



Food&HospitalityAfrica

Gallagher Convention Centre • Midrand

03 - 05 May 2016

Incorporating



Classeq CST 100

PRICE POWER PERFORMANCE

Leading British equipment manufacturer Classeq has been developing quality warewashers for over four decades and has recently launched a revolutionary new rack conveyor dishwasher, the CST 100.

The CST 100 has been innovatively designed with the hospitality and catering sector in mind, with easy-to-use single button controls which makes operation quick and simple – an essential aspect for any busy catering outlet. This high-performance model can wash an impressive 100 racks per hour (equivalent to 1800 plates) and its automatic rack feed sensors ensure it operates efficiently and effectively at all times, reducing the margin for any error in operation and securing its position as a machine at the forefront of the warewashing market.

Created with the ability to operate in either direction, the CST 100 can be set up to suit the layout and needs of each individual kitchen ensuring operators can keep the same warewashing machine regardless of redesign or changes in requirements. And, with a rinse boost pump integrated into the wash system, consistent, thor-

ough, quality rinse cycles are guaranteed each and every time no matter which direction operators choose.

Constantly clean dishes rely on a clean machine and so the CST model was developed with simple maintenance in mind. As a result, the high-performing warewasher includes a number of features which aid in the ability to remove crucial parts for washing and sterilisation. Its unique side opening double skinned steel door allows safe and complete access to the inside of the machine for internal cleaning – a common problem operators often face when trying to clean behind traditional lift-up doors – whilst its quick release removable wash arms and one piece filter system also make it easy to clean all core components. Additionally, the self-draining wash pump ensures no water remains in the machine or pump after it has been switched off greatly reducing the chance for water to become stagnant and harbour any unwanted bacteria.

This new addition to the Classeq range is not only easy to use and maintain but also leads the way in reducing operators' ener-

gy output and costs. As the Classeq manufacturing plant is based in Staffordshire, lead times on delivery, part and support are much shorter than other warewashing businesses which import their products from overseas helping to reduce the company's transport miles and ultimately their carbon footprint. Other key features which help to reduce the amount of unnecessary wastage of energy and water include a double skinned door which not only allows for a quieter operation but greatly reduces the amount of heat lost, and an automatic standby mode which activates the CST 100's sleep mode when not in use as well as reducing the rinse temperature.

Together, these features help to create a warewashing experience of the highest standard; quick, efficient and most importantly cost-effective, the CST 100 has been designed with operators' budgets and environmental impact in mind so managers can be rest assured they are using the best available product on the market

For more information on Classeq, please visit: www.classeq.co.za

www.winterhalter.com

www.classeq.co.za

www.eaudevie.co.za