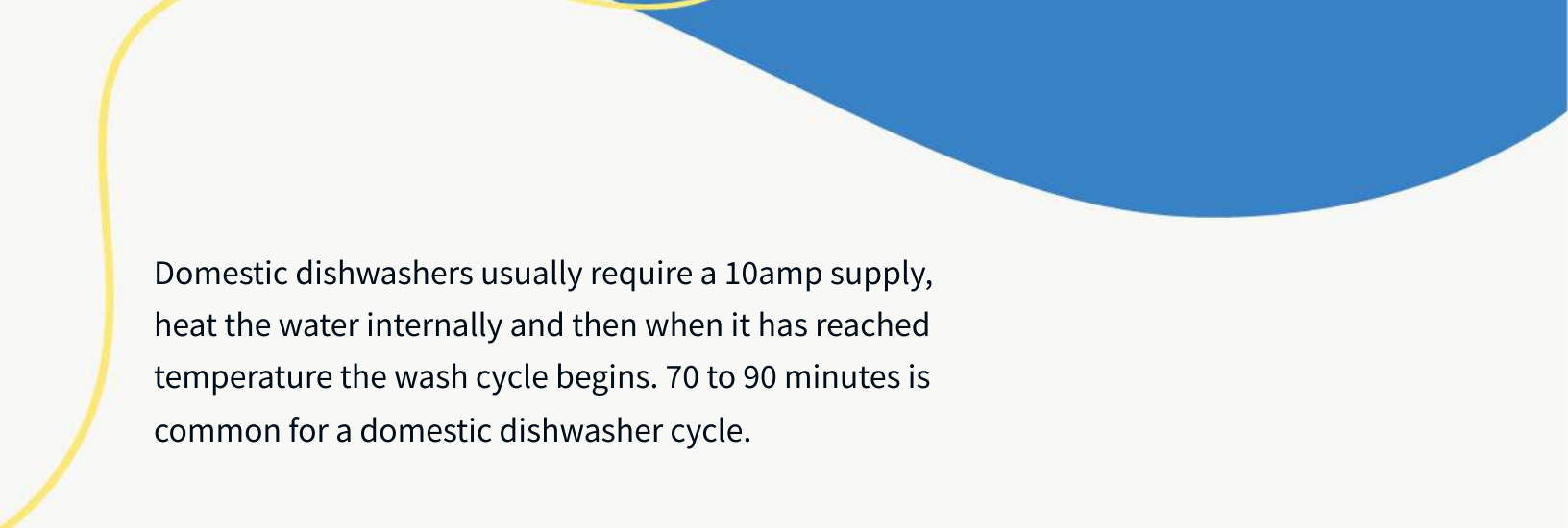
The reason is that the power of the wash pump creates huge amounts of suds when they use domestic detergents and then the pump starts cavitating [pumping air]. Using domestic detergents lead to significant problems which are not covered under your warranty.

If this is the first time you are buying a commercial dishwasher, would you like a starter pack of Rinse aid and Detergent supplied with the machine?

## 6. What are the power requirements?

If you are replacing a domestic dishwasher [which might be the case in kindergartens now that there are specific requirements around sanitising crockery & cutlery in the new code for that industry] do you have 15amp power available which is common with commercial under counter dishwashers?

You may need to check with an electrician.



Domestic dishwashers usually require a 10amp supply, heat the water internally and then when it has reached temperature the wash cycle begins. 70 to 90 minutes is common for a domestic dishwasher cycle.

Commercial under counter dishwashers on the other hand work extremely fast with cycle times of between 1 to 3 minutes. They can do this because the water supply is hot and that water temperature is maintained inside the unit. The water for the 2-3 litres of rinse is then heated inside the internal boiler. This water can be heated from the temperature of the supplied water to the required temperature for sanitising during the cycle time.

Commercial pass through dishwashers mostly require a 3 phase electrical connection. Talk to your electrician about this.

Note: If after the dishwasher has been connected to both water and power it makes a very loud noise in the wash cycle the most likely cause is that the electrical phases need reversing. Your electrician can easily do this.

## 7. Under Bench or Pass Through Dishwashers - what is right for you?

Factor	Underbench dishwasher	Pass-through dishwasher
<b>Best for</b>	Cafes, bars, smaller kitchens, lower-volume service	Restaurants, clubs, pubs, hotels, production kitchens, higher-volume service
<b>Footprint</b>	Compact and easier to place under standard bench runs	Needs more floor space plus infeed and outfeed benching
<b>Workflow</b>	Good when one operator handles smaller loads	Better for continuous rack flow during busy periods
<b>Power</b>	Often single phase, but check exact model requirements	Commonly higher power demand; some models require 3 phase
<b>Output</b>	Fast cycles for smaller loads	Higher hourly throughput and better recovery under pressure

### Under Bench Dishwasher Characteristics

When buying or replacing an under counter dishwasher there are several factors to consider.

**Water Consumption** - Gone are the days when commercial dishwashers used 7 litres or more per wash cycle, placing heavy demand on your hot water service. Today, a well-designed dishwasher should typically use between 2.5 and 3.5 litres per cycle, helping reduce water use, lower energy costs, and ease pressure on your hot water system.



**Detergent** - the less water the dishwasher uses the less the requirement for detergents, also saving you money. After you have purchased your dishwasher, the detergent & rinse aid are your biggest ongoing expenses.

**Power requirements** - most under bench dishwashers require 15 amps single phase power supply. If you are replacing an older model dishwasher you will need to check because many only needed 10 amps previously. An electrician will be required to upgrade the power supply.

Currently dishwashers are required to have a low temperature cutout switch. Until the water has reached the required temperature for the rinse cycle the dishwasher will continue to wash. Some people, rather than employing an electrician, simply cut off the existing 15 amp plug and replace it with a new 10 amp plug. If you do this your dishwasher will never worked properly.

**Dimensions** - not all new under bench dishwashers fit under the standard bench top height of 900 mm. This is because there is normally a 50mm profile edge so your dishwasher should have a height of less than 850mm. If in doubt check the measurement with your stainless steel provider.

**Drainage** - Careful consideration should be given to the plumbing requirement of your premises. Under bench dishwashers come in two styles - gravity drain or drain pump. Many premises are unsuitable for gravity drain dishwashers.

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## Pass through Dishwasher Characteristics



When purchasing or replacing a pass through dishwasher there are also several factors to consider.

**Water Consumption** - Look for dishwashers that have a lower water consumption. Once again, the lower the water usage the lower the detergent consumption.

**Wash Pump capacity** - The greater the wash pump capacity the greater the ability to wash your dishes

**Power Requirements** - Pass through dishwashers are available in both 15 amp single phase and 3 phase. The general rule here is the busier your establishment, the more dishes you need to wash, the greater the need for a fast recovery in the water temperature. The faster the recovery the greater the power requirement.

**Dimensions** - pass through dishwashers come in three basic sizes, small, medium and large. These days though there are any number of imported European dishwashers on the Australian market and their sizing differs from the normal. If you are establishing a new premises this is not a problem, but be aware, if you are replacing your existing dishwasher and the sizing is different then you may be up for the cost of alterations to or replacement of your stainless steel benchwork.



## 8. When you buy the right dishwasher you can SAVE money

and choosing the wrong machine can cost you money!


### What type is best for your food business

A good rule of thumb is that it is time to move from an underbench dishwasher to a pass-through model when the underbench unit starts slowing down service, creating staff bottlenecks, or struggling to keep up with peak wash volumes.

In practical terms, an upgrade usually makes sense when:

- you are regularly washing for longer than one person can comfortably manage from a crouched or bending position
- baskets are backing up during busy periods
- you have a larger dining room, function trade, or high-turnover service
- staff need faster turnaround of plates, glasses, and utensils
- you want better workflow with dedicated dirty and clean bench space
- you are washing larger volumes every day, not just occasionally

An underbench dishwasher is usually fine for smaller cafés, bars, and lower-volume restaurants. A pass-through model becomes the better choice when you are running a busier kitchen and need more speed, better ergonomics, and a smoother dishwashing flow.



A pass-through is often ideal when:

- service is consistently busy, not just on rare peak days
- two people may need to work the wash area
- you want straight-line loading and unloading
- staff are bending too much with the current machine
- you need to improve productivity and reduce labour strain

A simple way to think about it is this: Upgrade when the dishwasher stops being just equipment and starts becoming a bottleneck.

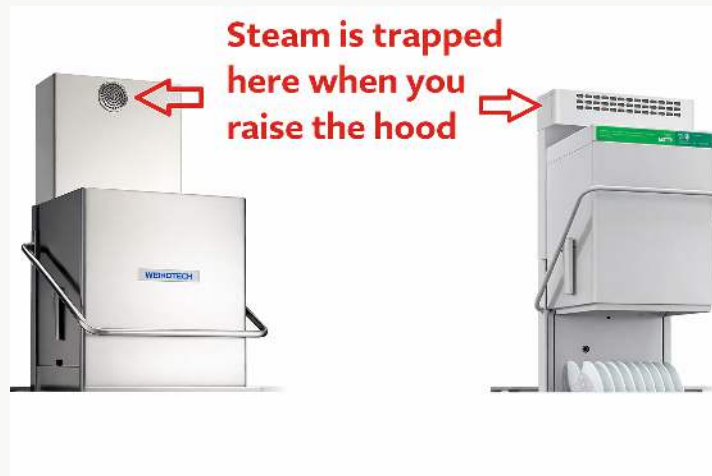
While manufacturers are hesitant to advertise numbers, for a practical guideline, many operators start seriously looking at a pass-through once they are running a consistently busy restaurant or function operation, often around 80–120 covers and up, especially if there are peak bursts, lots of plates and cutlery, or limited labor.

With electricity costs continuing to rise, manufacturers are increasingly focused on reducing the running costs of commercial dishwashers.

Another important factor is ventilation. Many councils require condensation hoods above dishwashers to remove steam from the work area, and these can be expensive to purchase and install.

## What to look for:

Many pass-through dishwashers now include built-in heat recovery condensers. This technology captures heat and steam from the wash cycle and uses that energy to help preheat the incoming water for the next cycle.



In a recent installation that SCK did, the temperature in the scullery area was reduced by as much as 8° in busy times. A much more pleasant work environment for everyone involved.

The result can be lower energy use, reduced demand on your hot water system, and a more comfortable scullery area. In some cases, these machines may also be installed without a canopy, provided there is good general ventilation.

Important: Always check with your local council inspector to confirm what is acceptable for your kitchen.

## 9. Sydney Commercial Kitchens supplies all the leading brands of dishwashers

### Adler

Adler dishwashers are trusted for their combination of Italian manufacturing, strong wash performance, and efficient water use. Established in Italy in 1960, Adler focuses on professional warewashing equipment and offers a range that includes undercounter dishwashers, glasswashers, and pass-through machines for busy commercial kitchens.

Adler machines are known for quality stainless steel construction, practical user-friendly controls, and low water consumption, with some models using around 1.7 litres per cycle under rated conditions. They are a dependable choice for operators who want reliable hygiene, solid build quality, and lower day-to-day running costs.



[See Adler Dishwashers](#)

# Aristarco Dishwashers

Aristarco dishwashers are relied on for their Italian design, efficient wash performance, and practical operating economy. Established in 1956, Aristarco has built its reputation in professional warewashing and offers a range that includes undercounter glasswashers, dishwashers, and hood-type machines for busy hospitality venues.

Aristarco machines are known for intuitive electronic controls, strong hygiene-focused construction, and low water consumption, with many models using around 2.0 to 2.5 litres per cycle. They are a solid choice for operators who want dependable cleaning results, reduced running costs, and a well-built European machine suited to commercial use.



[See Aristarco Dishwashers](#)

# Asber Dishwashers

Asber dishwashers are valued for their practical commercial design, strong hygiene performance, and efficient water use. Asber offers a professional warewashing range that includes glasswashers, undercounter dishwashers, and pass-through models suited to busy hospitality venues.

Their machines are known for durable stainless steel construction, straightforward controls, reliable washing and rinsing results, and low rinse water consumption, with many models operating at around 2.0 to 3.0 litres per cycle depending on the machine.

Asber is a smart choice for operators who want dependable cleaning performance, solid build quality, and lower day-to-day running costs in a commercial kitchen.



[See Asber Dishwashers](#)

# Classeq Dishwashers

Classeq dishwashers are known for simplicity, reliability, and strong day-to-day performance in busy commercial kitchens and bars. Made in Britain, Classeq has built its reputation around machines that are easy to install, simple to operate, straightforward to clean, and robust enough for demanding hospitality use.

The range includes compact undercounter models and pass-through machines, with features such as simple two-button operation, strong wash results, and reduced water consumption. Many undercounter models use around 2.75 to 3.5 litres per cycle, making Classeq a practical choice for operators who want dependable cleaning performance, user-friendly design, and lower running costs.



[See Classeq Dishwashers](#)

# Eswood Dishwashers

The Eswood Smartwash range is designed for busy hospitality venues that want simple operation, strong wash performance, and efficient running costs. At Sydney Commercial Kitchens, the range includes the SW400 glasswasher, SW500 undercounter dishwasher, and SW900 pass-through models, including versions with an insulated hood and heat recovery.

A key strength of Smartwash is its intelligent one-touch control system, with digital wash and rinse temperature displays for easy HACCP recording. The range also features low water consumption, self-cleaning cycles, three wash cycle options, and detergent, rinse aid, and drain pump fittings as standard on highlighted models.



[See Eswood Dishwashers](#)

# Fagor Dishwashers

Fagor dishwashers are a strong commercial option for cafés, restaurants, bars, and busy hospitality kitchens. At Sydney Commercial Kitchens, the Fagor range includes undercounter dishwashers, glasswashers, and hood-type pass-through machines, giving buyers flexibility across different wash volumes and service needs.

Fagor highlights efficiency, hygiene, and ease of maintenance across its warewashing range. Its official dishwashing range emphasizes low consumption of energy, water, detergent, and rinse aid, along with easy maintenance and hygienic results. SCK product listings also describe the E-VO generation as more efficient, effective, environmentally friendly, simple to use, and easy to maintain.

## Strengths of Fagor dishwashers:

- efficient commercial performance
- strong hygiene results
- low water and energy consumption
- easy maintenance
- suitable for both underbench and pass-through applications

[See Fagor Dishwashers](#)



# Hobart Dishwashers

Hobart dishwashers are widely respected for German engineering, strong wash performance, and long-term reliability in demanding commercial kitchens.

Within the range, **Ecomax** is Hobart's entry-level line, designed to give operators a dependable and cost-effective commercial dishwasher that still delivers hygienic wash results, making it a strong option for cafés, bistros, and businesses buying their first professional machine.

The **Profi** sits higher in the range, offering greater user-friendliness, low operating costs, and more advanced features for busy venues that need consistent results through heavier daily use.

Together, the Profi and Ecomax lines give buyers the choice between practical value and more advanced performance, while still benefiting from Hobart's reputation as one of the world's leading warewashing manufacturers.

[See Hobart Dishwashers](#)



# Meiko Dishwashers

Meiko is one of the standout dishwasher brands available through Sydney Commercial Kitchens, with a range that includes undercounter dishwashers, pass-through machines, rack transport systems, pot and utensil washers, and other high-performance warewashing solutions for professional environments.

The range includes undercounter dishwashers, pass-through machines, and larger warewashing solutions designed for strong hygiene, efficiency, and reliability.

Meiko is well regarded for combining excellent wash results with user-friendly operation and resource-efficient design. It is a strong choice for businesses that want dependable performance, high hygiene standards, and a premium dishwasher solution.

Strengths of Meiko dishwashers:  
premium commercial performance  
strong hygiene results efficient and  
reliable operation easy-to-use controls  
ideal for busy hospitality environments



[See Meiko Dishwashers](#)

# Smeg Professional Dishwashers

Smeg Professional dishwashers are known for combining Italian design, reliable wash performance, and efficient operation in commercial kitchens.

At Sydney Commercial Kitchens, the range includes underbench, pass-through, elevated, and multi-purpose dishwashers suited to restaurants, cafés, bars, and other hospitality venues.

Smeg highlights reduced power consumption, quality wash results, and guaranteed hygiene across its professional dishwasher range, while SCK listings also emphasize features such as electronic controls, multiple wash programs, and fully insulated construction on selected models.

## Strengths of Smeg Professional dishwashers:

- quality wash performance
- efficient operation
- strong hygiene results
- user-friendly controls
- suitable for a range of hospitality environments



[See Smeg Professional Dishwashers](#)

# Washtech Dishwashers

Washtech is a trusted commercial dishwasher brand known for rugged durability, water efficiency, and reliable wash performance.

At Sydney Commercial Kitchens, the Washtech range includes undercounter dishwashers, pass-through machines, and heavy-duty warewashing solutions suited to cafés, bars, restaurants, and higher-volume kitchens. Washtech is well regarded for combining strong cleaning results with efficient operation and long product life.

The brand highlights cost effectiveness, easy maintenance, and low water consumption across much of its range, making it a practical choice for busy hospitality environments.

## **Strengths of Washtech dishwashers:**

reliable commercial performance  
water-efficient operation durable,  
long-life construction easy to use and  
maintain suited to both small and high-  
volume kitchens.

[See Washtech Dishwashers](#)



# Winterhalter Dishwashers

Winterhalter dishwashers are known for premium warewashing performance, outstanding hygiene, and a complete system approach.

Rather than focusing on the dishwasher alone, Winterhalter combines the machine with water treatment, chemicals, racks, and accessories to deliver first-class wash results and an efficient washing process.

Their machines are trusted for powerful cleaning, economical operation, and low consumption of water, energy, and chemicals, making them a strong choice for venues that want top-level results with lower running costs.



[See Winterhalter Dishwashers](#)



## 10. Questions customers should answer before they buy

- What is the busiest one-hour dishwashing load in your venue?
- Do you need an underbench machine or a pass-through machine?
- Are you washing plates and cups, or heavier items such as trays, GN pans, and utensils?
- What power supply is currently available on site?
- Is the drainage setup suitable for gravity drain, or do you need pump-out?
- Do you have enough hot water capacity, or should you consider other options?
- Will the new dishwasher fit the existing bench run and operator workflow?
- How important are low running costs, heat recovery, and reduced steam in the scullery?

## 11. Why buy from Sydney Commercial Kitchens

Sydney Commercial Kitchens can add value by helping customers match the machine to the venue, the available services, and the real service load, rather than simply choosing on price alone.

Guidance on underbench versus pass-through selection Help identifying installation and service requirements before purchase A direct path from category page research to quote request and product comparison

Take the guesswork out of buying a commercial dishwasher with this essential guide from Sydney Commercial Kitchens. Learn what matters most, from drainage and power requirements to hygiene, efficiency, and the latest machine innovations, while exploring leading brands built for commercial use.

When you are ready to buy, call us now on 1300 881 119 and let the team at Sydney Commercial Kitchens help you choose the right dishwasher for your business.

Sydney Commercial Kitchens

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