



# Product Guide

Supplying professional catering  
equipment for over forty years



## Maidaid® Product Guide | Issue 11A

supplying professional catering equipment for over forty years

**Maidaid Halcyon® has achieved the impressive milestone of servicing the professional catering industry by supplying quality and cost effective products for over forty years.**

The wealth of experience gained over the years has established the Maidaid® range as leaders within the industry. Our machines have a long standing reputation for durability and reliability.

Maidaid Halcyon® products are constructed from the highest quality materials to ensure many years of commercial service. We produce a tough machine to do a tough job. Whether you want simple reliability or the very latest innovations in micro-processing, there is a Maidaid® machine for you.

What is more, we actually listen to our distributors to help us provide what is, undoubtedly, the best service in the business.

That's why, in this Product Guide you will find every product is shown, together with its price, dimensions and relevant ancillary products.

You can also request the brochure in PDF format.

It has never been easier to select and order your Maidaid® equipment.



## Contents

<b>Installation and General Conditions</b>	<b>3</b>
<b>On Site Commissioning and Guidance</b>	<b>4</b>
<b>C Range</b>	<b>5-10</b>
Undercounter Glasswashers	6
Undercounter Dishwashers	7
Pass Through Dishwashers	8-9
C Range Ancillaries	10
C Range Glass & Dishwashers at a Glance	11
<b>D Range</b>	<b>13-16</b>
Undercounter Glasswashers	14
Undercounter Dishwashers	15
Pass Through Dishwashers	16
D Range Ancillaries	17
D Range Glass & Dishwashers at a Glance	17
<b>Evolution Range</b>	<b>19-24</b>
Undercounter Glasswashers	20
Undercounter Dishwashers	21
Pass Through Dishwashers	22-23
Evolution Range Ancillaries	24
Evolution Range Glass & Dishwashers at a Glance	24
<b>C, D &amp; Evolution Range Accessories</b>	<b>25-26</b>
Tabling / Scrap Bin / Spray Arms	26
<b>MH Range (Heavy Duty)</b>	<b>27-33</b>
Heavy Duty Dishwashers	28
Special Application Heavy Duty Dishwasher	29
Pass Through Heavy Duty Dishwashers	30-31
MH Range Ancillaries	32
MH Range Glass & Dishwashers at a Glance	32
Accessories – Tabling / Spray Arms	33
<b>Site Survey Form</b>	<b>34</b>
<b>Warewashing Accessories</b>	<b>35-38</b>
Baskets & Stands	36-37
Chemical Supplies	38
<b>Rack and Flight Machines</b>	<b>39-48</b>
Minirack Dishwashers	40-41
Minirack Tabling	42
RX Rack Conveyors	43-45
RX Rack Conveyor Modules	46
RX Rack Conveyor Tabling	47
FX Flight Machines	48
<b>Utensil / Pot Washers</b>	<b>49-50</b>
U Range Utensil / Pot Washers	50
<b>Water Softeners &amp; Ancillaries</b>	<b>51-52</b>
Manual Water Softener	52
Automatic Salt Regenerated Softener	52
<b>Icemakers</b>	<b>53-64</b>
Cube Icemakers	54
Granular Icemakers	55
Pebble Icemakers	56
Slim Bin Cube Icemakers	57
Slim Bin Storage Bins	58
Modular Ice Cube Makers	59
Modular Granular & Flat Icemakers	60
Modular Storage Bins	61
Modular Technical Data	62
Icemaker Ancillaries	63-64
<b>Espresso Coffee Machines</b>	<b>65-70</b>
Barista Range	66
Bistro Range	67
Grinders / Dispensers, Coffee Beans & Espressopot Coffee	68
Coffee Machine Ancillaries	69-70

# Assistance | installation & general conditions



assistance

3

## Installation charges

■ Undercounter glass or dishwasher	£185
■ Hood / pass through dishwasher	£245
■ Ice machine / free standing	£175
■ Utensil, rack/ flight and modular ice machines	£P0A
■ Coffee machines	£305
■ Site survey prior to installation	£115
■ Commissioning	see page 4

The above installation prices are for positioning and connection to all services within 1 metre. Any minor modifications required to enable installation will be charged at cost.

**Please note: An aborted install charge may result if the installation site has inappropriate provision of suitable service conditions or is unable to accept installation for any other reason.**

## Ancillary items if fitted at time of installation

■ Fit manual water softener	£50
■ Fit hot or cold automatic water softener	£85
■ Re-fit existing tabling (excluding any alterations)	£75
■ On-site retro fitting drain pump	£115

Retro drain pump kits for all models available, price on application.

## General conditions

### Delivery

**Machine prices in this guide include free next working day delivery to mainland UK, excluding Rack/Flight, Pot/Utensil Washers and Modular Icemakers. Deliveries to certain destinations may have extended delivery period.**

Delivery prices are for deliveries within 3 months of order. Orders delivered after 3 months will be subject to any current prices at time of delivery.

Prices for special delivery times or other destinations and excluded items delivery cost on request.

Standard delivery is limited to door step delivery only.



### Water treatment

To achieve good warewashing results water treatment is essential. It will help prevent calcium scaling of internal components and reduce detergent consumption. If water hardness exceeds 7° Clark (100 ppm), a water softener is recommended on all dish and glass washers, unless already built into the machine. Icemakers and coffee machines also suffer from scaling in hard water areas and in these cases a suitable replaceable water filter system must be used.

### Warranty conditions

Warranty terms vary from one to three years and are stated throughout this guide, if not specifically referred to they are for 12 months. For warranty to remain valid, installation, commissioning and end user training must be completed per instructions supplied and within the specification of equipment; to fit suitable water treatment equipment in areas of hard water; to use recommended chemicals; and to operate the equipment in accordance with user instructions, which includes thoroughly cleaning equipment after use.

### VAT

All prices are subject to VAT at the current rate applicable at date of despatch.



To ensure customers achieve the best results from their new equipment, Maidaïd Halcyon® respectfully request the notes below are read for guidance.

**Getting the equipment set correctly for the environment in which it will be operated is vital. All products sold by Maidaïd Halcyon® should not be considered as plug and play.**

All warewashing machines will require chemical dosing to be set correctly. Machines cannot be supplied ready adjusted to cope with the different concentrations of chemicals and different water quality in order to deal efficiently with the variety of items they have to wash.

Early staff training is highly recommended to achieve maximum productivity from staff and equipment.

Please ensure that you have ordered sufficient product racks to avoid problems in implementing the new equipment. Contact Maidaïd Halcyon® to ensure you are selecting the correct package for your requirements.

## Conditions and requirements



### Commissioning

Machines must have been installed to a suitable standard and be ready to run. If an unsafe or unacceptable installation is found, commissioning will not be attempted and no credit of charges for commissioning will be made.



### Training

Machines must be available as for commissioning and it must be assured that all staff to be trained are available at the prearranged time. Trainers cannot be asked to delay training beyond the agreed start time.



### Installation

Maidaïd Halcyon® is able to provide an installation service for all equipment in this Product Guide, please see page 3 or contact our office for current prices and conditions.



### Delivery

With the exception of the models listed below all prices include delivery to UK mainland. Delivery is to doorstep only, if a different service is required we will be happy to quote for that service.

Equipment that may be subject to delivery charge: Rack/Flight, Pot/Utensil Washers and Modular Ice makers.





## C Range



Undercounter Glasswashers  
Undercounter Dishwashers  
Pass Through Dishwashers



# C Range | undercounter



C352

C402

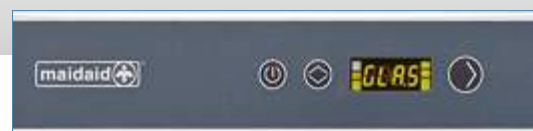
C452

C501 &amp; C515 WSD

- 2 year warranty
- **NEW** Dual flow wash pump on C402 and C452
- **NEW** Parallel quick release wash & rinse arm design on C352, C402 and C452
- **NEW** Surface scrap tray filters supplied as standard on ALL models
- **NEW** Alarms menu on C352, C402 and C452
- **NEW** Molded wash tank for easy cleaning on C352, C402 and C452
- **NEW** molded rack guide on C352 and C402 giving partial double skin
- All C500 type models are partial double skinned reducing noise and heat loss
- C515 WSD with automatic water softener, break tank and drain pump as standard and supplied with one pegged and one open rack
- C352, C402, C452 and C501 supplied with two open cup/glass racks
- C515 WSD supplied with one pegged and one open cup/glass rack
- Drain pump available on all models
- Accurate detergent and rinse aid peristaltic dosing as standard
- Three standard cycle time options with further options available on ALL models
- Cycle times can be tailored to site requirements
- Selectable energy saving mode
- Automatic self-cleaning at end of service
- Selectable thermostop ensures optimum rinse temperatures
- Operational self-diagnostics
- Bright LED display with soft touch controls
- Twin traffic light display indicates machine status



C352, C402 &amp; C452 only



C501 &amp; C515 WSD only

## Technical

- Standard voltage 240V – single phase
- 500mm rack models can be supplied for 3 phase
- Suitable for hot (max 50°C) or cold water supply at 2 to 4 bar dynamic supply pressure
- Wash temperature 60°C (adjustable)\*
- Rinse temperature 65°C (adjustable)\*
- Cycle times between 70 & 240 secs, dependent on model

\*Not including C515 WSD, please see page 7.

Drain pump versions require a waste up-stand for correct operation.

Restrictive waste connections should be avoided for all installations.

Machines fitted to cold water supplies will not be capable of running repeated short cycles, the cycle time will automatically be extended to allow recovery of correct operating temperatures.

Model	Rack size mm	Useable Height mm	Dimensions mm W x D x H	Cycle Options	Power kW	Amps Required	Price
<b>C352</b>	350	240	400 x 495 x 590 <sup>†</sup>	3 Cycles	2.9	13	<b>£1,470</b>
<b>C352D</b>			As C352 above with fitted drain pump				<b>£1,630</b>
<b>C402</b>	390	300	440 x 540 x 665 <sup>†</sup>	3 Cycles	2.8	13	<b>£1,840</b>
<b>C402D</b>			As C402 above with fitted drain pump				<b>£1,950</b>
<b>C452</b>	450	280	525 x 560 x 705 <sup>†</sup>	3 Cycles	2.9	13	<b>£2,370</b>
<b>C452D</b>			As C452 above with fitted drain pump				<b>£2,590</b>
<b>C501</b>	500	320	580 x 610 x 815 <sup>#</sup>	3 Cycles	2.6/4.5/6.5	13/20/30 <sup>##</sup>	<b>£2,860</b>
<b>C501D</b>			As C501 above with fitted drain pump				<b>£3,030</b>
<b>C515 WSD</b>	500	320	580 x 610 x 815 <sup>#</sup>	3 Cycles	2.6/4.5/6.5	13/20/30 <sup>##</sup>	<b>£3,330</b>

<sup>†</sup> Height excludes adjustable feet which will add 5 to 15mm. <sup>#</sup> Height excludes adjustable feet which will add 10 to 20mm.

<sup>##</sup> Machines will be supplied for 30 amp supply as standard, if 13 or 20 amp ordered they will be supplied with original cable and without plug. Standard 13 amp UK 3 pin plugs will be **unsuitable** for cable supplied.

See page 10 for ancillary items.



# C Range | undercounter



dishwashers

7



C501



C511



C515 WSD

- 2 year warranty
- C515 WSD with internal automatic water softener and drain pump as standard
- C511 & C515 WSD with breaktank
- Bright LED display with soft touch controls
- Accurate detergent and rinse aid peristaltic dosing as standard
- C501 supplied with two open cup/glass racks
- C511 & C515 WSD supplied with one pegged and one open rack
- Three selectable cycle options plus special application cycles options on 500mm rack machines
- Cycle times can be tailored to site requirements
- Selectable energy saving mode
- Selectable thermostop ensures optimum rinse temperatures
- Automatic self-cleaning at end of service
- Surface scrap tray filters on 500mm rack models
- Operational self-diagnostics
- Twin traffic light display indicates machine status
- Drain pump optional on C501 and C511
- Partial double skinned reducing noise and heat loss

## Technical

- Standard voltage 240V – single phase
- 500mm rack models can be supplied for 3 phase
- Suitable for hot (max 50°C) or cold water supply at 2 to 4 bar dynamic supply pressure
- Wash temperature 60°C (adjustable)
- Rinse temperature C501 65°C (adjustable)
- Rinse temperature C511 & C515 WSD 78°C (adjustable)
- Cycle times between 70 & 240 secs, dependent on model

Drain pump versions require a waste up-stand for correct operation.

Restrictive waste connections should be avoided for all installations.

Machines fitted to cold water supplies will not be capable of running repeated short cycles, the cycle time will automatically be extended to allow recovery of correct operating temperatures.



Model	Rack size mm	Useable Height mm	Dimensions mm W x D x H	Cycle Options	Power kW	Amps Required	Price
C501	500	320	580 x 610 x 815 <sup>#</sup>	3 Cycles	2.6/4.5/6.5	13/20/30 <sup>##</sup>	£2,860
C501D	As C501 above with fitted drain pump						£3,030
C511	500	320	580 x 610 x 815 <sup>#</sup>	3 Cycles	2.6/4.5/6.5	13/20/30 <sup>##</sup>	£3,040
C511D	As C511 above with fitted drain pump						£3,240
C515 WSD	500	320	580 x 610 x 815 <sup>#</sup>	3 cycles	2.6/4.5/6.5	13/20/30 <sup>##</sup>	£3,330

<sup>#</sup> Height excludes adjustable feet which will add 10 to 20mm.

<sup>##</sup> Machines will be supplied for 30 amp supply as standard, if 13 or 20 amp ordered they will be supplied with original cable and without plug. Standard 13 amp UK 3 pin plugs will be **unsuitable** for cable supplied.

See page 10 for ancillary items.



# C Range | pass through



**C1011**  
(shown with tabling –  
not included)



**C1035 WS**  
(shown with tabling –  
not included)

- 2 year warranty
- Breaktank on both C1011 & C1035 WS
- C1035 WS with internal automatic water softener
- Bright LED display with soft touch controls
- Accurate detergent and rinse aid peristaltic dosing as standard
- Drain pump fitted as standard on C1035 WS
- Drain pump optional on C1011
- Patented DUAL flow wash pump, reduced power while retaining wash efficiency
- Three selectable cycle options plus special application cycles options
- Cycle times can be tailored to site requirements
- Selectable energy saving mode
- Selectable thermostop ensures optimum rinse temperatures
- Automatic self-cleaning cycle at end of service
- Surface scrap tray filters on 500mm rack models
- Operational self-diagnostics
- Twin traffic light display indicates machine status
- Supplied with one pegged plate, one open rack and cutlery basket



## Technical

- Standard voltage 240V – single phase
- Both models can be supplied for 3 phase
- Suitable for hot (max 50°C) or cold water supply at 2 to 4 bar dynamic supply pressure
- Wash temperature 60°C (adjustable)
- Rinse temperature 78°C (adjustable)
- Cycle times between 70 & 240 secs

Drain pump versions require a waste up-stand for correct operation.

Restrictive waste connections should be avoided for all installations.

Machines fitted to cold water supplies will not be capable of running repeated short cycles, the cycle time will automatically be extended to allow recovery of correct operating temperatures.

Model	Rack size mm	Useable Height mm	Dimensions mm W x D x H	Cycle Options	Power kW	Amps Required	Price
<b>C1011</b>	500	380	640 x 740 x 1450 <sup>#</sup>	3 Cycles	6.5/4.5	20/30 <sup>##</sup>	<b>£4,760</b>
<b>C1011D</b>	As C1011 above with fitted drain pump						<b>£4,990</b>
<b>C1035 WS</b>	500	380	640 x 740 x 1450 <sup>#</sup>	3 Cycles	6.5/4.5	20/30 <sup>##</sup>	<b>£5,170</b>

<sup>#</sup> Height adjustable from 1450 to 1510mm (hood closed), 1885 to 1940mm (hood open). Heights include adjustable legs.

<sup>##</sup> Machines will be supplied for 30 amp supply as standard, if 20 amp required specify at time of order.

It is strongly recommended that 500mm machines are installed on hot water fill (max 50°C) for optimum performance.

See page 10 for ancillary items.

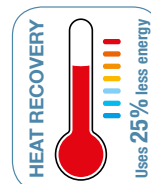


# C Range | pass through + heat recovery



dishwashers

9



**C1035 WS HR**  
(shown with tabling –  
not included)

- 2 year warranty
- **HEAT RECOVERY**
- **Up to 25% less power required to heat rinse water**
- **HR module supplied separately with simple bolt on instructions**
- Reduces need for extraction hood and improves working environment
- Breaktank type AA
- Internal automatic water softener
- Bright LED display with soft touch controls
- Accurate detergent and rinse aid peristaltic dosing as standard
- Drain pump fitted as standard
- Patented DUAL flow wash pump, reduced power while retaining wash efficiency
- Three selectable cycle options plus special application cycles options
- Cycle times can be tailored to site requirements
- Selectable energy saving mode
- Selectable thermostop ensures optimum rinse temperatures
- Automatic self-cleaning cycle at end of service
- Surface scrap tray filters supplied as standard
- Operational self-diagnostics
- Twin traffic light display indicates machine status
- Supplied with one pegged plate, one open rack and cutlery basket

## Technical

- Standard voltage 240V – single phase (can be supplied for 3 phase)
- Suitable for cold water supply only at 2 to 4 bar dynamic supply pressure. Cannot be used with hot water supply.
- Wash temperature 60°C (adjustable)
- Rinse temperature 78°C (adjustable)
- Cycle times between 70 & 240 secs

Drain pump versions require a waste up-stand for correct operation.

Restrictive waste connections should be avoided for all installations.

Machines fitted to cold water supplies will not be capable of running repeated short cycles, the cycle time will automatically be extended to allow recovery of correct operating temperatures.



Model	Rack size mm	Useable Height mm	Dimensions mm W x D x H	Cycle Options	Power kW	Amps Required	Price
<b>C1035 WS HR</b>	500	380	640 x 740 x 2150 <sup>#</sup>	3 Cycles	6.5/4.5	20/30 <sup>##</sup>	<b>£7,900</b>

<sup>#</sup> Height adjustable from 2150 to 2205mm.

<sup>##</sup> Machines will be supplied for 30 amp supply as standard, if 20 amp required specify at time of order.

See page 10 for ancillary items.



ANCILLARY DETAILS	PART NUMBER	PRICE	MODEL SUITABILITY								
			C352 / C352D	C402 / C402D	C452 / C452D	C501 / C501D	C511 / C511D	C515 WSD	C1011	C1035 WS	C1035 WS HR
<b>Water softener-manual</b> Manual regeneration 8 litre	Q900008B	£105	●	●	●	●	●				
<b>Water softener-manual</b> Manual regeneration 12 litre	Q900012B	£120	●	●	●	●	●				
<b>Water softener-manual</b> Manual regeneration 16 litre	Q900016B	£160							●		
<b>Water softener-manual</b> Manual regeneration 20 litre	Q900020B	£210							●		
<b>Water softener-auto</b> Automatic regeneration – COLD water (5°C to 50°C / 1400 litre capacity)*	Q900100B	£655	●	●	●	●	●		●		
<b>Water softener-auto</b> Automatic regeneration – HOT water (5°C to 65°C / 2300 litre capacity)*	Q900105B	£995	●	●	●	●	●		●		
<b>Booster pump</b> Externally fitted water supply pressure booster pump (water temperature not to exceed 50°C)	Q904008B	£125	●	●	●	●	●	●	●	●	●
<b>Machine stands-black</b> Black paint finish adjustable machine stand – 520mm tall	Q902100B	£65	●	●	●	●	●	●			
<b>Additional racks 350 x 350</b> Open glass/cup rack – plastic	Q902302B	£48	●								
<b>Additional racks 390 x 390</b> Open glass/cup rack – plastic	Q902303B	£50		●							
<b>Additional racks 450 x 450</b> Open glass/cup rack – plastic	Q902300AB	£39			●						
<b>Additional racks 450 x 450</b> Useful small plate pegged rack – plastic	Q902301B	£42			●						
<b>Additional racks 500 x 500</b> Open glass/cup rack – plastic	Z972001	£40				●	●	●	●	●	●
<b>Additional racks 500 x 500</b> Pegged plate rack – plastic	Z972003	£40				●	●	●	●	●	●
<b>Cutlery rack</b> Eight section cutlery rack insert for 500mm racks	Z972032	£28				●	●	●	●	●	●

\* see page 52 for further detail and options.

# C Range | at a glance



11

at a glance

Model	Type	Rack Size mm	Breaktank	Water Softener	Drain Pump	Heat Recovery	Price
<b>C352</b>	Glasswasher	350					<b>£1,470</b>
<b>C352D</b>	Glasswasher	350			●		<b>£1,630</b>
<b>C402</b>	Glasswasher	390					<b>£1,840</b>
<b>C402D</b>	Glasswasher	390			●		<b>£1,950</b>
<b>C452</b>	Glasswasher	450					<b>£2,370</b>
<b>C452D</b>	Glasswasher	450			●		<b>£2,590</b>
<b>C501</b>	Glasswasher or Dishwasher	500					<b>£2,860</b>
<b>C501D</b>	Glasswasher or Dishwasher	500			●		<b>£3,030</b>
<b>C511</b>	Dishwasher	500	●				<b>£3,040</b>
<b>C511D</b>	Dishwasher	500	●		●		<b>£3,240</b>
<b>C515 WSD</b>	Glasswasher or Dishwasher	500	●	●	●		<b>£3,330</b>
<b>C1011</b>	Pass Through	500	●				<b>£4,760</b>
<b>C1011D</b>	Pass Through	500	●		●		<b>£4,990</b>
<b>C1035 WS</b>	Pass Through	500	●	●	●		<b>£5,170</b>
<b>C1035 WS HR</b>	Pass Through	500	●	●	●	●	<b>£7,900</b>







Maidaid® makes every effort to be customer focussed at all times.



#### **Product appreciation:**

**Product appreciation is required to give a user the best possible experience of Maidaid® products.**

Too often we hear that customers do not truly understand the correct piece of equipment they require and are poorly advised. This not only applies to the equipment offered by Maidaid® but it sadly applies to many pieces of commercial catering equipment.

Maidaid® strongly advises that all equipment should be purchased from an experienced Catering Equipment Distributor that asks the right questions.

Maidaid® are proud to work with some of the best Catering Equipment Distributors in the industry. Maidaid® make every effort to keep these suppliers fully updated on product information.

To this effect Maidaid® offer some of the best product appreciation training available.

**Our doors are open for our Catering Equipment Distributors to attend our:**

#### **Product Sales Appreciation Training Days**

The aim of this training is to ensure our partners understand the correct equipment to offer to their customer. This will examine the questions that should be asked to ensure a happy customer.

To reserve your place at our next  
Product Sales Appreciation Training  
Day please call **0345 130 8070**



## D Range

Undercounter Glasswashers  
Undercounter Dishwashers  
Pass Through Dishwashers



# D Range | undercounter



D501



D515 WS

- 2 year warranty
- D range targeted at volume market requirements
- D515 WS with internal automatic water softener
- Drain pump fitted as standard on all models
- Wash tank designed to reduce water usage
- Low running costs due to improved rinse efficiency
- Surface scrap trays as standard
- Soft touch controls with bright LED display
- Twin traffic light display indicates machine status
- Accurate detergent and rinse aid peristaltic dosing as standard
- Three selectable cycle options plus special application cycles options
- Selectable cycle to change operation on 500mm rack models for plate washing
- Selectable PRO LONG cycle for super intensive wash or for glass renovation on 500mm rack machines
- Automatic self-cleaning cycle
- D501 & D515 WS full double skinned for noise and reduced heat loss
- D501 supplied with two open glass/cup racks
- D515 WS supplied with one pegged and one open glass/cup rack



## Technical

- Standard voltage 240V – single phase
- All models can be supplied for 3 phase
- Suitable for hot (max 50°C) or cold water supply at 2 to 4 bar dynamic supply pressure
- Wash temperature 60°C (adjustable)
- Rinse temperature 78°C (adjustable)
- Cycle times between 70 & 240 secs, dependent on model

Drain pump versions require a waste up-stand for correct operation.

Restrictive waste connections should be avoided for all installations.

Machines fitted to cold water supplies will not be capable of running repeated short cycles, the cycle time will automatically be extended to allow recovery of correct operating temperatures.

Model	Rack size mm	Useable Height mm	Dimensions mm W x D x H	Cycle Options	Power kW	Amps Required	Price
<b>D501</b>	500	255	600 x 605 x 715 <sup>#</sup>	3 Cycles	2.6/4.5/6.5	13/20/30 <sup>##</sup>	<b>£3,680</b>
<b>D515 WS</b>	500	355	600 x 605 x 815 <sup>#</sup>	3 Cycles	2.6/4.5/6.5	13/20/30 <sup>##</sup>	<b>£4,400</b>

<sup>#</sup> Height excludes adjustable feet which will add 10 to 20mm.

<sup>##</sup> Machines will be supplied for 30 amp supply as standard, if 13 or 20 amp ordered they will be supplied with original cable and without plug. Standard 13 amp UK 3 pin plugs will be **unsuitable** for cable supplied.

It is strongly recommended that 500mm machines are installed on hot water fill (max 50°C) for optimum performance.

See page 17 for ancillary items.





D511



D515 WS

- 2 year warranty
- D515 WS with internal automatic water softener
- Breaktank as standard
- Drain pump fitted as standard on all models
- Moulded wash tank designed for easy cleaning and reduced water usage
- Low running costs due to improved rinse efficiency
- Surface scrap trays as standard
- Soft touch controls with bright LED display
- Twin traffic light display indicates machine status
- Accurate detergent and rinse aid peristaltic dosing as standard
- Three selectable cycle options plus special application cycles options
- Selectable GLASS cycle to change operation for glass washing
- Selectable GREEN cycle for minimum energy usage
- Automatic self-cleaning cycle
- Full double skinned for noise and reduced heat loss
- One open/cup, one pegged rack and cutlery insert as standard
- All machines are supplied with one pegged and one open glass/cup rack

## Technical

- Standard voltage 240V – single phase
- Models can be supplied for 3 phase
- Suitable for hot (max 50°C) or cold water supply at 2 to 4 bar dynamic supply pressure
- Wash temperature 60°C (adjustable)
- Rinse temperature 78°C (adjustable)
- Cycle times between 70 & 240 secs, dependent on model

Drain pump versions require a waste up-stand for correct operation.

Restrictive waste connections should be avoided for all installations.

Machines fitted to cold water supplies will not be capable of running repeated short cycles, the cycle time will automatically be extended to allow recovery of correct operating temperatures.



Model	Rack size mm	Useable Height mm	Dimensions mm W x D x H	Cycle Options	Power kW	Amps Required	Price
D511	500	355	600 x 605 x 815 <sup>#</sup>	3 Cycles	2.6/4.5/6.5	13/20/30 <sup>##</sup>	£3,810
D515 WS	500	355	600 x 605 x 815 <sup>#</sup>	3 Cycles	2.6/4.5/6.5	13/20/30 <sup>##</sup>	£4,400

<sup>#</sup> Height excludes adjustable feet which will add 10 to 20mm.

<sup>##</sup> Machines will be supplied for 30 amp supply as standard, if 13 or 20 amp ordered they will be supplied with original cable and without plug. Standard 13 amp UK 3 pin plugs will be **unsuitable** for cable supplied.

See page 17 for ancillary items.

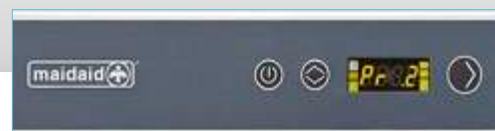
# D Range | pass through



## D2021

(shown with tabling,  
sink and pre-wash  
spray arm – not included)

- 2 year warranty
- Type AA breaktank
- Accurate detergent and rinse aid peristaltic dosing as standard
- Drain pump fitted as standard
- Moulded wash tank designed for easy cleaning and reduced water usage
- Low running costs due to improved rinse efficiency
- Surface scrap trays as standard
- Soft touch controls with bright LED display
- Twin traffic light display indicates machine status
- Three selectable cycle options plus special application cycles options
- Selectable GLASS cycle for glass washing
- Selectable GREEN cycle for minimum energy usage
- Automatic self-cleaning cycle
- One open/cup, one pegged rack and cutlery insert as standard



## Technical

- Standard voltage 240V – single phase
- D2021 can be supplied for 3 phase
- Suitable for hot (max 50°C) or cold water supply at 2 to 4 bar dynamic supply pressure
- Wash temperature 60°C (adjustable)
- Rinse temperature 78°C (adjustable)
- Cycle times between 60 & 240 secs

Drain pump versions require a waste up-stand for correct operation.

Restrictive waste connections should be avoided for all installations.

Machines fitted to cold water supplies will not be capable of running repeated short cycles, the cycle time will automatically be extended to allow recovery of correct operating temperatures.

Model	Rack size mm	Useable Height mm	Dimensions mm W x D x H	Cycle Options	Power kW	Amps Required	Price
D2021	500	440	640 x 750 x 1540 <sup>#</sup>	3 Cycles	6.7/4.7	20/30 <sup>##</sup>	£6,150

<sup>#</sup> Height adjustable from 1540 to 1595mm (hood closed), 2055 to 2110mm (hood open).

<sup>##</sup> Machines will be supplied for 30 amp supply as standard, if 20 amp required specify at time of order.

It is strongly recommended that pass through models are installed on hot water fill (max 50°C) for optimum performance.

See page 17 for ancillary items.

ANCILLARY DETAILS	PART NUMBER	PRICE	D501	D511	D515 WS	D2021
<b>Water softener-manual</b> Manual regeneration 8 litre	Q900008B	£105	●	●		
<b>Water softener-manual</b> Manual regeneration 12 litre	Q900012B	£120	●	●		
<b>Water softener-manual</b> Manual regeneration 16 litre	Q900016B	£160	●	●		●
<b>Water softener-manual</b> Manual regeneration 20 litre	Q900020B	£210				●
<b>Water softener-auto</b> Automatic regeneration – COLD water (5°C to 50°C / 1400 litre capacity)*	Q900100B	£655	●	●		●
<b>Water softener-auto</b> Automatic regeneration – HOT water (5°C to 65°C / 2300 litre capacity)*	Q900105B	£995	●	●		●
<b>Booster pump</b> Externally fitted water supply pressure booster pump (water temperature not to exceed 50°C)	Q904008B	£125	●	●	●	●
<b>Machine stands-black</b> Black paint finish adjustable machine stand – 520mm tall	Q902100B	£65	●	●	●	
<b>Additional racks 500 x 500</b> Open glass/cup rack – plastic	Z972001	£40	●	●	●	●
<b>Additional racks 500 x 500</b> Plate pegged rack – plastic	Z972003	£40	●	●	●	●
<b>Cutlery rack</b> Eight section cutlery rack insert for 500mm racks	Z972032	£28	●	●	●	●

\* see page 52 for further detail and options.

## D Range | at a glance



Model	Type	Rack Size mm	Breaktank	Water Softener	Drain Pump	Price
D501	Glasswasher	500			●	£3,680
D511	Dishwasher	500	●		●	£3,810
D515 WS	Glasswasher & Dishwasher	500	●	●	●	£4,400
D2021	Pass Through	500	●		●	£6,150





# free support | warewashing technical training days

To effectively install and maintain the entire Maida Halcyon® range, it is imperative to understand the technology and the various operating systems.



So please join us at  
**The Engine Shed,  
Brackley** for a **FREE  
Warewashing Technical  
Training Day** utilising  
Maida Halcyon's  
modern workshop &  
training facilities.

- The course comprises training in the use and installation of our machines, along with the correct setup using pre-set software and engineer modes.
- At the end of the course, engineers can get a hands on feel for our range of machines (both undercounter and hood type), as we set up several troubleshooting faults scenarios for them to identify and correct, using the knowledge gained on the course.
- Support literature and technical information are provided for the course attendees to take away for ongoing reference.
- This course is **FREE** to our distributors' engineers, and will include refreshments and lunch.

To reserve your place at our next  
Warewashing Technical Training Day  
please call **0345 130 8070**



## EVOLUTION Range

Undercounter Glasswashers

Undercounter Dishwashers

Pass Through Dishwashers



# Evolution | undercounter

The 'All New' easy to use, soft touch keys, exclusive to the **Evolution 402 & 425 WS**, complement a large backlit polychromatic LCD display.



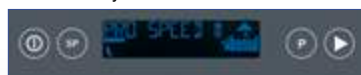
402 & 425 WS

Unlike other dishwashers on the market, it is not just a button; the entire screen changes colour according to the operating status of the machine and the current stage of the wash cycle; this makes it easy to read and interpret even from a distance.

**RED** = in Alarm



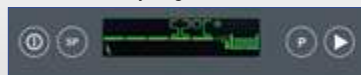
**BLUE** = in Cycle



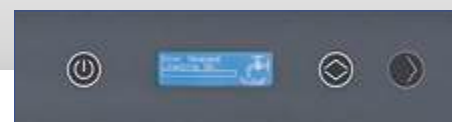
**YELLOW** = is Heating, but will still function



**GREEN** = Ready to go



501 & 505 WS



501 & 505 WS only

- 2 year warranty
- **NEW** polychromatic LCD display and user interface giving uncomplicated machine status updates on 402 and 425 WS
- **NEW** four button control fascia with a special programs button on 402 and 425 WS
- **NEW** cycle on 402 and 425 WS gives a complete refresh of the wash water
- **NEW** improved levels of water hardness selection on 425 WS
- Designed for the most demanding environments
- Reduced water consumption
- Doubled skinned minimising both acoustic output and reduced heat loss
- Breaktank as standard
- Drain pump as standard
- Surface scrap tray filters supplied as standard
- Improved triple wash tank filtration system
- 425 WS and 505WS with internal continuous water softener
- Detergent and rinse aid delivered by precise peristaltic pumps
- Priming and dosing of chemicals enabled from fascia controls
- Supplied with two open cup/glass racks
- Hi-level information retrieval to aid both installation and service technicians
- Three standard cycle options
- Extensive range of special cycles
- PLATES cycle automatically changes parameters to suit plate washing
- LONG cycle for intensive wash or for glass renovation on 501 & 505 WS
- STEEL cycle for best results when washing cutlery on 501 & 505 WS
- Comprehensive automatic self-cleaning cycle
- Full LCD display and user interface giving uncomplicated machine status updates on 501 and 505 WS only

## Technical

- Standard voltage 240V – single phase
- 501 & 505 WS models can be supplied for 3 phase
- Suitable for hot (max 50°C) or cold water supply at 2 to 4 bar dynamic supply pressure
- Wash temperature 60°C (adjustable)
- Rinse temperature 65°C (adjustable), 78°C when PRO Plates cycle selected
- Cycle times between 90 & 715 secs, including special cycles

Drain pump versions require a waste up-stand for correct operation.

Restrictive waste connections should be avoided for all installations.

Machines fitted to cold water supplies will not be capable of running repeated short cycles, the cycle time will automatically be extended to allow recovery of correct operating temperatures.

Model	Rack size mm	Useable Height mm	Dimensions mm W x D x H	Standard Cycle Options	Power kW	Amps Required	Price
<b>Evolution 402</b>	400	295	465 x 560 x 690 <sup>†</sup>	3 Cycles	2.8	13	<b>£3,350</b>
<b>Evolution 425 WS</b>	400	295	465 x 560 x 690 <sup>†</sup>	3 Cycles	2.8	13	<b>£3,740</b>
<b>Evolution 501</b>	500	250	600 x 605 x 715 <sup>#</sup>	3 Cycles	2.6/4.5/6.5	13/20/30 <sup>##</sup>	<b>£3,750</b>
<b>Evolution 505 WS</b>	500	250	600 x 605 x 715 <sup>#</sup>	3 Cycles	2.6/4.5/6.5	13/20/30 <sup>##</sup>	<b>£4,180</b>

<sup>†</sup> Height excludes adjustable feet which will add 5 to 10mm. <sup>#</sup> Height excludes adjustable feet which will add 10 to 20mm.

<sup>##</sup> Machines will be supplied for 30 amp supply as standard, if 13 or 20 amp ordered they will be supplied with original cable and without plug. Standard 13 amp UK 3 pin plugs will be **unsuitable** for cable supplied.

It is strongly recommended that 500mm machines are installed on hot water fill (max 50°C) for optimum performance.

See page 24 for ancillary items.





501 &amp; 505 WS



511 &amp; 515 WS

- 2 year warranty
- Full LCD display and user interface giving uncomplicated machine status updates
- Designed for the most demanding environments
- Breaktank as standard
- Double skinned minimising both acoustic output and reduced heat loss
- 505 and 515 WS with internal continuous water softener
- Low water consumption
- Three standard cycle options
- Extensive range of special cycle options
- GLASS cycle automatically changes parameters to suit glass washing
- SANITISING cycle balances wash time and temperatures to achieve a standard rating of AO 30
- LONG cycle for intensive wash or for glass renovation
- GREEN cycle for economy, reduces water consumption and operates with lower temperatures
- ACT extremely intensive cycle for the dirtiest products by running two complete cycles
- Detergent and rinse aid delivery by precise peristaltic pumps
- Priming and dosing of chemicals enabled from fascia controls
- Comprehensive automatic self-cleaning cycle
- Drain pump as standard
- Surface scrap trays as standard
- Hi-level information retrieval to aid both installation and service technicians
- 501 & 505 WS Supplied with two open cup/glass racks
- 511 & 515 WS supplied with one open, one pegged plate rack & cutlery basket

## Technical

- Standard voltage 240V – single phase
- All models can be supplied for 3 phase
- Suitable for hot (max 50°C) or cold water supply at 2 to 4 bar dynamic supply pressure
- Wash temperature 60°C (adjustable)
- Rinse temperature Evolution 501 & 505 WS 65°C (adjustable), 78°C when Plates cycle selected
- Rinse temperature Evolution 511 & 515 WS 78°C (adjustable)
- Cycle times between 90 & 715 secs, including special cycles

Drain pump versions require a waste up-stand for correct operation.

Restrictive waste connections should be avoided for all installations.

Machines fitted to cold water supplies will not be capable of running repeated short cycles, the cycle time will automatically be extended to allow recovery of correct operating temperatures.



Model	Rack size mm	Useable Height mm	Dimensions mm W x D x H	Standard Cycle Options	Power kW	Amps Required	Price
Evolution 501	500	250	600 x 605 x 715 <sup>#</sup>	3 Cycles	2.6/4.5/6.5	13/20/30 <sup>##</sup>	£3,750
Evolution 505 WS	500	250	600 x 605 x 715 <sup>#</sup>	3 Cycles	2.6/4.5/6.5	13/20/30 <sup>##</sup>	£4,180
Evolution 511	500	345	600 x 605 x 815 <sup>#</sup>	3 Cycles	2.6/4.5/6.5	13/20/30 <sup>##</sup>	£3,960
Evolution 515 WS	500	345	600 x 605 x 815 <sup>#</sup>	3 Cycles	2.6/4.5/6.5	13/20/30 <sup>##</sup>	£4,650

<sup>#</sup> Height excludes adjustable feet which will add 10 to 20mm.

<sup>##</sup> Machines will be supplied for 30 amp supply as standard, if 13 or 20 amp ordered they will be supplied with original cable and without plug. Standard 13 amp UK 3 pin plugs will be **unsuitable** for cable supplied.

It is strongly recommended that 500mm machines are installed on hot water fill (max 50°C) for optimum performance.

See page 24 for ancillary items.



# Evolution | pass through



**EVOLUTION 2021  
& 2035 WS**  
(shown with tableting –  
not included)



**EVOLUTION 2060**  
(shown with tableting –  
not included)

- 2 year warranty
- Full LCD display and user interface giving uncomplicated machine status updates
- Designed for the most demanding environments
- Super glide hood for ease of use
- 2060 operates with large 600 x 500 racks
- 2060 takes 22 plates per rack
- Type AA breaktank
- Double skinned minimising both acoustic output and reduced heat loss
- 2035 WS with internal continuous water softener
- Low water consumption
- Three standard cycle options
- Extensive range of special cycle options
- GLASS cycle automatically changes parameters to suit glass washing
- SANITISING cycle balances wash time and temperatures to achieve a standard rating of AO 30
- LONG cycle for intensive wash or for glass renovation
- GREEN cycle for economy, reduces water consumption and operates with lower temperatures
- ACT extremely intensive cycle for the dirtiest products by running two complete cycles
- Detergent and rinse aid delivery by precise peristaltic pumps
- Priming and dosing of chemicals enabled from fascia controls
- Comprehensive automatic self-cleaning cycle
- Drain pump as standard
- Surface scrap trays as standard
- Hi-level information retrieval to aid both installation and service technicians
- Supplied with one open, one pegged plate rack and cutlery basket

## Technical

- 2021 & 2035 WS standard voltage 240V – single phase can be supplied for 3 phase
- Evolution 2060 only available in 3 phase and only suitable for in-line tableting arrangement
- Suitable for hot (max 50°C) or cold water supply at 2 to 4 bar dynamic supply pressure
- Wash temperature 60°C (adjustable)
- Rinse temperature 78°C (adjustable)
- Cycle times between 90 & 715 secs, including special cycles

Drain pump versions require a waste up-stand for correct operation. Restrictive waste connections should be avoided for all installations. Machines fitted to cold water supplies will not be capable of running repeated short cycles, the cycle time will automatically be extended to allow recovery of correct operating temperatures.

Model	Rack size mm	Useable Height mm	Dimensions mm W x D x H	Standard Cycle Options	Power kW	Amps Required	Price
<b>Evolution 2021</b>	500	440	640 x 755 x 1540 <sup>#</sup>	3 Cycles	4.7/6.7	20/30 <sup>##</sup>	<b>£6,460</b>
<b>Evolution 2035 WS</b>	500	440	640 x 755 x 1540 <sup>#</sup>	3 Cycles	4.7/6.7	20/30 <sup>##</sup>	<b>£7,160</b>
<b>Evolution 2060</b>	600 x 500	440	700 x 755 x 1540 <sup>#</sup>	3 Cycles	11	20 (3 phase only)	<b>£8,340</b>

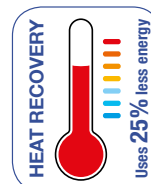
<sup>#</sup> Height adjustable from 1540 to 1595mm (hood closed), 2055 to 2110mm (hood open).

<sup>##</sup> Machines will be supplied for 30 amp supply as standard, if 20 amp required specify at time of order.

It is strongly recommended that 500mm machines are installed on hot water fill (max 50°C) for optimum performance.

See page 24 for ancillary items.

# Evolution | pass through + heat recovery



## EVOLUTION 2035 WS HR

(shown with tabling –  
not included)

- 2 year warranty
- **HEAT RECOVERY**
- **Up to 25% less power required to heat rinse water**
- **HR module supplied separately with simple bolt on instructions**
- Reduces need for extraction hood and improves working environment
- **Internal continuous water softener**
- Super glide hood for ease of use
- Full LCD display and user interface giving uncomplicated machine status updates
- Detergent and rinse aid delivery by precise peristaltic pumps
- Priming and dosing of chemicals enabled from fascia controls
- Breaktank type AA
- Accurate detergent and rinse aid peristaltic dosing as standard
- Drain pump fitted as standard
- Patented DUAL flow wash pump, reduced power while retaining wash efficiency
- Three selectable cycle options plus special application cycles options
- Cycle times can be tailored to site requirements
- GLASS cycle automatically changes parameters to suit glass washing
- SANITISING cycle balances wash time and temperatures to achieve a standard rating of AO 30
- LONG cycle for intensive wash or for glass renovation
- GREEN cycle for economy, reduces water consumption and operates with lower temperatures
- ACT extremely intensive cycle for the dirtiest products by running two complete cycles

- Selectable energy saving mode
- Selectable thermostop ensures optimum rinse temperatures
- Comprehensive automatic self-cleaning cycle
- Surface scrap tray filters
- Operational self-diagnostics
- Supplied with one pegged plate, one open rack and cutlery basket

## Technical

- Standard voltage 240V – single phase (can be supplied for 3 phase)
- Suitable for cold water supply only at 2 to 4 bar dynamic supply pressure. Cannot be used with hot water supply.
- Wash temperature 60°C (adjustable)
- Rinse temperature 78°C (adjustable)

Drain pump versions require a waste up-stand for correct operation.

Restrictive waste connections should be avoided for all installations.

Machines fitted to cold water supplies will not be capable of running repeated short cycles, the cycle time will automatically be extended to allow recovery of correct operating temperatures.

Model	Rack size mm	Useable Height mm	Dimensions mm W x D x H	Standard Cycle Options	Power kW	Amps Required	Price
Evolution 2035 WS HR	500	440	640 x 755 x 2235 <sup>#</sup>	3 Cycles	4.7/6.7	20/30 <sup>##</sup>	£10,740

<sup>#</sup> Height adjustable from 2235 to 2295mm.

<sup>##</sup> Machines will be supplied for 30 amp supply as standard, if 20 amp required specify at time of order.

See page 24 for ancillary items.

ANCILLARY DETAILS	PART NUMBER	PRICE	MODEL SUITABILITY									
			Evolution 402	Evolution 425 WS	Evolution 501	Evolution 505 WS	Evolution 511	Evolution 515 WS	Evolution 2021	Evolution 2035 WS	Evolution 2035 WS HR	Evolution 2060
<b>Water softener-manual</b> Manual regeneration 12 litre	<b>Q900012B</b>	<b>£120</b>	●		●		●					
<b>Water softener-auto</b> Automatic regeneration – COLD water (5°C to 50°C / 1400 litre capacity)*	<b>Q900100B</b>	<b>£655</b>	●		●		●		●			●
<b>Water softener-auto</b> Automatic regeneration – HOT water (5°C to 65°C / 2300 litre capacity)*	<b>Q900105B</b>	<b>£995</b>	●		●		●		●			●
<b>Booster pump</b> Externally fitted water supply pressure booster pump (water temperature not to exceed 50°C)	<b>Q904008B</b>	<b>£125</b>	●	●	●	●	●	●	●	●	●	●
<b>Machine stands-black</b> Black paint finish adjustable machine stand – 520mm tall	<b>Q902100B</b>	<b>£65</b>	●	●	●	●	●	●				
<b>Additional racks 400 x 400</b> Open glass/cup rack – plastic	<b>Q902325B</b>	<b>£45</b>	●	●								
<b>Additional racks 500 x 500</b> Open glass/cup rack – plastic	<b>Z972001</b>	<b>£40</b>			●	●	●	●	●	●	●	
<b>Additional racks 500 x 500</b> Useful plate pegged rack – plastic	<b>Z972003</b>	<b>£40</b>			●	●	●	●	●	●	●	
<b>Additional racks 500 x 600</b> Open glass/cup rack – plastic	<b>Q902016B</b>	<b>£115</b>										●
<b>Additional racks 500 x 600</b> Plate rack – plastic	<b>Q902017B</b>	<b>£115</b>										●

\* see page 52 for further detail and options.



at a glance

## Evolution | at a glance

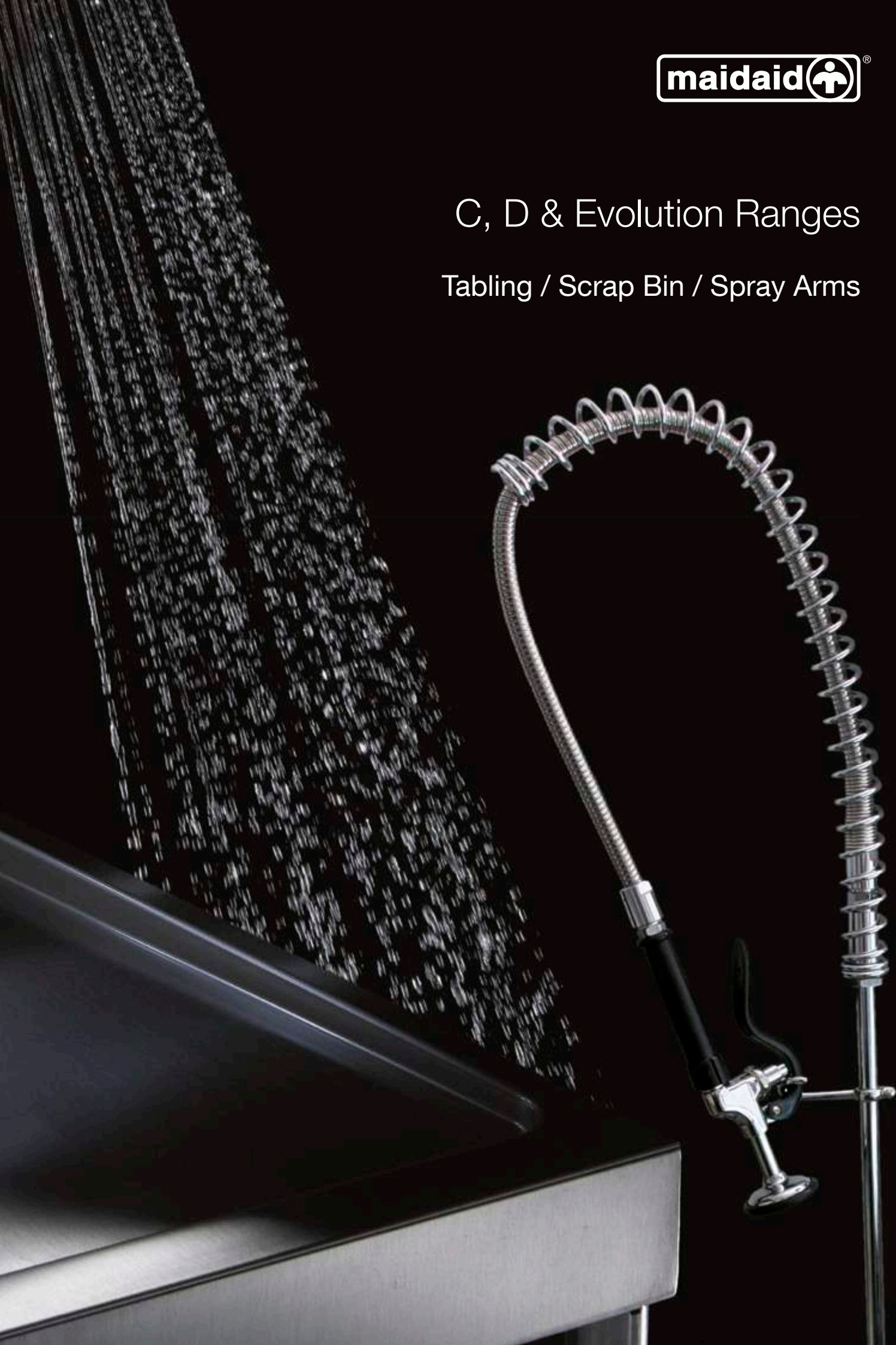
Model	Type	Rack Size mm	Breaktank	Water Softener	Drain Pump	Heat Recovery	Price
<b>Evolution 402</b>	Glasswasher	400	●		●		<b>£3,350</b>
<b>Evolution 425 WS</b>	Glasswasher	400	●	●	●		<b>£3,740</b>
<b>Evolution 501</b>	Glasswasher or Dishwasher	500	●		●		<b>£3,750</b>
<b>Evolution 505 WS</b>	Glasswasher or Dishwasher	500	●	●	●		<b>£4,180</b>
<b>Evolution 511</b>	Dishwasher	500	●		●		<b>£3,960</b>
<b>Evolution 515 WS</b>	Dishwasher	500	●	●	●		<b>£4,650</b>
<b>Evolution 2021</b>	Pass Through	500	●		●		<b>£6,460</b>
<b>Evolution 2035 WS</b>	Pass Through	500	●	●	●		<b>£7,160</b>
<b>Evolution 2035 WS HR</b>	Pass Through	500	●	●	●	●	<b>£10,740</b>
<b>Evolution 2060</b>	Pass Through	600 x 500	●		●		<b>£8,340</b>





## C, D & Evolution Ranges

Tabling / Scrap Bin / Spray Arms





tableting

## C, D &amp; Evolution | tableting

Stainless steel scrap bin c/w castors and lid



704002

£370

Closed end table c/w undershelf.  
700mm long, 615mm deep

717000

£380

Closed end table c/w splashback and undershelf. 700mm long. (Right hand as illustrated)



80201 (Left hand)

£495

80200 (Right hand)

£495

Closed end table c/w splashback and undershelf. 1200mm long. (Right hand as illustrated)



80203 (Left hand)

£685

80204 (Right hand)

£685

Closed end table c/w splashback, undershelf and sink. 1200mm long. (Right hand as illustrated)



80205 (Left hand)

£1,095

80206 (Right hand)

£1,095

Closed end table c/w splashback, short undershelf, sink and scrap hole. 1200mm long supplied with rubber scrap hole protection ring. (Right hand as illustrated)



80207 (Left hand)

£1,170

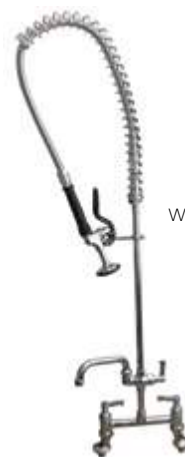
80208 (Right hand)

£1,170

- All tableting is suitable for 500 x 500mm racks
- Supplied flat packed for easy assembly
- Available left or right hand arrangement – must be specified
- All legs supplied with height adjustable feet

- Tables including sinks have single ¾" hole for **monoblock** spray arm and 1½" waste
- All sinks are 500mm wide x 400mm front to back x 250mm deep
- All tables with splashback are 745mm deep

Item	Description	Part No.	Price
<b>Pre-wash Spray Arms</b>	Pre-wash spray arm: <b>Monoblock</b> spray arm – hot & cold	<b>Z600100</b>	<b>£370</b>
	Pre-wash spray arm: <b>Monoblock</b> spray arm – hot & cold with stem tap	<b>Z600105</b>	<b>£485</b>
	Pre-wash spray arm: <b>Twin pillar</b> spray arm – hot & cold	<b>Z600200</b>	<b>£405</b>
	Pre-wash spray arm: <b>Twin pillar</b> spray arm – hot & cold with stem tap	<b>Z600205</b>	<b>£495</b>

Pre-wash spray arm:  
**Monoblock** spray arm – hot & cold water feed with stem tap**Z600105**  
**£485**Pre-wash spray arm:  
**Twin pillar** spray arm – hot & cold water feed with stem tap**Z600205**  
**£495**





## MH Range

Heavy Duty and  
Special Application  
Dishwashers

Tabling





# MH Range | undercounter



MH520



MH520T



MH720

- 2 year warranty
- Soft touch control fascia
- Twin LED digital temperature display
- All models double skinned for minimum heat loss and maximum noise reduction
- All models with fitted breaktank
- Wash tank designed to reduce water consumption and ease cleaning
- Three cycle options which can be programmed to match sites requirements to run between 25 and 300 seconds
- Self-draining wash pump on all models
- Standard with both detergent and rinse aid dosing
- All models supplied with one open/cup and one plate rack
- **MH520T gives the ability to wash plates of up to 380mm diameter; this model is only suitable for gravity drain, it is not possible to fit a drain pump on this model**
- MH720 upright model takes the biggest plates up to 430mm diameter
- **MH720 supplied with open ended tray rack**
- MH520 & MH720 supplied with surface scrap trays

## Technical

- Standard voltage 240V – single phase
- All models can be supplied for 3 phase
- Suitable for hot (max 50°C) or cold water supply at 2 to 4 bar dynamic supply pressure
- Wash temperature 55°C (adjustable)
- Rinse temperature 85°C (adjustable)
- Cycle times between 25 & 300 secs, dependent on model

Drain pump versions require a waste up-stand for correct operation.

Restrictive waste connections should be avoided for all installations.

Machines fitted to cold water supplies will not be capable of running repeated short cycles, the cycle time will automatically be extended to allow recovery of correct operating temperatures.

Model	Rack size mm	Useable Height mm	Dimensions mm W x D x H	Cycle Options	Power kW	Amps Required	Price
MH520	500	320	600 x 640 x 820 <sup>#</sup>	3 Cycles	5.6	25	£4,790
MH520T	500	380	600 x 680 x 850 <sup>#</sup>	3 Cycles	5.6	25	£4,990
MH720	500	430	600 x 700 x 1250 <sup>#</sup>	3 Cycles	7.7	32	£5,770
HALDP4	Additional charge for fitted drain pump on MH520 and MH720 models only (also available as retro fitted kit)						£290

<sup>#</sup> Height excludes feet which will add 15mm, MH720 legs add 135 to 210mm.

It is strongly recommended that 500mm machines are installed on hot water fill (max 50°C) for optimum performance.



# MH Range | special application



dishwashers

29

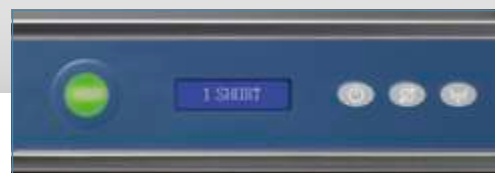


MH525



ideal for the  
**Health Care**  
market

- 2 year warranty
- Designed specifically for the most demanding environments
- Full LCD display and soft touch controls
- Ultraviolet germicidal lamp
- 9 wash cycle selection
- 5 cycles with partial drain 3 of which are conventional cycles indicated as Short Cycle, Medium Cycle & Clean Standard, running for approximately 1, 2 & 3 minutes respectively. 2 cycles give products exposure to ultraviolet light
- 4 cycles with total drain classed as Cutlery give an INTENSIVE wash with 2 cycles also incorporating a period of ultraviolet light
- Detergent and rinse aid dosing as standard
- Drain pump fitted as standard
- Breaktank as standard
- Shallow wash tank with surface filter for easy of cleaning
- Double skinned
- Boiler insulated to minimise heat loss
- Multi-Colour start gives quick reference to machine status



## Technical

- Suitable for 3 phase operation only
- Top performance achieved when connected to hot water supply, can be connected to cold water supply
- Water supply required pressure 2 to 4 bar dynamic
- Wash temperature 55°C (adjustable)
- Rinse temperature 85°C (adjustable)
- To achieve indicated performance hot fill at min 50°C is required

Drain pump versions require a waste up-stand for correct operation.

Restrictive waste connections should be avoided for all installations.

Machines fitted to cold water supplies will not be capable of running repeated short cycles, the cycle time will automatically be extended to allow recovery of correct operating temperatures.

Model	Rack size mm	Useable Height mm	Dimensions mm W x D x H	Cycle Options	Power kW	Amps Required	Price
MH525	500	325	600 x 640 x 835 <sup>#</sup>	9 cycles (1.5 to 20 mins) <sup>##</sup>	8.4	20	£5,340

<sup>#</sup> Height with feet is adjustable from 835 to 845mm.

<sup>##</sup> Cycle times based on hot fill (50 to 55°C).

# MH Range | pass through heavy duty

## MH2040 & MH2050

(shown with tabling, sink and pre-wash spray arm – not included)



- 2 year warranty
- Heavy duty construction
- Soft touch control fascia
- Double skinned insulated hood
- All models fitted with type AA breaktank
- Wash tank designed to reduce water consumption and simplify cleaning
- Three cycle options which can be programmed to match sites requirements to run between 25 and 300 seconds
- Self-draining wash pump on all models
- Detergent doser **optional**
- All models supplied with one open/cup and one plate rack
- All models supplied with surface scrap trays

## Technical

- **MH2040 single phase only**
- **MH2050 three phase only**
- Suitable for hot (max 50°C) or cold water supply at 2 to 4 bar dynamic supply pressure
- Wash temperature 55°C (adjustable)
- Rinse temperature 85°C (adjustable)
- Cycle times between 50 & 300 secs

Drain pump versions require a waste up-stand for correct operation.

Restrictive waste connections should be avoided for all installations.

Machines fitted to cold water supplies will not be capable of running repeated short cycles, the cycle time will automatically be extended to allow recovery of correct operating temperatures.

Model	Rack size mm	Useable Height mm	Dimensions mm W x D x H	Cycle Options	Power kW	Amps Required	Price
<b>MH2040</b>	500	385	650 x 735 x 1460 <sup>#</sup>	3 Cycles	7.6	32 (single phase)	<b>£7,650</b>
<b>MH2040D</b>	As MH2040 above with fitted drain pump						<b>£7,920</b>
<b>MH2050</b>	500	385	650 x 735 x 1460 <sup>#</sup>	3 Cycles	11.3	16/phase (3 phase only)	<b>£7,670</b>
<b>MH2050D</b>	As MH2050 above with fitted drain pump						<b>£7,940</b>
<b>HALDP4</b>	Retro fitting drain pump kit (does not include labour)						<b>£290</b>
<b>HALDET</b>	Additional charge for fitted detergent pump (also available as retro kit)						<b>£290</b>

Please note: # Height adjustable from 1460 to 1530mm (hood closed), 1905 to 1975mm (hood open).

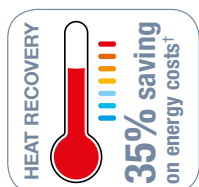
See page 32 for ancillary items.

# MH Range | pass through heavy duty + heat recovery



31

dishwashers



## MH2150

(shown with tabling, sink and pre-wash spray arm – not included)



- 2 year warranty
- **HEAT RECOVERY**
- **35% potential energy saving†**
- Heavy duty construction
- Heat recovery system incorporates flushing cycle to maintain high levels of heat recovery
- Soft touch controls with LCD information display
- Multi colour Start indication clearly shows the machine status
- Five cycle options to suit site requirements
- Double skinned insulated hood
- Breaktank as standard
- Self-diagnostic system
- Large capacity chair style wash tank
- Detergent and rinse aid dosing as standard
- Supplied with surface scrap trays

## Technical

- **MH2150 supplied for 3 phase\* and neutral only**
- Suitable for cold water supply only at 2 to 4 bar dynamic supply pressure. Cannot be used with hot water supply.
- Wash temperature 55°C (adjustable)
- Rinse temperature 85°C (adjustable)
- Cycle times between 50 & 300 secs

Drain pump versions require a waste up-stand for correct operation. Restrictive waste connections should be avoided for all installations. \*Single phase 240V model available subject to special order. Machines fitted to cold water supplies will not be capable of running repeated short cycles, the cycle time will automatically be extended to allow recovery of correct operating temperatures.

### Multi-Colour Start



**WHITE:** Programming



**RED:** Filling & heating  
**FLASHING:** Alarms



**GREEN:** Ready  
**GREEN & BLUE BLINKING:** Cycle finished



**BLUE:** Cycle running  
**FLASHING:** Boiler total drain

Model	Rack size mm	Useable Height mm	Dimensions mm W x D x H	Cycle Options	Power kW	Amps Required	Price
<b>MH2150 HR</b>	500	390	650# x 735 x 2070##	5 cycles	11	16/phase (3 phase only)	<b>£10,370</b>
<b>MH2150 HR D</b>			As MH2150 HR above with fitted drain pump				<b>£10,630</b>

# Width 720mm including handle.

## Height adjustable from 2070 to 2140mm.

See page 32 for ancillary items.



# MH Range | ancillaries

ANCILLARY DETAILS	PART NUMBER	PRICE	MODEL SUITABILITY						
			MH520	MH520T	MH720	MH525	MH2040	MH2050	MH2150 HR
<b>Water softener-manual</b> Manual regeneration 12 litre	<b>Q900012B</b>	<b>£120</b>	●	●	●	●			
<b>Water softener-manual</b> Manual regeneration 16 litre	<b>Q900016B</b>	<b>£160</b>	●	●	●	●	●	●	●
<b>Water softener-manual</b> Manual regeneration 20 litre	<b>Q900020B</b>	<b>£210</b>	●	●	●	●	●	●	●
<b>Water softener-auto</b> Automatic regeneration – COLD water (5°C to 50°C / 1400 litre capacity)*	<b>Q900100B</b>	<b>£655</b>	●	●	●	●	●	●	●
<b>Water softener-auto</b> Automatic regeneration – HOT water (5°C to 65°C / 2300 litre capacity)*	<b>Q900105B</b>	<b>£995</b>	●	●	●	●	●	●	
<b>Booster pump</b> Externally fitted water supply pressure booster pump (water temperature not to exceed 50°C)	<b>Q904008B</b>	<b>£125</b>	●	●	●	●	●	●	●
<b>Machine stands-black</b> Black paint finish adjustable machine stand – 520mm tall	<b>Q902100B</b>	<b>£65</b>	●	●		●			
<b>Additional racks 500 x 500</b> Open glass/cup rack – plastic	<b>Z972001</b>	<b>£40</b>	●	●	●	●	●	●	●
<b>Additional racks 500 x 500</b> Pegged plate rack – plastic	<b>Z972003</b>	<b>£40</b>	●	●	●	●	●	●	●

\* see page 52 for further detail and options.



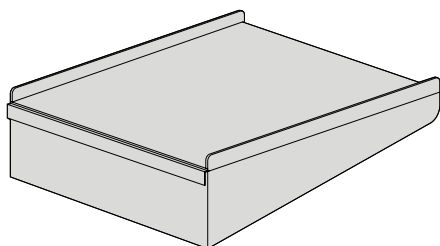
at a glance

# MH Range | at a glance

Model	Type	Rack Size mm	Breaktank	Drain Pump	Heat Recovery	Price
<b>MH520</b>	Dishwasher	500	●			<b>£4,790</b>
<b>MH520T</b>	Dishwasher	500	●			<b>£4,990</b>
<b>MH720</b>	Dishwasher	500	●			<b>£5,770</b>
<b>MH525</b>	Dishwasher	500	●	●		<b>£5,340</b>
<b>MH2040</b>	Pass Through	500	●			<b>£7,650</b>
<b>MH2050</b>	Pass Through	500	●			<b>£7,670</b>
<b>MH2150 HR</b>	Pass Through	500	●		●	<b>£10,370</b>



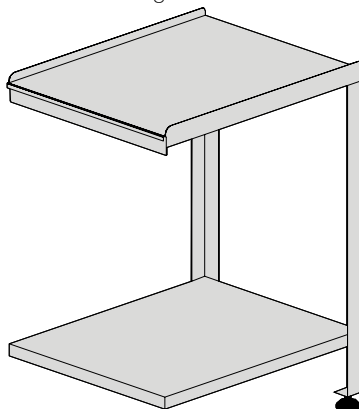
Simple shelf that secures to either side of machine. 510 x 600mm long shelf



**HAL T10**

**£265**

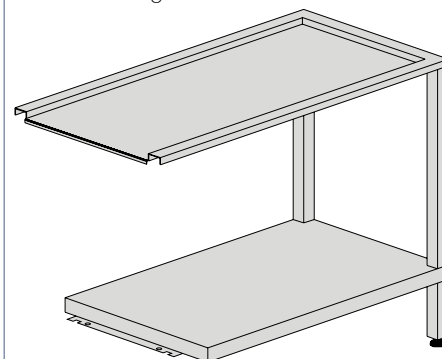
Simple open ended table with under shelf. 510 x 610mm long



**HAL T28**

**£340**

Closed end table. Available 700 or 1200mm long



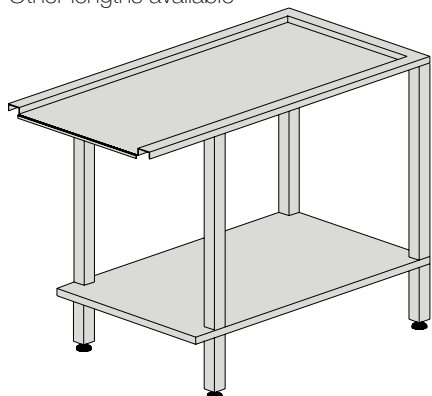
**HAL T34A** (700mm)

**£390**

**HAL T34B** (1200mm)

**£485**

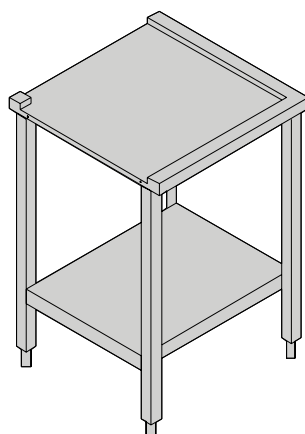
Closed end table. Left or right hand version. Standard length 1200mm. Other lengths available



**HAL T35**

**£735**

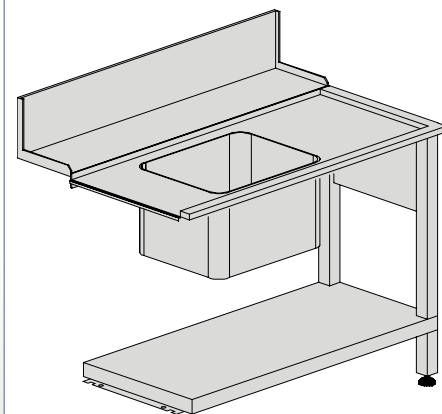
Corner Table



**HAL A10**

**£925**

Table c/w sink and undershelf. 1200mm



**HAL T50**

**£1,030**

- All tabling is suitable for 500 x 500mm racks
- Supplied flat packed for easy assembly
- Available left or right hand arrangement – must be specified
- All legs supplied with height adjustable feet

- Tables including sinks have single ¾" hole for **monoblock** spray arm and 1½" waste
- All sinks are 500mm wide x 400mm front to back x 250mm deep
- All pre-wash tables with sink have splash-back

Item	Description	Part No.	Price
<b>Pre-wash Spray Arms</b>	Pre-wash spray arm: <b>Monoblock</b> spray arm – hot & cold	<b>Z600100</b>	<b>£370</b>
	Pre-wash spray arm: <b>Monoblock</b> spray arm – hot & cold with stem tap	<b>Z600105</b>	<b>£485</b>
	Pre-wash spray arm: <b>Twin pillar</b> spray arm – hot & cold	<b>Z600200</b>	<b>£405</b>
	Pre-wash spray arm: <b>Twin pillar</b> spray arm – hot & cold with stem tap	<b>Z600205</b>	<b>£495</b>



Pre-wash spray arm: **Monoblock** spray arm – hot & cold water feed with stem tap

**Z600105**  
**£485**



Pre-wash spray arm: **Twin pillar** spray arm – hot & cold water feed with stem tap

**Z600205**  
**£495**



# Site Survey | checklist guide

Site name: .....

Address: .....

..... Postcode: .....

Access times: ..... No. of Installers required: .....

## Equipment

Machine to be installed (type) DW ☐ GW ☐ Ice M/c ☐ Coffee M/c ☐

Space available HT: W: D:

Machine to be replaced (Make & Model)

Machine Stand (Standard or High) 300mm: 600mm:

Extra Baskets No ☐ Yes ☐ How many:

Racking System No ☐ Yes ☐

Plate Size (Plates over 11" require large M/c)

## Service Details

Can all services be isolated? No ☐ Yes ☐

Distance of Isolator from M/c Water: Elec: Waste:

Water Pressure (min 2 bar / 30 psi)

Is Boost Pump required No ☐ Yes ☐

Hot Water Pipe work 15mm: 22mm: 28mm:

Cold Water Pipe work 15mm: 22mm: 28mm:

Is water softened No ☐ Yes ☐

Is Softener required? No ☐ Yes ☐

## Drainage

Existing Drainage Material Copper: Plastic:

Pipe Work size 35mm: 42mm: 54mm:

Existing Pipe Work position Stand pipe: Floor: Wall:

Height above floor (mm)

Is Drain Pump required No ☐ Yes ☐

## Electrical Supply

Single Phase

Three Phase

Amps per Phase

## 3rd Party Chemical Dosing Unit

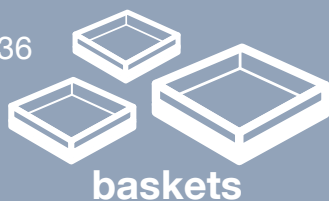
Supplier: Type:



Warewashing  
Baskets, Stands  
and Chemical  
Supplies







# C, D, Evolution & MH Ranges

## baskets

Open plastic rack



**Q902302B**  
350 x 350mm  
**Q902303B**  
385 x 385mm

**£48**

**£50**

Open plastic rack



**Q902325B**  
400 x 400mm  
**Q902300AB**  
450 x 450mm

**£45**

**£39**

Plastic pegged plate rack



**Q902301B**  
450 x 450mm

**£42**

Open plastic rack



**Z972001**  
500 x 500mm

**£40**

Open plastic rack – close meshed base  
for cutlery



**Z972002**  
500 x 500mm

**£40**

Plastic pegged plate rack



**Z972003**  
500 x 500mm

**£40**

Plastic pegged tray rack



**Z972030**  
500 x 500mm

**£40**

Plastic 8 compartment cutlery basket –  
fits inside open 500 x 500mm racks



**Z972032**

**£28**

Drip tray



<b>Q902200B</b>	375mm square	<b>£25</b>
<b>Q902201B</b>	425mm square	<b>£25</b>
<b>Q902202B</b>	470mm square	<b>£25</b>
<b>Q902203B</b>	520mm square	<b>£25</b>

Plastic square cutlery basket



**Z976016**

**£5**

Plastic round cutlery basket



**Z976011**

**£7**

A full range of plastic coated wire glass  
and plate racks is available

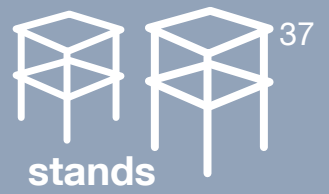


**Contact us for details**



# C, D, Evolution & MH Ranges

stands



Universal machine stand – black finish



**Q902100B** Depth and width adjustable from 390 to 620mm. Maximum height 520mm, legs can be cut to reduce height. Adjustable feet for leveling

**£65**

Universal tall machine stand – for small machines only



**Q902102B** Depth and width adjustable from 390 to 620mm. Maximum height 710mm, legs can be cut to reduce height. Adjustable feet for leveling

**£75**



Specialists in warewashing and ice machines



**warewashing**

Everything from the smallest undercounter to the largest rack and flight machines.



**ice machines**

The superb Maidaid ice machine range caters for every ice requirement.













Key	Item	Product Code	Packed	Pack Price £	List Price for 5 litres £
1	Maidaid® Crystal 3000 Glasswash Detergent	Q902400B	2 x 5 litres	£21.00	£10.50
2	Maidaid® Premier Dishwash Detergent	Q902404B	2 x 5 litres	£26.00	£13.00
3	Maidaid® Premier Dishwash Detergent	Q902403B	1 x 20 litres	£59.00	£N/A
4	Maidaid® Soilmaster Dishwash Liquid	Q902405B	2 x 5 litres	£26.80	£13.40
5	Maidaid® Low-Temp Glasswasher and Dishwasher Detergent	Q902410B	2 x 5 litres	£25.10	£12.55
6	Maidaid® Glasswash Detergent	Q902401B	2 x 5 litres	£17.00	£8.50
7	Maidaid® Super Rinse Aid	Q902407B	2 x 5 litres	£21.00	£10.50
8	Maidaid® Super Rinse Aid	Q902408B	1 x 20 litres	£48.00	£N/A
9	Maidaid® Glass Renovator	Q902402B	2 x 5 litres	£25.10	£12.55
10	Maidaid® Supersoap X Dishwasher Powder	Q902406B	1 x 10 kg	£39.00 per 10 kg	£N/A





## Rack and Flight Machines

Minirack Dishwashers

RX Rack Conveyors

FX Flight Machines



# Minirack

## EVOLUTION RANGE



**R3010 & R3020**  
Single tank models  
(Illustration shown with  
tabling – not included)

- 1 year warranty
- Market leading rack machines, a proven design
- Capacity increased to 60 to 270 racks per hour, dependent on model
- Multiple arrangement options including dryers, heat recovery and steam condenser
- Designed to minimise running costs
- Wash and rinse economisers as standard
- **As little as 1.2 litres of water used per rack**
- Water consumption up to 35% less per rack than a pass through model
- It is strongly recommended that any exit tabling is fitted with rollers to minimise load on rack drive motor and gearbox
- Can be ordered to run left to right or right to left
- **All models use standard 500mm racks with clearance height increased to 430mm**
- Internal design aids daily cleaning
- Full width doors for maximum access
- Scrap tray to prevent solids fouling wash water
- Minirack's are not supplied with chemical dosing as standard



**R3030**  
Dual tank model  
(Illustration shown  
with dryer, tabling  
and exit splash  
guard – not included)

### Technical

- All models 3 phase and neutral
- Suitable for hot (max 50°C) or cold water supply at 1.5 to 4 bar, dynamic supply pressure

Machines fitted to cold water supply may run cooler when operated continuously on fastest rack speed.

Model	Detail	Racks Per Hour	Dimensions mm W x D x H	Power kW (For-parallel heating)	Price
<b>R3010 + BT<sup>#</sup></b>	Hot fill	60 – 120	1150 x 770 x 1615 ± 30	22.0	<b>£13,180</b>
<b>R3010C + BT<sup>#</sup></b>	Cold fill	60 – 120	1150 x 770 x 1615 ± 30	28.5	<b>£13,540</b>
<b>R3020 + BT<sup>#</sup></b>	Hot fill	60 – 120 – 160 + 80 glass cycle	1150 x 770 x 1615 ± 30	23.2	<b>£15,350</b>
<b>R3020C + BT<sup>#</sup></b>	Cold fill	60 – 120 – 160 + 80 glass cycle	1150 x 770 x 1615 ± 30	34.7	<b>£15,720</b>
<b>R3030 + BT<sup>#</sup></b>	Hot fill	110 – 200 – 270 + 135 glass cycle	1970 x 770 x 1615 ± 30	30.2	<b>£23,280</b>
<b>R3030C + BT<sup>#</sup></b>	Cold fill	110 – 200 – 270 + 135 glass cycle	1970 x 770 x 1615 ± 30	45.7	<b>£23,640</b>
<b>R3-Dose</b>	Optional internally fitted peristaltic detergent and rinse aid dosing pumps				<b>£480</b>
<b>MH101232 / MH101233</b>	Handed wing splash guard (supplied as part of exit tabling, see page 42). Handing depends on running direction				<b>£75 (each)</b>

<sup>#</sup> Indicates breaktank fitted as standard. **C** indicates cold fill version.



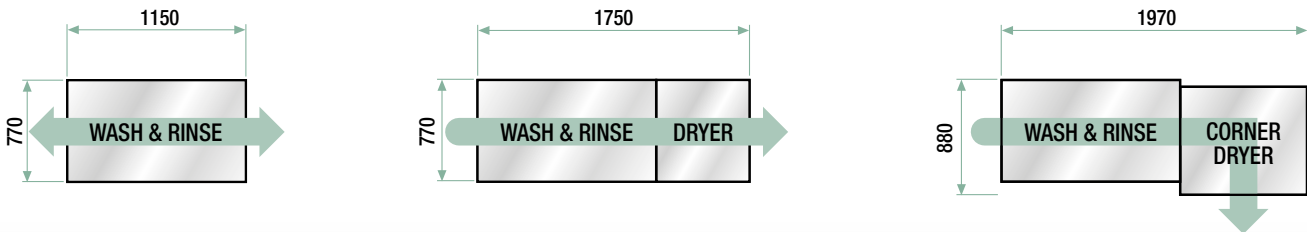
## NEW Minirack Evolution models.

The new models have improved capacity, greater energy efficiency and reduced water consumption. A true evolution in design, taking the best and improving on it!

# Minirack EVOLUTION RANGE



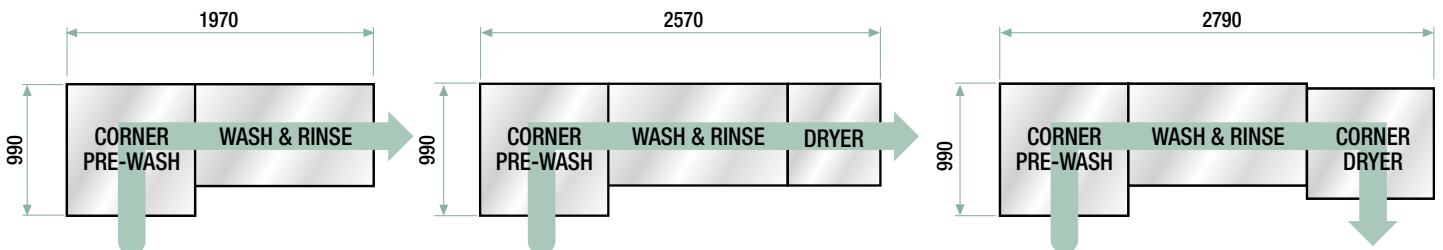
## Minirack R3010 & R3020 – Single Tank Rack Conveyor



## Minirack R3030 – Dual Tank Rack Conveyor



## Minirack R3030 – Dual Tank Rack Conveyor (corner pre-wash)



Indicates direction of operation (dirty to clean). All Minirack Evolution models can be ordered running in either direction but must be specified at time of order. Only R3010 and R3020 without additional modules can be reversed once ordered.

Item	Description	Part No.	Price
<b>Minirack dryer</b>	Electric drying module. Adds 600mm to the length of the Minirack 1400 cubic metres/ hour, 550 watt fan, 6kW of heating power	<b>915028</b>	<b>£5,620</b>
<b>Minirack heat recovery and steam condenser</b>	For cold water feed machines only. Electric fan, 180 watt. 700 cubic metres an hour. No increase to length of machine. Reduces steam released into the environment. Converts potentially wasted energy into 5kW of power to pre-heat incoming water and reduces the power required to run a cold fill machine	<b>915030</b>	<b>£4,460</b>
<b>Minirack corner dryer</b>	Electric corner dryer module – Allows integrated dryer for the tightest corner and U shaped installations. Adds 840mm to the length of the Minirack. 1150 cubic metres/ hour, 550 watt fan, 6kW of heating power	<b>915028C</b>	<b>£10,830</b>
<b>Minirack corner prewash</b>	Corner prewash module – Allows integrated prewash for the tightest corner and U shaped installations	<b>R3100</b>	<b>£2,870</b>
<b>Minirack exhaust fan</b>	Exhaust fan 200 watts, 700 cubic metres/hour. Port 250mm diameter, adds 210mm to machine height	<b>R3</b>	<b>£1,420</b>



# Minirack | tabling

Inlet table c/w drain and short splashback.  
1200, 1500 or 1800mm long, 700mm deep.  
(Right hand as illustrated)

## For Left hand inlet:

**75451** (1200mm)

**£1,280**

**75452** (1500mm)

**£1,360**

**75453** (1800mm)

**£1,450**

## For Right hand inlet:

**75456** (1200mm)

**£1,280**

**75457** (1500mm)

**£1,360**

**75458** (1800mm)

**£1,450**



Mechanised rack feed corner unit, links to  
machines rack drive. Left or right hand.  
600 x 650mm



**75480** (Left hand)

**£1,770**

**75481** (Right hand)

**£1,770**

Inlet table c/w drain and short splashback.  
1200, 1500 or 1800mm long, 700mm deep.  
Scrap bin hole. (Right hand as illustrated)

## For Left hand inlet:

**75446** (1200mm)

**£1,440**

**75447** (1500mm)

**£1,620**

**75448** (1800mm)

**£1,760**

## For Right hand inlet:

**75441** (1200mm)

**£1,440**

**75442** (1500mm)

**£1,620**

**75443** (1800mm)

**£1,760**



Inlet or outlet table, c/w undershelf.  
700 or 1100mm long, 600mm deep



**75482** (700mm)

**£630**

**75483** (1100mm)

**£650**

Roller exit table, c/w drain and legs.  
1100, 1600 or 2100mm long, 630mm  
deep includes pair of splash guards



**717066** (1150mm)

**£1,460**

**717067** (1650mm)

**£1,910**

**717086** (2150mm)

**£2,560**

90 degree curved exit roller table,  
c/w drain and legs. 1100 x 1100mm



**717068**

**£2,230**

90 degree powered exit table.  
800 x 800mm



**75500**

**£4,090**

- All tabling is suitable for 500 x 500mm racks
- Supplied flat packed for easy assembly
- Available left or right hand arrangement – must be specified

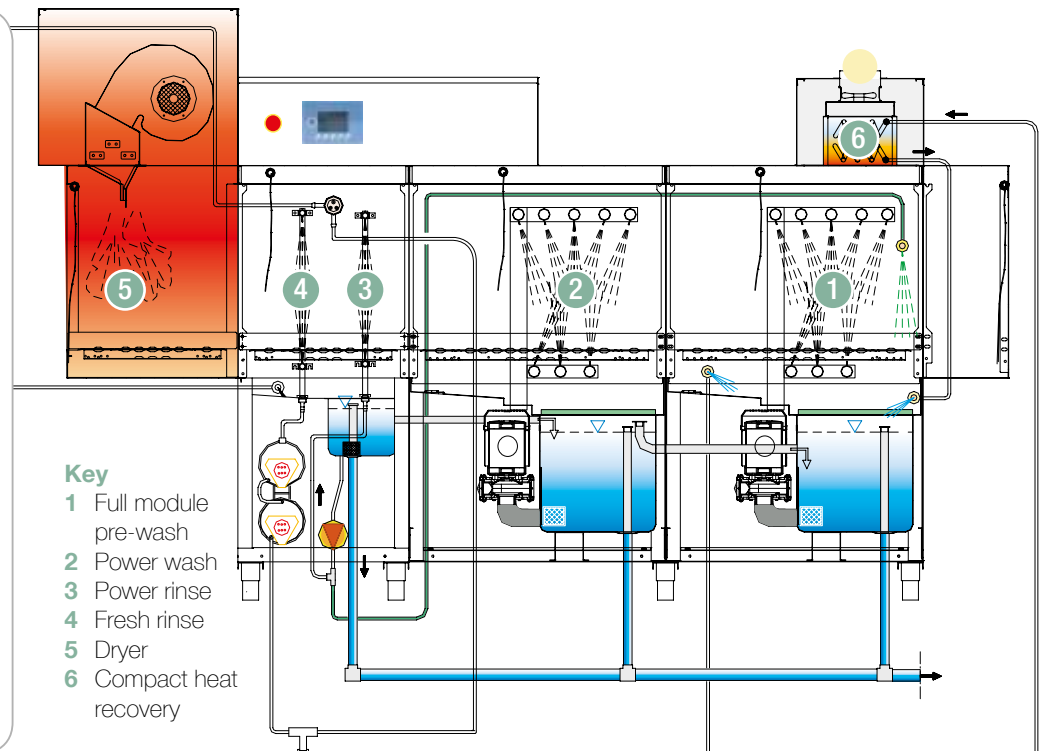
- All legs supplied with height adjustable feet
- Tables including sinks have single ¾" hole for **monoblock** spray arm and 1½" waste
- All sinks are 500mm wide x 400mm front to back x 250mm deep

# NEW RX Evo & Pro Rack Conveyors



RX PRO 326

- The NEW RX Evo and Pro ranges have evolved from the tried and tested AX range introducing improved efficiency and reliability
- Offers a model to suit all volume warewashing requirements that can be tailored to your specification
- Models are based on modules which include: prewash, single or double main wash, double or triple rinse
- Three drying module options
- Two heat recovery modules options
- Other options include: heat pump, steam condenser, corner inlet and corner dryers
- The range offers the capacity to wash from 83 to 400 racks per hour

**Key**

- 1 Full module pre-wash
- 2 Power wash
- 3 Power rinse
- 4 Fresh rinse
- 5 Dryer
- 6 Compact heat recovery

**Please note:**

Rack conveyors are not supplied with rinse aid or detergent dosing as standard, details available on request.

Speak to your Area Sales Manager for a free site survey and quotation relating to your precise site requirements.



# RX Evo Rack Conveyors

The RX Evo range now includes 4 base models and one with corner pre-wash with between them the capacity to wash from 83 to 238 racks per hour.

With the option for a full range of additional modules offering corner pre-wash, dryers both inline and corner options, steam x and heat recovery, allow tailor-made solutions.

The RX Evo range is available with traditional electromechanical controls and display fascia or new LED control fascia.

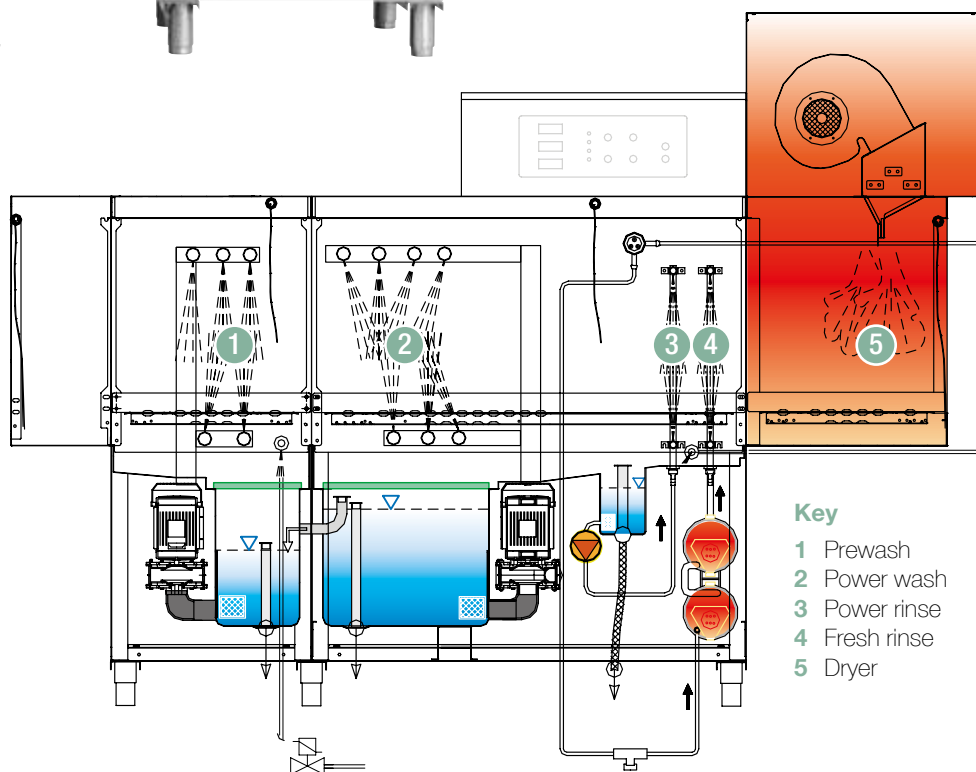


RX EVO 184

## The RX Evo rack range

Model	Racks/ Hour	Modules
<b>RX 104</b>	83/107	W + RR
<b>RX 144</b>	92/143	SP + W + RR
<b>RX 184</b>	116/190	MP + W + RR
<b>RX 184LC</b>	116/190	CP + W + RR
<b>RX 244</b>	134/238	LP + W + RR

SP = Shelf module pre-wash  
 MP = Module pre-wash  
 CP = Corner module pre-wash  
 LP = Long module pre-wash  
 W = Wash module  
 RR = Pre-rinse & fresh rinse



### Key

- 1 Prewash
- 2 Power wash
- 3 Power rinse
- 4 Fresh rinse
- 5 Dryer

Due to the ability to tailor the RX Evo range to your requirements please ask your area sales manager to carry out a site survey to ensure the selection of the best arrangement and options and then to provide a site specific quote.



The New RX Pro range now introduces 5 base models and two with corner pre-wash with between them the capacity to wash from 100 to 400 racks per hour.

The RX Pro range adds the features of multiple rack operating speeds with a comprehensive soft touch LCD control screen, wash arms removable as an

assembly for improved cleaning access and reduced rinse water consumption. Five of the new models have the option of an additional pre-wash module with removal draw strainer allowing in-service removal.

With the option for a full range of additional modules offering corner dryers both inline and corner options, steam condenser and heat recovery allow tailor-made solutions.

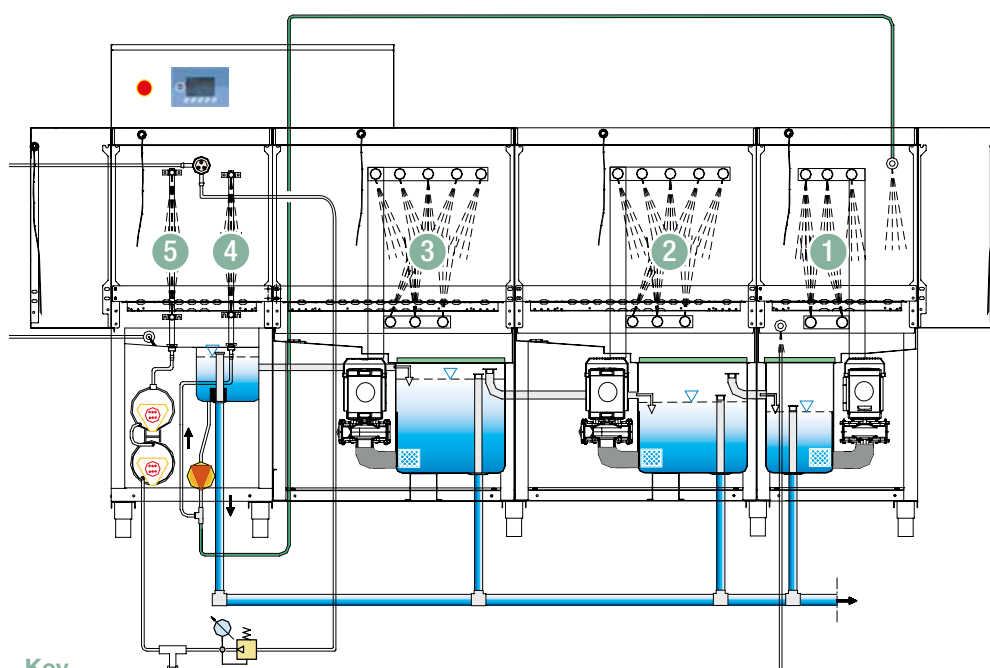


RX PRO 356

## The RX Pro rack range

Model	Racks/ Hour	Modules
<b>RX 246</b>	100/250	W + 2R
<b>RX 296</b>	135/300	P + W + 2R
<b>RX 296LC</b>	135/300	CP + W + 2R
<b>RX 326</b>	150/330	P + W + 2R
<b>RX 356</b>	190/360	P + W + W + 2R
<b>RX 356LC</b>	190/360	CP + W + W + 2R
<b>RX 396</b>	210/400	P + W + W + 2R

SP = Shelf module pre-wash  
 MP = Module pre-wash  
 CP = Corner module pre-wash  
 LP = Long module pre-wash  
 W = Wash module  
 2R = Pre-rinse & fresh rinse module



### Key

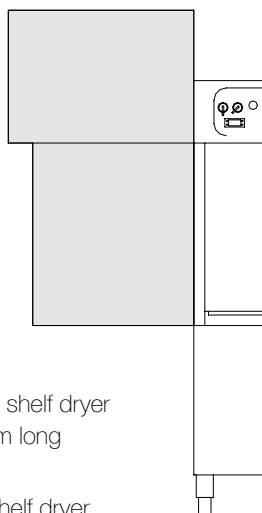
1 Prewash 2 First power wash 3 Second power wash 4 Power rinse 5 Fresh rinse

Due to the ability to tailor the RX Pro range to your requirements please ask your area sales manager to carry out a site survey to ensure the selection of the best arrangement and options and then to provide a site specific quote.

# RX Rack Conveyors | modules

Below is a selection of the extensive range of additional modules available to compliment the RX range of rack conveyors:

Shelf dryer – optimises water removal from any surface



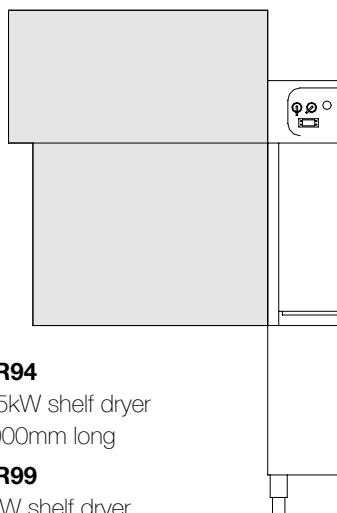
### DR64

4.5kW shelf dryer  
700mm long

### DR69

9kW shelf dryer  
700mm long

Shelf dryer – longer module for improved drying result



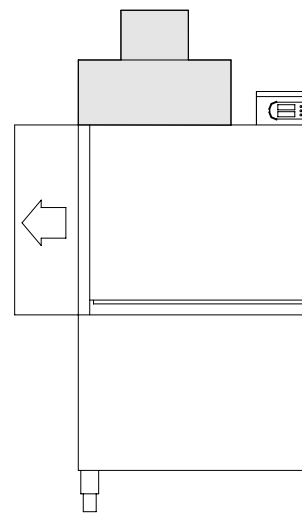
### DR94

4.5kW shelf dryer  
1000mm long

### DR99

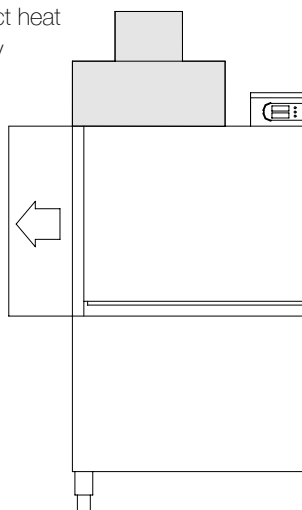
9kW shelf dryer  
1000mm long

Steam condenser – recommended when machine is installed in low-ventilation area



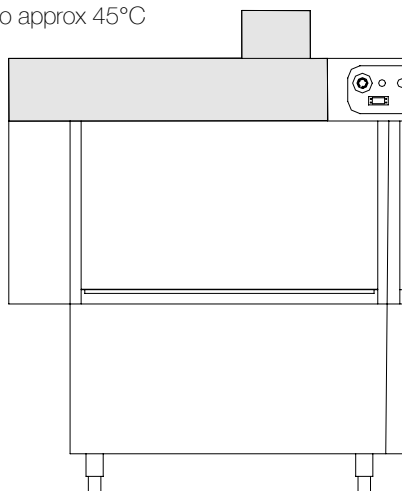
### SC10 Steam condenser

Compact heat recovery



### HR10 Compact heat recovery

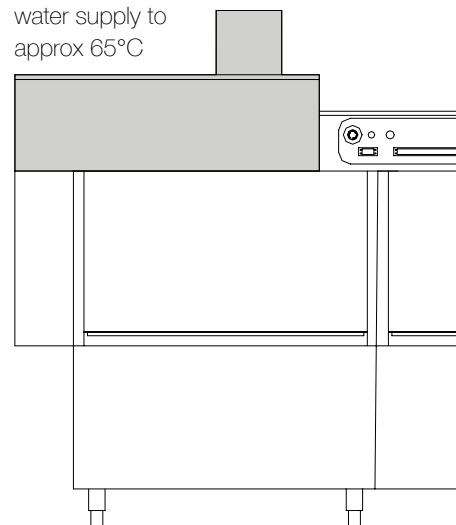
Heat recovery – waste heat is used to pre-heat the incoming cold water supply to approx 45°C



### HR20 Heat recovery

(RX Evo 184/244)  
(RX Pro 296/396)

Heat recovery with heat pump – waste heat is used to pre-heat the incoming cold water supply to approx 65°C



### HRP30 Heat recovery with heat pump

(RX Evo 184/244) (RX Pro 296/396)

## Additional modules available for RX range

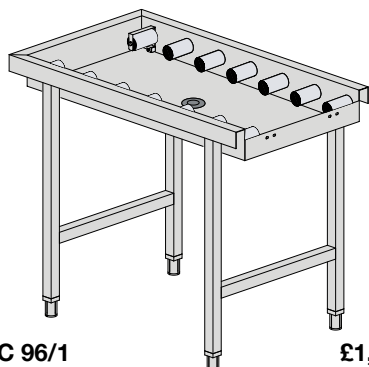
Code	Description
<b>DRA94MC</b>	4.5kW 90 degree corner dryer with mechanised drive for RX Evo Range
<b>DRA99MC</b>	9kW 90 degree corner dryer with mechanised drive for RX Evo Range
<b>DRA184MC</b>	4.5kW 180 degree arc dryer with mechanised drive for RX Evo Range
<b>DRA189MC</b>	9kW 180 degree arc dryer with mechanised drive for RX Evo Range
<b>DRA94MT</b>	4.5kW 90 degree corner dryer with motorised drive for RX Pro Range
<b>DRA99MT</b>	9kW 90 degree corner dryer with motorised drive for RX Pro Range
<b>DRA184MT</b>	4.5kW 180 degree arc dryer with motorised drive for RX Pro Range
<b>DRA198MT</b>	9kW 180 degree arc dryer with motorised drive for RX Pro Range
<b>SAN</b>	Sanitisation dosing system
<b>INSUL</b>	Tank insulation
<b>DRINSUL</b>	Dryer insulation
<b>BTANK</b>	Breaktank
<b>POWER</b>	Additional heating power for cold fill

# RX Rack Conveyors | tabling



47

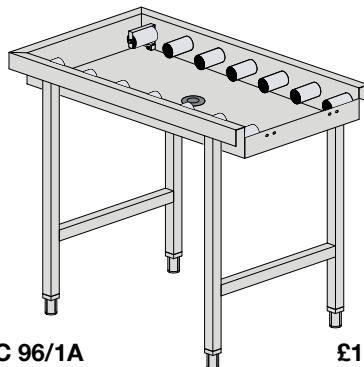
Stub roller table c/w drain tank and end stop microswitch 1100 x 650 x 850mm



**LC 96/1**

**£1,190**

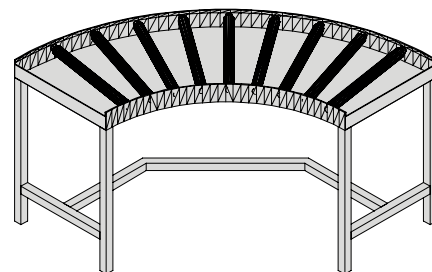
Stub roller table c/w drain tank and end stop microswitch 1600 x 650 x 850mm



**LC 96/1A**

**£1,480**

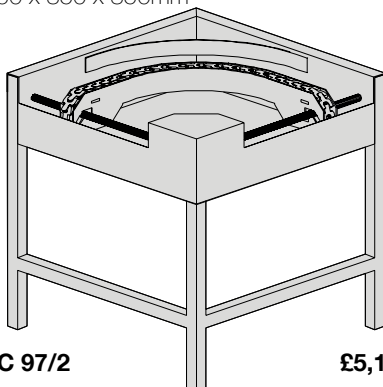
90° curved gravity roller table 1300 x 1300 x 850mm



**LC 97**

**£2,140**

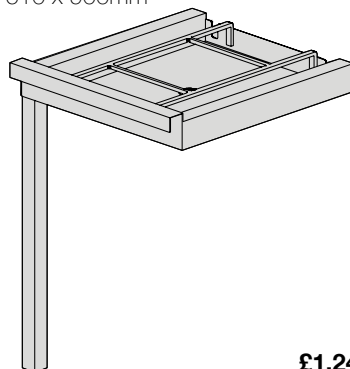
90° mechanised curve – self driven 850 x 850 x 850mm



**LC 97/2**

**£5,110**

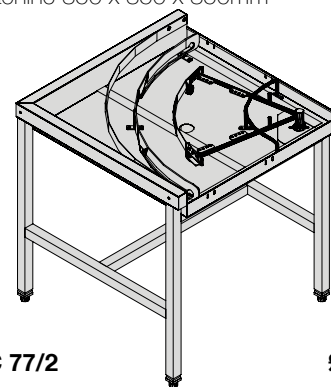
90° loading table – driven by rack machine 700 x 610 x 900mm



**LC98**

**£1,240**

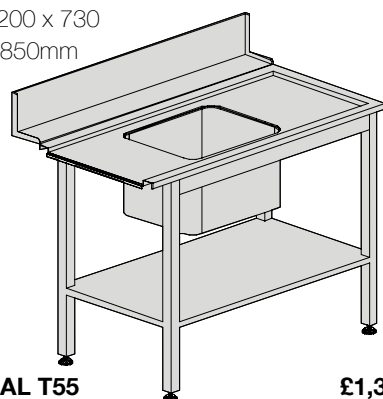
90° mechanised curve – driven by rack machine 850 x 850 x 850mm



**LC 77/2**

**£3,120**

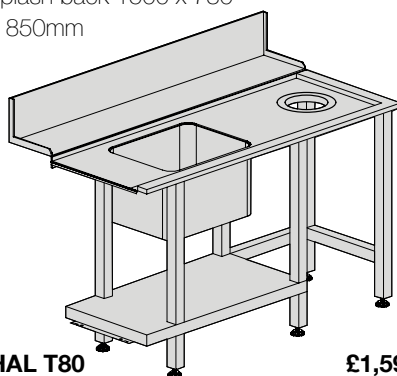
Plain table c/w sink and splash back 1200 x 730 x 850mm



**HAL T55**

**£1,350**

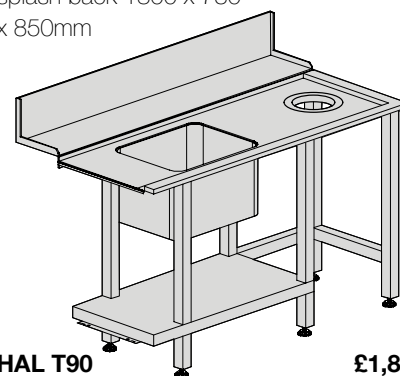
Plain table c/w sink, scrap hole and splash back 1500 x 730 x 850mm



**HAL T80**

**£1,590**

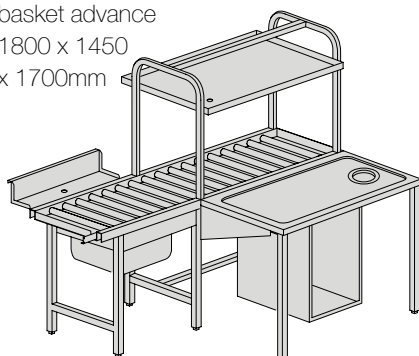
Plain table c/w sink, scrap hole and splash back 1800 x 730 x 850mm



**HAL T90**

**£1,830**

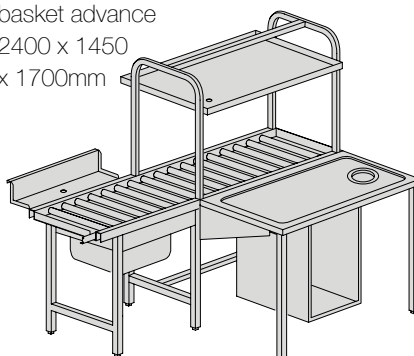
Grading table c/w mechanised basket advance 1800 x 1450 x 1700mm



**HAL RTC18**

**£5,590**

Grading table c/w mechanised basket advance 2400 x 1450 x 1700mm



**HAL RTC24**

**£7,140**

The RX range have available a comprehensive range of other tabling options not shown here to suit individual site requirements

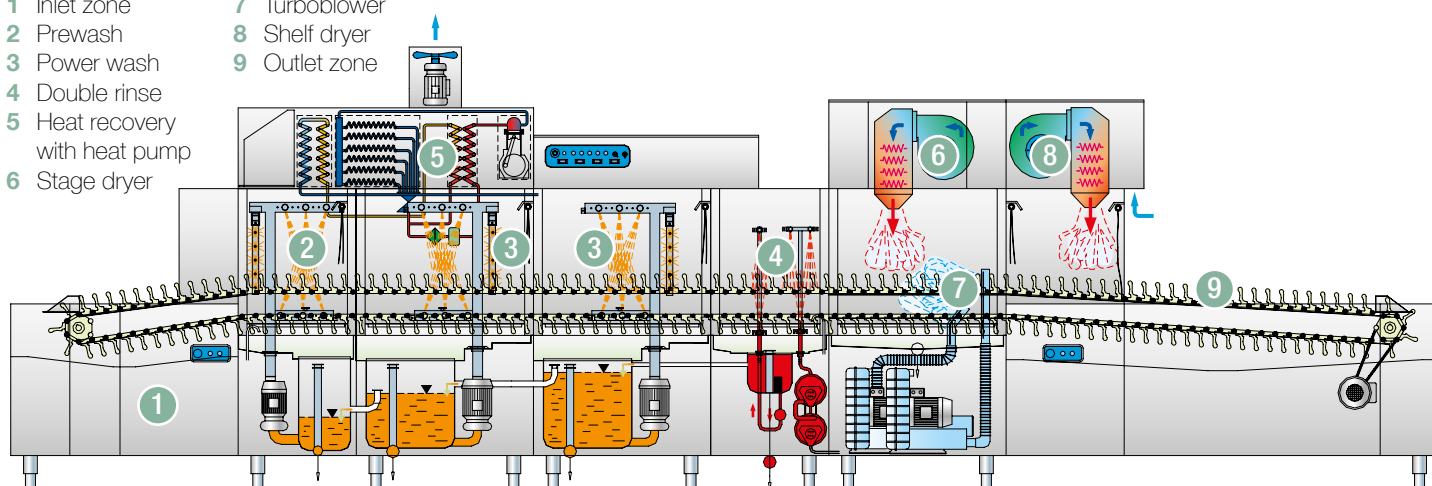


# FX Flight Machines



## Key

- |                                |               |
|--------------------------------|---------------|
| 1 Inlet zone                   | 7 Turboblower |
| 2 Prewash                      | 8 Shelf dryer |
| 3 Power wash                   | 9 Outlet zone |
| 4 Double rinse                 |               |
| 5 Heat recovery with heat pump |               |
| 6 Stage dryer                  |               |



- For sites with the heaviest volume of items to wash, inline belt conveyor machines designed for continuous operation
- Extra wide belt of 710mm allows for maximum productivity
- Based on international standard DIN10510 the range offers the ability to wash from 2,400 to a mighty 10,000 plates an hour

- Eight basic arrangements, from 4.5 to 8.2 metres in length. All available for electrical or steam heating
- Additional modules included shelf dryers, stage dryers, neutral zones, heat recovery, heat pumps and steam condensers

Speak to your Area Sales Manager for a free site survey and quotation relating to your precise site requirements.





## Utensil / Pot Washers





# U Range



U61e



U61He



U70e



U132e

Inserts for pans & trays are not included – see Additional Racks

- 12 months warranty
- New advanced design, 'Smart' soft touch electronic user interface
- Self-diagnostics across the range
- Reduced width, plus increased maximum product height
- Rinse aid and detergent pumps fitted as standard
- Eleven wash cycles from 2 to 12 minutes
- MRT – Maida® Rinse Technology with breaktank
- Stainless steel, double wall construction with stainless steel chassis
- Vertically mounted wash pump – self-draining
- Carefully designed moulded wash tank
- Stainless steel wash and rinse arms
- Split door for easy access, lower section double skinned
- Stainless steel sliding rack
- **All utensil/pot washers are only supplied with one standard open basket rack**
- Tray holders and cutlery insets illustrated are available separately
- U132e has twin 3kW wash pumps
- U132e has option of split chamber operation
- All models have self-cleaning cycle

## Technical

- All models 3 phase and neutral
- Suitable for hot (max 50°C) or cold water supply at 2 to 4 bar dynamic supply pressure
- Wash tank temperature – 55°C (adjustable)
- Rinse boiler temperature – 85°C (adjustable)

Machines fitted to cold water supplies will not be capable of running repeated short cycles, the cycle time will automatically be extended to allow recovery of correct operating temperatures.



Thermorinse

- Wash Tank Filling
- Rinse Boiler Filling
- Rinsing at 85°C

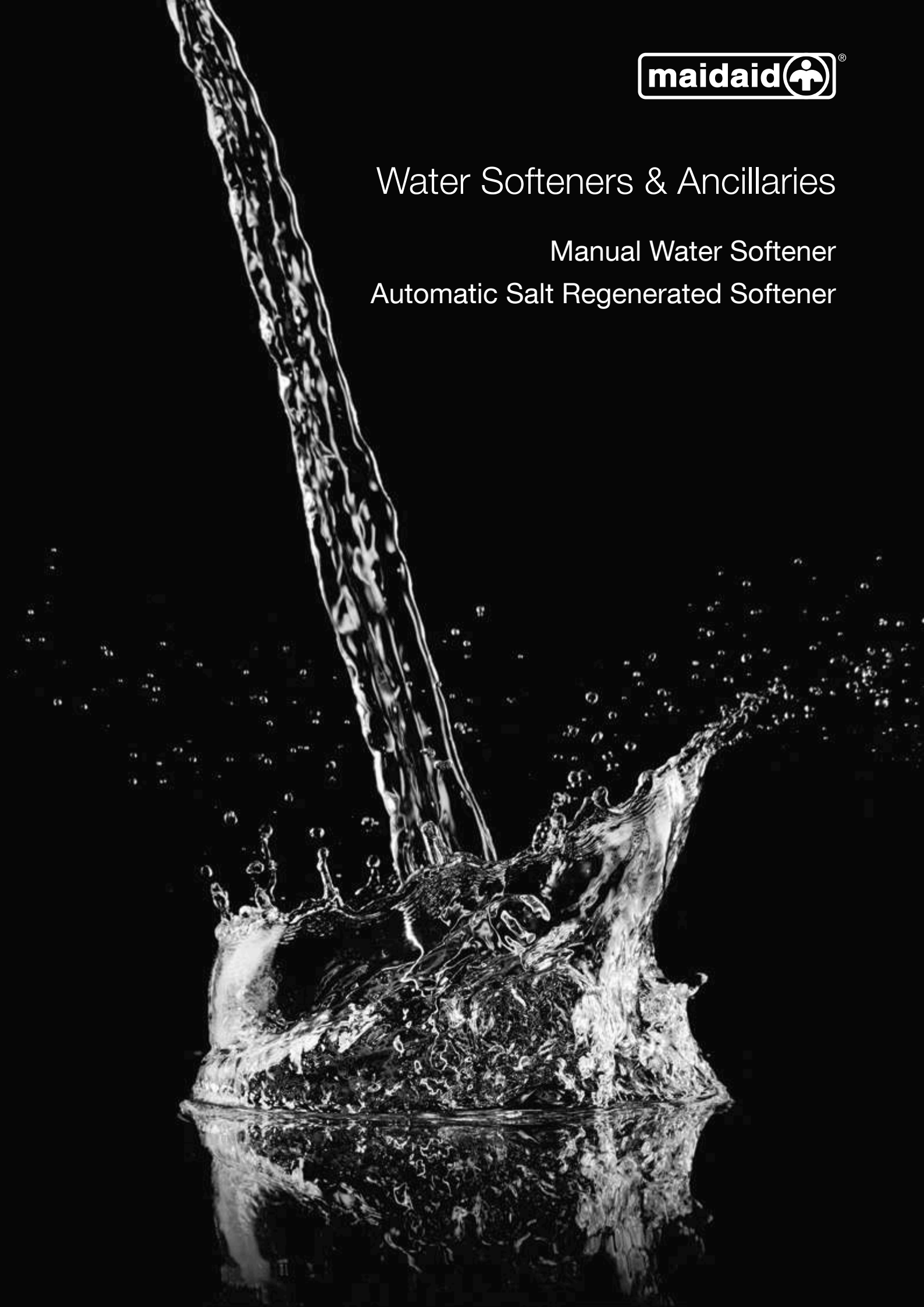
Model	Rack size mm	Useable Height mm	Dimensions mm W x D x H	Cycle Time Mins	Power kW	Amps Required	Price
U61e	610 x 550	650	720 x 780 x 1700 / 1760	2 to 12	7.4	11	£7,750
U61He	610 x 550	850	720 x 780 x 1900 / 1960	2 to 12	8	12	£8,840
U70e	700 x 700	850	850 x 850 x 1900 / 1960	2 to 12	11	16	£12,890
U132e	1320 x 700	850	1470 x 850 x 1900 / 1960	2 to 12	15.5	22	£20,670

Additional Racks	Part No.	Price	Suitable for:			
			U61e	U61He	U70e	U132e
Stainless open 550 x 610mm	MH101489	£260	●	●		
Stainless open 700 x 700mm	MH104099	£305			●	
Stainless open 1320 x 700mm	MH101490	£605				●
Stainless insert for 8 baking pans	MH103454	£180	●	●	●	●
Stainless insert for 5 baking pans	MH101491	£230	●	●	●	●
Stainless insert for piping bags	MH101492	£60	●	●	●	●
Stainless insert for kitchen tools	MH103455	£80	●	●	●	●



# Water Softeners & Ancillaries

Manual Water Softener  
Automatic Salt Regenerated Softener







## water softeners

### Manual Water Softener

A manually salt regenerated scale control system, ideal for the protection of glass and dishwashers.



- Four sizes 8 to 20 litre capacity
- Robust construction and easy to install
- Simple to manually regenerate by flushing through a salt solution
- If the correct unit is used then regeneration should not be required more than once a week except in the hardest water areas
- Diameter of all models 185mm
- Softening capacity @ 120 PPM
- Maximum water supply temperature 50°C

Item	Variants	Capacity (Litres)	Height mm	Part No.	Price
<b>Manual Water Softener</b>	8 litre	1000	420	<b>Q900008B</b>	<b>£105</b>
	12 litre	1500	520	<b>Q900012B</b>	<b>£120</b>
	16 litre	2100	620	<b>Q900016B</b>	<b>£160</b>
	20 litre	3000	920	<b>Q900020B</b>	<b>£210</b>
				<b>Q902440B</b>	<b>£5</b>

For correct regeneration it is important that the correct type of salt is used:

**2 kg Granular Salt**

### Automatic Salt Regenerated Softener

Automatically salt regenerated scale control, ideal for glass and dishwashers, suitable for establishments that cannot guarantee manual regeneration will be completed.



- **NEW** Style Cold Water digital Automatic Water Softener
- Unit regeneration controlled by adjustable time switch, usually set to run when equipment is not required
- Three sizes 10 to 25 litres for cold water and 15 litres for hot water
- Compact design with a speckled grey finish to maintain a clean look
- Single 13 amp electrical socket required
- Cold water units for 5°C to 50°C, hot water unit for 5°C to 65°C water supply temperature
- Only weekly salt top up required
- Softening capacity @ 300 PPM

Item	Variants	Capacity (Litres)	Dimensions mm W x D x H	Part No.	Price
<b>Automatic Salt Regenerated Softener</b>	Cold Water	1400	275 x 485 x 480	<b>Q900100B</b>	<b>£655</b>
	Cold Water	2300	275 x 485 x 555	<b>Q900101B</b>	<b>£730</b>
	Cold Water	3000	275 x 485 x 710	<b>Q900102B</b>	<b>£895</b>
	Hot Water	2300	275 x 470 x 650	<b>Q900105B*</b>	<b>£995</b>
				<b>Q902441B</b>	<b>£25</b>

For correct regeneration it is important that the correct type of salt is used:

**25 kg Tablet Salt**

## Specialists in warewashing and ice machines

**warewashing**

Everything from the smallest undercounter to the largest rack and flight machines.

**ice machines**

The superb Maidaid ice machine range caters for every ice requirement.





by



## Icemakers

Cube Icemakers

Granular Icemakers

Pebble Icemakers

Slim Bin Cube Icemakers

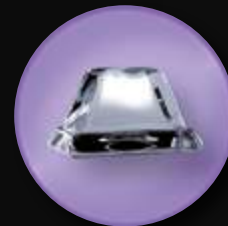
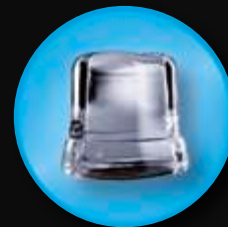
Slim Bin Storage Bins

Modular Ice Cube Makers

Modular Granular  
& Flat Icemakers

Modular Storage Bins

Modular Technical Data





- 3 year warranty
- Six models now with fitted drain pump option M34-16 DP, M42-16 DP, M50-25 DP, M65-40 DP, M90-55 DP and M130-65 DP
- All models use a spray system that minimises scaling and produces separate cubes of crystal clear ice which are slow melting
- Capable of operating in ambient temperatures of between 10°C and 43°C
- Supply water temperature between 3°C and 32°C
- Easy clean ice storage in tough ABS
- All models (except M22-5 13 grams only) are available to special order for the production of cubes of 13 and 33 grams

For maximum production at high ambient temperatures all models are available to special order as water cooled versions at the same price.

## Technical

- Voltage 240V – single phase – 13 amp
- All models supplied with UK 3 pin moulded plug
- Require water supply pressure between 1 and 6 bar
- Optimum ice production is at an ambient temperature of 21°C. Higher temperatures will dramatically reduce ice production

To produce ice of good quality all ice machines must be supplied with suitably softened and filtered water. Any filters and softeners must be of sufficient capacity and correctly maintained.

Model	Production Kgs per 24hrs	Bin Capacity Kgs	Storage Capacity x Standard Cube Size	Dimensions mm W x D x H (inc. feet)	Drain Height (inc. feet) mm	Water Consumption (air cooled) Litres/Kg	Water Consumption (water cooled) Litres/Kg	Price
<b>M22-5</b>	21	5	310 x 13g	345 x 400 x 595	143	4.5	20	<b>£1,110</b>
<b>M30-10</b>	28	10	530 x 18g	390 x 460 x 695	135	5.1	14	<b>£1,350</b>
<b>M34-16</b>	34	16	950 x 18g	500 x 580 x 790	261	3.3	13	<b>£1,530</b>
<b>M34-16 DP</b>	As M34-16 above with fitted drain pump (Not available as water cooled)							<b>£1,670</b>
<b>M42-16</b>	42	16	950 x 18g	500 x 580 x 790	261	4.0	15	<b>£1,680</b>
<b>M42-16 DP</b>	As M42-16 above with fitted drain pump (Not available as water cooled)							<b>£1,770</b>
<b>M50-25</b>	48	25	1470 x 18g	500 x 580 x 900	261	4.0	14	<b>£1,760</b>
<b>M50-25 DP</b>	As M50-25 above with fitted drain pump (Not available as water cooled)							<b>£1,960</b>
<b>M65-40</b>	65	40	2350 x 18g	738 x 600 x 1020	350	2.8	12.8	<b>£2,280</b>
<b>M65-40 DP</b>	As M65-40 above with fitted drain pump (Not available as water cooled)							<b>£2,520</b>
<b>M90-55</b>	90	55	3240 x 18g	738 x 600 x 1120	350	2.5	14.2	<b>£2,640</b>
<b>M90-55 DP</b>	As M90-55 above with fitted drain pump (Not available as water cooled)							<b>£2,880</b>
<b>M130-65</b>	130	65	3830 x 18g	840 x 740 x 1175	355	2.8	15.3	<b>£3,350</b>
<b>M130-65 DP</b>	As M130-65 above with fitted drain pump (Not available as water cooled)							<b>£3,660</b>
<b>M155-65</b>	155	65	3830 x 18g	840 x 740 x 1175	355	2.6	13	<b>£3,700</b>

See page 63 for ancillary items.



**MF90-20**



**MF150-40**



**MF150-55**

- 12 months warranty
- Compact granular ice for many uses in bars, restaurants, fresh food displays, chemical and pharmaceutical industries
- All models use a spray system that minimises scaling and produces crystal clear ice which is slow melting
- Easy clean ice storage in tough ABS
- Capable of operating in ambient temperatures of between 10°C and 43°C
- Supply water temperature between 3°C and 32°C
- Free standing units have easy clean ice storage in tough ABS

For maximum production at high ambient temperatures all models are available to special order as water cooled versions at the same price.

## Technical

- Voltage 240V – single phase – 13 amp
- All models supplied with UK 3 pin moulded plug
- Require water supply pressure between 1 and 6 bar
- Optimum ice production is at an ambient temperature of 21°C. Higher temperatures will dramatically reduce ice production

To produce ice of good quality all ice machines must be supplied with suitably softened and filtered water. Any filters and softeners must be of sufficient capacity and correctly maintained.

Model	Production Kgs per 24hrs	Bin Capacity Kgs	Dimensions mm W x D x H (inc. feet)	Drain Height (inc. feet) mm	Water Consumption (air cooled) Litres/Kg	Water Consumption (water cooled) Litres/Kg	Gross Weight Kgs	Power kW	Price
<b>MF90-20</b>	90	20	500 x 660 x 800	261	1	6.3	59	0.55	<b>£2,990</b>
<b>MF150-40</b>	150	40	738 x 690 x 1030	350	1	6.4	85	0.65	<b>£3,390</b>
<b>MF150-55</b>	150	55	738 x 690 x 1130	350	1	6.1	94	0.65	<b>£3,540</b>

See page 63 for ancillary items.

**MTB852****MTB1405****MTM140****MTM250****MTM450**

(Illustration shown with storage bin M240PE – not included)

- 12 months warranty
- Extreme water efficiency – 1 litre of water produces 1 kg of ice from air cooled units
- Five models designed to meet the demand for small individual pieces of ice
- Ideal for use in cocktails, fast food, nightclubs and hotels
- Other ideal uses are for presenting breakfast fruits, yoghurt and seafood
- Pebbles are irregular shaped ice between cubes and granular
- Two free standing models and three modular units which must be mounted on a large storage bin, see storage bins on page 61
- Capable of operating in ambient temperatures of between 10°C and 43°C
- Supply water temperature between 3°C and 32°C
- Free standing units have easy clean ice storage in tough ABS

For maximum production at high ambient temperatures all models are available to special order as water cooled versions at the same price.

## Technical

- Voltage 240V – single phase  
MTB852 & MTB1405 – 13 amp,  
MTM140 & MTM250 – 13 amp, MTM450 – 20 amp
- 13 amp models supplied with UK 3 pin moulded plug
- Require water supply pressure between 1 and 6 bar
- Optimum ice production is at an ambient temperature of 21°C.  
Higher temperatures will dramatically reduce ice production

To produce ice of good quality all ice machines must be supplied with suitably softened and filtered water. Any filters and softeners must be of sufficient capacity and correctly maintained.

Model	Production Kgs per 24hrs	Bin Capacity Kgs	Dimensions mm W x D x H (inc. feet)	Drain Height (inc. feet) mm	Water Consumption (air cooled) Litres/Kg	Water Consumption (water cooled) Litres/Kg	Gross Weight Kgs	Power kW	Price
<b>MTB852</b>	85	20	500 x 660 x 800	261	1	6.3	67	0.55	<b>£3,410</b>
<b>MTB1405</b>	140	50	738 x 690 x 1130	350	1	6.4	105	0.65	<b>£4,020</b>
<b>MTM140</b>	145	N/A	560 x 569 x 600 <sup>#</sup>	N/A	1	5.5	74 <sup>#</sup>	0.65	<b>£3,940</b>
<b>MTM250</b>	270	N/A	560 x 569 x 695 <sup>#</sup>	N/A	1	5.2	93 <sup>#</sup>	1.05	<b>£5,670</b>
<b>MTM450</b>	440	N/A	560 x 569 x 695 <sup>#</sup>	N/A	1	5.3	113 <sup>#</sup>	1.7	<b>£6,480</b>

# Applies to production unit only.

See page 63 for ancillary items.





## New Maidaïd® slim bin Ice cube modular range



Don't forget  
to order your  
Storage Bin  
– see page 58  
for options.



SLIM132



SLIM192



SLIM195E

(Illustration shown with  
storage bin MSB105 –  
not included)

- 12 month warranty
- 560mm wide units for small spaces
- SLIM195E Hydrocarbon with Zero environmental impact
- Soft touch control panel
- Standard cube 10 gram 22 x 22 x 24mm
- Half cube 6 gram and large cube 17 gram options
- Vertical evaporation design
- Excellent service accessibility
- Works in ambient temperatures between 10°C and 40°C
- Supply water temperature between 5°C and 35°C

For maximum production at high ambient temperatures models SLIM132 & 192 are available to special order as water cooled versions at the same price.

All slim bin modular units will require an ice storage bin, see page 58.



## Technical

- Voltage 240V – single phase
- All models 13 amp
- 1 to 5 bar operating water pressure
- Optimum production is achieved at ambient and water supply temperatures of 21°C and 10°C
- Ambient and water supply temperature will affect ice production capacity

To produce ice of good quality all ice machines must be supplied with suitably softened and filtered water. Any filters and softeners must be of sufficient capacity and correctly maintained.

Model	Production Kgs per 24hrs	Dimensions mm W x D x H (inc. feet)	Drain Height mm	Water Consumption (air cooled) Litres/Hour	Water Consumption (water cooled) Litres/Hour	Gross Weight Kgs	Power kW (Max Amps)**	Price
<b>SLIM132</b>	154	560 x 620 x 575	42.5#	7.0##	107##	53	1.7 (13)	<b>£3,230</b>
<b>SLIM192</b>	225	560 x 620 x 660	43.5#	11.0##	126##	68	2.4 (13)	<b>£3,670</b>
<b>SLIM195E</b>	210	560 x 620 x 660	43.5#	9.2##	Not available	68	2.85 (13)	<b>£3,960</b>

# Height of drain is for modular unit only, add height of bin for overall height.

## When in ice production mode.

\*\* The amps rating is required as during the harvest cycle the unit draws a higher current, failure to fuse correctly may result in equipment failing to work correctly.

See page 63 for ancillary items.



Suitable for Maidaïd® SLIM production units only – see page 57.  
(Illustration shows SLIM195E with storage bin MSB105 – both to order separately.)

- 12 month warranty
- Two slim bins 560mm wide for small spaces
- One bin for larger capacity ice storage
- All MSB bins suitable for any Maidaïd® SLIM production unit
- High thermal efficiency ice storage bins fully stainless steel body construction
- Polyethylene lid with gasket seal, self-latching in open position for easy ice retrieval

Model	Storage capacity	Dimensions mm W x D x H (inc. legs)	Suitable production unit	Price
<b>MSB105</b>	129	560 x 845 x 1050	SLIM132, SLIM192, SLIM195E	<b>£1,170</b>
<b>MSB155</b>	168	560 x 865 x 1275	SLIM132, SLIM192, SLIM195E	<b>£1,360</b>
<b>MB255</b>	243	765 x 870 x 1275	SLIM132, SLIM192, SLIM195E	<b>£1,590</b>



cube



fast ice



- 12 months warranty
- MVM range produce a mini 7 gram cube suitable for fast food outlets serving carbonated drinks
- MC range produce dense, slow melting cubes, **standard 18 gram cubes**, 13 or 33 gram cube models available to special order
- Capable of operating in ambient temperatures of between 10°C and 43°C
- Supply water temperature between 3°C and 32°C

For maximum production at high ambient temperatures all models are available to special order as water cooled versions at the same price.

All modular units will require an ice storage bin, see page 61.

## Technical

- Voltage 240V – single phase
- 1 to 6 bar operating water pressure
- Optimum ice production is at an ambient temperature of 21°C. Higher temperatures will dramatically reduce ice production

To produce ice of good quality all ice machines must be supplied with suitably softened and filtered water. Any filters and softeners must be of sufficient capacity and correctly maintained.



Don't forget to order your Storage Bin – see page 61 for options.

Model	Production Kgs per 24hrs	Dimensions mm W x D x H	Drain Height mm	Water Consumption (air cooled) Litres/Kg	Water Consumption (water cooled) Litres/Kg	Gross Weight Kgs	Power kW (Max Amps)**	Price
<b>MVM350</b>	140	540 x 544 x 747	42 <sup>#</sup>	3	13.5	85	1.4 (13)	<b>£2,860</b>
<b>MVM500</b>	200	770 x 550 x 805	40 <sup>#</sup>	2.4	13	90	1.6 (20)	<b>£3,750</b>
<b>MVM900</b>	400	770 x 550 x 805	40 <sup>#</sup>	1.8	13	113	3 (32)	<b>£4,860</b>
<b>MVM1700</b>	750	1250 x 645 x 950	65 <sup>#</sup>	1.4	N/A	186	4.3 (32)	<b>£10,640</b>
<b>MC150</b>	155	862 x 555 x 720	297 <sup>#</sup>	2.6	13	118	1.4 (13)	<b>£3,390</b>
<b>MC300</b>	300	1250 x 580 x 848	73 <sup>#</sup>	2.6	14.3	152	2.6 (32)	<b>£5,780</b>

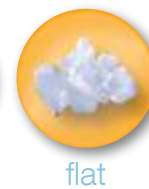
<sup>#</sup> Height of drain is for modular unit only, add height of bin for overall height.

<sup>\*\*</sup> The amps rating is required as during the harvest cycle the unit draws a higher current, failure to fuse correctly may result in equipment failing to work correctly.

# Icemakers | modular granular and flat



granular



flat



MG280



MG510



MG1000



MM350



MM600



MM800



Don't forget  
to order your  
Storage Bin  
– see page 61  
for options.

- 12 months warranty
- **MG models** – Compact granular ice: many applications for restaurants, fish displays and transport, self-service and multiple uses in industry
- **MM models** – Produce flat flakes of ice, sub cooled: Applications in fish and dairy industries
- Extra cold ice produced at -25°C
- Capable of operating in ambient temperatures of between 10°C and 43°C
- Supply water temperature between 3°C and 32°C

For maximum production at high ambient temperatures all models are available to special order as water cooled versions at the same price.

All modular units will require an ice storage bin, see page 61.

## Technical

- Voltage 240V – single phase models MG280, MG510 & MM350
- Voltage 415V – three phase models MG1000, MM600 & MM800
- Require water supply pressure between 1 and 6 bar
- Optimum ice production is at an ambient temperature of 21°C. Higher temperatures will dramatically reduce ice production

To produce ice of good quality all ice machines must be supplied with suitably softened and filtered water. Any filters and softeners must be of sufficient capacity and correctly maintained.

Model	Production Kgs per 24hrs	Dimensions mm W x D x H	Drain Height mm	Water Consumption (air cooled) Litres/Kg	Water Consumption (water cooled) Litres/Kg	Gross Weight Kgs	Power kW (Max Amps)**	Price
<b>MG280</b>	280	560 x 569 x 695	65#	1	5.2	82	1.05 (13)	<b>£4,870</b>
<b>MG510</b>	510	560 x 569 x 695	65#	1	5.8	104	1.7 (13)	<b>£5,810</b>
<b>MG1000</b>	1000	934 x 684 x 700	60#	1	5.3	172	3.2 (8) 3 phase	<b>£11,700</b>
<b>MM350</b>	400	900 x 588 x 705	60#	1	7.5	137	2.1 (20)	<b>£9,190</b>
<b>MM600</b>	620	900 x 588 x 705	60#	1	7.4	151	3 (8) 3 phase	<b>£11,130</b>
<b>MM800</b>	900	1107 x 700 x 880	65#	1	6.9	241	4.6 (8) 3 phase	<b>£13,690</b>

# Height of drain is for modular unit only, add height of bin for overall height.

\*\* The amps rating is required as during the harvest cycle the unit draws a higher current, failure to fuse correctly may result in equipment failing to work correctly.

See page 63 for ancillary items.





**M240PE**



**MT110**



**MT200**



**MT350**



**MR100**



**MDR100**




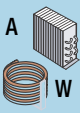


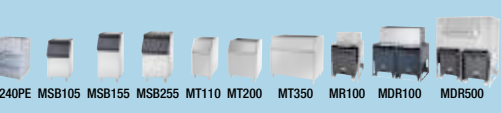

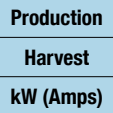



















**MDR500**

- 12 months warranty
- Bin M240PE – moulded in food safe polyethylene, highly insulated
- **NEW** MT110 slim 560mm wide ice bin for narrow spaces
- Bin MT range are all manufactured in 18/8 scotch brite stainless steel and are highly insulated for long life ice
- Suitable for all types of Maidaïd® Modular Icemakers




## Roller Bin – Technical

- All models are constructed from two main components
- 18/8 stainless steel supporting frame which supports the Icemaker and ice collection bin while trolleys are out of the parked position
- Trolleys for the collection and transportation of the ice are moulded in food safe polyethylene and are highly insulated for prolonged ice storage
- All storage bins have a drain fitting as standard

Model	Storage Capacity Kgs		Dimensions mm W x D x H (inc. feet)	Suitable Modular Icemaker Models	Price
<b>M240PE</b>	180		942 x 795 x 1153	MC150, MVM350, MVM500, MVM900, MG280, MG510, MTM140, MTM250, MTM450	<b>£1,250</b>
<b>MT110</b>	100		560 x 815 x 1130	MVM350, MG280, MG510, MTM140, MTM250, MTM450	<b>£1,420</b>
<b>MT200</b>	200		870 x 790 x 1130	MC150, MVM350, MVM500, MVM900, MG280, MG510, MTM140, MTM250, MTM450	<b>£1,640</b>
<b>MT350</b>	350		1250 x 790 x 1130	MC150, MC300, MVM500, MVM900, MVM1700, MG280, MG510, MM350, MM600, MTM450	<b>£2,460</b>
	Bay	Trolley			
<b>MR100</b>	17	108	795 x 970 x 1284	MG280, MG510, MTM450	<b>£2,890</b>
<b>MDR100</b>	50	108 x 2	1560 x 970 x 1484	MVM500, MVM900, MG280, MG510, MM350, MM600, MTM450	<b>£5,780</b>
<b>MDR500</b>	380	108 x 2	1560 x 1070 x 1780	MM800, MG510, MG1000, MTM450	<b>£10,390</b>

Model	Production Kgs per 24hrs	Cooling System (Air/Water)	Size/Kind of Cube, Flake or Pebble	Refrigerant	Bin Options	Standard Voltage	Running Power kW** (current during harvest amps)	Water Consumption
								
<b>MTM140</b>	145	A W		R404A	M240PE, MT110, MT200, MR100	240/1/50	0.65 (13)	A 1 W 5.5
<b>MTM250</b>	270	A W		R404A	M240PE, MT110, MT200, MT350, MR100	240/1/50	1.05 (13)	A 1 W 5.2
<b>MTM450</b>	440	A W		R404A	M240PE, MT110, MT200, MT350, MR100, MDR100, MDR500	240/1/50	1.7 (20)	A 1 W 5.8
<b>Slim132</b>	154	A W	 10g Standard 6g or 17g	R404A	MSB105, MSB155, MB255	240/1/50	1.7 (13)	A 1.1 W 16.7
<b>Slim192</b>	225	A W	 10g Standard 6g or 17g	R404A	MSB105, MSB155, MB255	240/1/50	2.4 (13)	A 1.2 W 13.4
<b>Slim195E</b>	210	A W	 10g Standard 6g or 17g	R290	MSB105, MSB155, MB255	240/1/50	2.9 (13)	A 1.1
<b>MVM350</b>	140	A W	 7g	R404A	M240PE, MT200	240/1/50	1.4 (13)	A 3 W 13.5
<b>MVM500</b>	200	A W	 7g	R404A	M240PE, MT200, MT350, MDR100	240/1/50	1.6 (20)	A 2.4 W 13
<b>MVM900</b>	400	A W	 7g	R404A	M240PE, MT200, MT350, MDR100	240/1/50	3 (32)	A 1.8 W 13
<b>MVM1700</b>	750	A	 7g	R404A	MT350	240/1/50	4.3 (32)	A 1.4
<b>MC150</b>	155	A W	 18g Standard 13g or 33g	R404A	M240PE, MT200, MT350	240/1/50	1.4 (13)	A 2.6 W 13
<b>MC300</b>	300	A W	 18g Standard 13g or 33g	R404A	MT350	240/1/50	2.6 (32)	A 2.6 W 14.3
<b>MG280</b>	280	A W		R404A	M240PE, MT200, MT350, MR100, MDR100	240/1/50	1.05 (13)	A 1 W 5.2
<b>MG510</b>	510	A W		R404A	M240PE, MT200, MT350, MR100, MDR100, MDR500	240/1/50	1.7 (13)	A 1 W 5.3
<b>MG1000</b>	1000	A W		R404A	MDR500	415/3/50	3.2 (8)	A 1 W 5.3
<b>MM350</b>	400	A W		R404A	MT350, MDR100	240/1/50	2.1 (20)	A 1 W 7.5
<b>MM600</b>	620	A W		R404A	MT350, MDR100	415/3/50	3 (28)	A 1 W 7.4
<b>MM800</b>	900	A W		R404A	MDR500	415/3/50	4.6 (8)	A 1 W 6.9

\*\* Power requirements increase during harvest cycle.

Conditions			V/Hz	
<b>Minimum</b>	+10°C	+3°C	-10%	1bar (14psi)
<b>Optimum*</b>	+21°C	+15°C	—	—
<b>Maximum</b>	+43°C	+32°C	+10%	6bar (84psi)

\* All production figures shown are based on optimum conditions.

To achieve the best result from any Maida® icemaker it is important that the machine is supplied with high quality water. To achieve this it is strongly advised that from installation the machine is installed with a correct filter and softener as required. The grid below provides a guide to Maida's recommendations, due to the variations in water hardness and mineral contents the suggested filters and softeners cannot be guaranteed to provide the correct level of protection required.

**All kits include – connection head, filter cartridges, and food safe two connection hoses.**

MODEL SUITABILITY	Miniphos Scale Inhibitor	Filter Kit 50	Filter Kit 200	Filter Kit 400	Filter Kit 200 Dual	Filter Kit 4FC	Water softener
	Part Number: Q900400B	Part Number: FILTKIT50	Part Number: FILTKIT200	Part Number: FILTKIT400	Part Number: FILT2KIT200	Part Number: FILTKIT4	Part Number: SOFTICEKIT
	Price: £80	Price: £116	Price: £170	Price: £208	Price: £580	Price: £728	Price: £716
M22-5	●	●					●
M30-10	●	●					●
M34-16	●	●					●
M42-16		●					●
M50-25		●					●
M65-40		●					●
M90-55			●				●
M130-65			●				●
M155-65			●				●
MF90-20		●					●
MF150-40			●				●
MF150-55			●				●
MTB852		●					●
MTB1405		●					●
MTM140		●					●
MTM250			●				●
MTM450			●				●
SLIM132			●				●
SLIM192			●				●
SLIM195E			●				●
MVM350			●				●
MVM500					●		●
MVM900					●		●
MVM1700						●	●
MC150			●				●
MC300				●			●
MG280				●			●
MG510				●			●
MG1000						●	●
MM350					●		●
MM600						●	●
MM800						●	●

## ANCILLARIES AND REPLACEMENT CARTRIDGES (All filters and softener cartridges should be changed every 6 months)

Item	Part Number	Price	Item	Part Number	Price
Drain/condensate pump	Q904200B	£205	Filter cartridge 200	Q900421B	£108
Miniphos Refill Marble and Filter Pack	Q900401B	£25	Filter cartridge 400	Q900422B	£146
			Filter cartridge 4FC	Q900425B	£182
Filter cartridge 50	Q900420B	£54	Softener cartridge	Q900450B	£603

See page 63 for details of icemaker model suitability and pricing



**Q900400B**

Miniphos scale inhibitor



**Q900450B**

Softener cartridge



**Q904200B**

Drain/condensate pump



**FILTKIT50** Filter Kit 50



**FILTKIT200** Filter Kit 200



**FILTKIT400** Filter Kit 400



**FILT2KIT200**

Filter Kit 200  
Dual

## FILTER DIMENSIONS

Item	Part Number	Height mm	Diameter mm
Filter cartridge 50	Q900420B	370	80
Filter cartridge 200	Q900421B	525	80
Filter cartridge 400	Q900422B	635	80
Filter cartridge 4FC	Q900425B	370	80
Softener cartridge	Q900450B	475	175

Mounting Head	Width mm	Height mm	Depth (from wall) mm
Single cartridge head and mounting bracket (without fittings)	85	62	105
Dual cartridge head and mounting bracket (without fittings)	440	215	150
Softener head and mounting bracket (without fittings)	100	140	125





# Espresso Coffee Machines

Maidaid® Barista Range

Bezzera Bistro Range

Coffee Bean Grinders & Coffee

Ancillaries



# Maidaid® Barista

## espresso coffee machines



MBC2P



MBC2D

- 12 months warranty
- User friendly
- All working surfaces stainless steel
- Compact width
- Semi or fully-automatic versions
- Hot water font and steam arm
- Automatic filling
- Espresso pot option – if specified at time of order
- Each group is kept at the perfect temperature for coffee by thermosyphonic circulation
- Black panels available if specified at the time of order

MBC2D  
black  
option  
shown

Both Barista models are also available with gloss black panels  
(if specified at the time of order)

### Technical

- Fully-automatic version has independent precise programmable dosing control of each group
- Voltage 240V – single phase
- High quality copper boiler
- Dual pressure gauge
- Clearance under the group of 110mm
- Boiler fitted with anti-vacuum valve
- Espresso cup drop-down tray support is available as an optional extra

It is essential that these units operate with softened water, a softener of appropriate quality and capacity is essential.

Model	Type groups	No. of Groups	Handles	Dimensions mm W x D x H	Boiler	Power kW	Amps	Price
<b>MBC2P</b>	Semi-automatic	2	1 of each – single, double & cleaning	580 x 500 x 485	10 lt.	2.85 (4)*	13 (20)	<b>£2,830</b>
<b>MBC2D</b>	Fully-automatic	Fully-automatic version of above machine						<b>£3,250</b>

\* Machine can be simply converted to 4kW (20A) at time of order.

See pages 69-70 for ancillary items.



# Bezzera Bistro Range espresso coffee machines

Completely  
**NEW** *stylish design*



B2P



B3P



B2D



B3D

- 12 months warranty
- Complete redesign with attractive combination stainless and chrome finish
- Simple clean lines
- Removable espresso cup tray
- Semi-automatic or fully-automatic versions
- Fully-automatic versions use precise programmed volumetric control for consistent coffee delivery
- Espressoport option versions available at no extra cost – if specified at time of order
- Hot water font and 2 steam wands as standard
- One and four group versions are available to special order

## Technical

- Voltage 240V – single phase
- Copper boiler with fully detachable end plate
- Dual pressure gauge
- Clearance under the group of 135mm with espresso cup tray removed

It is essential that these units operate with softened water, a softener of appropriate quality and capacity is essential.

Model	Type groups	No. of Groups	Handles	Dimensions mm W x D x H	Boiler	Power kW	Amps	Price
B2P	Semi-automatic	2	S + D	750 x 535 x 515	11 lt.	3.3	20	£4,340
B2D	Fully-automatic	Fully programmable version of above model						£5,690
B3P	Semi-automatic	3	S + 2 x D	960 x 550 x 715	17 lt.	5.3	20	£5,520
B3D	Fully-automatic	Fully programmable version of above model						£6,830

See pages 69-70 for ancillary items.

# Additional Items |

## coffee bean grinders & coffee



BB020



BB010

- Reliable and proven design for everyday use
- Provides coffee ground to a consistent standard
- Precise delivery
- 1 Kg of coffee produces approximately 120 espressos

### Technical

- Voltage 240V – single phase

Model	Type	Bean Hopper Capacity	Ground Coffee Capacity	Dimensions mm W x D x H	Amps	Price
BB020	Grinder dispenser	1.7 kg	0.3 kg	210 x 360 x 630	13	<b>£1,050</b>
BB010	Grinder dispenser	1 kg	0.6 kg	210 x 310 x 610	13	<b>£460</b>

### Coffee Beans

Item	Description	Part No.	Quantity for Price Break	Price Nett
<b>Premium Intenso Beans</b>	Vaccum packed 1 kg bag of Intenso beans	<b>COFFD</b>	1	<b>£17</b>
			3	<b>£14</b>

### Coffee Esspressopot

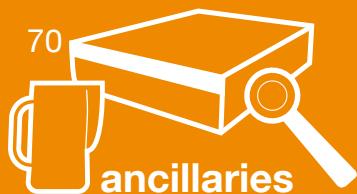
Item	Description	Part No.	Quantity for Price Break	Price Nett
<b>Premium Intenso Blend</b>	100 Individually foil wrapped Esspressopots supplied in 2 x 50 boxes (80/20 Arabica/Robusta)	<b>ESPPOTS11</b>	1	<b>£21</b>
			3	<b>£19</b>
			6	<b>£17</b>
<b>Premium Decaffeinated Blend</b>	100 Individually foil wrapped Decaffeinated Esspressopots supplied in 2 x 50 boxes	<b>ESPPOTS21</b>	1	<b>£21</b>
			3	<b>£19</b>
			6	<b>£17</b>



ESPPOTS11 / ESPPOTS21



ANCILLARY DETAILS	PART NUMBER	PRICE	MODEL SUITABILITY					
			MBC2P	MBC2D	B2P	B2D	B3P	B3D
<b>Water Treatment</b> <b>ScaleGard 195 water treatment kit</b>  <p>A disposable scale control system designed to protect coffee and post heated vending machines (essential to limit scaling &amp; to improve water quality for better coffee)</p> <p><b>Kit includes:</b>            Filter head, filter cartridge 195, water meter, 2 x 3/4" nipples and hose 3/4"</p> <p><b>Assembled unit:</b>            640mm height x 102mm diameter (excluding hose and meter)</p> <ul style="list-style-type: none"> <li>Large capacity disposable resin cartridges – Removes scale forming minerals so there is little or no scale build up, therefore potential service costs are dramatically reduced</li> <li>Carbon block filter – Removes chlorine taste, odour and requires minimum flushing at install</li> <li>Built in bypass – Gives best blend of water for hot beverages</li> <li>Quick-change head and cartridge – No tools required for exchange, fresh seals to prevent leaks fitted to new cartridge</li> <li>Compact design and easy disposal – Can be mounted using bracket supplied or fitted horizontally into a convenient cupboard; used cartridges can be disposed of without any environmental concerns</li> <li>Capacity – 2.8 litre resin filter – Gives 1600 litres of softened water with an initial hardness of 200 PPM, considered very hard water. 5 Micron carbon block allowing 4 litres per minute flow rate</li> </ul> 	<b>Q907200B</b>	<b>£395</b>	●	●	●	●	●	●
<b>Replacement filter cartridge 195</b> <small>(N.B. The life of the filter is limited to the amount of water used and water hardness, the filter should be replaced after a maximum of 4 months)</small>	<b>Q907201B</b>	<b>£225</b>	●	●	●	●	●	●
<b>Water meter</b>	<b>Q907202B</b>	<b>£85</b>	●	●	●	●	●	●
<b>Replacement head</b>	<b>Q907203B</b>	<b>£85</b>	●	●	●	●	●	●



ANCILLARY DETAILS	PART NUMBER	PRICE	MODEL SUITABILITY							
			MBC2P	MBC2D	B2P	B2D	B3P	B3D	BB020	BB010
<b>Espresso tray</b> <b>(Barista models only)</b> Drop down tray for espresso cups, fitted to order	Q120250B	£65 each	●	●						
<b>Cleaning Kit</b> <b>(Bezzera Bistro Models only)</b> Blanking handle, brush and cleaning powder for group head cleaning, grinder brush and instructions 	ESPCL	£72			●	●	●	●		
<b>Cleaning Powder</b> Box of 10 sachets of head cleaning powder (each sachet is sufficient for 6 cleaning operations)	Q907153B	£14	●	●	●	●	●	●		
<b>Single Knock-out Drawer to fit under grinder</b> (Dimensions W-300mm x D-410mm x H-91mm) 	Q907001B	£95							●	●
<b>2 Drawer Knock-out Drawers for Barista models only – not suitable for Bezzera models</b> (Dimensions W-700mm x D-530mm x H-155mm)	Q907000F	£395	●	●	●	●				
<b>Cappuccino Kit</b> Stainless steel 32 oz milk jug, chocolate shaker, clip-on milk thermometer, milk spatula and instructions for a better Cappuccino 	Q907011B	£65	●	●	●	●	●	●		
<b>Conversion Kit (Maidaid® Barista models only)</b> Kit for subsequent conversion of a group for either Espressopot or Beans use. <b>Contact sales team for price and further information.</b>	ESPKIT2	£POA	●	●						
<b>Espressopot Conversion Kit (Bezzera Bistro Models only)</b> Kit of parts for subsequent conversion of a group to Espressopot use (price per group)	ESPKIT2	£135			●	●	●	●		
<b>Back Flush Handle</b> Suitable for Bezzera Bistro models 	Q907156B	£54			●	●	●	●		
<b>Back Flush Handle</b> Suitable for Maidaid® Barista models 	Q907158B	£54	●	●						



Specialists in  
warewashing  
and ice  
machines



### warewashing

Everything from the smallest undercounter to the largest rack and flight machines.

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## Quality Control

Quality of product and after-sales service is based on the operation of systems to the internationally recognised quality standards BS EN ISO 9001 and BS EN ISO 14001. However, above all else, quality of service results from the abilities, motivation and teamwork of people within the company.

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