



Product Guide

Supplying professional catering
equipment for over forty-five years



Maidaid® Product Guide | Issue 13

Supplying professional catering equipment for over 45 years

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



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Contact

For new orders and sales enquiries please email
sales@maidaid-halcyon.co.uk

For all warranty enquiries please email
service@maidaid-halcyon.co.uk

Tel: **0345 130 8070**

Installation charges

● Undercounter glass or dishwasher	£220
● Hood / pass through dishwasher	£335
● Ice machine / Free standing self contained – Up to 40 kg bin capacity	£255
● Ice machine / Free standing self contained – Over 40 kg bin capacity	£360
● Ice machine / Modular	£P0A
● Utensil, rack & flight machines	£P0A
● Site survey prior to installation	£130
● Commissioning – see page 4	£115

The above installation prices are for positioning and connection to all services within 1 metre, during normal working hours and are based on a clear site with unhindered access on the ground floor. Any minor modifications required to enable installation will be charged at cost.

Should the above not be available a **full site survey would be recommended** prior to installation.

Please note: An aborted install charge will 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	£65
● Fit hot or cold automatic water softener	£110
● Re-fit existing tabling (excluding any alterations)	£100
● Fit Ice machine independent drain pump	£60

Retro drain pump kits available on selected models – Price on application.

General conditions

Delivery, collection & disposal

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.



A collection & disposal service is available for UK mainland only. The cost for this is £95 subject to the machine being boxed, on a pallet and left in an easy to access area – this excludes Rack/Flight, Pot/Utensil washers & Modular ice makers which are subject to quotation.

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 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. For full warranty details please contact our sales office.

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, Maidaid 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 Maidaid 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 Maidaid Halcyon® to ensure you are selecting the correct package for your requirements.

Conditions and requirements



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.



Installation

Maidaid 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.



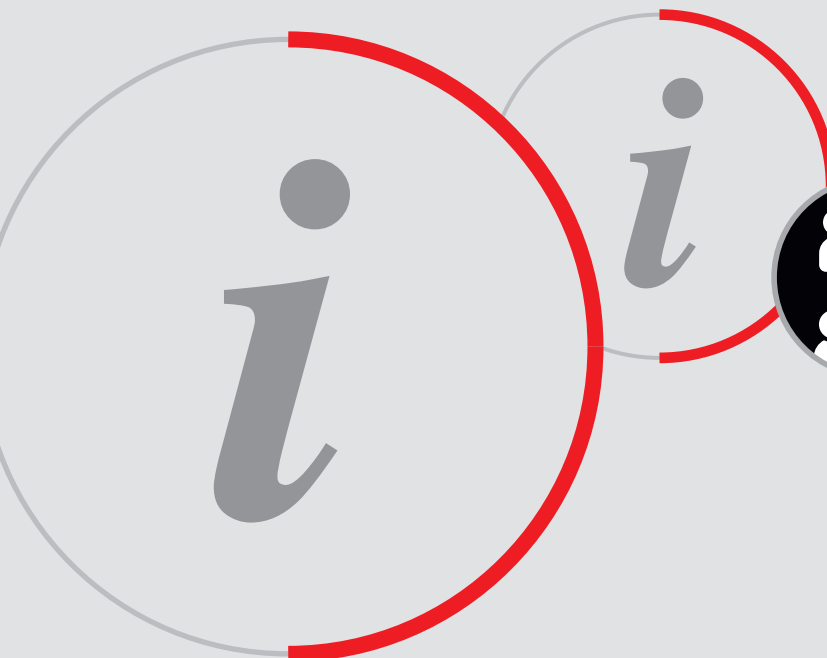
Commissioning

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.





C Range

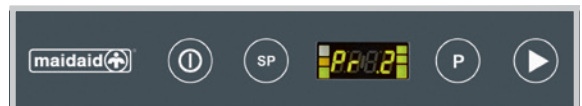
- Undercounter Glasswashers
- Undercounter Dishwashers
- Undercounter Tray / Dishwashers
- Pass Through Dishwashers



C Range | undercounter



- **2 year warranty**
- C405 WS with internal regeneration water softener & drain pump as standard
- Four button bright LED display with soft touch controls, twin traffic lights giving instant status updates & operational self-diagnostics
- Alarms menu with hi-level information retrieval
- Improved wash action from quick release parallel wash & rinse arm design
- Surface scrap tray filters supplied as standard
- Fitted drain pump version available on C352, C402, C452 & C502*
- Three standard cycle time options with further options available
- Cycle times can be tailored to site requirements
- Automatic self-cleaning at end of service
- Selectable energy saving mode
- Selectable thermostop ensures optimum rinse temperatures
- Patented dual flow wash pump (excluding C352) – reducing power consumption whilst retaining wash efficiency
- Moulded wash tank for easy cleaning (excluding C452)
- Moulded rack guide giving partial double skin (excluding C452)
- Accurate detergent & rinse aid peristaltic dosing pumps as standard
- Supplied with two open cup/glass racks & cutlery insert



NEW four button bright LED display with soft touch controls & twin traffic lights giving instant status updates

Technical

- Standard voltage 230V – single phase
- C502 can be supplied 3 phase – **please specify at time of order**
- Suitable for hot (max 50°C) or cold water supply, typically at 2 to 4 bar dynamic supply pressure, refer to specification sheets for individual requirements
- Wash temperature 60°C (adjustable)
- Rinse temperature 65°C (adjustable)
- Cycle times between 70 & 240 secs, dependent on model

* Drain pump cannot be retro fitted to C502.

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

Restrictive waste connections should be avoided for all installations.

All machines supplied 13 amp will come with moulded plug and cable.

Machines configured for 13 amp supply or fitted to cold water supply 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
C352	350	240	400 x 495 x 590 [†]	3 Cycles	2.8	13	£1,640
C352D			As C352 above with fitted drain pump				£1,850
C402	390	300	440 x 540 x 670 [†]	3 Cycles	2.8	13	£2,050
C402D			As C402 above with fitted drain pump				£2,220
C405 WS	390	300	440 x 540 x 670 [†]	3 Cycles	2.8	13	£2,490
C452	450	280	525 x 560 x 705 [†]	3 Cycles	2.8	13	£2,680
C452D			As C452 above with fitted drain pump				£2,890
C502*	500	340	580 x 610 x 810 [#]	3 Cycles	2.6/4.5/6.5	13/20/30 ^{##}	£3,190
C502D			As C502 above with fitted drain pump				£3,400

[†] Height excludes adjustable feet which will add 5 to 15mm. [#] Height excludes adjustable feet which will add 10 to 20mm.

^{##} Machines will be supplied for 30 amp supply as standard. If supplied 13 amp machine will come fitted with moulded plug and cable.

20 amp machines will be supplied with original cable and without plug. Standard 13 amp UK 3 pin plugs will be **unsuitable** for cable supplied.

See page 11 for ancillary items.

C Range | undercounter



dishwashers

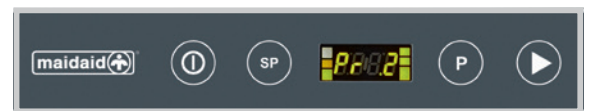


C512



C525 WS

- **2 year warranty**
- Increased usable height
- Four button bright LED display with soft touch controls, twin traffic lights giving instant status updates & operational self-diagnostics
- Alarms menu with hi-level information retrieval
- Improved wash action from quick release parallel wash & rinse arm design
- Improved range of water hardness settings on C525 WS
- C525 WS with automatic continuous internal water softener and drain pump as standard
- Supplied with breaktank as standard
- Fitted drain pump version available on C512*
- Three standard cycle time options with further options available
- Cycle times can be tailored to site requirements
- Reduced water consumption
- Automatic self-cleaning at end of service
- Selectable energy saving mode
- Selectable thermostop ensures optimum rinse temperatures
- Patented dual flow wash pump – reducing power consumption whilst retaining wash efficiency
- Moulded wash tank for easy cleaning
- Moulded rack guide giving partial double skin
- Surface scrap tray filters supplied as standard
- Accurate detergent & rinse aid peristaltic dosing pumps as standard
- Supplied with one pegged rack, one open cup/glass rack & cutlery insert



NEW four button bright LED display with soft touch controls & twin traffic lights giving instant status updates

Technical

- Standard voltage 230V – single phase (can be supplied for 3 phase – **please specify at time of order**)
- Suitable for hot (max 50°C) or cold water supply, typically at 2 to 4 bar dynamic supply pressure, refer to specification sheets for individual requirements
- Wash temperature 60°C (adjustable)
- Rinse temperature 82°C (adjustable)
- Cycle times between 70 & 240 secs, dependent on model

* Drain pump cannot be retro fitted to C512.

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

Restrictive waste connections should be avoided for all installations.

All 500 basket machines supplied 13 amp will come with moulded plug and cable.

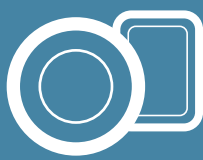
Machine configured for 13 amp supply or fitted to cold water supply will not be capable of running repeated short cycles. The cycle time will automatically be extended to allow for recovery of correct operating temperatures.

Model	Rack size mm	Useable Height mm	Dimensions mm W x D x H	Cycle Options	Power kW	Amps Required	Price
C512*	500	340	580 x 610 x 810#	3 Cycles	2.6/4.5/6.5	13/20/30##	£3,410
C512D			As C512 above with fitted drain pump				£3,620
C525 WS	500	340	580 x 610 x 810#	3 Cycles	2.6/4.5/6.5	13/20/30##	£3,760

Height excludes adjustable feet which will add 10 to 20mm.

Machines will be supplied for 30 amp supply as standard. If supplied 13 amp machine will come fitted with moulded plug and cable. 20 amp machines will be supplied with original cable and without plug. Standard 13 amp UK 3 pin plugs will be **unsuitable** for cable supplied.

See page 11 for ancillary items.



tray/dishwashers

C Range | undercounter



C612 & C615 WS

C652
(shown with tray insert
– not included)

S/S CONTAINER INSERTS

MH101491B

Capacity 5 x 1/1
gastronom
containers –
maximum
depth 65mm

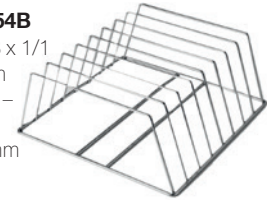
£264



MH103454B

Capacity 8 x 1/1
gastronom
containers –
maximum
depth 40mm

£205



- **2 year warranty**
- C612 & C615 WS undercounter 500 x 600 rack, tray/dishwashers
- C652 front loader 500 x 600 rack, tray/dishwasher
- Four button bright LED display with soft touch controls, twin traffic lights giving instant status updates & operational self-diagnostics
- Alarms menu with hi-level information retrieval
- Enhanced wash action from quick release triple wash & rinse arm design
- Stainless steel surface scrap tray filters supplied as standard
- C615 WS with automatic continuous internal water softener
- Drain pump & breaktank supplied as standard
- Range offers a substantial usable height of 375mm to cater for large washware
- Three standard cycle time options with further options available
- Cycle times can be tailored to site requirements
- Automatic self-cleaning at end of service
- Selectable energy saving mode
- Selectable thermostop ensures optimum rinse temperatures
- Patented dual flow wash pump with **soft start** – reducing power consumption whilst retaining wash efficiency
- Moulded wash tank for easy cleaning
- Moulded rack guide giving partial double skin
- Accurate detergent & rinse aid peristaltic dosing pumps as standard
- Supplied with one 500 x 600 pegged rack & one 500 x 500 open rack
- Compatible with 500 x 500 racks



NEW four button bright LED display with soft touch controls & twin traffic lights giving instant status updates

Technical

- Standard voltage 230V – single phase (can be supplied for 3 phase – **please specify at time of order**)
- Suitable for hot (max 50°C) or cold water supply, typically at 2 to 4 bar dynamic supply pressure, refer to specification sheets for individual requirements
- Wash temperature 60°C (adjustable)
- Rinse temperature 82°C (adjustable)
- Cycle times between 70 & 240 secs, dependent on model

Requires a waste up stand for correct operation.

Restrictive waste connections should be avoided for all installations.

Machines supplied 13 amp will come with moulded plug and cable.

Machines configured for 13 amp supply will not be capable of running repeated short cycles. The cycle time will automatically be extended to allow for 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
C612	500 x 600	375	580 x 700 x 840 [#]	3 Cycles	2.8/4.7/6.7	13/20/30 ^{##}	£4,860
C615 WS	500 x 600	375	580 x 700 x 840 [#]	3 Cycles	2.8/4.7/6.7	13/20/30 ^{##}	£5,400
C652	500 x 600	375	580 x 700 x 1100 [†]	3 Cycles	2.8/4.7/6.7	13/20/30 ^{##}	£5,460

[#] Height excludes adjustable feet which will add 10 to 20mm. [†] Height excludes adjustable feet which will add 135 to 195mm.

^{##} Machines will be supplied for 30 amp supply as standard. If supplied 13 amp machine will come fitted with moulded plug and cable.

20 amp machines will be supplied with original cable and without plug. Standard 13 amp UK 3 pin plugs will be **unsuitable** for cable supplied.

See page 11 for ancillary items.

C Range | pass through

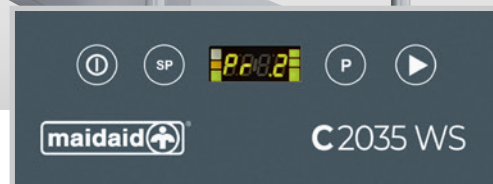


dishwashers



C2011
(shown with
tabling –
not included)

C2035 WS
(shown with tabling –
not included)



NEW four button bright LED display with soft touch controls & twin traffic lights giving instant status updates

- **2 year warranty**
- Increased usable height
- Four button bright LED display with soft touch controls, twin traffic lights giving instant status updates & operational self-diagnostics
- Alarms menu with hi-level information retrieval
- Improved wash action from quick release parallel wash & rinse arm design
- Easy lift soft glide hood system
- C2035 WS with drain pump as standard and improved internal continuous water softener design with increased range of water hardness settings
- Supplied with breaktank as standard
- Fitted drain pump version available on C2011*

- Three standard cycle time options with further options available
- Cycle times can be tailored to site requirements
- Reduced water consumption
- Automatic self-cleaning at end of service
- Selectable energy saving mode
- Selectable thermostop ensures optimum rinse temperatures
- Patented dual flow wash pump – reducing power consumption whilst retaining wash efficiency
- Moulded wash tank for easy cleaning
- Surface scrap tray filters supplied as standard
- Accurate detergent & rinse aid peristaltic dosing pumps as standard
- Supplied with one pegged rack, one open cup/glass rack & cutlery insert

Technical

- Standard voltage 230V – single phase (can be supplied for 3 phase – **please specify at time of order**)
- Suitable for hot (max 50°C) or cold water supply, typically at 2 to 4 bar dynamic supply pressure, refer to specification sheets for individual requirements
- Wash temperature 60°C (adjustable)
- Rinse temperature 82°C (adjustable)
- Cycle times between 70 & 240 secs

* Drain pump cannot be retro fitted to C2011.

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 supply will not be capable of running repeated short cycles. The cycle time will automatically be extended to allow for recovery of correct operating temperatures.

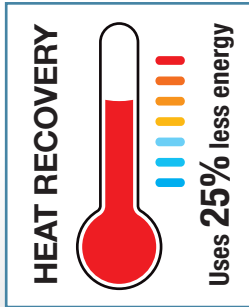
Model	Rack size mm	Useable Height mm	Dimensions mm W x D x H	Cycle Options	Power kW	Amps Required	Price
C2011*	500	435	640 x 745 x 1500#	3 Cycles	4.5/6.5	20/30##	£5,350
C2011D	As C2011 above with fitted drain pump						£5,560
C2035 WS	500	435	640 x 745 x 1500#	3 Cycles	4.5/6.5	20/30##	£5,810

Height adjustable from 1500 to 1560mm (hood closed), 1980 to 2040mm (hood open). Height includes adjustable legs.

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.

C Range | pass through + heat recovery



C2035 WS HR
(shown with tabling –
not included)



NEW four button bright LED display with soft touch controls & twin traffic lights giving instant status updates

- 2 year warranty
- **HEAT RECOVERY** offers 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
- C2035 WS HR with heat recovery, drain pump and improved internal continuous water softener design with increased range of water hardness settings as standard
- Increased usable height
- Four button bright LED display with soft touch controls, twin traffic lights giving instant status updates & operational self-diagnostics
- Alarms menu with hi-level information retrieval
- Improved wash action from quick release parallel wash & rinse arm design on both models
- Easy lift soft glide hood system
- Supplied with breaktank as standard

- Three standard cycle time options with further options available
- Cycle times can be tailored to site requirements
- Reduced water consumption
- Automatic self-cleaning at end of service
- Selectable energy saving mode
- Selectable thermostop ensures optimum rinse temperatures
- Patented dual flow wash pump – reducing power consumption whilst retaining wash efficiency
- Moulded wash tank for easy cleaning
- Surface scrap tray filters supplied as standard
- Accurate detergent & rinse aid peristaltic dosing pumps as standard
- Supplied with one pegged rack, one open cup/glass rack & cutlery insert

Technical

- Standard voltage 230V – single phase (can be supplied for 3 phase – **please specify at time of order**)
- Suitable for cold water supply only, typically at 2 to 4 bar dynamic supply pressure, refer to specification sheets for individual requirements.
Cannot be used with hot water supply.
- Wash temperature 60°C (adjustable)
- Rinse temperature 82°C (adjustable)
- Cycle times between 70 & 240 secs


Requires a waste up stand for correct operation. Restrictive waste connections should be avoided for all installations.

Machines fitted to cold water supply will not be capable of running repeated short cycles. The cycle time will automatically be extended to allow for 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
C2035 WS HR	500	435	640 x 745 x 2200#	3 Cycles	4.5/6.5	20/30##	£8,870

Height adjustable from 2200 to 2260mm.

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

 C Range ancillaries			MODEL SUITABILITY											
			C352 / C352D	C402 / C402D	C405 WS	C452 / C452D	C502 / C502D	C512 / C512D	C525 WS	C612	C615 WS	C652	C2011 / C2011D	C2035 WS
ANCILLARY DETAILS		PART NUMBER	PRICE											
Water softener-manual Manual regeneration 8 litre		Q900008B	£115	●	●		●							
Water softener-manual Manual regeneration 12 litre		Q900012B	£130	●	●		●	●	●		●	●		
Water softener-manual Manual regeneration 16 litre		Q900016B	£170				●	●		●	●			
Water softener-manual Manual regeneration 20 litre		Q900020B	£225				●	●		●	●			
Water softener-auto Automatic regeneration – COLD water (5°C to 50°C / 1400 litre capacity)*		Q900100B	£695	●	●		●	●	●		●	●		
Water softener-auto Automatic regeneration – HOT water (10°C to 70°C / 2595 litre capacity)*		Q900105B	£1,060	●	●		●	●	●		●	●		
Battery operated water softener-auto Removes need for electrical socket (1520 litre capacity)*		Q941311B	£1,230	●	●		●	●	●		●	●		
Battery operated water softener-auto Removes need for electrical socket (3040 litre capacity)*		Q941312B	£1,640	●	●		●	●	●		●	●		
Pressure set and expansion vessel Increases and regulates water pressure		Q904006B	£560	●	●	●	●	●	●	●	●	●	●	●
Machine stand-black Black paint finish adjustable machine stand – 520mm tall		Q902100B	£70	●	●	●	●	●	●					
Additional racks 350 x 350 Open glass/cup rack – plastic		Q902302B	£60	●										
Additional racks 390 x 390 Open glass/cup rack – plastic		Q902303B	£60		●	●								
Additional racks 450 x 450 Open glass/cup rack – plastic		Q902300AB	£42				●							
Additional racks 450 x 450 Useful small plate pegged rack – plastic		Q902301B	£45				●							
Additional racks 500 x 500 Open glass/cup rack – plastic		Z972001	£43					●	●	●	●	●	●	●
Additional racks 500 x 500 Pegged plate rack – plastic		Z972003	£43					●	●	●	●	●	●	●
Cutlery rack Eight section cutlery rack insert for 500mm racks		Z972032	£32					●	●	●	●	●	●	●
Additional racks 500 x 600 Open glass/cup rack – plastic		Q902016B	£125						●	●	●			
Additional racks 500 x 600 Plate rack – plastic		Q902017B	£125						●	●	●			
Additional racks 500 x 600 Tray rack – plastic		Q902018B	£125						●	●	●			
S/S container insert Capacity 5 x 1/1 gastronorm containers – maximum depth 65mm		MH101491B	£264						●	●	●			
S/S container insert Capacity 8 x 1/1 gastronorm containers – maximum depth 40mm		MH103454B	£205						●	●	●			
Chemical starter kit Consisting of 2 x 5 litres Low Temp, 2 x 5 litres Super Rinse Aid, 1 x 2kg Salt		STARTER KIT	£45.15	●	●	●	●	●	●	●	●	●	●	●

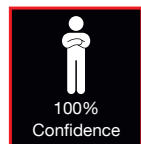
* see page 46 for further detail and options.

 C Range at a glance								
Model	Type	Rack Size mm	Breaktank	Water Softener	Drain Pump	Heat Recovery	Available in 3 Phase	Price
C352	Glasswasher	350						£1,640
C352D	Glasswasher	350			●			£1,850
C402	Glasswasher	390						£2,050
C402D	Glasswasher	390			●			£2,220
C405 WS	Glasswasher	390		●	●			£2,490
C452	Glasswasher	450						£2,680
C452D	Glasswasher	450			●			£2,890
C502*	Glasswasher	500					●	£3,190
C502D	Glasswasher	500			●		●	£3,400
C512*	Dishwasher	500	●				●	£3,410
C512D	Dishwasher	500	●		●		●	£3,620
C525 WS	Dishwasher	500	●	●	●		●	£3,760
C612	Tray/Dishwasher	500 x 600	●		●		●	£4,860
C615 WS	Tray/Dishwasher	500 x 600	●	●	●		●	£5,400
C652	Tray/Dishwasher	500 x 600	●		●		●	£5,460
C2011*	Pass Through	500	●				●	£5,350
C2011D	Pass Through	500	●		●		●	£5,560
C2035 WS	Pass Through	500	●	●	●		●	£5,810
C2035 WS HR	Pass Through	500	●	●	●	●	●	£8,870

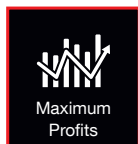
* Drain pump cannot be retro fitted.



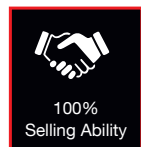
FREE Warewashing Sales Training Day



100%
Confidence



Maximum
Profits



100%
Selling Ability



Training
Certificates



award winning training To be able to effectively sell the right machine for the job, it is imperative to appreciate the many features of the entire Maidaid Halcyon range, and to understand the technology plus the various operating systems and tabling options.

**SELL THE
RIGHT
MACHINE
FOR THE
JOB**

Not to be missed topics include:

- Specify the right machine for the job
- How to site survey
- Problems: How to deal with them and how to avoid them in the first place
- Breaktanks, booster pumps and softeners
- Machine power requirements
- How to give technical support
- Add value and profit to your order opportunity
- Testing for water pressure and hardness
- Dealing effectively with a customer wanting a discount
- Available eco-benefits – water consumption down to as little as 1.8 litres per basket.



To find out the date of the next Warewashing Sales Training Day or reserve your place please call **0345 130 8070** or email **sales@maidaid-halcyon.co.uk**



D Range

Undercounter Glasswashers
Undercounter Dishwashers
Pass Through Dishwashers



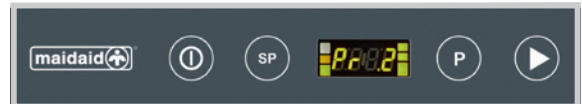


D Range | undercounter



D502

- **2 year warranty**
- Four button bright LED display with soft touch controls, twin traffic lights giving instant status updates & operational self-diagnostics
- Alarms menu with hi-level information retrieval
- Improved wash action from quick release parallel wash & rinse arm design
- Improved triple wash tank filtration system
- Drain pump fitted as standard
- Three standard cycle time options with a range of special cycles
- Cycle times can be tailored to site requirements
- Reduced water consumption
- Comprehensive automatic self-cleaning at end of service
- Selectable energy saving mode
- Selectable thermostat ensures optimum rinse temperatures
- Fully double skinned minimising both acoustic output and reduced heat-loss
- Patented dual flow wash pump with **soft start** – reducing power consumption whilst retaining wash efficiency
- Full door seal and door ajar facility
- Moulded wash tank for easy cleaning
- Moulded rack guide
- Surface scrap tray filters supplied as standard
- Accurate detergent & rinse aid peristaltic dosing pumps as standard
- Supplied with two open cup/glass racks & cutlery insert



NEW four button bright LED display with soft touch controls & twin traffic lights giving instant status updates

Technical

- Standard voltage 230V – single phase (can be supplied for 3 phase – **please specify at time of order**)
- Suitable for hot (max 50°C) or cold water supply, typically at 2 to 4 bar dynamic supply pressure, refer to specification sheets for individual requirements
- Wash temperature 60°C (adjustable)
- Rinse temperature 65°C (adjustable)
- Cycle times between 70 & 240 secs, dependent on model

Requires a waste up stand for correct operation.

Restrictive waste connections should be avoided for all installations.

All 500 basket machines supplied 13 amp will come with moulded plug and cable.

Machine configured for 13 amp supply or fitted to cold water supply will not be capable of running repeated short cycles. The cycle time will automatically be extended to allow for 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
D502	500	260	600 x 600 x 710 [#]	3 Cycles	2.6/4.5/6.5	13/20/30 ^{##}	£4,130

[#] Height excludes adjustable feet which will add 10 to 20mm.

^{##} Machines will be supplied for 30 amp supply as standard. If supplied 13 amp machine will come fitted with moulded plug and cable.

20 amp machines will be supplied with original cable and without plug. Standard 13 amp UK 3 pin plugs will be **unsuitable** for cable supplied.

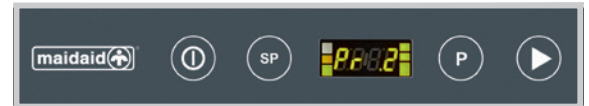
See page 17 for ancillary items.



D512

D525 WS

- **2 year warranty**
- Four button bright LED display with soft touch controls, twin traffic lights giving instant status updates & operational self-diagnostics
- Alarms menu with hi-level information retrieval
- Improved wash action from quick release parallel wash & rinse arm design
- Improved triple wash tank filtration system
- D525 WS with automatic internal continuous water softener as standard
- Breaktank supplied as standard
- Three standard cycle time options with a range of special cycles
- Cycle times can be tailored to site requirements
- Reduced water consumption
- Comprehensive automatic self-cleaning at end of service
- Selectable energy saving mode
- Selectable thermostop ensures optimum rinse temperatures
- Fully double skinned minimising both acoustic output and reduced heat-loss
- Patented dual flow wash pump with **soft start** – reducing power consumption whilst retaining wash efficiency
- Full door seal and door ajar facility
- Moulded wash tank for easy cleaning
- Moulded rack guide
- Surface scrap tray filters supplied as standard
- Accurate detergent & rinse aid peristaltic dosing pumps as standard
- Supplied with one pegged rack, one open cup/glass rack & cutlery insert



NEW four button bright LED display with soft touch controls & twin traffic lights giving instant status updates

Technical

- Standard voltage 230V – single phase (can be supplied for 3 phase – **please specify at time of order**)
- Suitable for hot (max 50°C) or cold water supply, typically at 2 to 4 bar dynamic supply pressure, refer to specification sheets for individual requirements
- Wash temperature 60°C (adjustable)
- Rinse temperature 82°C (adjustable)
- Cycle times between 70 & 240 secs, dependent on model

Requires a waste up stand for correct operation. Restrictive waste connections should be avoided for all installations.

All 500 basket machines supplied 13 amp will come with moulded plug and cable.

Machine configured for 13 amp supply or fitted to cold water supply will not be capable of running repeated short cycles. The cycle time will automatically be extended to allow for 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
D512	500	365	600 x 600 x 810#	3 Cycles	2.6/4.5/6.5	13/20/30##	£4,290
D525 WS	500	365	600 x 630 x 810#	3 Cycles	2.6/4.5/6.5	13/20/30##	£4,950

Height excludes adjustable feet which will add 10 to 20mm.

Machines will be supplied for 30 amp supply as standard. If supplied 13 amp machine will come fitted with moulded plug and cable. 20 amp machines will be supplied with original cable and without plug. Standard 13 amp UK 3 pin plugs will be **unsuitable** for cable supplied.

D Range | pass through

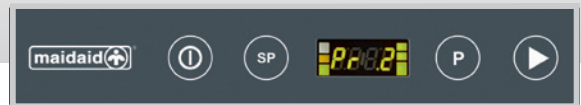


D3121

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

D2121

(shown with tableting – not included)



NEW four button bright LED display with soft touch controls & twin traffic lights giving instant status updates

● 2 year warranty

- D3121 high powered 3 phase machine for heavy duty use
- Four button bright LED display with soft touch controls, twin traffic lights giving instant status updates & operational self-diagnostics
- Alarms menu with hi-level information retrieval
- Improved wash action from quick release parallel wash & rinse arm design
- Improved triple wash tank filtration system
- Fitted drain pump & breaktank supplied as standard
- Three standard cycle time options with a range of special cycles
- Cycle times can be tailored to site requirements
- Reduced water consumption
- Comprehensive automatic self-cleaning at end of service
- Selectable energy saving mode
- Selectable thermostop ensures optimum rinse temperatures
- Fully double skinned body construction with single skinned hood
- Patented dual flow wash pump – reducing power consumption whilst retaining wash efficiency
- Moulded wash tank for easy cleaning
- Surface scrap tray filters supplied as standard
- Accurate detergent & rinse aid peristaltic dosing pumps as standard
- Supplied with one pegged rack, one open cup/glass rack & cutlery insert

Technical

- D3121 3 phase only
- D2121 standard voltage 230V – single phase (can be supplied 3 phase – **please specify at time of order**)
- Suitable for hot (max 50°C) or cold water supply, typically at 2 to 4 bar dynamic supply pressure, refer to specification sheets for individual requirements
- Wash temperature 60°C (adjustable)
- Rinse temperature 82°C (adjustable)
- Cycle times between 70 & 240 secs

Requires a waste up stand for correct operation.

Restrictive waste connections should be avoided for all installations.

Machines fitted to cold water supply will not be capable of running repeated short cycles. The cycle time will automatically be extended to allow for 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
D2121	500	440	640 x 755 x 1535 [#]	3 Cycles	4.7/6.7	20/30 ^{##}	£6,910
D3121	500	440	640 x 755 x 1535 [#]	3 Cycles	10.2	20 ^{###}	£7,670

[#] Height adjustable from 1535 to 1595mm (hood closed), 2050 to 2110mm (hood open). Heights include adjustable feet.

^{##} D2121 will be supplied for 30amp supply as standard, if 20 amp required specify at time of order.

^{###} D3121 will be supplied 3 phase 20amp only.

See page 17 for ancillary items.



D Range ancillaries

MODEL SUITABILITY

ANCILLARY DETAILS	PART NUMBER	PRICE	MODEL SUITABILITY				
			D502	D512	D525 WS	D2121	D3121
Water softener-manual Manual regeneration 12 litre	Q900012B	£130	●	●			
Water softener-manual Manual regeneration 16 litre	Q900016B	£170	●	●		●	●
Water softener-manual Manual regeneration 20 litre	Q900020B	£225	●	●		●	●
Water softener-auto Automatic regeneration – COLD water (5°C to 50°C / 1400 litre capacity)*	Q900100B	£695	●	●		●	●
Water softener-auto Automatic regeneration – HOT water (10°C to 70°C / 2595 litre capacity)*	Q900105B	£1,060	●	●		●	●
Battery operated water softener-auto Removes need for electrical socket (1520 litre capacity)*	Q941311B	£1,230	●	●		●	●
Battery operated water softener-auto Removes need for electrical socket (3040 litre capacity)*	Q941312B	£1,640	●	●		●	●
Pressure set and expansion vessel Increases and regulates water pressure	Q904006B	£560	●	●	●	●	●
Machine stand-black Black paint finish adjustable machine stand – 520mm tall	Q902100B	£70	●	●	●		
Additional racks 500 x 500 Open glass/cup rack – plastic	Z972001	£43	●	●	●	●	●
Additional racks 500 x 500 Pegged plate rack – plastic	Z972003	£43	●	●	●	●	●
Cutlery rack Eight section cutlery rack insert for 500mm racks	Z972032	£32	●	●	●	●	●
Chemical starter kit Consisting of 2 x 5 litres Low Temp, 2 x 5 litres Super Rinse Aid, 1 x 2kg Salt	STARTER KIT	£45.15	●	●	●	●	●

* see page 46 for further detail and options.



D Range at a glance

Model	Type	Rack Size mm	Breaktank	Water Softener	Drain Pump	Available in 3 Phase	Price
D502	Glasswasher	500			●	●	£4,130
D512	Dishwasher	500	●		●	●	£4,290
D525 WS	Dishwasher	500	●	●	●	●	£4,950
D2121	Pass Through	500	●		●	●	£6,910
D3121	Pass Through	500	●		●	● 3 phase only	£7,670



Warewashing Engineers Appreciation Training Days

Award Winning Training
from **Maidaid Halcyon**

Our award winning **Technical Appreciation Training** day provides engineers with a comprehensive hands on experience to give them the confidence to safely install, maintain and repair Maidaid warewashing equipment.

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Technical Appreciation Topics Covered:

- Installation
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- Operation
- Diagnostics
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- Open Q&A session throughout the day



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The Engine Shed,
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Northants NN13 7UG

T: 0345 1308070
E: marketing@maidaid-halcyon.co.uk
W: www.maidaid.co.uk



EVOLUTION Range

- Undercounter Glasswashers
- Undercounter Dishwashers
- Pass Through Dishwashers



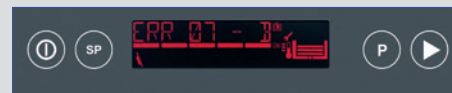
Evolution | undercounter



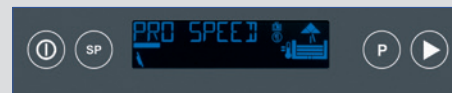
The easy to use soft touch keys complement a large backlit polychromatic LCD display.

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



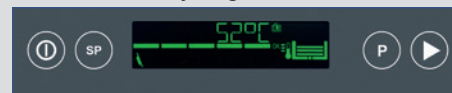
BLUE = in Cycle



YELLOW = is Heating, but will still function



GREEN = Ready to go



- **2 year warranty**
- Improved wash action from quick release parallel wash & rinse arm design
- Stainless steel scrap tray filters supplied as standard on 502 & 525 WS
- Improved triple wash tank filtration system
- Increased range of water hardness settings on 425 WS & 525 WS
- Four button control fascia with special programmes button, operational self-diagnostics & alarms menu
- Evolution 425 WS & 525 WS with internal continuous water softener as standard
- Composite scrap tray filters supplied as standard on the 402 & 425 WS
- Drain pump and breacktank supplied as standard
- Three standard cycle time options with an extensive range of special cycles
- Cycle times can be tailored to site requirements
- Reduced water consumption
- Comprehensive automatic self-cleaning at end of service
- Selectable energy saving mode
- Selectable thermostop ensures optimum rinse temperatures
- Fully double skinned minimising both acoustic output and reduced heat-loss
- Patented dual flow wash pump with **soft start** – reducing power consumption whilst retaining wash efficiency
- Full door seal and door ajar facility
- Moulded wash tank for easy cleaning
- Moulded rack guide
- Accurate detergent & rinse aid peristaltic dosing pumps as standard
- Priming and dosing of chemicals enabled from fascia controls
- Supplied with two open cup/glass racks & cutlery insert

Technical

- Standard voltage 230V – single phase (502 & 525 WS can be supplied 3 phase – **please specify at time of order**)
- Suitable for hot (max 50°C) or cold water supply, typically at 2 to 4 bar dynamic supply pressure, refer to specification sheets for individual requirements
- Wash temperature 60°C (adjustable)
- Rinse temperature 402, 425WS & 502 65°C (adjustable)
- Rinse temperature 525WS 82°C (adjustable)
- Cycle times between 90 & 715 secs, including special cycles

Requires a waste up stand for correct operation.

Restrictive waste connections should be avoided for all installations.

All 500 basket machines supplied 13 amp will come with moulded plug and cable.

Machine configured for 13 amp supply or fitted to cold water supply will not be capable of running repeated short cycles. The cycle time will automatically be extended to allow for 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
Evolution 402	400	295	465 x 560 x 690 [†]	3 Cycles	2.9	13	£3,740
Evolution 425 WS	400	295	465 x 560 x 690 [†]	3 Cycles	2.9	13	£4,220
Evolution 502	500	265	600 x 600 x 710 [#]	3 Cycles	2.6/4.5/6.5	13/20/30 ^{##}	£4,230
Evolution 525 WS	500	265	600 x 630 x 710 [#]	3 Cycles	2.6/4.5/6.5	13/20/30 ^{##}	£4,700

[†] Height excludes adjustable feet which will add 5 to 15mm. [#] Height excludes adjustable feet which will add 10 to 20mm.

^{##} Machines will be supplied for 30 amp supply as standard. If supplied 13 amp machine will come fitted with moulded plug and cable. 20 amp machines will be supplied with original cable and without plug – please specify at time of order. Standard 13 amp UK 3 pin plugs will be **unsuitable** for cable supplied.

See page 24 for ancillary items.



EVOLUTION 512

EVOLUTION 535 WS

- **2 year warranty**
- Improved wash action from quick release parallel wash & rinse arm design
- Stainless steel scrap tray filters supplied as standard
- Improved triple wash tank filtration system
- Increased range of water hardness settings on 535 WS
- Four button control fascia with special programmes button, operational self-diagnostics & alarms menu
- Evolution 535 WS with internal continuous water softener as standard
- Drain pump and breaktank supplied as standard
- Three standard cycle time options with an extensive range of special cycles
- Cycle times can be tailored to site requirements
- Reduced water consumption
- Comprehensive automatic self-cleaning at end of service
- Selectable energy saving mode
- Selectable thermostop ensures optimum rinse temperatures
- Fully double skinned minimising both acoustic output and reduced heat-loss
- Patented dual flow wash pump with **soft start** - reducing power consumption whilst retaining wash efficiency
- Full door seal and door ajar facility
- Moulded wash tank for easy cleaning
- Moulded rack guide
- Accurate detergent & rinse aid peristaltic dosing pumps as standard
- Priming and dosing of chemicals enabled from fascia controls
- Supplied with one pegged rack, one open cup/glass rack & cutlery insert

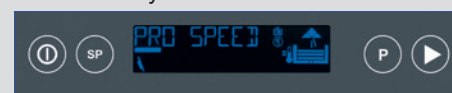
The easy to use soft touch keys complement a large backlit polychromatic LCD display.

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



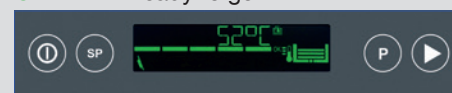
BLUE = in Cycle



YELLOW = is Heating, but will still function



GREEN = Ready to go



Technical

- Standard voltage 230V – single phase (can be supplied for 3 phase – **please specify at time of order**)
- Suitable for hot (max 50°C) or cold water supply, typically at 2 to 4 bar dynamic supply pressure, refer to specification sheets for individual requirements
- Wash temperature 60°C (adjustable)
- Rinse temperature 82°C (adjustable)
- Cycle times between 90 & 715 secs, including special cycles

Requires a waste up stand for correct operation.

Restrictive waste connections should be avoided for all installations.

All 500 basket machines supplied 13 amp will come with moulded plug and cable.

Machine configured for 13 amp supply or fitted to cold water supply will not be capable of running repeated short cycles. The cycle time will automatically be extended to allow for 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
Evolution 512	500	365	600 x 600 x 810 [#]	3 Cycles	2.6/4.5/6.5	13/20/30 ^{##}	£4,740
Evolution 535 WS	500	365	600 x 630 x 810 [#]	3 Cycles	2.6/4.5/6.5	13/20/30 ^{##}	£5,220

Height excludes adjustable feet which will add 10 to 20mm.

Machines will be supplied for 30 amp supply as standard. If supplied 13 amp machine will come fitted with moulded plug and cable.

20 amp machines will be supplied with original cable and without plug – please specify at time of order.

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.



dishwashers

Evolution | pass through

EVOLUTION 2160
(shown with tabling –
not included)

**EVOLUTION
2121, 2135 WS
& NEW 3135 WS**
(shown with tabling –
not included)



- **2 year warranty**
- Evolution 2160 3 phase 500 x 600 rack machine, with quick release triple wash & rinse arm design, powerful wash pump & boiler element for heavy duty use
- Evolution 3135 WS 3 phase 500 x 500 rack machine with continuous internal water softener and powerful boiler element allowing for rapid recovery
- Four button control fascia with special programmes button, operational self-diagnostics & alarms menu
- Improved wash action from quick release parallel wash & rinse arm design
- Stainless steel scrap tray filters supplied as standard
- Improved triple wash tank filtration system
- Increased range of water hardness settings on 2135 WS & 3135 WS
- Evolution 2135 WS & 3135 WS with internal continuous water softener as standard
- Drain pump and breaktank supplied as standard
- Three standard cycle time options with an extensive range of special cycles
- Cycle times can be tailored to site requirements
- Reduced water consumption
- Comprehensive automatic self-cleaning at end of service
- Selectable energy saving mode
- Selectable thermostop ensures optimum rinse temperatures
- Fully double skinned body & hood construction minimising both acoustic output and reduced heat-loss
- Easy lift super glide hood system
- Patented dual flow wash pump – reducing power consumption whilst retaining wash efficiency
- Moulded wash tank for easy cleaning
- Accurate detergent & rinse aid peristaltic dosing pumps as standard
- Supplied with one pegged rack, one open cup/glass rack & cutlery insert

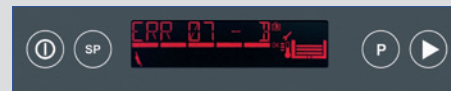
Technical

- 2121 & 2135 WS standard voltage 230V – single phase (can be supplied for 3 phase – **please specify at time of order**)
- Evolution 2160 and 3135 WS only available in 3 phase
- Evolution 2160 only suitable for in-line tabling arrangement
- Suitable for hot (max 50°C) or cold water supply, typically at 2 to 4 bar dynamic supply pressure, refer to specification sheets for individual requirements
- Wash temperature 60°C (adjustable)
- Rinse temperature 82°C (adjustable)
- Cycle times between 70 & 715 secs, including special cycles

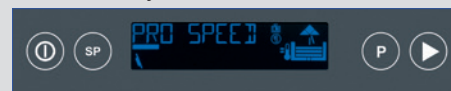
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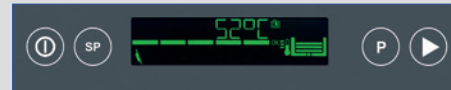
BLUE = in Cycle



YELLOW = is Heating, but will still function



GREEN = Ready to go



Requires a waste up stand for correct operation.
Restrictive waste connections should be avoided for all installations.

Machines fitted to cold water supply will not be capable of running repeated short cycles. The cycle time will automatically be extended to allow for 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
Evolution 2121	500	440	640 x 755 x 1535 [#]	3 Cycles	4.7/6.7	20/30 ^{##}	£7,540
Evolution 2135 WS	500	440	640 x 755 x 1535 [#]	3 Cycles	4.7/6.7	20/30 ^{##}	£8,040
Evolution 2160	500 x 600	440	700 x 755 x 1535 [#]	3 Cycles	11.0	25 (3 phase only)	£9,370
Evolution 3135 WS	500 x 500	440	640 x 755 x 1535 [#]	3 Cycles	10.2	20 (3 phase only)	£8,310

Height adjustable from 1535 to 1595 (hood closed), 2050 to 2110mm (hood open). Heights include adjustable feet.

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

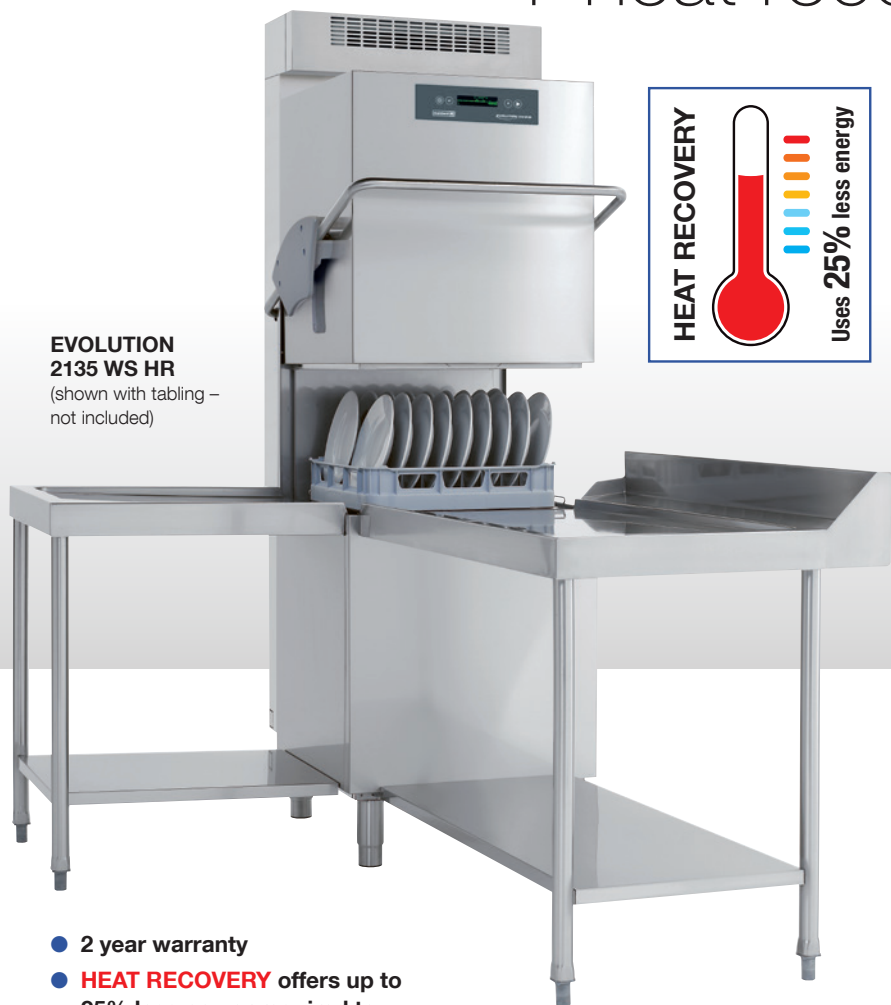
It is strongly recommended that 500mm machines are installed on hot water fill (max 50°C) for optimum performance.

See page 24 for ancillary items.

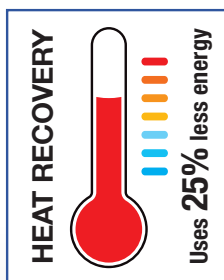
Evolution | pass through + heat recovery



dishwashers



EVOLUTION 2135 WS HR
(shown with tabling – not included)



- 2 year warranty
- **HEAT RECOVERY** offers 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
- Evolution 2135 WS HR with heat recovery, drain pump, breaktank & internal continuous water softener with increased range of water hardness settings as standard
- Four button control fascia with special programmes button, operational self-diagnostics & alarms menu
- Improved wash action from quick release parallel wash & rinse arm design
- Stainless steel scrap tray filters supplied as standard
- Improved triple wash tank filtration system
- Three standard cycle time options with an extensive range of special cycles
- Cycle times can be tailored to site requirements

- Reduced water consumption
- Comprehensive automatic self-cleaning at end of service
- Selectable energy saving mode
- Selectable thermostop ensures optimum rinse temperatures
- Fully double skinned body & hood construction minimising both acoustic output and reduced heat-loss
- Easy lift super glide hood system
- Patented dual flow wash pump – reducing power consumption whilst retaining wash efficiency
- Moulded wash tank for easy cleaning
- Accurate detergent & rinse aid peristaltic dosing pumps as standard
- Supplied with one pegged rack, one open cup/glass rack & cutlery insert

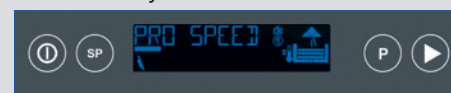
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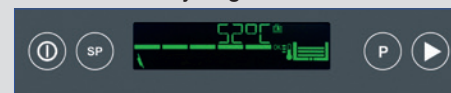
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GREEN = Ready to go



Technical

- Standard voltage 230V – single phase (can be supplied for 3 phase – **please specify at time of order**)
- Suitable for cold water supply only, typically at 2 to 4 bar dynamic supply pressure, refer to specification sheets for individual requirements. **Cannot be used with hot water supply.**
- Wash temperature 60°C (adjustable)
- Rinse temperature 82°C (adjustable)
- Cycle times between 70 & 240 secs

Requires a waste up stand for correct operation.

Restrictive waste connections should be avoided for all installations.

Machines fitted to cold water supply will not be capable of running repeated short cycles. The cycle time will automatically be extended to allow for 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
Evolution 2135 WS HR	500	440	640 x 755 x 2235#	3 Cycles	4.7/6.7	20/30##	£12,050

Height adjustable from 2235 to 2295mm.

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



Evolution ancillaries

MODEL SUITABILITY

ANCILLARY DETAILS	PART NUMBER	PRICE	EVOLUTION 402	EVOLUTION 425 WS	EVOLUTION 502	EVOLUTION 525 WS	EVOLUTION 512	EVOLUTION 535 WS	EVOLUTION 2121	EVOLUTION 2135 WS	EVOLUTION 2160	EVOLUTION 3135 WS	EVOLUTION 2135 WS HR
Water softener-manual Manual regeneration 8 litre	Q900008B	£115	●										
Water softener-manual Manual regeneration 12 litre	Q900012B	£130	●		●		●		●				
Water softener-manual Manual regeneration 16 litre	Q900016B	£170			●		●		●		●		
Water softener-manual Manual regeneration 20 litre	Q900020B	£225			●		●		●		●		
Water softener-auto Automatic regeneration – COLD water (5°C to 50°C / 1400 litre capacity)*	Q900100B	£695	●		●		●		●		●		
Water softener-auto Automatic regeneration – HOT water (10°C to 70°C / 2595 litre capacity)*	Q900105B	£1,060	●		●		●		●		●		
Battery operated water softener-auto Removes need for electrical socket (1520 litre capacity)*	Q941311B	£1,230	●		●		●		●		●		
Battery operated water softener-auto Removes need for electrical socket (3040 litre capacity)*	Q941312B	£1,640	●		●		●		●		●		
Pressure set and expansion vessel Increases and regulates water pressure	Q904006B	£560	●	●	●	●	●	●	●	●	●	●	●
Machine stand-black Black paint finish adjustable machine stand – 520mm tall	Q902100B	£70	●	●	●	●	●	●					
Additional racks 400 x 400 Open glass/cup rack – plastic	Q902325B	£50	●	●									
Additional racks 500 x 500 Open glass/cup rack – plastic	Z972001	£43			●	●	●	●	●	●	●	●	●
Additional racks 500 x 500 Pegged plate rack – plastic	Z972003	£43			●	●	●	●	●	●	●	●	●
Cutlery rack Eight section cutlery rack insert for 500mm racks	Z972032	£32			●	●	●	●	●	●	●	●	●
Additional racks 500 x 600 Open glass/cup rack – plastic	Q902016B	£125									●		
Additional racks 500 x 600 Plate rack – plastic	Q902017B	£125									●		
Additional racks 500 x 600 Tray rack – plastic	Q902018B	£125									●		
Chemical starter kit Consisting of 2 x 5 litres Low Temp, 2 x 5 litres Super Rinse Aid, 1 x 2kg Salt	STARTER KIT	£45.15	●	●	●	●	●	●	●	●	●	●	●

* see page 46 for further detail and options.



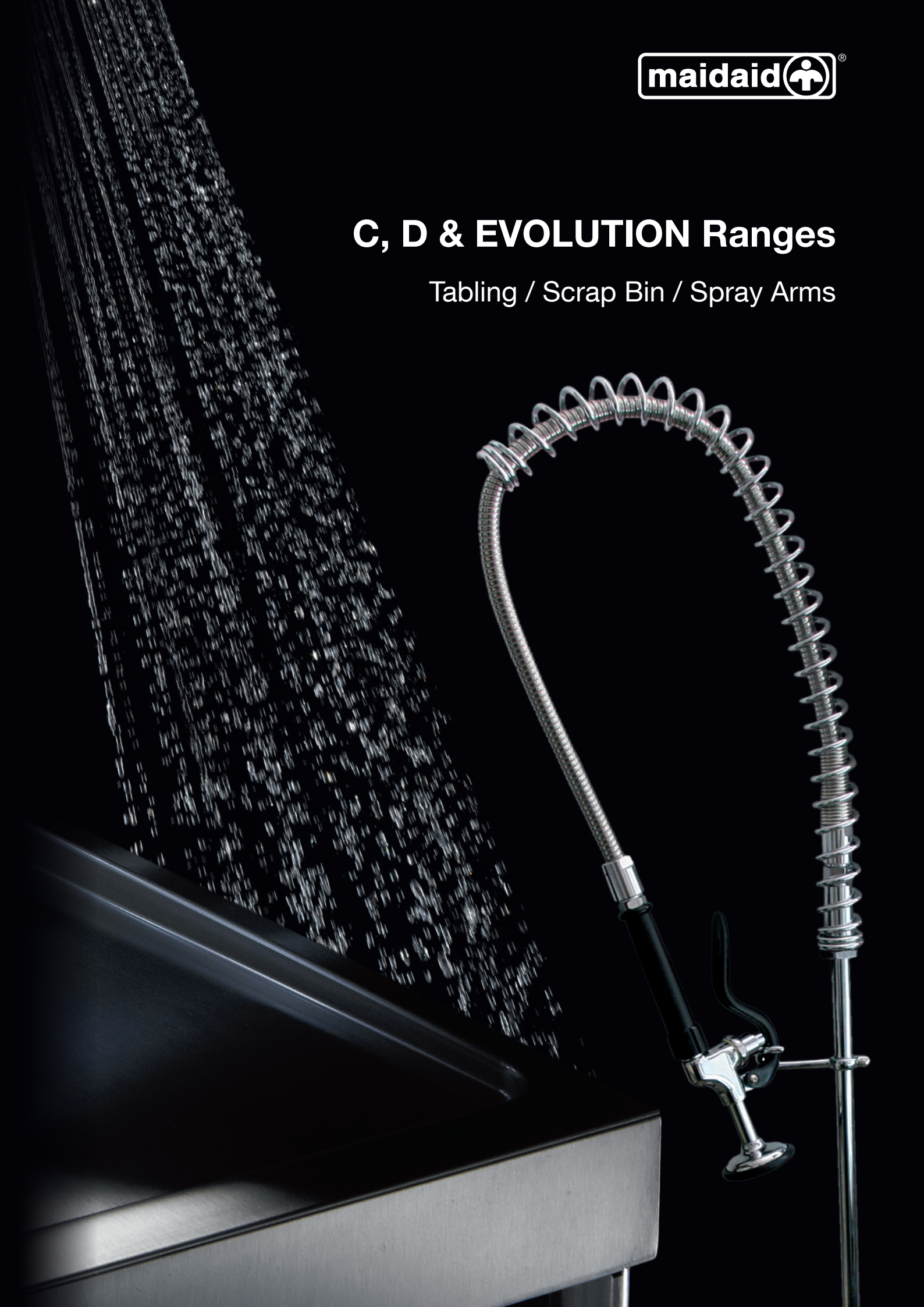
Evolution at a glance

Model	Type	Rack Size mm	Breaktank	Water Softener	Drain Pump	Heat Recovery	Available in 3 Phase	Price
Evolution 402	Glasswasher	400	●		●			£3,740
Evolution 425 WS	Glasswasher	400	●	●	●			£4,220
Evolution 502	Glasswasher or Dishwasher	500	●		●		●	£4,230
Evolution 525 WS	Glasswasher or Dishwasher	500	●	●	●		●	£4,700
Evolution 512	Dishwasher	500	●		●		●	£4,740
Evolution 535 WS	Dishwasher	500	●	●	●		●	£5,220
Evolution 2121	Pass Through	500	●		●		●	£7,540
Evolution 2135 WS	Pass Through	500	●	●	●		●	£8,040
Evolution 2160	Pass Through	500 x 600	●		●		● 3 phase only	£9,370
Evolution 3135 WS	Pass Through	500	●	●	●		● 3 phase only	£8,310
Evolution 2135 WS HR	Pass Through	500	●	●	●	●	●	£12,050



C, D & EVOLUTION Ranges

Tabling / Scrap Bin / Spray Arms





C, D & Evolution | tabling

<p>Stainless steel scrap bin c/w castors and lid</p>  <p>704002 £420</p>	<p>Closed end table c/w undershelf. 700mm long, 615mm deep</p>  <p>717000 £430</p>	<p>Closed end table c/w splashback and undershelf. 700mm long. (Right hand as illustrated)</p>  <p>80201 (Left hand) £555 80200 (Right hand) £555</p>
<p>Closed end table c/w splashback and undershelf. 1200mm long. (Right hand as illustrated)</p>  <p>80203 (Left hand) £775 80204 (Right hand) £775</p>	<p>Closed end table c/w splashback, undershelf and sink. 1200mm long. (Right hand as illustrated)</p>  <p>80205 (Left hand) £1,235 80206 (Right hand) £1,235</p>	<p>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)</p>  <p>80207 (Left hand) £1,315 80208 (Right hand) £1,315</p>

- All tabling is suitable for 500 x 500mm racks
- Supplied flat packed for easy assembly
- 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
Pre-wash Spray Arms	Pre-wash spray arm: Monoblock spray arm – hot & cold	Z600100	£415
	Pre-wash spray arm: Monoblock spray arm – hot & cold with stem tap	Z600105	£545
	Pre-wash spray arm: Twin pillar spray arm – hot & cold	Z600200	£455
	Pre-wash spray arm: Twin pillar spray arm – hot & cold with stem tap	Z600205	£555



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

Z600105
£545



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

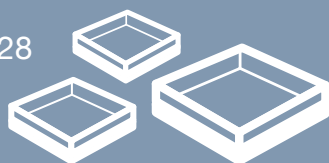
Z600205
£555



Warewashing Accessories

**Baskets, Stands &
Chemical Supplies**

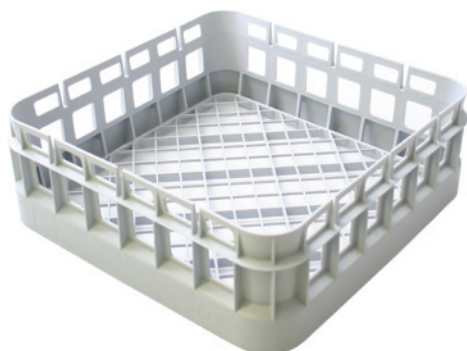




baskets

C, D, Evolution | baskets

Open plastic rack

**Q902302B** £60

350 x 350mm – Capable of holding 10 pint glasses

Q902303B £60

390 x 390mm – Capable of holding 16 pint glasses

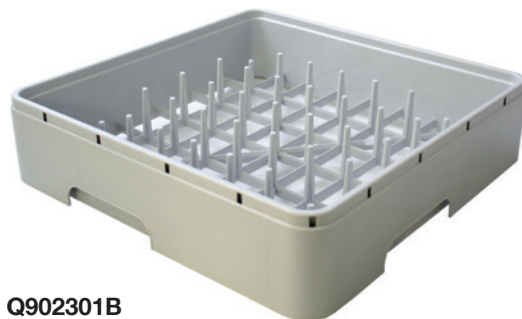
Q902325B £50

400 x 400mm – Capable of holding 16 pint glasses

Q902300AB £42

450 x 450mm – Capable of holding 20 pint glasses

Plastic pegged plate rack

**Q902301B**

450 x 450mm

Capable of holding 12 x 10" plates

£45

Open plastic rack

**Z972001**

500 x 500mm

Capable of holding 25 pint glasses £43

Open plastic rack – close meshed base for cutlery

**Z972002**

500 x 500mm

£43

Plastic pegged plate rack

**Z972003**

500 x 500mm

Capable of holding 18 x 10" plates £43

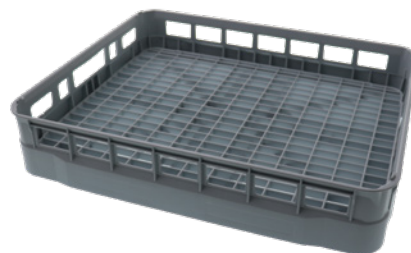
Plastic pegged tray rack
500 x 500
baskets**Z972030**

500 x 500mm

Capable of holding 7 trays

£43

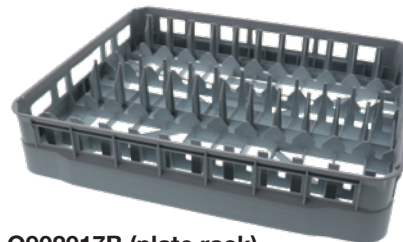
Open glass/cup rack – plastic

**Q902016B**

500 x 600mm

Capable of holding 32 pint glasses £125

Plate rack – plastic / Tray rack – plastic

**Q902017B (plate rack)**

500 x 600mm – Capable of holding 22 x 12" plates

£125

Q902018B (tray rack)

500 x 600mm – Capable of holding 10 trays 53 x 37cm

£125

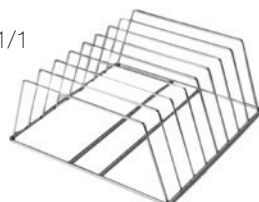
S/S container inserts

**MH101491B**Capacity 5 x 1/1
gastronorm
containers –
maximum
depth 65mm

£264

MH103454BCapacity 8 x 1/1
gastronorm
containers –
maximum
depth 40mm

£205



Drip tray

**Q902200B** 375mm square

£27

Q902201B 425mm square

£27

Q902202B 470mm square

£27

Q902203B 520mm square

£27

Cutlery baskets



Plastic square cutlery basket

Z976016

£6

Plastic round cutlery basket

Z976011

£8

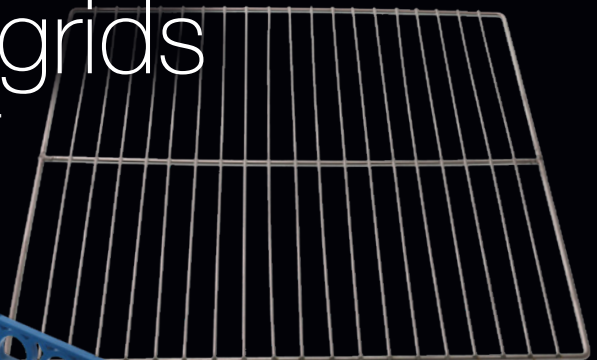
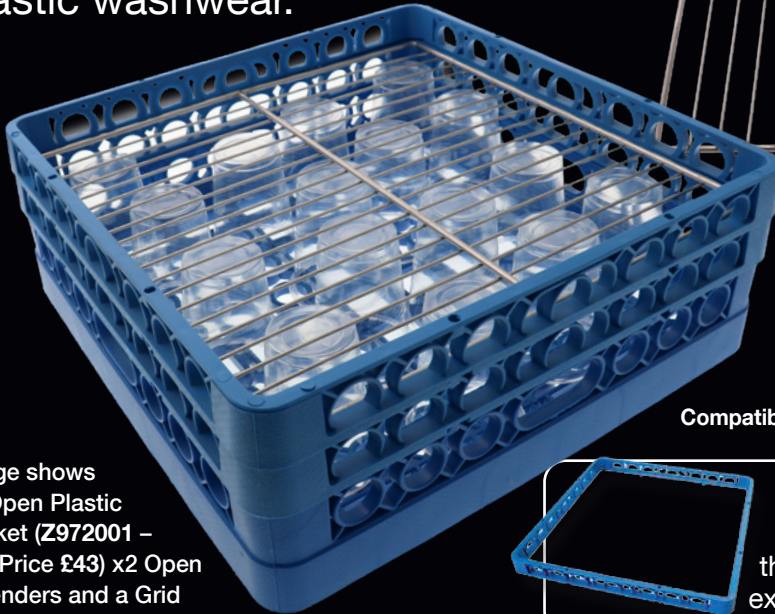
Plastic 8 compartment cutlery basket – fits inside open 500 x 500mm racks

Z972032

£32

maidaid® basket grids

Our **basket grids** are ideally suited for establishments using lightweight plastic washwear.



Q402529B List Price **£32**

Grid prevents lightweight items from flipping over and collecting water during the wash cycle ensuring they are cleaned correctly ready for re use.

Compatible with 500 x 500mm open glass/cup basket.

Image shows
x1 Open Plastic Basket (Z972001 – List Price £43) x2 Open Extenders and a Grid (each item sold separately)



Q902324B List Price **£10**

Add open extenders to cater for the tallest items in the basket. Each extender adds 40mm to total height.

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

£70

maidaid®

Where extraordinary comes as standard



- Large stock holdings
- Next day delivery
- Award winning technical support
- 45 years supporting the industry
- Nationwide service coverage
- Finance plans

maidaid®

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0345 130 8070

maidaid.co.uk



Warewashing Supplies

chemicals



CHEMICAL STARTER KIT

Product Code: **STARTER KIT**

Price: **£45.15**

Consisting of:

2 x 5 litres Low Temp

2 x 5 litres Super Rinse Aid

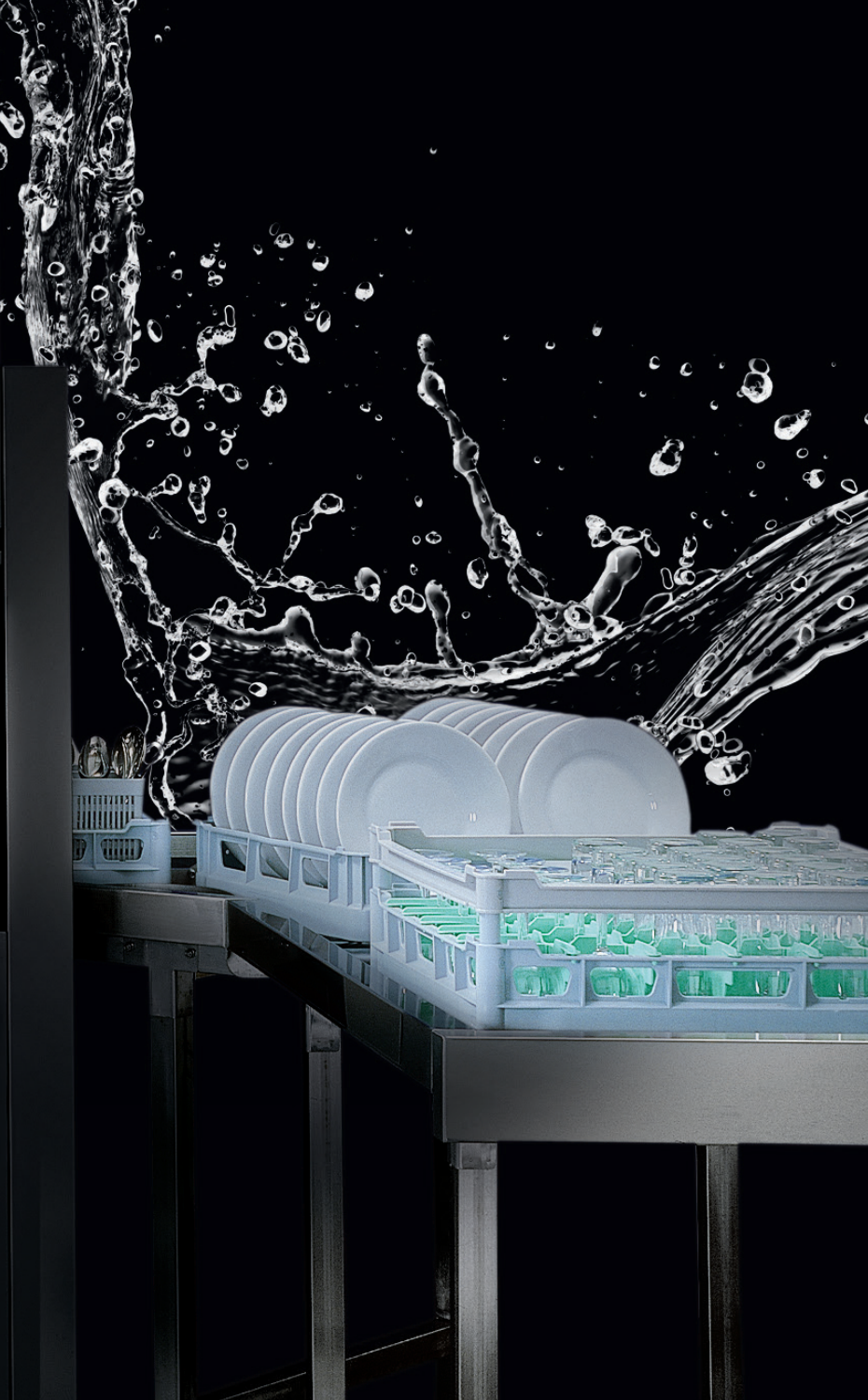
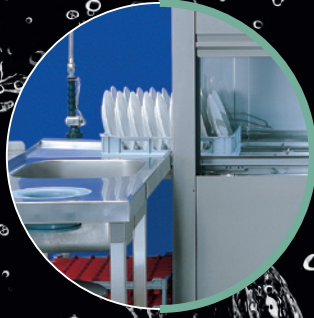
1 x 2kg Salt

Key	Item	Product Code	Packed	Pack Price £	List Price for 5 litres £
1	Maidaïd® Crystal 3000 Glasswash Detergent	Q902400B	2 x 5 litres	£25.00	£12.50
2	Maidaïd® Premier Dishwash Detergent	Q902404B	2 x 5 litres	£30.00	£15.00
3	Maidaïd® Premier Dishwash Detergent	Q902403B	1 x 20 litres	£67.00	£N/A
4	Maidaïd® Soilmaster Dishwash Liquid	Q902405B	2 x 5 litres	£30.00	£15.00
5	Maidaïd® Low-Temp Glasswasher and Dishwasher Detergent	Q902410B	2 x 5 litres	£30.00	£15.00
6	Maidaïd® Glasswash Detergent	Q902401B	2 x 5 litres	£20.00	£10.00
7	Maidaïd® Super Rinse Aid	Q902407B	2 x 5 litres	£24.00	£12.00
8	Maidaïd® Super Rinse Aid	Q902408B	1 x 20 litres	£55.00	£N/A
9	Maidaïd® Glass Renovator	Q902402B	2 x 5 litres	£27.00	£13.50



Rack and Flight Machines

Minirack Dishwashers
RX Rack Conveyors
QX Flight Machines





Minirack

EVOLUTION RANGE



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

- **1 year warranty**
- **NEW** – Dryer module now available in 6 or 9kW
- Market leading rack machines, a proven design
- Capacity increased to 60 to 270 racks per hour, dependent on model
- Multiple module 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
- Breaktank fitted as standard
- Scrap tray to prevent solids fouling wash water
- Supplied as gravity drain only
- Minirack's are not supplied with chemical dosing as standard
- Extraction is required above machines even if fitted with a heat recovery unit



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.

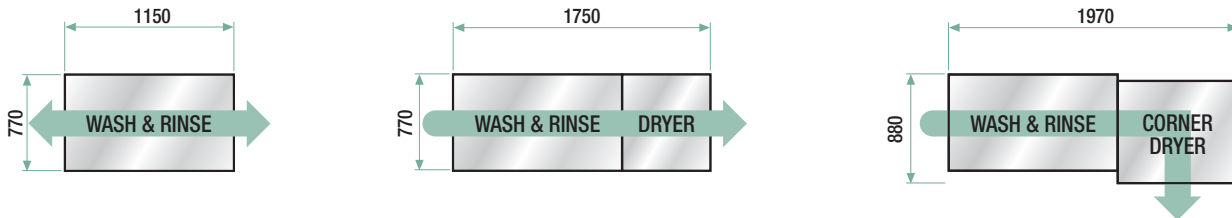
Model	Detail	Racks Per Hour	Dimensions mm W x D x H	Power kW (For-parallel heating)	Price
R3010[#]	Hot fill	60 – 120	1150 x 770 x 1615 ± 30	22.0	£15,190
R3010C[#]	Cold fill	60 – 120	1150 x 770 x 1615 ± 30	28.5	£15,590
R3020[#]	Hot fill	60 – 120 – 160 + 80 glass cycle	1150 x 770 x 1615 ± 30	23.2	£17,600
R3020C[#]	Cold fill	60 – 120 – 160 + 80 glass cycle	1150 x 770 x 1615 ± 30	34.7	£18,010
R3030[#]	Hot fill	110 – 200 – 270 + 135 glass cycle	1970 x 770 x 1615 ± 30	30.2	£26,420
R3030C[#]	Cold fill	110 – 200 – 270 + 135 glass cycle	1970 x 770 x 1615 ± 30	45.7	£26,825
R3-Dose	Optional internally fitted peristaltic detergent and rinse aid dosing pumps				£580
MH101232 / MH101233	Handed wing splash guard (supplied as part of exit tabling, see page 34). Handing depends on running direction				£87 (each)

Minirack Evolution models.

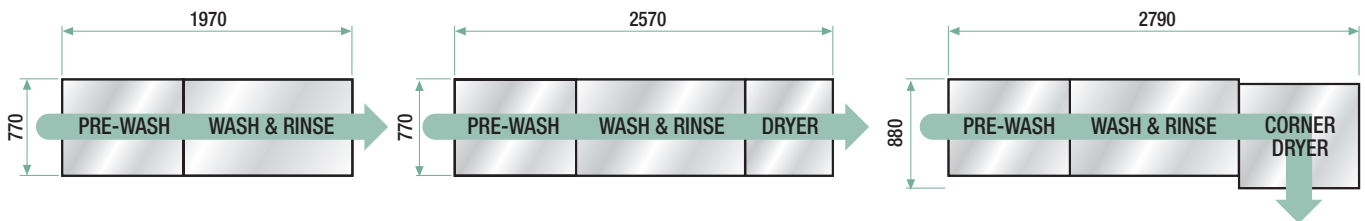
Models have improved capacity, greater energy efficiency and reduced water consumption. A true evolution in design, taking the best and improving on it!

Minirack EVOLUTION RANGE

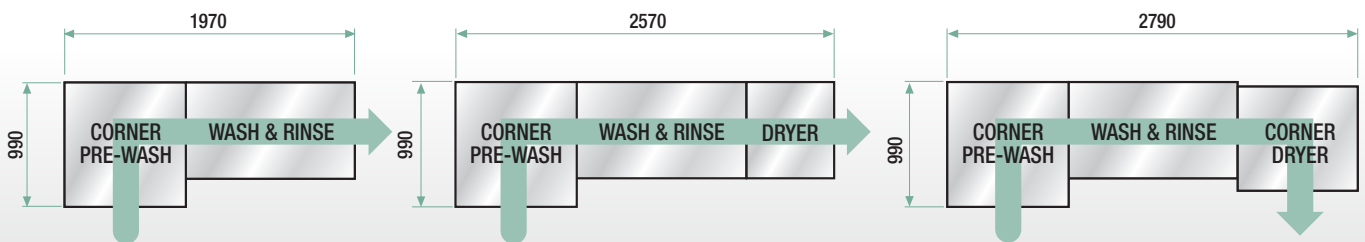
Minirack R3010 & R3020 – Single Tank Rack Conveyor



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
Minirack dryer 6kW	Electric drying module. Adds 600mm to the length of the Minirack 1400 cubic metres/ hour, 550 watt fan, 6kW of heating power	915028	£6,370
Minirack dryer 9kW	Electric drying module. Adds 600mm to the length of the Minirack 1400 cubic metres/ hour, 550 watt fan, 9kW of heating power	915128	£6,750
Minirack heat recovery and steam condenser	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	915030	£5,030
Minirack corner dryer 6kW	Electric corner dryer module – Allows integrated dryer for the tightest corner and U shaped installations. Adds 840mm to the length of the Minirack. 1400 cubic metres/ hour, 550 watt fan, 6kW of heating power	915028C	£12,170
Minirack corner dryer 9kW	Electric corner dryer module – Allows integrated dryer for the tightest corner and U shaped installations. Adds 840mm to the length of the Minirack. 1400 cubic metres/ hour, 550 watt fan, 9kW of heating power	915128C	£12,780
Minirack corner prewash	Corner prewash module – Allows integrated prewash for the tightest corner and U shaped installations	R3100	£3,240
Minirack exhaust fan	Exhaust fan 200 watts, 700 cubic metres/hour. Port 250mm diameter, adds 210mm to machine height	R3	£1,600



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:

Only suitable for monoblock
pre rinse spray arm

75451 (1200mm)

75452 (1500mm)

75453 (1800mm)

£1,440

£1,540

£1,630

For Right hand inlet:

75456 (1200mm)

75457 (1500mm)

75458 (1800mm)

£1,440

£1,540

£1,630



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



75480 (Left hand)

£1,990

75481 (Right hand)

£1,990

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:

Only suitable for monoblock
pre rinse spray arm

75446 (1200mm)

75447 (1500mm)

75448 (1800mm)

£1,620

£1,830

£1,980

For Right hand inlet:

75441 (1200mm)

75442 (1500mm)

75443 (1800mm)

£1,620

£1,830

£1,980



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



75482 (700mm)

£710

75483 (1100mm)

£730

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



717066 (1150mm)

£1,640

717067 (1650mm)

£2,150

717086 (2150mm)

£2,880

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



717068

£2,510

90 degree powered exit table.
800 x 800mm



75500

£4,600

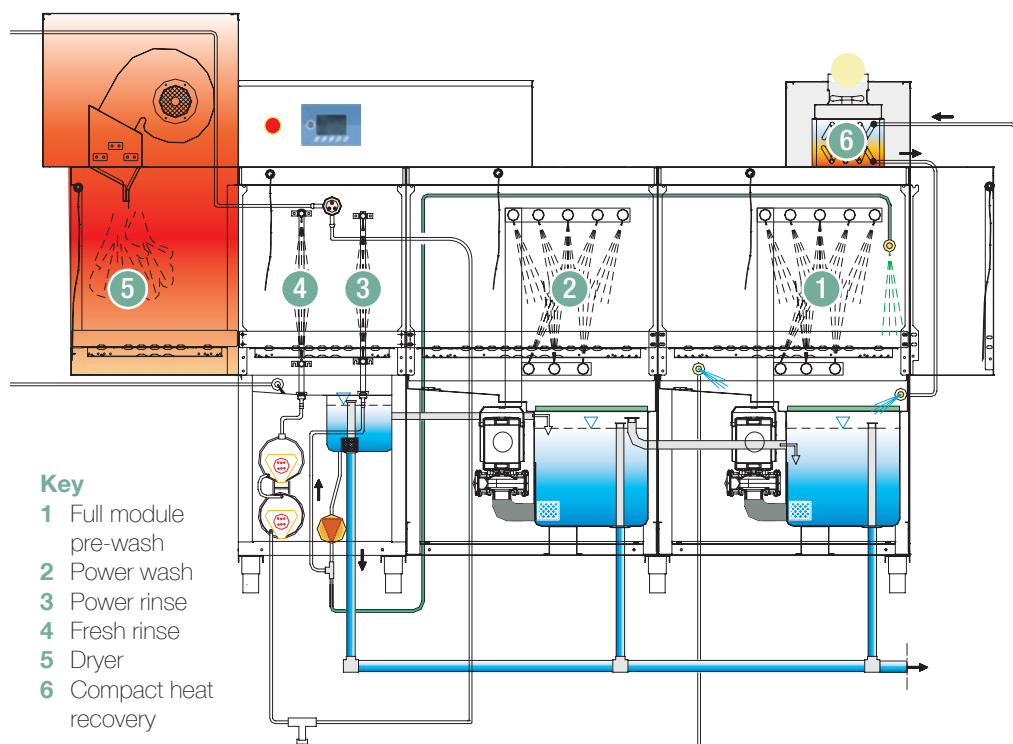
- All tabling is suitable for 500 x 500mm racks
- Supplied flat packed for easy assembly
- All legs supplied with height adjustable feet

- 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

RX Evo & Pro Rack Conveyors



- 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



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.

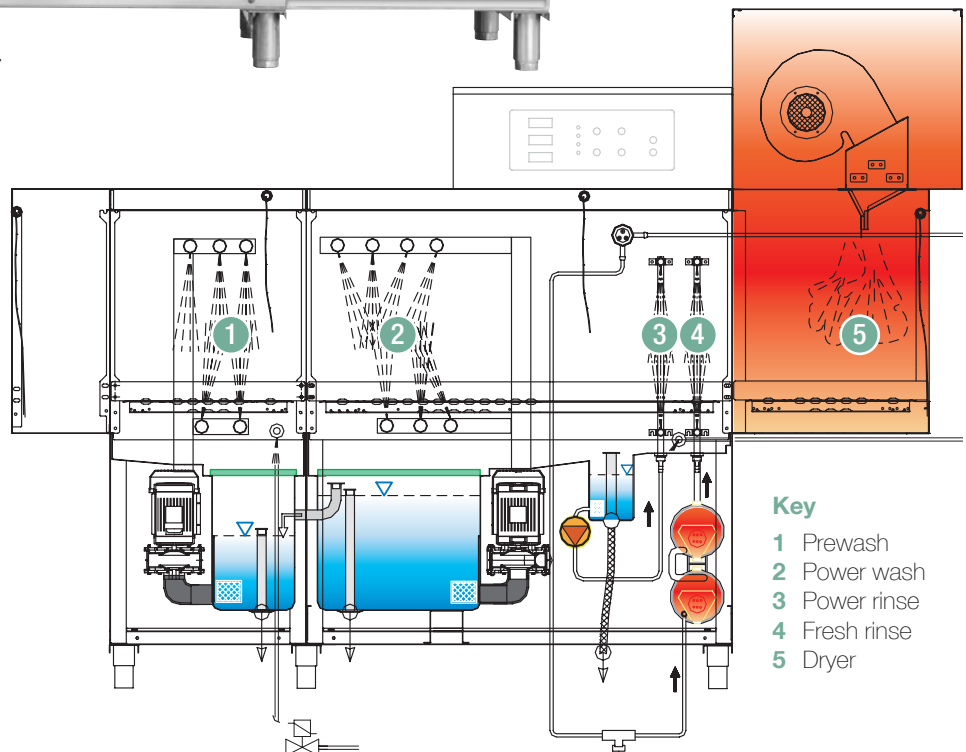


RX EVO 184

The RX Evo rack range

Model	Racks/ Hour	Modules
RX 104	83/107	W + RR
RX 144	92/143	SP + W + RR
RX 184	116/190	MP + W + RR
RX 184LC	116/190	CP + W + RR
RX 244	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.

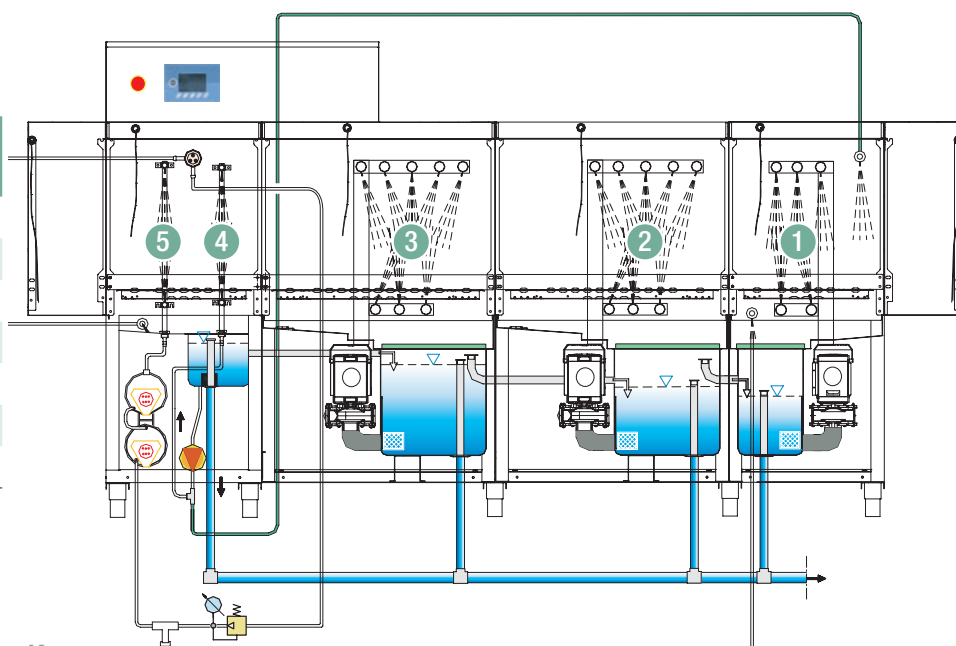


RX PRO 356

The RX Pro rack range

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



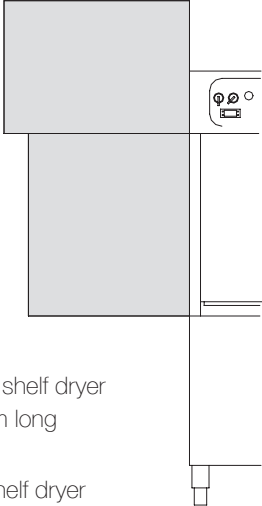
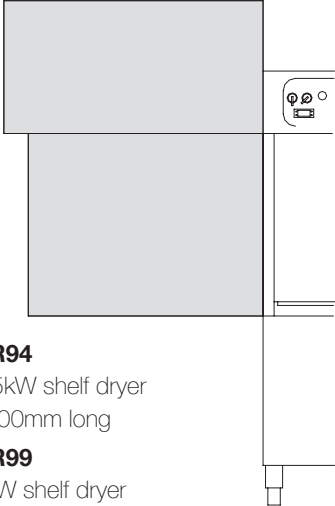
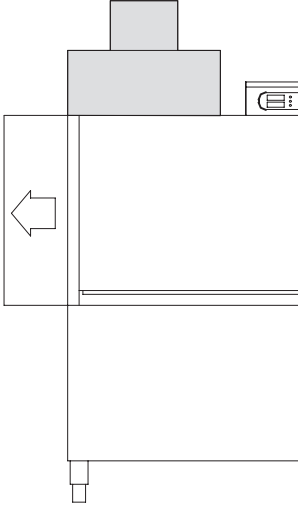
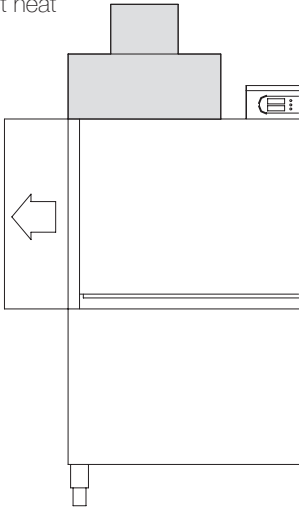
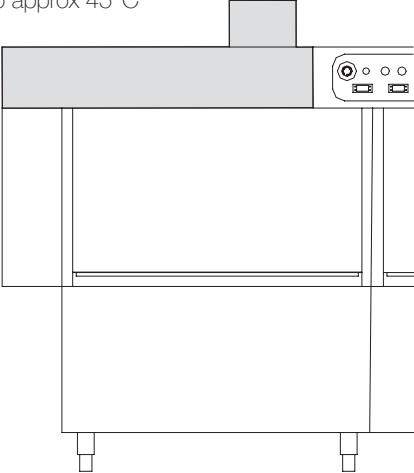
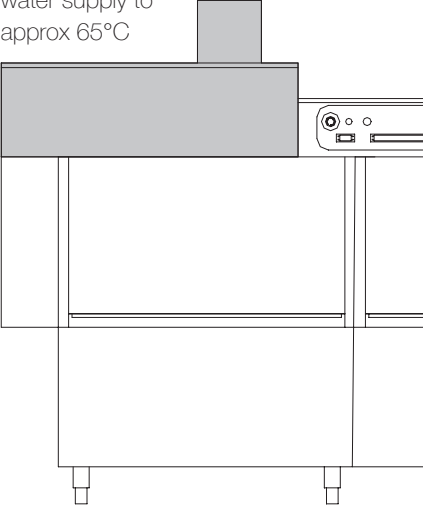
Key

- 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:

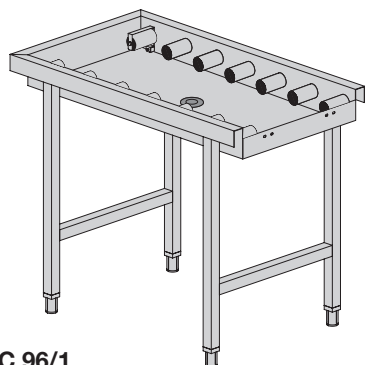
<p>Shelf dryer – optimises water removal from any surface</p>  <p>DR64 4.5kW shelf dryer 700mm long</p> <p>DR69 9kW shelf dryer 700mm long</p>	<p>Shelf dryer – longer module for improved drying result</p>  <p>DR94 4.5kW shelf dryer 1000mm long</p> <p>DR99 9kW shelf dryer 1000mm long</p>	<p>Steam condenser – recommended when machine is installed in low-ventilation area</p>  <p>SC10 Steam condenser</p>
<p>Compact heat recovery</p>  <p>HR10 Compact heat recovery</p>	<p>Heat recovery – waste heat is used to pre-heat the incoming cold water supply to approx 45°C</p>  <p>HR20 Heat recovery (RX Evo 184/244) (RX Pro 296/396)</p>	<p>Heat recovery with heat pump – waste heat is used to pre-heat the incoming cold water supply to approx 65°C</p>  <p>HRP30 Heat recovery with heat pump (RX Evo 184/244) (RX Pro 296/396)</p>

Additional modules available for RX range

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

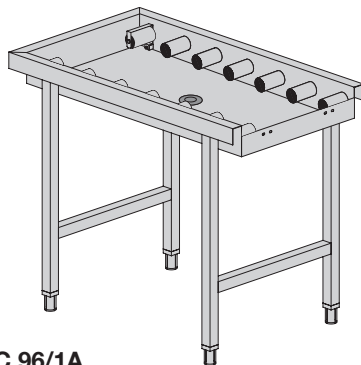


Stub roller table c/w drain tank and end stop microswitch 1100 x 650 x 850mm



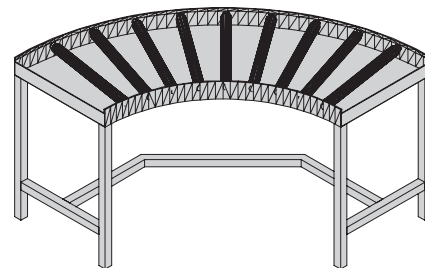
LC 96/1

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



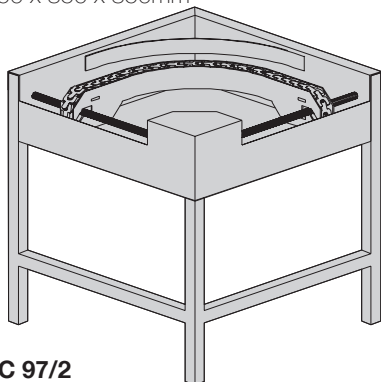
LC 96/1A

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



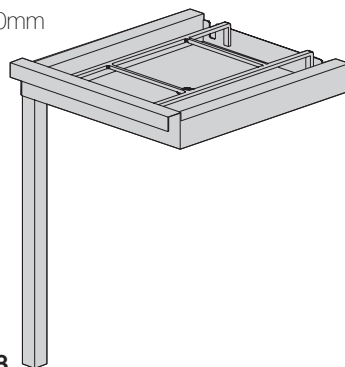
LC 97

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



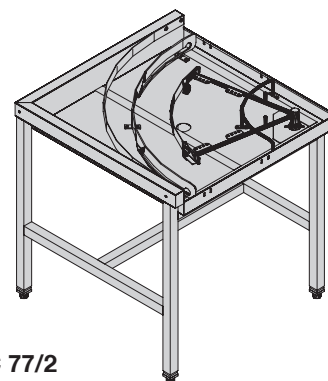
LC 97/2

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



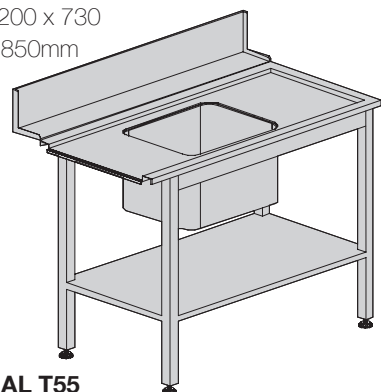
LC98

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



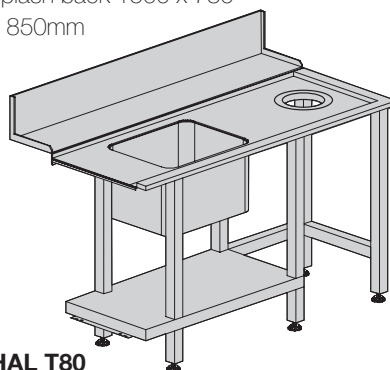
LC 77/2

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



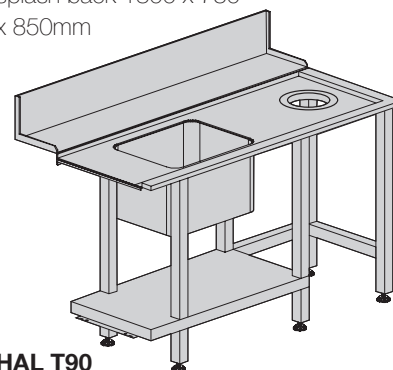
HAL T55

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



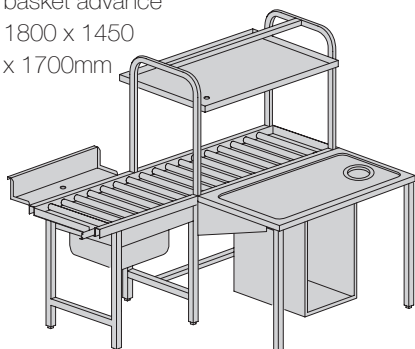
HAL T80

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



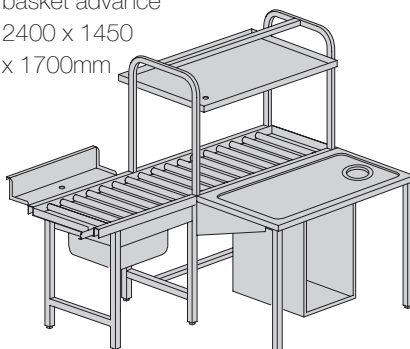
HAL T90

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



HAL RTC18

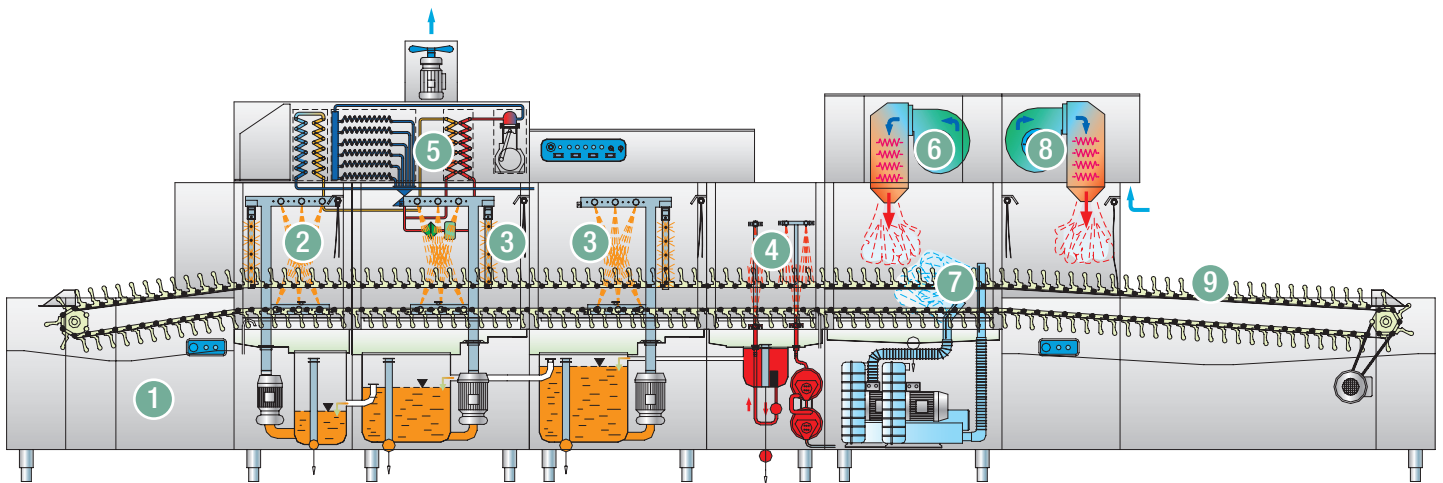
Grading table c/w mechanised basket advance 2400 x 1450 x 1700mm



HAL RTC24

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

QX Flight Machines



Key

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

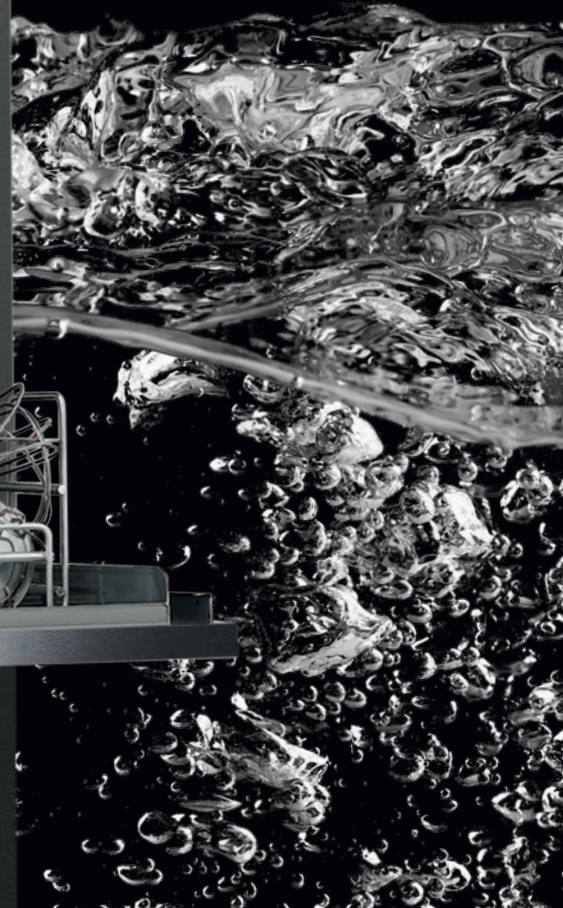
- For sites with the heaviest volume of items to wash, inline belt conveyor machines designed for continuous operation
- Extra wide belt of 710mm allows for maximum productivity
- Based on international standard DIN10510 the range offers the ability to wash from 2,400 to a mighty 10,000 plates an hour

- 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.

UT Range

Utensil /
Pot Washers



UT Range



UT61e /
UT61eHR

UT61He /
UT61HeHR

UT70e /
UT70eHR

UT132e /
UT132eHR

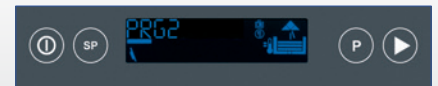
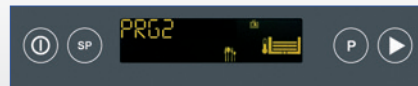
Inserts for pans & trays are not included – see Additional Racks

The all new, easy to use, soft touch keys, complement a large backlit polychromatic LCD display.

The control fascia display offers much more than soft touch buttons, the entire screen changes colour according to the machine status; this makes it easy to read and interpret even from a distance.

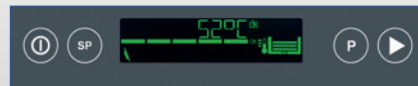
YELLOW = is Heating, but will still function

BLUE = in Cycle



GREEN = Ready to go

RED = in Alarm



- Heat Recovery module available on all models
- Four button control fascia with special programs button, operational self diagnostics and alarms menu
- Quick release wash/rinse combination arm design on the UT61e & UT61He
- Extensive range of accessories available including a range of trays, gastronorm holders & cutlery rack inserts
- Five standard cycle time options with further options available
- Selectable energy saving mode
- Selectable thermostop ensures optimum rinse temperature
- Precise detergent & rinse aid pumps as standard
- Vertically mounted patented dual flow self draining wash pump – reduces power consumption whilst retaining wash efficiency
- Pressed wash tank carefully designed for easy cleaning
- Internal pressure boosting pump for consistent pressure on rinse cycle
- Double wall split door for easy loading
- Stainless steel sliding rack on easy glide skids
- The sturdy, double-walled AISI 304 stainless steel construction, in addition to guaranteeing long-term reliability, reduces heat loss and noise
- Supplied as **gravity drain** only
- Supplied with one s/s sliding open rack as standard

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
- Heat Recovery (HR) models cannot be used with hot water supply
- 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.



UT Range ancillaries

See page 43 for model suitability and pricing



MH103453B
S/S container
with cover



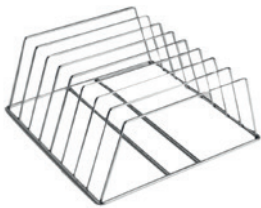
MH101489B
S/S sliding open rack
– 550 x 610mm



MH104099B
S/S sliding open rack
– 700 x 700mm



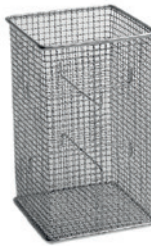
MH101490B
S/S sliding open rack –
1320 x 700mm



MH103454B
S/S container insert
– capacity 8 x 1/1
gastronorm containers –
maximum depth 40mm



MH101491B
S/S container insert
– capacity 5 x 1/1
gastronorm containers –
maximum depth 65mm



MH103455B
S/S insert for
cutlery and
utensils



MH101492B
S/S insert for
piping bags
and funnels



MH106114B
S/S insert for
2 GN1/1

maidaid halcyon

We are always
striving to
improve our
customers
experience

Maidaid, improving
response times with our
**dedicated sales &
service departments:**

For sales enquiries and orders please email:

sales@maidaid-halcyon.co.uk

To log a new warranty call or enquire on the status
of an existing call please email:

service@maidaid-halcyon.co.uk

maidaid.co.uk





Water Softeners & Ancillaries

Manual Water Softener
Automatic Salt Regenerated Softener





Water Softeners & Ancillaries

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
Manual Water Softener	8 litre	1000	420	Q900008B	£115
	12 litre	1500	520	Q900012B	£130
	16 litre	2100	620	Q900016B	£170
	20 litre	3000	920	Q900020B	£225
For correct regeneration it is important that the correct type of salt is used:			2 kg Granular Salt	Q902440B	£6



Twin Tank Battery Operated Automatic Salt Regenerated Softener

- **NEW** twin tank battery operated automatic water softener
- Powered by a single long life 9V lithium battery (included) – Removes need for designated electrical socket
- Battery required to be replaced annually
- Softening capacity @ 300 PPM



Item	Variants	Capacity (Litres)	Dimensions mm W x D x H	Part No.	Price
Twin Tank Battery Operated Automatic Salt Regenerated Softener	Cold Water	1520	269 x 489 x 557	Q941311B	£1,230
	Cold Water	3040	269 x 489 x 788	Q941312B	£1,640
For correct regeneration it is important that the correct type of salt is used:			25 kg Tablet Salt	Q902441B	£28



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.

- Unit regeneration controlled by adjustable time switch, usually set to run when equipment is not required
- Single 13 amp electrical socket required
- Cold water units for 5°C to 50°C, hot water unit for 10°C to 70°C
- Only weekly salt top up required
- Softening capacity @ 300 PPM



Item	Variants	Capacity (Litres)	Dimensions mm W x D x H	Part No.	Price
Automatic Salt Regenerated Softener	Cold Water	1400	275 x 485 x 480	Q900100B	£695
	Cold Water	2300	275 x 485 x 555	Q900101B	£775
	Cold Water	3000	275 x 485 x 710	Q900102B	£955
	Hot Water	2595	315 x 510 x 685	Q900105B*	£1,060

For correct regeneration it is important that the correct type of salt is used: **25 kg Tablet Salt** **Q902441B** **£28**

*Q900105B



by



Icemakers

Cube Icemakers

Granular Icemakers

Pebble Icemakers

Slim Bin Cube Icemakers

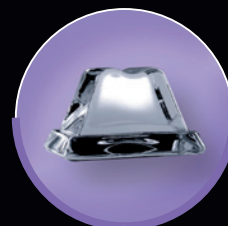
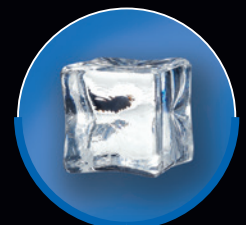
Slim Bin Storage Bins

Modular Ice Cube Makers

Modular Granular
& Flat Icemakers

Modular Storage Bins

Modular Technical Data





Icemakers | cube



- **3 year warranty**
- **NEW** self-cleaning cycle to assist engineer servicing
- **NEW** soft touch power button
- All models now with fitted drain pump version available excluding M22-5 HC
- All models hydrocarbon with zero environmental impact
- 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 HC 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 most models are available to special order as water cooled versions at the same price.

Technical

- Voltage 230V – 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
M22-5 HC	21	4	310 x 13g	355 x 405 x 590	143	4	N/A	£1,250
M30-10 HC	29	10	500 x 18g	390 x 460 x 695	135	5	12	£1,520
M30-10 HC DP	29	10	500 x 18g	390 x 460 x 695	135	5	N/A	£1,670
M34-16 HC	38	16	890 x 18g	500 x 580 x 790	261	3	11	£1,720
M34-16 HC DP	38	16	890 x 18g	500 x 580 x 790	261	3	N/A	£1,870
M42-16 HC	42	16	890 x 18g	500 x 580 x 790	261	3	11	£1,880
M42-16 HC DP	42	16	890 x 18g	500 x 580 x 790	261	3	N/A	£2,000
M50-25 HC	48	25	1390 x 18g	500 x 580 x 900	261	3	15	£1,980
M50-25 HC DP	48	25	1390 x 18g	500 x 580 x 900	261	3	N/A	£2,200
M65-40 HC	72	40	2220 x 18g	738 x 600 x 1020	355	3	16	£2,560
M65-40 HC DP	72	40	2220 x 18g	738 x 600 x 1020	355	3	N/A	£2,830
M90-55 HC	95	55	3050 x 18g	738 x 600 x 1120	355	3	17	£2,960
M90-55 HC DP	95	55	3050 x 18g	738 x 600 x 1120	355	3	N/A	£3,230
M130-65 HC	134	65	3610 x 18g	840 x 740 x 1175	355	2	N/A	£3,760
M130-65 HC DP	134	65	3610 x 18g	840 x 740 x 1175	355	2	N/A	£4,110
M155-65 HC	152	65	3610 x 18g	840 x 740 x 1175	355	2	N/A	£4,150
M155-65 HC DP	152	65	3610 x 18g	840 x 740 x 1175	355	2	N/A	£4,500



MF90-20 HC



MF150-40 HC



MF150-55 HC



- **12 months warranty**
- **NEW** MF150-55 HC now available with fitted drain pump
- Compact granular ice for many uses in bars, restaurants, fresh food displays, chemical and pharmaceutical industries
- All models hydrocarbon with zero environmental impact
- 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 most models are available to special order as water cooled versions at the same price.

Technical

- Voltage 230V – 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
MF90-20 HC	100	20	500 x 660 x 800	151	1	7	67	0.47(13A)	£3,360
MF150-40 HC	153	40	738 x 690 x 1030	240	1	7	95	0.7(13A)	£3,800
MF150-55 HC	153	55	738 x 690 x 1130	240	1	N/A	105	0.7(13A)	£3,970
MF150-55 HC DP	153	55	738 x 690 x 1130	240	1	N/A	105	0.7(13A)	£4,200



- **12 months warranty**
- Extreme water efficiency – 1 litre of water produces 1 kg of ice from air cooled units
- All models hydrocarbon with zero environmental impact
- 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 55
- 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

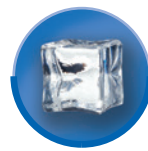
For maximum production at high ambient temperatures most models are available to special order as water cooled versions at the same price.

Technical

- Voltage 230V – single phase
MTB852 & MTB1405 – 13 amp,
MTM140 & MTM250 – 13 amp,
MTM450 – 16 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
MTB852 HC	90	20	500 x 660 x 800	151	1	7	67	0.44(13A)	£3,820
MTB1405 HC	146	50	738 x 690 x 1130	240	1	9	105	0.72(13A)	£4,510
MTM140 HC	130	N/A	560 x 569 x 600	N/A	1	N/A	74	0.7(13A)	£4,430
MTM250 HC	245	N/A	560 x 569 x 695	N/A	1	N/A	93	1.05(13A)	£6,360
MTM450 HC	375	N/A	560 x 569 x 695	N/A	1	6	113	1.42(16A)	£7,280



Maidaid®
slim bin | Ice cube modular range

Don't forget to order your Storage Bin – see page 52 for options.



SLIM132



SLIM192



SLIM195E
(Illustration shown with storage bin MSB105 – not included)



- 12 months warranty
- 560mm wide units for small spaces
- Soft touch control panel
- Standard cube 10 gram 22 x 22 x 24mm
- Slim195E hydrocarbon with zero environmental impact
- 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 52.

Technical

- Voltage 230V – single phase
- Slim 132 – 13 amp
- Slim 192 & 195E – 16 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
SLIM132	143	560 x 620 x 575	43	6	61.3	65	1.64(13A)	£3,630
SLIM192	212	560 x 620 x 660	44	8.5	126	80	2.35(16A)	£4,120
SLIM195E	210	560 x 620 x 660	43	9.2	N/A	78	2.84(16A)	£4,450

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

When in ice production mode.

** During harvest cycle the unit draws a higher current, failure to fuse correctly may result in equipment failure.

See pages 57-58 for ancillary items.



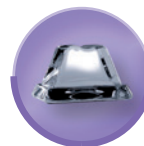
Suitable for Maidaïd® SLIM production units only – see page 51.
(Illustration shows SLIM195E with storage bin MSB105 – both to order separately.)

- **12 months 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
MSB105	129	560 x 845 x 1050	SLIM132, SLIM192, SLIM195E	£1,320
MSB155	168	560 x 865 x 1275	SLIM132, SLIM192, SLIM195E	£1,540
MB255	243	765 x 870 x 1275	SLIM132, SLIM192, SLIM195E	£1,790



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

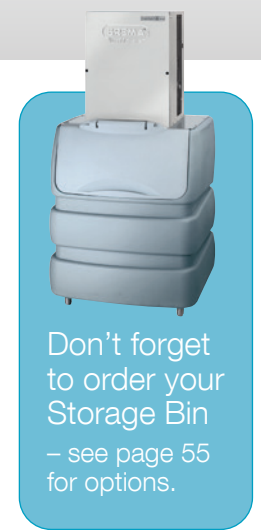
For maximum production at high ambient temperatures most models are available to special order as water cooled versions at the same price.

All modular units will require an ice storage bin, see page 55.

Technical

- Voltage 230V – single phase models MVM350, MVM500, MVM900, MC150 HC & MC300
- Voltage 415V – three phase model MVM1700
- 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.



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
MVM350	140	540 x 544 x 747	42	3	13.5	83	1.4(16A)	£3,210
MVM500	200	770 x 550 x 805	40	2.4	13	101	1.6(20A)	£4,210
MVM900	400	770 x 550 x 805	40	1.8	13	124	3.0(32A)	£5,450
MVM1700	770	1250 x 645 x 950	65	1.4	N/A	242	4.3(32A) 3 Phase	£11,950
MC150 HC	152	862 x 555 x 720	297	2	N/A	128	1.26(16A)	£3,800
MC150 W	155	862 x 555 x 720	297	N/A	13	128	1.4(16A)	£3,800
MC300	300	1250 x 580 x 848	73	2.6	14.3	178	2.6(32A)	£6,500

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

** During harvest cycle the unit draws a higher current, failure to fuse correctly may result in equipment failure.

See pages 57-58 for ancillary items.

Icemakers | modular granular and flat



granular



flat



MG280 HC



MG510 HC



MG1000



MM350



MM600



MM800



Don't forget to order your Storage Bin – see page 55 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 55.

Technical

- Voltage 230V – 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
MG280 HC	280	560 x 569 x 695	65	1	6	93	1.1(13A)	£5,470
MG510 HC	435	560 x 569 x 695	65	1	8	113	1.4(16A)	£6,520
MG1000	1000	934 x 684 x 700	60	1	5.3	199	3.2(16A) 3 Phase	£13,130
MM350	400	900 x 588 x 705	60	1	7.5	152	2.1(16A)	£10,310
MM600	620	900 x 588 x 705	60	1	7.4	166	3.0(16A) 3 Phase	£12,500
MM800	900	1107 x 700 x 880	65	1	6.9	262	4.6(16A) 3 Phase	£15,370

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

** During harvest cycle the unit draws a higher current, failure to fuse correctly may result in equipment failure.

See pages 57-58 for ancillary items.





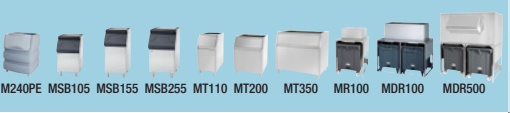

























- **12 months warranty**
- Bin M240PE – moulded in food safe polyethylene, highly insulated
- **NEW** MT110 slim 560mm wide ice bin for narrow spaces
- Bin MT range are all manufactured in 18/8 scotch brite stainless steel and are highly insulated for long life ice
- Suitable for all types of Maidaïd® 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
M240PE	180		942 x 795 x 1183	MC150, MVM350, MVM500, MVM900, MG280, MG510, MTM140, MTM250, MTM450	£1,410
MT110	100		560 x 815 x 1130	MVM350, MG280, MG510, MTM140, MTM250, MTM450	£1,600
MT200	200		870 x 790 x 1130	MC150, MVM350, MVM500, MVM900, MG280, MG510, MTM140, MTM250, MTM450	£1,840
MT350	350		1250 x 790 x 1130	MC150, MC300, MVM500, MVM900, MVM1700, MG280, MG510, MTM250, MTM450, MM350, MM600	£2,760
	Bay	Trolley			
MR100	17	108	795 x 970 x 1284	MG280, MG510, MTM140, MTM250, MTM450	£3,240
MDR100	50	2 x 108	1560 x 970 x 1484	MVM500, MVM900, MG280, MG510, MTM250, MTM450, MM350, MM600	£6,490
MDR500	300	2 x 108	1560 x 1070 x 1780	MG510, MG1000, MTM450, MM600, MM800	£11,660

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
						V/Hz	Production Harvest kW (Amps)	 l/kg
MTM140 HC	130	A W		R290	M240PE, MT110, MT200, MR100	230/1/50	0.7(13A)	A 1 W 7.4
MTM250 HC	245	A W		R290	M240PE, MT110, MT200, MT350, MR100, MDR100	230/1/50	1.05(13A)	A 1 W 8.5
MTM450 HC	375	A W		R290	M240PE, MT110, MT200, MT350, MR100, MDR100, MDR500	230/1/50	1.42(16A)	A 1 W 6
Slim132	143	A W	 10g Standard 6g or 17g	R452A	MSB105, MSB155, MSB255	230/1/50	1.64(13A)	A 1.1 W 10.3
Slim192	212	A W	 10g Standard 6g or 17g	R452A	MSB105, MSB155, MSB255	230/1/50	2.35(16A)	A 1.1 W 14.3
Slim195E	210	A W	 10g Standard 6g or 17g	R290	MSB105, MSB155, MSB255	230/1/50	2.9(16A)	A 1.1 W N/A
MVM350	140	A W	 7g	R452A	M240PE, MT110, MT200	230/1/50	1.4(16A)	A 3 W 13.5
MVM500	200	A W	 7g	R452A	M240PE, MT200, MT350, MDR100	230/1/50	1.6(20A)	A 2.4 W 13
MVM900	400	A W	 7g	R452A	M240PE, MT200, MT350, MDR100	230/1/50	3.0(32A)	A 1.8 W 13
MVM1700	770	A	 7g	R452A	MT350	415/3/50	4.3(32A)	A 1.4 W N/A
MC150 HC	150	A	 18g Standard 13g or 33g	R290	M240PE, MT200, MT350	230/1/50	1.26(16A)	A 2 W N/A
MC150 W	150	W	 18g Standard 13g or 33g	R452A	M240PE, MT200, MT350	230/1/50	1.4(16A)	A N/A W 13
MC300	300	A W	 18g Standard 13g or 33g	R452A	MT350	230/1/50	2.6(32A)	A 2.6 W 14.3
MG280 HC	280	A W	 7g	R290	M240PE, MT110, MT200, MT350, MR100, MDR100	230/1/50	1.1(13A)	A 1 W 6
MG510 HC	510	A W	 7g	R290	M240PE, MT110, MT200, MT350, MR100, MDR100, MDR500	230/1/50	1.4(16A)	A 1 W 8
MG1000	1000	A W	 7g	R452A	MDR500	415/3/50	3.2(16A)	A 1 W 5.3
MM350	400	A W	 7g	R452A	MT350, MDR100	230/1/50	2.1(16A)	A 1 W 7.5
MM600	620	A W	 7g	R452A	MT350, MDR100, MDR500	415/3/50	3.0(16A)	A 1 W 7.4
MM800	900	A W	 7g	R452A	MT350, MDR500	415/3/50	4.6(16A)	A 1 W 6.9

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

** During harvest cycle the unit draws a higher current, failure to fuse correctly may result in equipment failure.

* All production figures shown are based on optimum conditions.

To achieve the best result from any Maidaïd® 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 Maidaïd'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: £85	Price: £130	Price: £185	Price: £230	Price: £620	Price: £780	Price: £760
M22-5 HC	●	●					●
M30-10 HC	●	●					●
M34-16 HC	●	●					●
M42-16 HC		●					●
M50-25 HC		●					●
M65-40 HC		●					●
M90-55 HC			●				●
M130-65 HC			●				●
M155-65 HC			●				●
MF90-20 HC		●					●
MF150-40 HC			●				●
MF150-55 HC			●				●
MTB852 HC		●					●
MTB1405 HC		●					●
MTM140 HC		●					●
MTM250 HC			●				●
MTM450 HC			●				●
SLIM132			●				●
SLIM192			●				●
SLIM195E			●				●
MVM350			●				●
MVM500					●		●
MVM900					●		●
MVM1700						●	●
MC150 HC			●				●
MC300				●			●
MG280 HC				●			●
MG510 HC				●			●
MG1000						●	●
MM350					●		●
MM600						●	●
MM800						●	●

Icemaker ancillaries and replacement cartridges



(All filters and softener cartridges should be changed every 6 months)

Item	Part Number	Price	Item	Part Number	Price
Universal Machine Stand	Q902100B	£70	Filter cartridge 200	Q900421B	£115
Drain/Condensate pump	Q904200B	£225	Filter cartridge 400	Q900422B	£155
Miniphos Refill Marble and Filter Pack	Q900401B	£28	Filter cartridge 4FC	Q900425B	£190
Filter cartridge 50	Q900420B	£58	Softener cartridge	Q900450B	£590

Icemaker ancillaries



See page 57 for details of icemaker model suitability and pricing



Q900400B

Miniphos scale inhibitor



FILTKIT50 Filter Kit 50



FILTKIT200 Filter Kit 200



Q900450B

Softener cartridge



FILTKIT400 Filter Kit 400



FILT2KIT200

Filter Kit 200
Dual



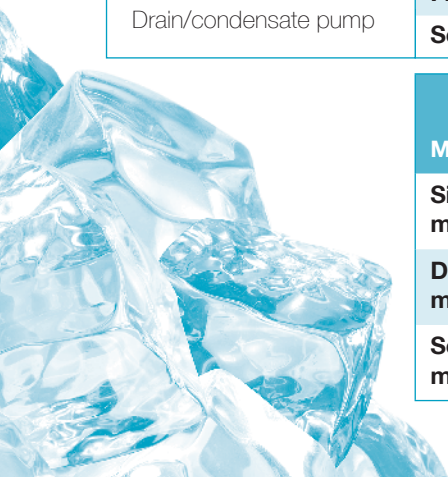
Q904200B

Drain/condensate pump

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





Icemakers

Maidaid offers an extensive range of ice styles in a wide range of production capacities.

Specialists in warewashing and ice machines



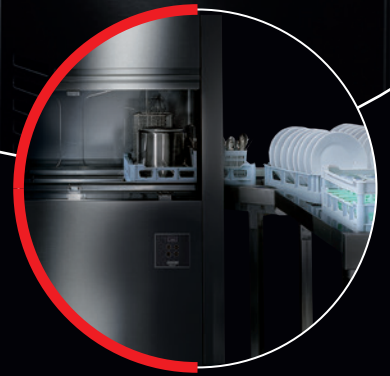
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Quality Control

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.

