

Introducing the KAY® QSR U-LT Undercounter Low Temperature Dish Machine

Leasing a dish machine from Ecolab allows you to focus on your business with the security of knowing your warewashing operation is properly managed.

Features and Benefits

- Improved results and food safety.
- Save on energy– reduced water and electricity.
- Space savings.
- Efficient product use.
- Displays exact wash and rinse temperatures.
- Maintains wash temperature and ensures results.

Warewash vs Manual Wash

Cleaner

- Specially formulated, breakthrough products deliver unsurpassed cleaning benefits.
- Proven product technology.
- All products are conveniently located on the wall, keeping the floor clear of containers.

Faster

- Up to 21 racks per hour. (141 second cycle time)
- Target soil load and ware type.
- Reallocation of labor.

Safer

- Controlled environment, wash, rinse and sanitize.
- Increased employee and food safety.
- Closed-loop dispensing.

Profitable

- Energy Star rate machine.
- Reduced operational costs vs manual or large agitation sink.
- Efficient one-pass results.



Requirements of Franchisee

- Space- min 25" W x 25" D x 34" T.
- Minimum hot water temperature to meet health code = 120°F. Recommended 140°F.
- Plumbing- minimum half inch hot water line with shut off
- Drain- Minimum one inch drain line, prefer floor drain.
- Electrical- 120v 20 amp service hard wired.
- 3-year lease agreement for unit.
- Required lead time 30 business days.
- For all new construction GC must install the machine.
- May require water booster heater.
- Additional cost may be incurred to accommodate placement of dish machine unit.

Product Offering:



KAY® QSR Machine Warewashing Detergent MS

Kay Item #: 1110243
4 x 1 gal. (3.8 L)

- Retards limescale formation.
- Powerful blend of detergents and wetting agents developed specifically for tough food soils.
- For use in warewash/dish machines only.



Esteem™ Sani-NC

Kay Item #: 1114152
4 x 1 gal. (3.8 L)

- EPA-registered sanitizer for chemical sanitizing.
- For use in warewash/dish machines only.



Esteem® Dry-All

Kay Item #: 1114151
4 x 1 gal. (3.8 L)

- Powerful rinse additive improves results and is safe for plasticware, glassware or stainless steel.
- For use in warewash/dish machines only.

Specifications:

Operating Capacity

Racks per hour 21

Operating Cycle Normal

Wash Time 90
Dwell Time 25
Rinse Time 26
Load Time 30
Total Cycle Time 171

Operating Temperatures

Wash (minimum) 120°F
Sanitizing Rinse (minimum) 120°F

Water Consumption

Gallons per Rack 1.6

Electrical Rating

Wash Pump 1 hp

Weight

Machine Weight 178 lbs

Utility Requirements Electrical

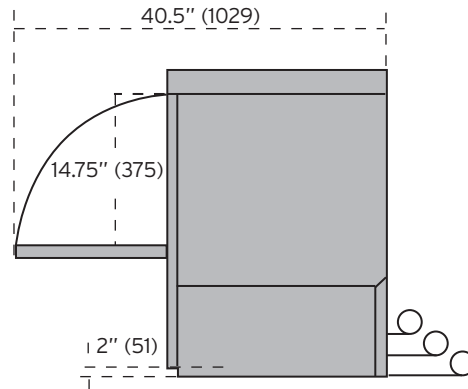
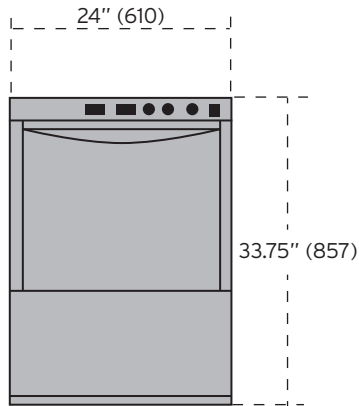
Voltage/Frequency/Phase:
115v/60Hz/1Ph
Total Amperage 12A
Minimum Electrical Circuit 15A

Water

Waterline Size (min) 1/2"
Flow Pressure (required) 25-35 psi
Incoming Temperature 120°F
Recommended Incoming Temperature 140°F

Drain

Drainline Size (min) 1"



Ecolab QSR Offers a Total Program

Warewash Programs

- Low Temperature programs to align with Dairy Queen's needs.

Sustainability

- Warewash programs are Energy Star rated, UL listed and NSF rated.
- Warewash programs overall provide energy/water savings

Innovation

- Innovative technology and chemistry provide new warewash solutions to deliver results and improve performance and safety.
- Increased Food Safety
- Sustainability- Reduced carbon footprint

Partnership

- Ecolab's partnership will help control your total warewash costs and lessen your impact on the environment.
- Ecolab QSR delivers preventative maintenance, trains your staff and will help protect your operation to deliver superior results.