

Shorrock Trichem Warewashing



HYGIENE FOR HEALTH



Welcome

The North of England's leading independent warewashing distributor welcomes you to our Company. Shorrock Trichem offers you a complete package which includes surveys, layout drawings, installation and commissioning along with on site staff instruction and a complete bespoke maintenance programme, presenting you with the most knowledgeable, highly skilled warewashing installation and service team in the UK.

Shorrock Trichem offer the highest quality and value for money on our Dishwasher range, Glasswasher range and Autowash systems along with the kitchen cleaning and sanitising chemicals to accompany the equipment.

Shorrock Trichem

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Service Range

- 004 *Premium Range Dishwashers*
- 006 *Minirack Single Tank Dishwasher*
- 007 *Minirack Dual Tank Dishwasher*
- 008 *Premium Range Glasswashers*
- 010 *Icemakers*
- 012 *Flight Conveyor Dishwasher*

Premium Range Dishwasher

Passthrough dishwashing machines specifically designed and incorporating the latest technology to meet the rigorous demands of all UK catering outlets.

Our range of undercounter and pass-through dishwashers offer outstanding value for money, helping caterers maintain their levels of service but providing major savings on capital!

By using its huge buying power and specifying proven low-cost warewashing technology, the range is engineered to save caterers money but still offer fully featured machines that provide great wash quality.

Control panels feature less expensive but easy to use long-life electro-mechanical components rather than advanced computer chips. Rinse aid and detergent dosing dispensers are built in and drain pump options are available.

All machines include a full one year parts and labour warranty.



Premium Range Dishwasher

GENERAL FEATURES

- Proven long life electro-mechanical control panel
- Simple controls for ease of use
- Includes rinse aid dispenser, (detergent pump optional on 9XL BT model)
- Supplied with 1 plate rack
- Fitted drain pump option available on all models

TECHNICAL FEATURES

- Voltage 240V – single phase
- Water supply pressure – minimum 2 atm / maximum 4 atm
- Wash tank temperature - 55°C
- Rinse boiler temperature - 85°C



Model	Rack Size mm	Dimension mm W x D x H	Cycle Time Sec	Power kW	Amps Required
6XL BT	500 x 500	580 x 600 x 830	90 x 150	2.3/3.9/5	13/20/25
9XL BT	500 x 500	710 x 740 x 1500	90 x 150	3.5 or 6.2 (1 phase) 8.8 (3 phase)	16 or 26 (1 phase) 13 (3 phase)

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<p>Stainless steel scrap bin c/w castor and lid</p> 	<p>Closed end table c/w undershelf. 700mm long, 615 deep</p> 	<p>Closed end table c/w splashback and undershelf. 700mm long (Right hand as illustrated)</p> 	<p>Pre-wash spray arm: Monoblock spray arm, hot & cold water feed</p> 
<p>Closed end table c/w splashback and undershelf. 1200mm long (Right hand as illustrated)</p> 	<p>Closed end table c/w splashback, undershelf and sink. 1200mm long, (Right hand as illustrated)</p> 	<p>Closed end table c/w splashback short undershelf, sink and scrap hole. 1200mm long (Right hand as illustrated)</p> 	<p>Pre-wash spray arm: Twin pillar spray arm, hot & cold water feed with stem tap</p> 

Minirack Single Tank Dishwasher

Passthrough dishwashing machines specifically designed to meet the rigorous demands of all UK catering outlets. Robust / Reliable / Hygenic / Cost effective.

GENERAL FEATURES

- From 50 to 130 racks per hour
- From 900 to 2350 dishes per hour
- Inline or corner dryer option
- Designed to minimise running costs
- Reversible direction on models R3000 & R3002
- All models use 500mm square baskets with a useable height of 400mm
- Digital temperature display
- Self draining wash pump – to reduce the possible build up of bacteria
- Stainless steel scrap tray – prevents solids fouling wash water
- Wash and rinse economisers – energy saving as wash/rinse action stops after short non-use delay
- Supremely designed for ease of daily cleaning
- Latest water blade technology for improved wash performance
- As little as 1.8 litres used per rack
- Possible to reduce water consumption by 35%
- 'Smart' electronic colour coded interface
- Full width door for maximum access
- Low noise levels for operator comfort
- Optional WRAS approved breaktank available
- A Minirack model is also available for volume washing of glasses



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Model	Detail	Racks per Hour	Dimension mm W x D x H	Power kW	Amps per Phase
R3000	Hot fill	50 - 100	1150 x 770 x 1565	16	22
R3000C	Cold fill	50 - 100	1150 x 770 x 1565	25	36
R3002	Three speed - hot fill	50 - 100 - 130	1150 x 770 x 1565	18	26
R3002C	Three speed - cold fill	50 - 100 - 130	1150 x 770 x 1565	27	38
Breaktank					

Ancillaries

Item	Detail
Minirack Dryer	Electric drying module. Adds 600mm to length of Minirack. 1150 cubic metres of air an hour, 400 watt fan. 6 kW of heating power
Minirack Steam Condenser	Electric fan, 200 watt. 700 cubic metres of air an hour. Consumes 250 litres of cold water per hour. No increase to length of machine. Reduces steam released into the working environment. Suitable for hot fill machines only
Minirack Heat Recovery and Steam Condenser	For cold water feed machines only. Electric fan, 200 watt. 700 cubic metres of air an hour. No increase to length of machine. Reduces steam released into the working environment. Converts potentially wasted energy into 5 kW of power to pre-heat the incoming water and reduces the power required to run a cold fill machine

Minirack - Dual Tank Dishwashers

GENERAL FEATURES

- From 65 to 220 racks per hour
- From 1200 to 4000 dishes per hour
- Designed to minimise running costs
- Inline or corner dryer options
- Digital temperature display
- Possible to reduce water consumption by 35%
- Inline prewash as standard or corner prewash option available.
- Both deliver 400 litres pre minute of additional wash performance
- Self draining wash pump –to reduce the possible build up of bacteria
- Designed for ease of daily cleaning
- All models use 500mm square baskets with a useable height of 400mm
- Optional WRAS approved breaktank available
- 'Smart' electronic colour coded interface
- As little as 1.8 liters used per rack
- Latest water blade technology for improved wash performance



Model	Detail	Racks per Hour	Dimensions mm W x D x H	Power kW	Amps per Phase
R3003	Three speed, prewash - hot fill	65 - 130 - 170	1970 x 770 x 1565	21	30
R3003C	Three speed, prewash - cold fill	65 - 130 - 170	1970 x 770 x 1565	31	44
R3004	Three speed, prewash - hot fill	85 - 170 - 220	1970 x 770 x 1565	24	34
R3004C	Three speed, prewash - cold fill	85 - 170 - 220	1970 x 770 x 1565	34	48

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<p>Inlet table c/w drain and short splashback. 1200, 1500 or 1800mm long, 700mm deep</p> 	<p>Mechanised rack feed corner unit, links to machine rack drive. Left or right hand. 600 x 500mm</p> 	<p>Inlet or outlet table, c/w undershelf. 700 or 1100mm long, 600mm deep</p> 	<p>Outlet table for unit with drying module only, c/w under shelf. 700 or 1100mm long 600mm deep</p> 
<p>90 degree powered exit table. 800 x 800mm</p> 	<p>Roller exit table, c/w drain and legs. 1100, 1600 or 2100 long, 630mm deep</p> 	<p>90 degree curved exit roller table, c/w drain and legs. 1100 x 1100mm</p> 	<p>Pre-wash spray arm: Monoblock or twin pillar spray arm, hot & cold water feed with or without stem tap</p> 

Premium Range Glasswashers



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Premium Range Glasswashers

GENERAL FEATURES

- Proven long life electro-mechanical control panel
- Simple controls for ease of use
- Includes rinse aid and detergent dispensers
- Supplied with 1 rack
- Fitted drain pump option available on all models

TECHNICAL FEATURES

- Voltage 240V – single phase
- Water supply pressure – minimum 2 atm / maximum 4 atm
- Wash tank temperature - 55°C
- Rinse boiler temperature - 85°C



3X

4X

5X

6XL

Model	Rack Size mm	Dimensions mm W x D x H	Cycle Time Sec	Power kW	Amps Required
3X	350 x 350	400 x 480 x 590	150	2.8	13
4X	390 x 390	440 x 530 x 670	150	2.9	13
5X	450 x 450	530 x 550 x 710	90 - 150	2.9	13
6XL	500 x 500	580 x 600 x 830	90 - 150	2.3/3.9/5.5	13/20/25

009

Ancillaries

Item	Variants
Water Softener (manual)	8 litre 12 litre
Water Softener (automatic)	Cold water Hot water
Booster Pump	Pump for low rinse water pressure or to connect machine to conventional hot water supply (not exceeding 50°C)
Universal Stand (Fits all machines)	520mm high adjustable stand 520mm high adjustable stand - stainless steel 720mm high adjustable stand
Racks	Glass/Cup rack for 3X Glass/Cup rack for 4X Glass/Cup rack for 5X Glass/Cup rack for 6XL Plastic open rack for 6XL Compartment racks for glasses and cups Round cutlery insert Large saucer rack
Break Tanks (class "A" air gap)	Break tank with rinse booster pump (external freestanding) Break tank without rinse booster pump (external freestanding)
Racking System	Three tier racking system for 4X Three tier racking system for 5X Three tier racking system for 6XL

010



GENERAL FEATURES

- 2 year warranty
- Superior build stainless steel casing
- Double skin insulated assembly
- European built for quality
- Environmentally friendly R404A refrigerant
- Spray system produces large crystal clear cubes
- Removable stainless steel spray bar for easy cleaning
- Removable, flexible spray jets for ease of cleaning
- Comprehensive range from 8 - 65kg storage capacity
- Simple operating system
- Easily adjustable controls for optimum performance



Ice 25















Ice 35

Ice 45

Ice 60

Ice 80

Ice 130

	Production (24 hours)	Storage Capacity	Cooling System (Air/Water)	Size of Cube	Refrigerant	Standard Voltage	Input Power	Water Consumption	Sizes (WxDxH)	Weight net/gross
						V/Hz	Watts			
ICE 25	25kg	8kg	A		R404A	240/1/50	340 W	5.5	mm 350x470x592	34kg
ICE 35	35kg	15kg	A		R404A	240/1/50	400 W	5.1	mm 435x600x695	42kg
ICE 45	45kg	18kg	A		R404A	240/1/50	450 W	4.3	mm 435x600x695	44kg
ICE 60	55kg	30kg	A		R404A	240/1/50	540 W	4.2	mm 515x640x860	54kg
ICE 80	80kg	40kg	A		R404A	240/1/50	800 W	3.6	mm 645x640x860	64kg
ICE 130	130kg	65kg	A		R404A	240/1/50	1100 W	3.5	mm 930x565x1050	134kg

Ancillaries

Item

Variants

Universal machine stands

Adjustable depth and width 460 to 640mm

Further width and depth reduction possible

520mm maximum height – black powder coat

520mm maximum height – stainless steel

720mm maximum height – black powder coat

Budget stand for models 25 and 35, Stand for models 25 to 60

Stand for models 25 to 60 Q902101

Tall stand for models 25 to 45

Miniphos Scale Inhibitor

Miniphos Refill Marble and Filter Pack

Inline Filter Kit – GS6 PH-C QRF & 2 QR Hoses

Replacement Filter – GS6 PH-C QRF

Drain/condensate pump

Flight Conveyor Dishwasher

The Flight Conveyor Dishwasher is an especially large model of commercial dishwasher which uses a conveyor belt system to clean a huge number of plates, cutlery and pans to ensure that your kitchen never runs out of supplies. This works with three different types of conveyor, each specially designed for a different item of kitchenware - one for dishes, one for baskets and one for insulated food trays.

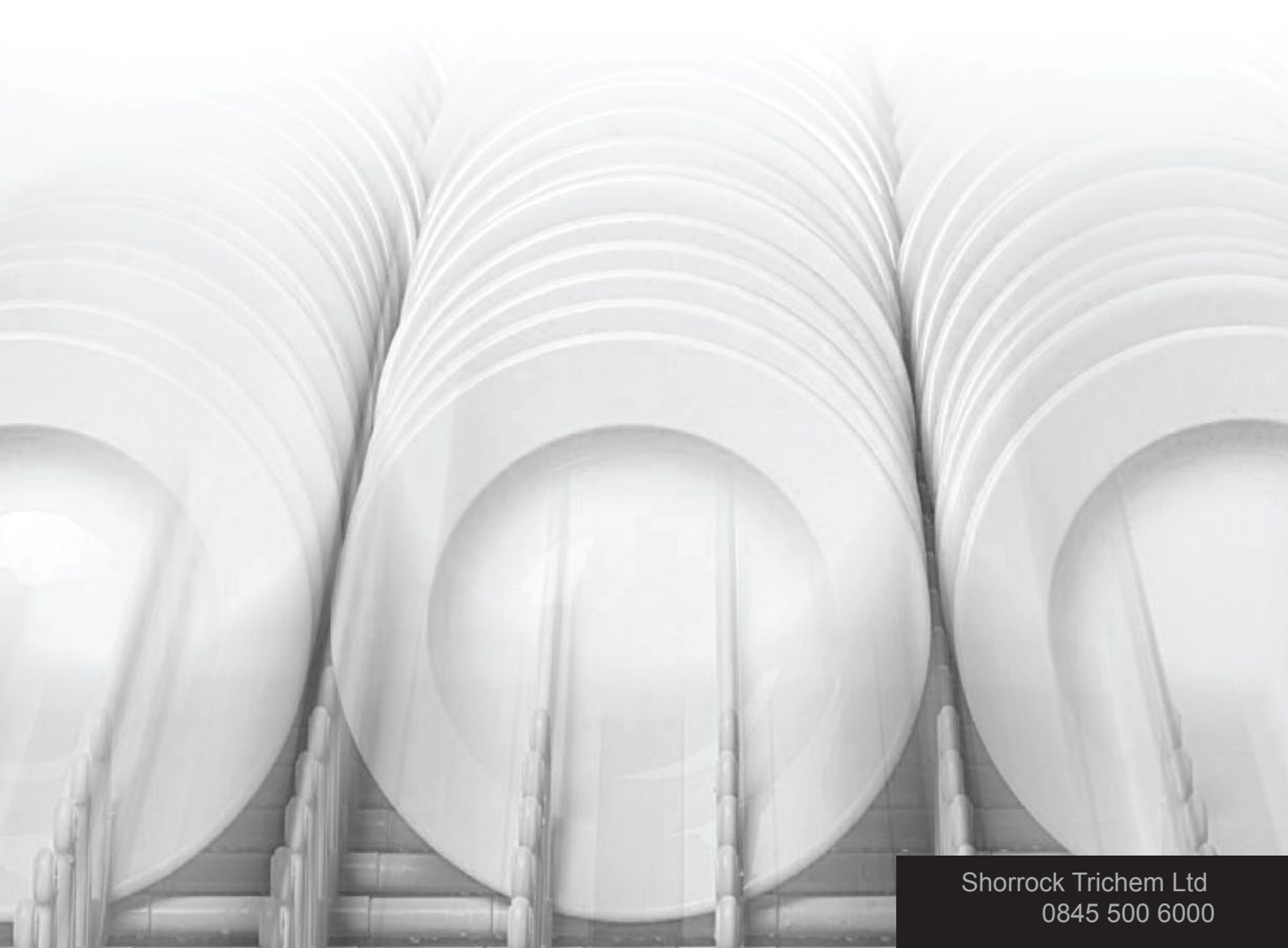
These are all spaced to ensure that jets of water can hit each side equally, ensuring perfect cleaning, and each segment of conveyor has three rows, allowing you to quickly and efficiently unload the commercial dishwasher.



For further information about our services,
or to arrange an appointment with one of
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