

The Classeq Range

Product Guide



















Choosing the right machine for you.







With simplicity at the heart of every Classeq product and across the range, choosing the right machine couldn't be easier

No two kitchens or bars are the same. It's essential you specify the right machine for your business. Making the right choice will ensure the best wash results, optimum performance, and maximise the machine's lifespan.

Whichever Classeg machine suits your needs you can be rest assured your business will shine with the power of simple.

Things to consider when choosing your new Glass or Dishwasher.



Do I need a water softener?

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

If you're located in a hard water area you will require a water softener. An integrated water softener is an option on all our machines.



Do I need a chemical pump?

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



Do I need a drain pump?

All our machines have a drain pump as standard. A drain pump is required when the waste water has to travel higher than the machine's waste outlet.



What is WRAS and why is it important?

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

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

Undercounter

Powerful creations made wonderfully simple.

From the inside out the new Classeq Undercounter range combine maximum efficiency, pure lines and the cleaning power to shine bright in busiest kitchens and bars.



Simple choice.

One model level with all the features you need. Just choose the size, power and optional integrated water softener.

Simple use.

Press on. Press wash. Watch the display for notifications and troubleshooting.

Simple app.

New bluetooth app for operators and service technicians. Access user guides, machine settings, monitor performance data and service information.



Simple set up.

Commissioned on install as a glass or dishwasher in minutes.

Simple cleaning.

Simple click in, click out wash arms, double filtration system, and moulded basket rails all aid simple cleaning.

Simple servicing.

The repositioning of key parts make servicing and maintenance quicker. Reducing maintenance costs throughout the life of the machine.

One model Two sizes Commissioned on install as a glass or dishwasher.

C400 - 400 x 400mm basket

- 9 plates (10") per rack
- 16 pint sized glasses per rack

C500 – 500 x 500mm basket

- 18 plates (10") per rack
- 25 pint sized glasses per rack



Pass Through

When volumes increase it's important to keep things simple. A Pass Through or 'Hood Type' machine reduces the pressure on your kitchen team allowing baskets to pass through the machine at a faster rate than undercounter machines.

Simple work.

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

The P500 is available in three versions defined by your wash volumes: Everyday, Intermediate and Intensive Use.

Simple configuration.

Pass Through machines can be configured for straight-through or a corner locations with various table options available.

Simple plus.

All models come with a built-in drain pump and rinse booster pump plus chemical pumps and an integrated water softener are available as options

• 18 plates (10") per rack

C400 & C500 Undercounter Range

The C400 and C500 models are designed to be either a glasswasher or dishwasher and are set up on install. They're built to be simple to use, simple to clean and robust enough to withstand the rigours of any busy bar or kitchen.

Standard features across the range -





Energy saving standby mode

Drain pump, rinse booster pump, detergent and rinse aid pumps

Double skinned door and cabinet to reduce noise and limit heat loss

Hygiene and service reminders



Deep clean mode and refresh cycle.



Rental Mode allowing Distributors to rent machines to operators based on number of wash cycles

WRAS Compliant - Type AB air gap

Three power options: 13A, 30A Single Phase and 13A Three Phase

One machine. Two sizes. Commission on install as glasswasher or dishwasher.







	C400	C500	
Basket Size	400mm	500mm	
Dimensions (WxDxH)	460x570x720mm	600x600x820mm	
Theoretical Racks per hour - Glass	40	40	
Pint sized glasses per rack	16	25	
Theoretical Racks per hour - Dish	30	30	
10" Plates per rack	9	18	
Drain pump	\checkmark	✓	
Auto dosing	\checkmark	✓	
WRAS compliant	Type AB	Type AB	
Rinse booster pump	\checkmark	✓	
Integral water softener	Optional	Optional	
Required water pressure	1-10 bar	1-10 bar	
Power options	13A, 30A Single Phase and 13A Three Phase		







Looking for a small space Glasswasher?

Scan to discover how our small & mighty G350 Undercounter performs.



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

Intermediate and Intensive Use.

Colour Coded LCD Display

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

Reduced Water Consumption

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

Continuous Hood Clean System

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

Water Board (WRAS) Compliant

WRAS compliant with a Type AB air

Standard Built-in Components

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

Optional Water Softener and Chemical Pump

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

Configurations and Tabling

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

Power Options

Everyday Use

- 30 Amp Single Phase, Total Connected Load - 6.68kW
- 12 Amp Three Phase, Total Connected Load - 6.68kW

Intermediate Use

· 16 Amp - Three Phase, Total Connected Load – 9.32kW

Intensive Use

• 22 Amp – Three Phase, Total Connected Load - 12.68kW









gleaming plates every hour.

Keeping every service moving.

	Everyday P500A30	Everyday P500A12	Intermediate P500A16	Intensive P500A22
Basket Size	500mm	500mm	500mm	500mm
WxDxH	635x712x1460/1955mm	635x712x1460/1955mm	635x712x1460/1955mm	635x712x1460/1955mm
Theor. Racks p/hr	40	40	40	40
10" plates per rack	18	18	18	18
Glass clearance height	440mm	440mm	440mm	440mm
Drain pump	✓	✓	✓	\checkmark
Auto dosing	Optional	Optional	Optional	Optional
WRAS compliant (type)	AB	AB	AB	AB
Rinse booster pump	✓	\checkmark	\checkmark	\checkmark
Integral water softener	Optional	Optional	Optional	Optional
Required water pressure	2.0 bar	2.0 bar	2.0 bar	2.0 bar
Rating	6.68kw/single-phase (Hot fill recommended)	6.68kw/3-phase (Hot fill recommended)	9.32kw/3-phase	12.68kw/3-phase



Why Classeq?









We do the simple things brilliantly

It's complicated making things simple.

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

We have the experience

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

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

We update and launch new machines regularly to meet the constantly changing demands of modern catering and hospitality. Our new range of undercounter machines are our best ever – simple and robust in every way.

We design and build in Britain

Our entire range is designed and made in Britain. Each machine is rigorously tested and robust in every way, built to withstand the pressures of a busy kitchen or bar.

Supporting you from day one and throughout the life of your machine.

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

We're proud of our Partners

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

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











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