

Commercial Dishwashing & Warewashing Systems

Heavy-duty food grade SS304 stainless steel construction, 82–85°C thermal sanitization, up to 80% water and chemical savings for India's hotels, restaurants, banquets and catering facilities.

Direct Sales & Engineering: +91-9998-998167 Emails: info@prahantam.com • prahantam558@gmail.com Manufacturing Plant: Ahmedabad, Gujarat



DISHWASHER **Model: PMW001** ⚡ 800 to 2,500 plates/hour

Conveyor Type Dishwasher

Built for high-volume kitchens, this automatic continuous conveyor dishwasher washes 800 to 2,500 plates per hour, helping your team maintain fast turnaround, consistent hygiene and smooth kitchen operations.

PLATES PER HOUR
800–2,500

FINAL RINSE TEMP
82–85°C

BODY MATERIAL
SS304

WARRANTY
1 Year

♥ 1-Year Official Warranty • Made in India

TECHNICAL SPECIFICATIONS

14 Verified Parameters

• Product Name	Conveyor Type Dishwasher PMW001	• Washing Capacity	800 to 2,500 plates per hour*
• Machine Type	Automatic Conveyor Dishwasher	• Washing System	High-Pressure 360° Spray Wash
• Conveyor System	Continuous Automatic Conveyor	• Wash Tank Material	Food Grade SS304 Stainless Steel
• Body Material	Heavy Duty SS304 Stainless Steel	• Wash Water Temp	55–65°C
• Final Rinse Temp	82–85°C Thermal Sanitization	• Power Supply	415V AC, 3 Phase, 50 Hz
• Heating System	Electric Heating	• Control Panel	Digital Touch Control Panel
• Installation	Floor Mounted	• Warranty	1 Year Comprehensive Warranty



DISHWASHER **Pass-Through Ergonomic** ⚡ High-Capacity Turnaround

Hood Type Dishwasher

Designed for busy commercial kitchens, the Hood Type Dishwasher delivers powerful cleaning with an ergonomic pass-through design — load dirty racks on one side and unload clean, sanitized dishes on the other.

LOADING STYLE
Pass-Through

WASH CAPACITY
High Volume

COMMERCIAL BUILD
SS Body

WARRANTY
1 Year

♥ 1-Year Official Warranty • Made in India

TECHNICAL SPECIFICATIONS

10 Verified Parameters

• Machine Type	Hood Type (Pass-Through)	• Construction	Heavy-Duty Stainless Steel
• Wash Capacity	High Volume Commercial Racks	• Operation	Semi-Automatic
• Loading Style	Front Pass-Through	• Wash System	High-Pressure Spray Arms
• Rinse System	Hot Water Rinse	• Suitable For	Plates, Bowls, Glasses, Cutlery, Trays
• Application	Commercial Kitchens & Banquets	• Warranty	1 Year Comprehensive Warranty

Commercial Glass Washers • Main & Sub-Product Lineup

Complete coverage of all 3 glass washer models: PC02 (compact countertop), PB02 (high-speed underbar), and PH03 (thermal sanitization up to 65°C). Engineered for bars, cafes, clubs, and luxury banquets.

Direct Sales & Engineering: +91-9998-998167 Emails: info@prahantam.com • prahantam558@gmail.com Manufacturing Plant: Ahmedabad, Gujarat



GLASS WASHER Models: PC02 / PB02 / PH03 ⚡ 400 to 650 glasses/hour

Commercial Glass Washer Series

Designed for busy hospitality businesses, our commercial glass washers deliver spotless, sanitized glasses shift after shift. Low water consumption (2–3 L/cycle), fast ~120s cycles, and countertop or underbar installation.

GLASSES PER HOUR
400–650

TYPICAL WASH CYCLE
~120 sec

WATER PER CYCLE
2–3 L

SANITIZE TEMP
Up to 65°C

♥ 1-Year Official Warranty • Made in India

TECHNICAL OVERVIEW SPECIFICATIONS

8 Verified Parameters

• Product Range	PC02, PB02, PH03	• Machine Type	Commercial Glass Washer
• Typical Wash Cycle	Approx. 120 seconds	• Daily Output	Up to 2,000–5,000 glasses/day*
• Water Use	Approx. 2–3 L/cycle*	• Sanitize Temp	Up to 65°C (PH03 Thermal Sanitization)
• Installation	Countertop / Underbar / Service Bar	• Warranty	1 Year Comprehensive Warranty

✓ DEDICATED SUB-PRODUCT MODELS • PC02 • PB02 • PH03

3 Verified Variants



PC02 (Compact) 200–400/hr

Compact countertop glass washer for tea stalls, cafes and compact beverage stations.

Capacity: 200 to 400 glasses/hr
Basket: 6–12 glasses/cycle
Water Use: Approx. 2.0 L/cycle
Installation: Countertop



PB02 (High-Speed) 400–650/hr

High-throughput glass washer with 360° jet cleaning for busy bars, pubs and restaurants.

Capacity: 400 to 650 glasses/hr
Basket: 12–22 glasses/cycle
Water Use: Approx. 2.5 L/cycle
Installation: Underbar / Countertop



PH03 (Hot Water) 500–650/hr

Hot-water thermal sanitization up to 65°C for luxury banquets, catering and fine hotels.

Capacity: 500 to 650 glasses/hr
Sanitize: Up to 65°C Thermal
Water Use: Approx. 3.0 L/cycle
Installation: Service Bar / Counter

✓ ENGINEERING SPECIFICATION MATRIX

Side-by-Side

Specification Parameter	Glass Washer PC02 (Compact)	Glass Washer PB02 (High-Speed)	Glass Washer PH03 (Thermal Sanitizing)
Washing Capacity	200 to 400 glasses/hour	400 to 650 glasses/hour	500 to 650 glasses/hour
Basket / Cycle Capacity	6–12 glasses per cycle	12–22 glasses per cycle	High throughput service basket
Wash Cycle Duration	Approx. 120 seconds	Approx. 120 seconds	Approx. 120 seconds
Water Consumption	Approx. 2.0 Litres / cycle	Approx. 2.5 Litres / cycle	Approx. 3.0 Litres / cycle
Sanitization Temperature	Standard Wash & Rinse	High-Pressure 360° Jet Rinse	Up to 65°C Thermal Sanitization
Ideal Installation	Compact Countertop / Prep Counter	Underbar / Countertop	Service Bar / Banquet Counter
Best Suited For	Tea stalls, cafés, beverage kiosks, offices	High-volume bars, pubs, breweries, clubs	Fine dining, banquet halls, luxury hotels
Warranty & Support	1 Year Comprehensive Warranty	1 Year Comprehensive Warranty	1 Year Comprehensive Warranty

Specialty Cleaning • Ultrasonic, Cup Warming & Produce Washers

Advanced ultrasonic soundwave cavitation across 4 tank capacities (6L, 10L, 15L, 230L), automated dry-heat cup warming up to 70–80°C, and gentle bubble-agitation produce washers for prep lines.

Direct Sales & Engineering: +91-9998-998167 | Emails: info@prahantam.com • prahantam558@gmail.com | Manufacturing Plant: Ahmedabad, Gujarat



ULTRASONIC 6L / 10L / 15L / 230L ⚡ 40 kHz Cavitation

Ultrasonic Cleaner Series

Chemical-light ultrasonic cavitation cleaning for glassware, cutlery and utensils — less water, less detergent and less noise, across 4 tank capacities from 6 to 230 litres.

FREQUENCY
40 kHz

CAPACITIES
6–230 L

CHEMICAL USE
Low Chem

WARRANTY
1 Year

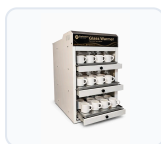
♥ 1-Year Warranty • Lifetime Tech Support

• Product Range	Ultrasonic 6L, 10L, 15L, 230L	• Cleaning Tech	40 kHz Ultrasonic Cavitation
• Suitable For	Glassware, cutlery, utensils, parts	• Heating System	Available on select models (up to 75°C)
• Tank Build	Food Grade SS304 Stainless Steel	• Support	1 Year Warranty + Lifetime Online Tech Support

✓ 4 SUB-CAPACITY MODELS AVAILABLE

6L • 10L • 15L • 230L

Ultrasonic 6 Litre Compact cleaner for small-batch glassware and utensils. 6L • 180W • 3 Transducers	Ultrasonic 10 Litre Higher capacity with 4 transducers for fast cleaning. 10L • 240W • 4 Transducers	Ultrasonic 15 Litre Built-in 450W heating for deeper grease removal. 15L • 360W • 450W Heat	Ultrasonic 230 Litre Industrial ultrasonic dishwasher for hotels & catering. 230L • 3000W • Heat 75°C
--	--	---	---



CUP WARMER Up to 70–80°C

Commercial Cup Warmer

Automatic electric heating keeps cups, mugs and glassware warm & dry for cafes and hotels.

• Temperature	Up to 70–80°C* Electric
• Outer Body	SS304 Stainless Steel
• Power Supply	220V AC, 50 Hz
• Warranty	6 Month Commercial Warranty



SPECIALTY Produce Friendly

Commercial Bubble Washer

Bubble agitation cleans delicate fruits, vegetables and produce without abrasive scrubbing.

• Cleaning Action	Gentle Bubble Turbulence
• Tank Material	Food Grade Stainless Steel
• Operation	Fully Automatic Countertop
• Warranty	1 Year Comprehensive Warranty

Direct Factory Consultation

Speak with our dishwashing engineers to size the ideal equipment for your kitchen cover count and peak service hours.

Phone: +91-9998-998167

Email & Quotations

Send kitchen floor plans, cover requirements, and custom stainless steel integration specs directly to our engineering desk.

Emails: info@prahantam.com | prahantam558@gmail.com

Manufacturing & AMC

Factory: Ahmedabad, Gujarat, India.

Nationwide delivery, installation guidance, AMC plans (6% & 10%), and genuine spare parts.

Web: <https://prahantam.com>