



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

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	<b>£65</b>
● Fit hot or cold automatic water softener	<b>£110</b>
● Re-fit existing tabling (excluding any alterations)	<b>£100</b>
● Fit Ice machine independent drain pump	<b>£60</b>

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.



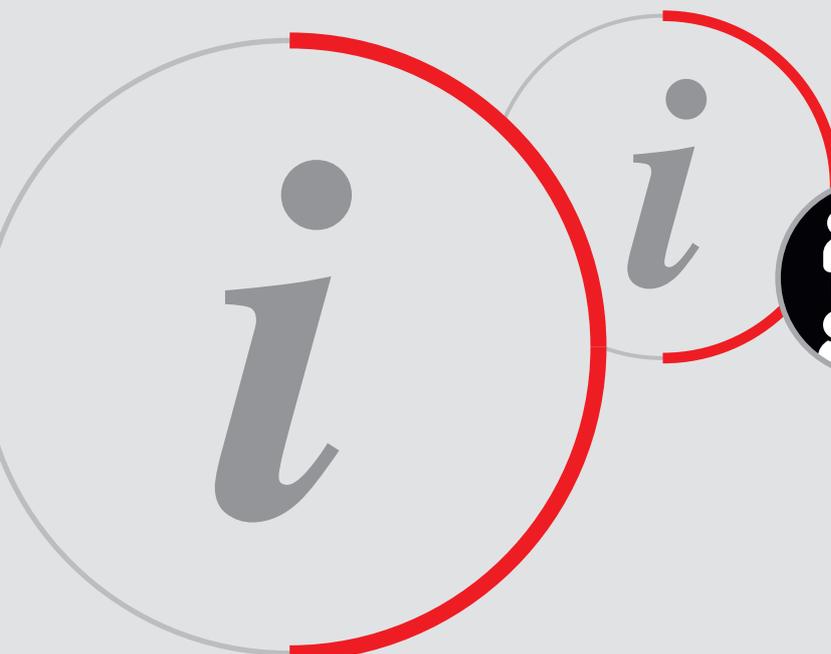
### Commissioning

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
<b>C352</b>	350	240	400 x 495 x 590 <sup>†</sup>	3 Cycles	2.8	13	<b>£1,640</b>
<b>C352D</b>			As C352 above with fitted drain pump				<b>£1,850</b>
<b>C402</b>	390	300	440 x 540 x 670 <sup>†</sup>	3 Cycles	2.8	13	<b>£2,050</b>
<b>C402D</b>			As C402 above with fitted drain pump				<b>£2,220</b>
<b>C405 WS</b>	390	300	440 x 540 x 670 <sup>†</sup>	3 Cycles	2.8	13	<b>£2,490</b>
<b>C452</b>	450	280	525 x 560 x 705 <sup>†</sup>	3 Cycles	2.8	13	<b>£2,680</b>
<b>C452D</b>			As C452 above with fitted drain pump				<b>£2,890</b>
<b>C502*</b>	500	340	580 x 610 x 810 <sup>#</sup>	3 Cycles	2.6/4.5/6.5	13/20/30 <sup>##</sup>	<b>£3,190</b>
<b>C502D</b>			As C502 above with fitted drain pump				<b>£3,400</b>

<sup>†</sup> Height excludes adjustable feet which will add 5 to 15mm. <sup>#</sup> Height excludes adjustable feet which will add 10 to 20mm.

<sup>##</sup> 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.

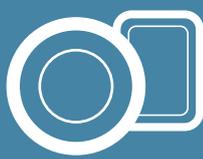
Machine configured for 13 amp supply or fitted to cold water supply will not be capable of running repeated short cycles. The cycle time will automatically be extended to allow for recovery of correct operating temperatures.

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

# 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 &amp; C615 WS

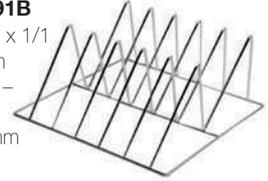
C652  
(shown with tray insert  
– not included)

## S/S CONTAINER INSERTS

## MH101491B

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

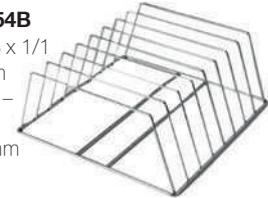
£264



## 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 <sup>#</sup>	3 Cycles	2.8/4.7/6.7	13/20/30 <sup>##</sup>	£4,860
C615 WS	500 x 600	375	580 x 700 x 840 <sup>#</sup>	3 Cycles	2.8/4.7/6.7	13/20/30 <sup>##</sup>	£5,400
C652	500 x 600	375	580 x 700 x 1100 <sup>†</sup>	3 Cycles	2.8/4.7/6.7	13/20/30 <sup>##</sup>	£5,460

<sup>#</sup> Height excludes adjustable feet which will add 10 to 20mm. <sup>†</sup> Height excludes adjustable feet which will add 135 to 195mm.

<sup>##</sup> 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.

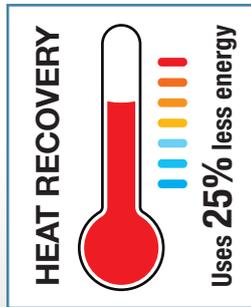
Model	Rack size mm	Useable Height mm	Dimensions mm W x D x H	Cycle Options	Power kW	Amps Required	Price
<b>C2011*</b>	500	435	640 x 745 x 1500#	3 Cycles	4.5/6.5	20/30##	<b>£5,350</b>
<b>C2011D</b>	As C2011 above with fitted drain pump						<b>£5,560</b>
<b>C2035 WS</b>	500	435	640 x 745 x 1500#	3 Cycles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

# 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
<b>C2035 WS HR</b>	500	435	640 x 745 x 2200#	3 Cycles	4.5/6.5	20/30##	<b>£8,870</b>

# 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.

 <b>C Range</b> 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											
<b>Water softener-manual</b> Manual regeneration 8 litre		Q900008B	£115	●	●		●							
<b>Water softener-manual</b> Manual regeneration 12 litre		Q900012B	£130	●	●		●	●	●		●	●		
<b>Water softener-manual</b> Manual regeneration 16 litre		Q900016B	£170				●	●		●	●	●		
<b>Water softener-manual</b> Manual regeneration 20 litre		Q900020B	£225				●	●		●	●	●		
<b>Water softener-auto</b> Automatic regeneration – COLD water (5°C to 50°C / 1400 litre capacity)*		Q900100B	£695	●	●		●	●	●		●	●		
<b>Water softener-auto</b> Automatic regeneration – HOT water (10°C to 70°C / 2595 litre capacity)*		Q900105B	£1,060	●	●		●	●	●		●	●		
<b>Battery operated water softener-auto</b> Removes need for electrical socket (1520 litre capacity)*		Q941311B	£1,230	●	●		●	●	●		●	●		
<b>Battery operated water softener-auto</b> Removes need for electrical socket (3040 litre capacity)*		Q941312B	£1,640	●	●		●	●	●		●	●		
<b>Pressure set and expansion vessel</b> Increases and regulates water pressure		Q904006B	£560	●	●	●	●	●	●	●	●	●	●	●
<b>Machine stand-black</b> Black paint finish adjustable machine stand – 520mm tall		Q902100B	£70	●	●	●	●	●	●					
<b>Additional racks 350 x 350</b> Open glass/cup rack – plastic		Q902302B	£60	●										
<b>Additional racks 390 x 390</b> Open glass/cup rack – plastic		Q902303B	£60		●	●								
<b>Additional racks 450 x 450</b> Open glass/cup rack – plastic		Q902300AB	£42				●							
<b>Additional racks 450 x 450</b> Useful small plate pegged rack – plastic		Q902301B	£45				●							
<b>Additional racks 500 x 500</b> Open glass/cup rack – plastic		Z972001	£43					●	●	●	●	●	●	●
<b>Additional racks 500 x 500</b> Pegged plate rack – plastic		Z972003	£43					●	●	●	●	●	●	●
<b>Cutlery rack</b> Eight section cutlery rack insert for 500mm racks		Z972032	£32					●	●	●	●	●	●	●
<b>Additional racks 500 x 600</b> Open glass/cup rack – plastic		Q902016B	£125						●	●	●			
<b>Additional racks 500 x 600</b> Plate rack – plastic		Q902017B	£125						●	●	●			
<b>Additional racks 500 x 600</b> Tray rack – plastic		Q902018B	£125						●	●	●			
<b>S/S container insert</b> Capacity 5 x 1/1 gastronorm containers – maximum depth 65mm		MH101491B	£264						●	●	●			
<b>S/S container insert</b> Capacity 8 x 1/1 gastronorm containers – maximum depth 40mm		MH103454B	£205						●	●	●			
<b>Chemical starter kit</b> 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.

 <b>C Range at a glance</b>								
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](mailto: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 <sup>#</sup>	3 Cycles	2.6/4.5/6.5	13/20/30 <sup>##</sup>	£4,130

<sup>#</sup> Height excludes adjustable feet which will add 10 to 20mm.

<sup>##</sup> 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.

See page 17 for ancillary items.

# D Range | pass through



## D3121

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

## D2121

(shown with tableting – not included)

maidaid



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

\* 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
<b>D502</b>	Glasswasher	500			●	●	<b>£4,130</b>
<b>D512</b>	Dishwasher	500	●		●	●	<b>£4,290</b>
<b>D525 WS</b>	Dishwasher	500	●	●	●	●	<b>£4,950</b>
<b>D2121</b>	Pass Through	500	●		●	●	<b>£6,910</b>
<b>D3121</b>	Pass Through	500	●		●	● 3 phase only	<b>£7,670</b>



# 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.

Our tailored full day course gives engineers the opportunity to put the knowledge gained into practice when they deal with 'real life' scenarios.

## Technical Appreciation Topics Covered:

- Installation
- Programming
- Operation
- Diagnostics
- Practical fault finding and programming
- Open Q&A session throughout the day



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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
<b>Evolution 402</b>	400	295	465 x 560 x 690 <sup>†</sup>	3 Cycles	2.9	13	<b>£3,740</b>
<b>Evolution 425 WS</b>	400	295	465 x 560 x 690 <sup>†</sup>	3 Cycles	2.9	13	<b>£4,220</b>
<b>Evolution 502</b>	500	265	600 x 600 x 710 <sup>#</sup>	3 Cycles	2.6/4.5/6.5	13/20/30 <sup>##</sup>	<b>£4,230</b>
<b>Evolution 525 WS</b>	500	265	600 x 630 x 710 <sup>#</sup>	3 Cycles	2.6/4.5/6.5	13/20/30 <sup>##</sup>	<b>£4,700</b>

<sup>†</sup> Height excludes adjustable feet which will add 5 to 15mm. <sup>#</sup> Height excludes adjustable feet which will add 10 to 20mm.

<sup>##</sup> 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
<b>Evolution 512</b>	500	365	600 x 600 x 810 <sup>#</sup>	3 Cycles	2.6/4.5/6.5	13/20/30 <sup>##</sup>	<b>£4,740</b>
<b>Evolution 535 WS</b>	500	365	600 x 630 x 810 <sup>#</sup>	3 Cycles	2.6/4.5/6.5	13/20/30 <sup>##</sup>	<b>£5,220</b>

# 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

## 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.

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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
<b>Evolution 2121</b>	500	440	640 x 755 x 1535 <sup>#</sup>	3 Cycles	4.7/6.7	20/30 <sup>##</sup>	<b>£7,540</b>
<b>Evolution 2135 WS</b>	500	440	640 x 755 x 1535 <sup>#</sup>	3 Cycles	4.7/6.7	20/30 <sup>##</sup>	<b>£8,040</b>
<b>Evolution 2160</b>	500 x 600	440	700 x 755 x 1535 <sup>#</sup>	3 Cycles	11.0	25 (3 phase only)	<b>£9,370</b>
<b>Evolution 3135 WS</b>	500 x 500	440	640 x 755 x 1535 <sup>#</sup>	3 Cycles	10.2	20 (3 phase only)	<b>£8,310</b>

# 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.

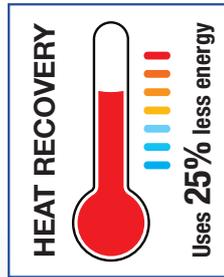
# Evolution | pass through + heat recovery



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

## 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.

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**BLUE** = in Cycle



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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	MODEL SUITABILITY													
			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			
<b>Water softener-manual</b> Manual regeneration 8 litre	Q900008B	£115	●													
<b>Water softener-manual</b> Manual regeneration 12 litre	Q900012B	£130	●		●		●		●							
<b>Water softener-manual</b> Manual regeneration 16 litre	Q900016B	£170			●		●		●		●					
<b>Water softener-manual</b> Manual regeneration 20 litre	Q900020B	£225			●		●		●		●					
<b>Water softener-auto</b> Automatic regeneration – COLD water (5°C to 50°C / 1400 litre capacity)*	Q900100B	£695	●		●		●		●		●					
<b>Water softener-auto</b> Automatic regeneration – HOT water (10°C to 70°C / 2595 litre capacity)*	Q900105B	£1,060	●		●		●		●		●					
<b>Battery operated water softener-auto</b> Removes need for electrical socket (1520 litre capacity)*	Q941311B	£1,230	●		●		●		●		●					
<b>Battery operated water softener-auto</b> Removes need for electrical socket (3040 litre capacity)*	Q941312B	£1,640	●		●		●		●		●					
<b>Pressure set and expansion vessel</b> Increases and regulates water pressure	Q904006B	£560	●	●	●	●	●	●	●	●	●	●	●	●	●	●
<b>Machine stand-black</b> Black paint finish adjustable machine stand – 520mm tall	Q902100B	£70	●	●	●	●	●	●	●							
<b>Additional racks 400 x 400</b> Open glass/cup rack – plastic	Q902325B	£50	●	●												
<b>Additional racks 500 x 500</b> Open glass/cup rack – plastic	Z972001	£43			●	●	●	●	●	●	●	●	●	●	●	●
<b>Additional racks 500 x 500</b> Pegged plate rack – plastic	Z972003	£43			●	●	●	●	●	●	●	●	●	●	●	●
<b>Cutlery rack</b> Eight section cutlery rack insert for 500mm racks	Z972032	£32			●	●	●	●	●	●	●	●	●	●	●	●
<b>Additional racks 500 x 600</b> Open glass/cup rack – plastic	Q902016B	£125											●			
<b>Additional racks 500 x 600</b> Plate rack – plastic	Q902017B	£125											●			
<b>Additional racks 500 x 600</b> Tray rack – plastic	Q902018B	£125											●			
<b>Chemical starter kit</b> 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.



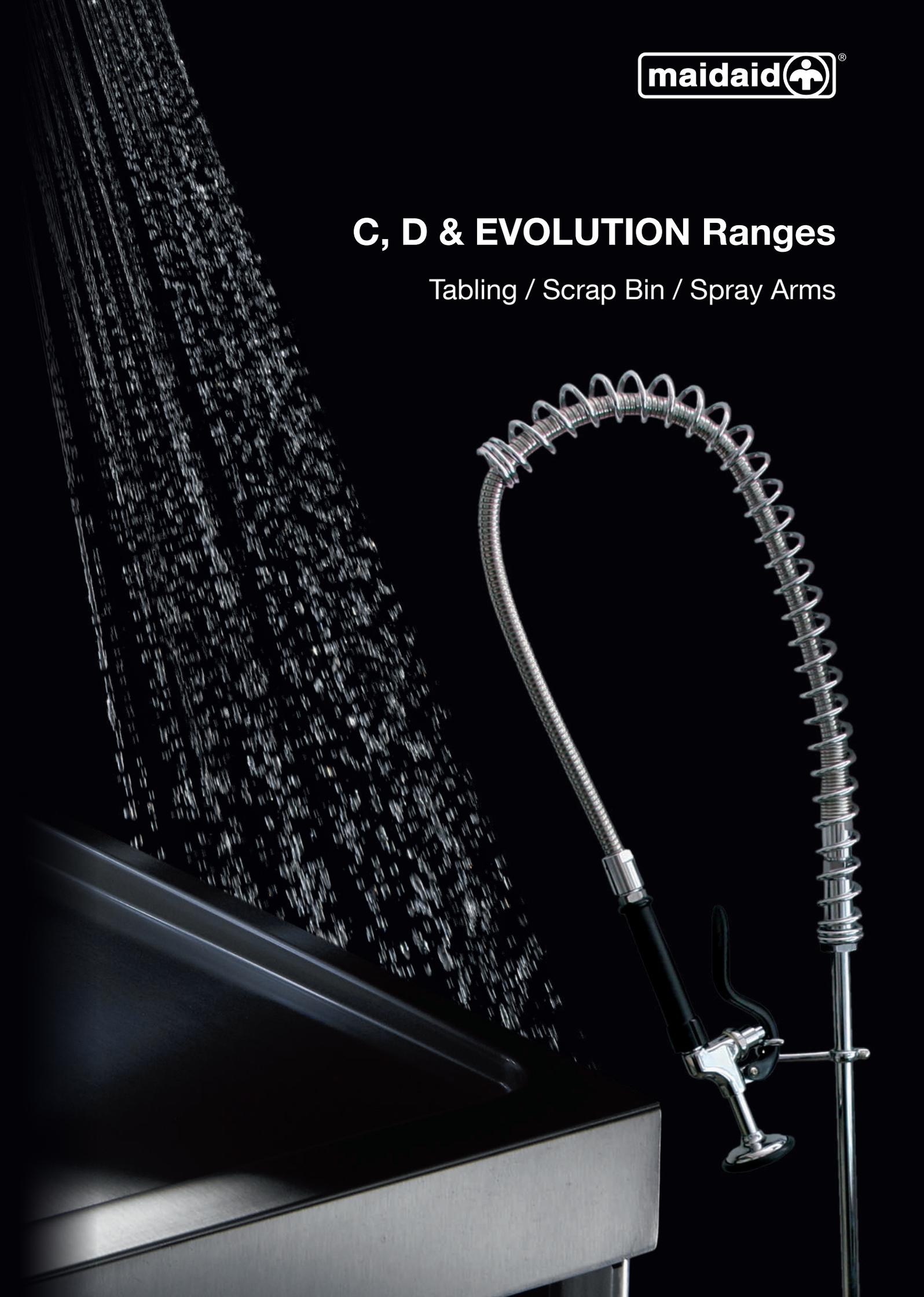
## Evolution at a glance

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><b>704002</b> £420</p>	<p>Closed end table c/w undershelf. 700mm long, 615mm deep</p>  <p><b>717000</b> £430</p>	<p>Closed end table c/w splashback and undershelf. 700mm long. (Right hand as illustrated)</p>  <p><b>80201</b> (Left hand) £555 <b>80200</b> (Right hand) £555</p>
<p>Closed end table c/w splashback and undershelf. 1200mm long. (Right hand as illustrated)</p>  <p><b>80203</b> (Left hand) £775 <b>80204</b> (Right hand) £775</p>	<p>Closed end table c/w splashback, undershelf and sink. 1200mm long. (Right hand as illustrated)</p>  <p><b>80205</b> (Left hand) £1,235 <b>80206</b> (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><b>80207</b> (Left hand) £1,315 <b>80208</b> (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
<b>Pre-wash Spray Arms</b>	Pre-wash spray arm: <b>Monoblock</b> spray arm – hot & cold	<b>Z600100</b>	<b>£415</b>
	Pre-wash spray arm: <b>Monoblock</b> spray arm – hot & cold with stem tap	<b>Z600105</b>	<b>£545</b>
	Pre-wash spray arm: <b>Twin pillar</b> spray arm – hot & cold	<b>Z600200</b>	<b>£455</b>
	Pre-wash spray arm: <b>Twin pillar</b> spray arm – hot & cold with stem tap	<b>Z600205</b>	<b>£555</b>



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**

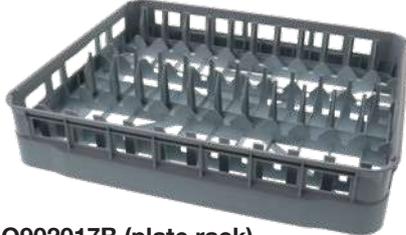
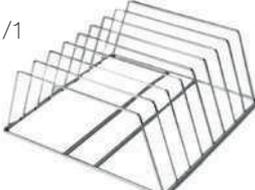
**Baskets, Stands &  
Chemical Supplies**





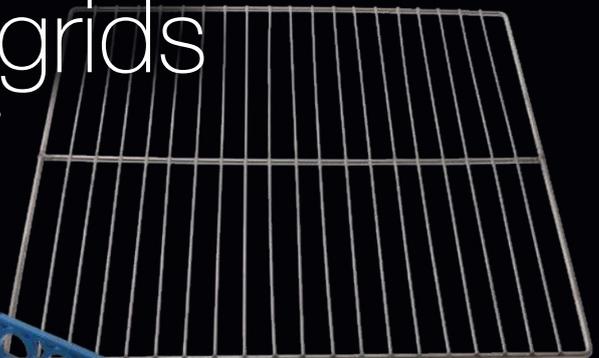
baskets

# C, D, Evolution | baskets

<p>Open plastic rack</p> 	<p><b>Q902302B</b>      <b>£60</b> 350 x 350mm – Capable of holding 10 pint glasses</p> <p><b>Q902303B</b>      <b>£60</b> 390 x 390mm – Capable of holding 16 pint glasses</p> <p><b>Q902325B</b>      <b>£50</b> 400 x 400mm – Capable of holding 16 pint glasses</p> <p><b>Q902300AB</b>      <b>£42</b> 450 x 450mm – Capable of holding 20 pint glasses</p>	<p>Plastic pegged plate rack</p>  <p><b>Q902301B</b> 450 x 450mm Capable of holding 12 x 10" plates</p> <p style="text-align: right;"><b>£45</b></p>
<p>Open plastic rack</p>  <p><b>Z972001</b> 500 x 500mm Capable of holding 25 pint glasses</p> <p style="text-align: right;"><b>£43</b></p>	<p>Open plastic rack – close meshed base for cutlery</p>  <p><b>Z972002</b> 500 x 500mm</p> <p style="text-align: right;"><b>£43</b></p>	<p>Plastic pegged plate rack</p>  <p><b>Z972003</b> 500 x 500mm Capable of holding 18 x 10" plates</p> <p style="text-align: right;"><b>£43</b></p>
<p>Plastic pegged tray rack 500 x 500 baskets</p>  <p><b>Z972030</b> 500 x 500mm Capable of holding 7 trays</p> <p style="text-align: right;"><b>£43</b></p>	<p>Open glass/cup rack – plastic</p>  <p><b>Q902016B</b> 500 x 600mm Capable of holding 32 pint glasses</p> <p style="text-align: right;"><b>£125</b></p>	<p>Plate rack – plastic / Tray rack – plastic</p>  <p><b>Q902017B (plate rack)</b> 500 x 600mm – Capable of holding 22 x 12" plates</p> <p style="text-align: right;"><b>£125</b></p> <p><b>Q902018B (tray rack)</b> 500 x 600mm – Capable of holding 10 trays 53 x 37cm</p> <p style="text-align: right;"><b>£125</b></p>
<p>S/S container inserts</p>  <p><b>MH101491B</b> Capacity 5 x 1/1 gastronorm containers – maximum depth 65mm</p> <p style="text-align: right;"><b>£264</b></p>  <p><b>MH103454B</b> Capacity 8 x 1/1 gastronorm containers – maximum depth 40mm</p> <p style="text-align: right;"><b>£205</b></p>	<p>Drip tray</p>  <p><b>Q902200B</b> 375mm square      <b>£27</b> <b>Q902201B</b> 425mm square      <b>£27</b> <b>Q902202B</b> 470mm square      <b>£27</b> <b>Q902203B</b> 520mm square      <b>£27</b></p>	<p>Cutlery baskets</p>  <p>Plastic square cutlery basket <b>Z976016</b>      <b>£6</b></p> <p>Plastic round cutlery basket <b>Z976011</b>      <b>£8</b></p> <p>Plastic 8 compartment cutlery basket – fits inside open 500 x 500mm racks <b>Z972032</b>      <b>£32</b></p>

# 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®

WE'RE HERE TO SUPPORT YOU

0345 130 8070

[maidaid.co.uk](http://maidaid.co.uk)



# Warewashing Supplies

# chemicals



1

5 litre



2

5 litre



3

20 litre



4

5 litre



5

5 litre



6

5 litre



7

5 litre



8

20 litre



9

5 litre

## 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**

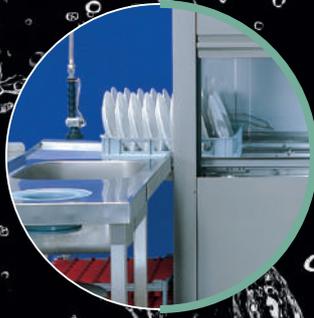
**1 x 2kg Salt**

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



### R3030

Dual tank model  
(Illustration shown  
with dryer, tabling  
and exit splash  
guard – 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

## 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 <sup>#</sup>	Hot fill	60 – 120	1150 x 770 x 1615 ± 30	22.0	<b>£15,190</b>
R3010C <sup>#</sup>	Cold fill	60 – 120	1150 x 770 x 1615 ± 30	28.5	<b>£15,590</b>
R3020 <sup>#</sup>	Hot fill	60 – 120 – 160 + 80 glass cycle	1150 x 770 x 1615 ± 30	23.2	<b>£17,600</b>
R3020C <sup>#</sup>	Cold fill	60 – 120 – 160 + 80 glass cycle	1150 x 770 x 1615 ± 30	34.7	<b>£18,010</b>
R3030 <sup>#</sup>	Hot fill	110 – 200 – 270 + 135 glass cycle	1970 x 770 x 1615 ± 30	30.2	<b>£26,420</b>
R3030C <sup>#</sup>	Cold fill	110 – 200 – 270 + 135 glass cycle	1970 x 770 x 1615 ± 30	45.7	<b>£26,825</b>
<b>R3-Dose</b>		Optional internally fitted peristaltic detergent and rinse aid dosing pumps			<b>£580</b>
<b>MH101232 / MH101233</b>		Handed wing splash guard (supplied as part of exit tabling, see page 34). Handing depends on running direction			<b>£87 (each)</b>

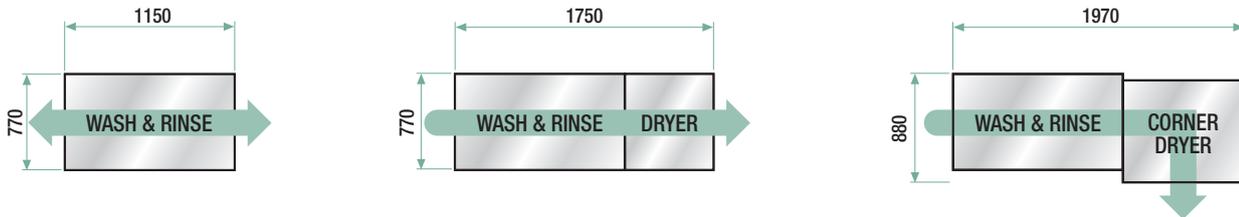


# Minirack EVOLUTION RANGE

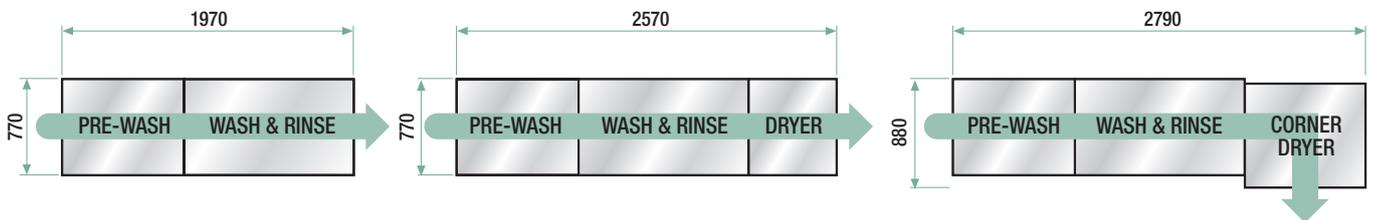
## Minirack Evolution models.

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

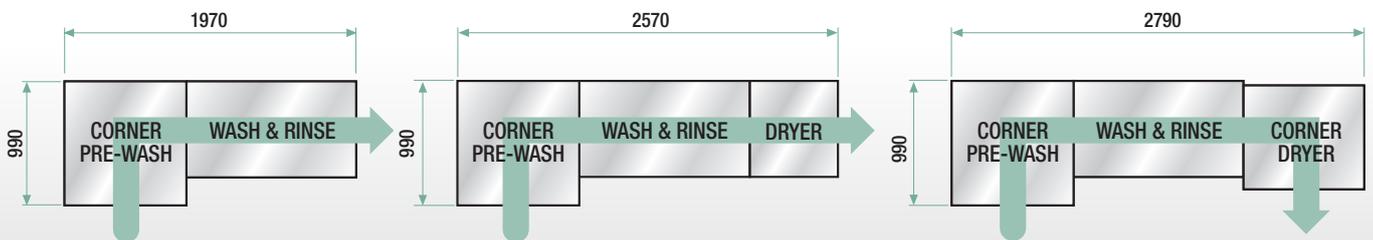
### Minirack R3010 & R3020 – Single Tank Rack Conveyor



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



# 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**

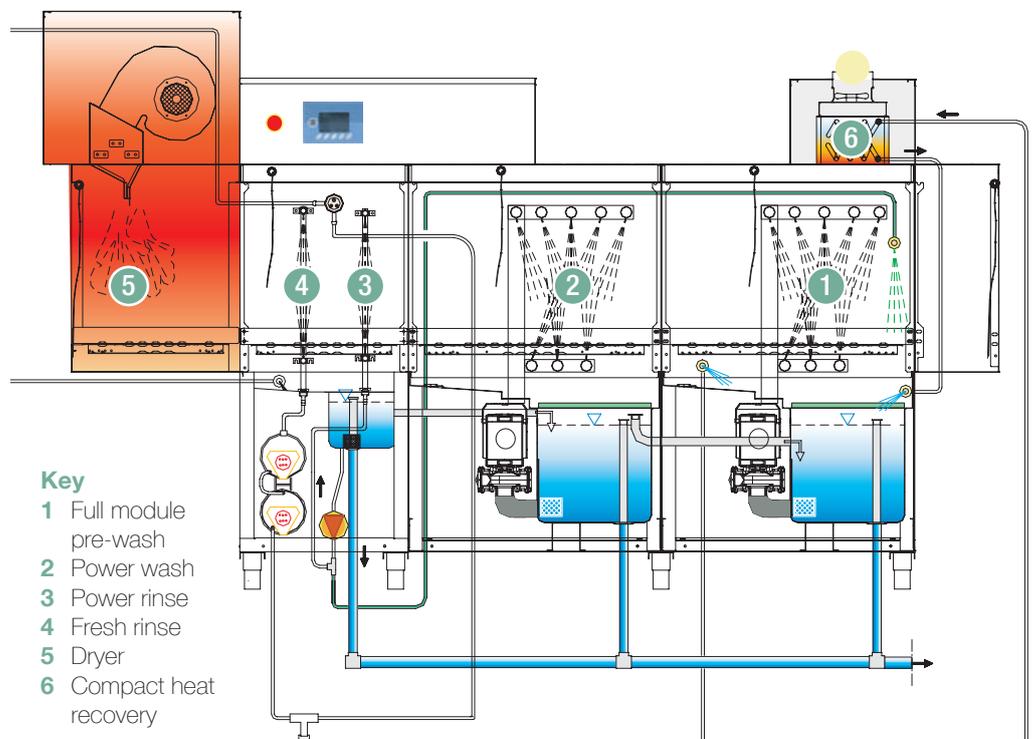
**£4,600**

- 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.

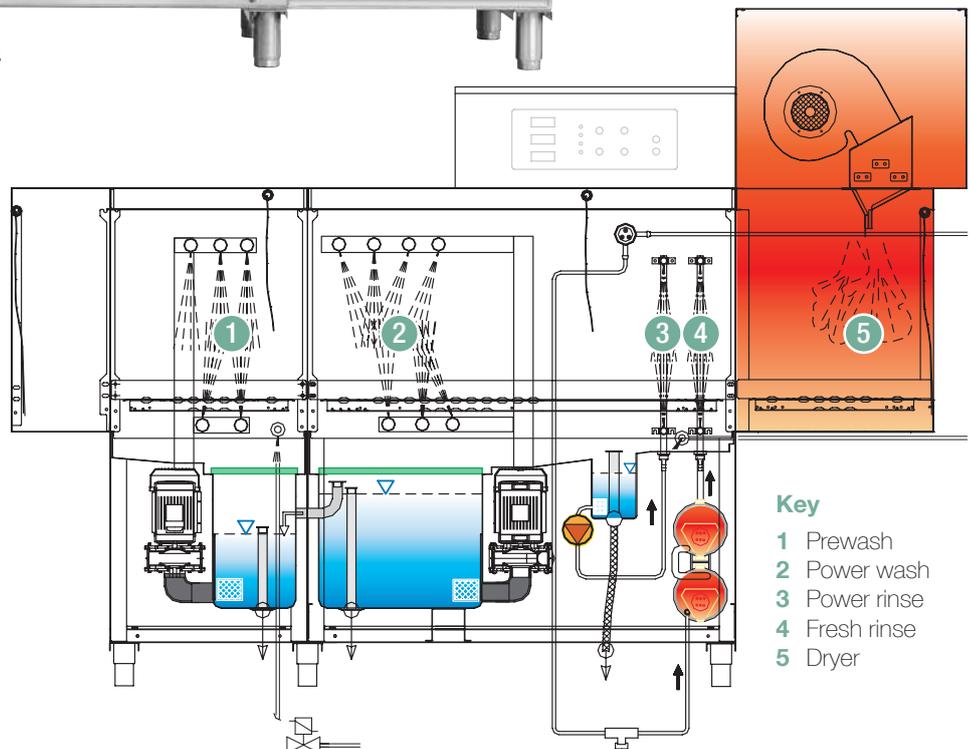


RX EVO 184

## The RX Evo rack range

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

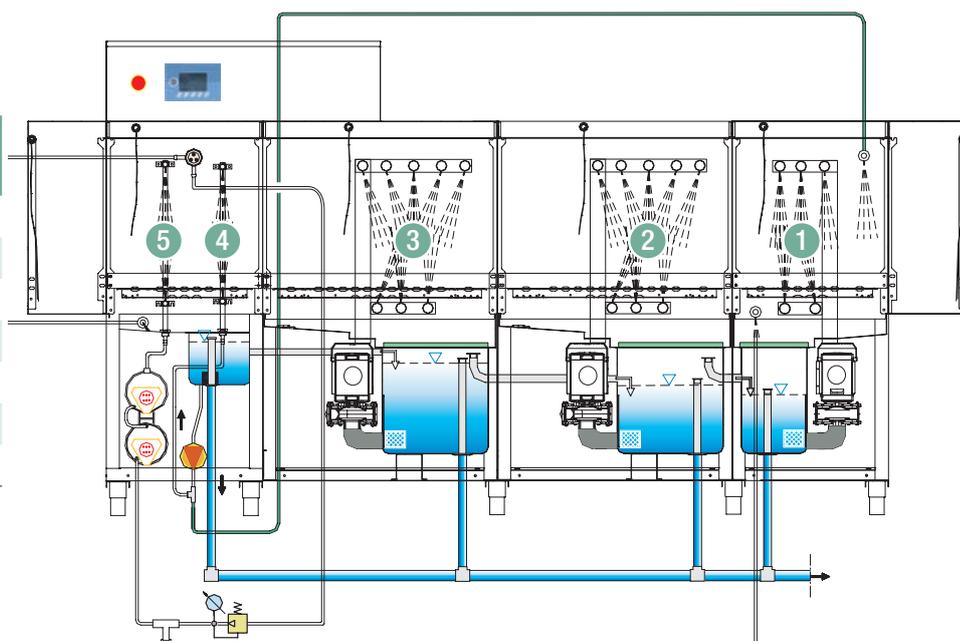


RX PRO 356

### The RX Pro rack range

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



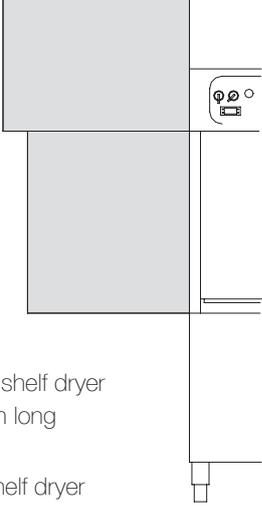
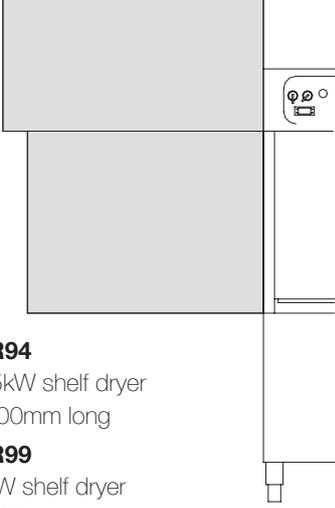
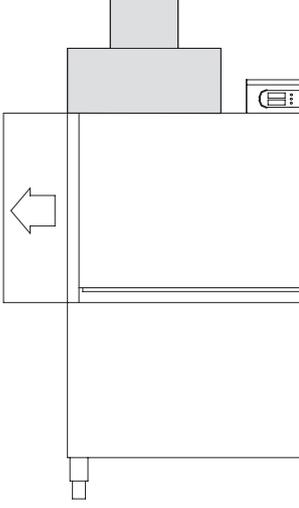
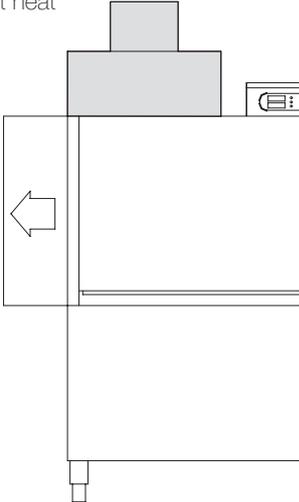
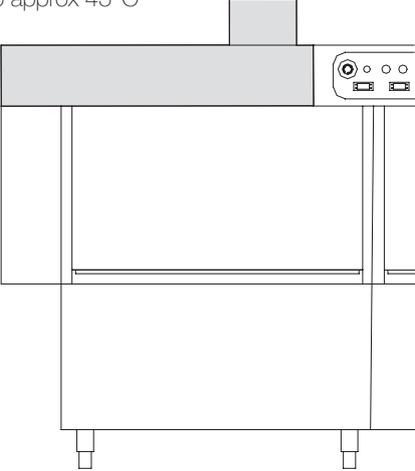
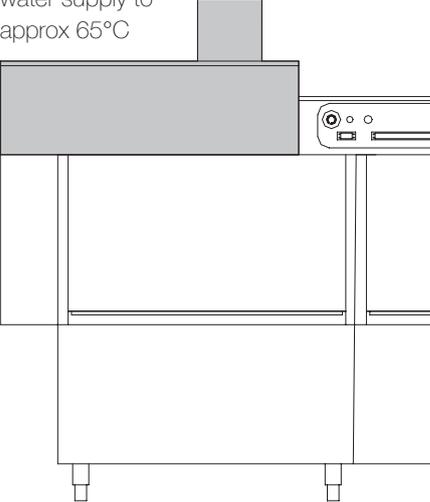
**Key**

- 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:

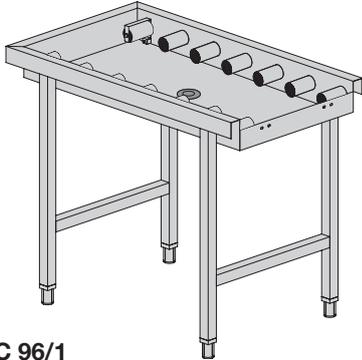
<p>Shelf dryer – optimises water removal from any surface</p>  <p><b>DR64</b> 4.5kW shelf dryer 700mm long</p> <p><b>DR69</b> 9kW shelf dryer 700mm long</p>	<p>Shelf dryer – longer module for improved drying result</p>  <p><b>DR94</b> 4.5kW shelf dryer 1000mm long</p> <p><b>DR99</b> 9kW shelf dryer 1000mm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

## Additional modules available for RX range

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

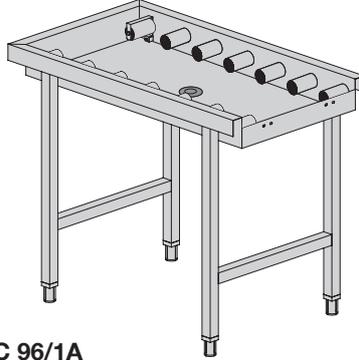


Stub roller table c/w drain tank and end stop microswitch 1100 x 650 x 850mm



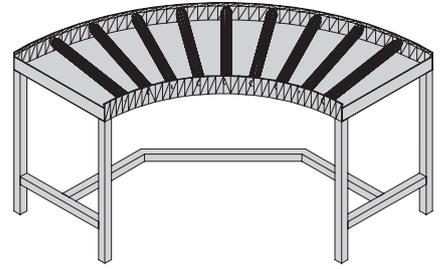
**LC 96/1**

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



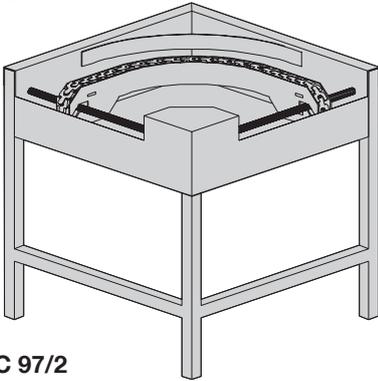
**LC 96/1A**

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



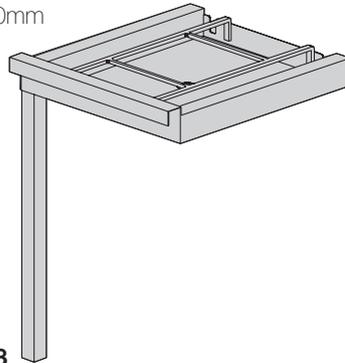
**LC 97**

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



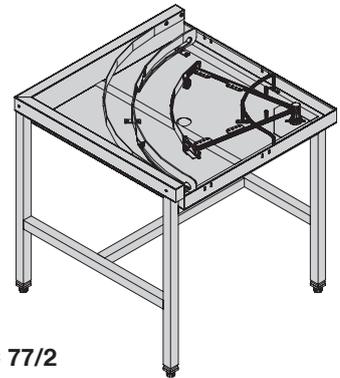
**LC 97/2**

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



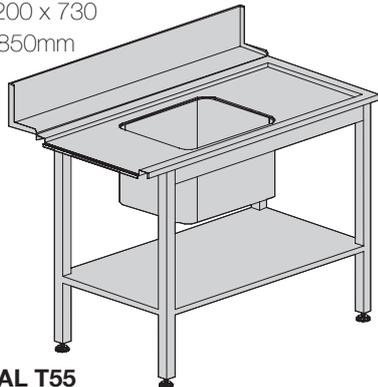
**LC98**

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



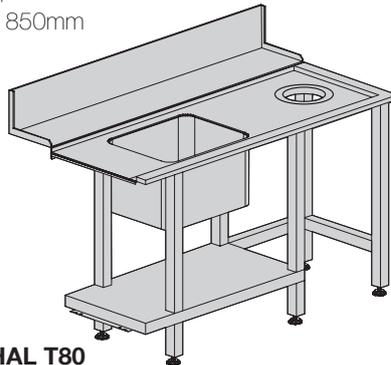
**LC 77/2**

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



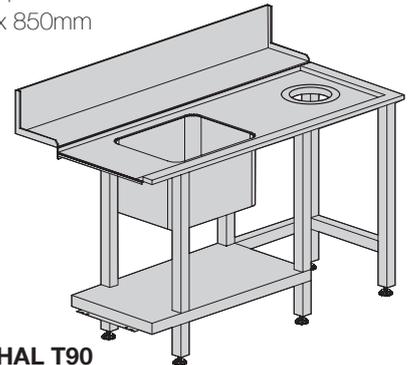
**HAL T55**

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



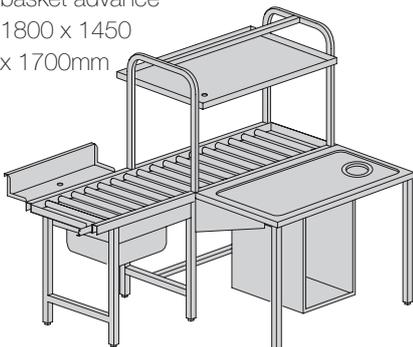
**HAL T80**

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



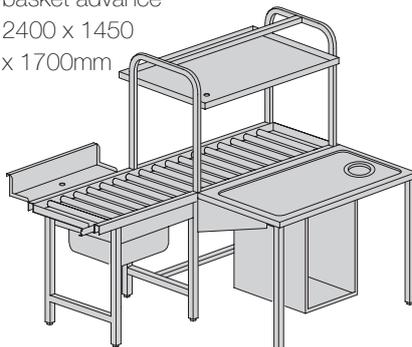
**HAL T90**

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

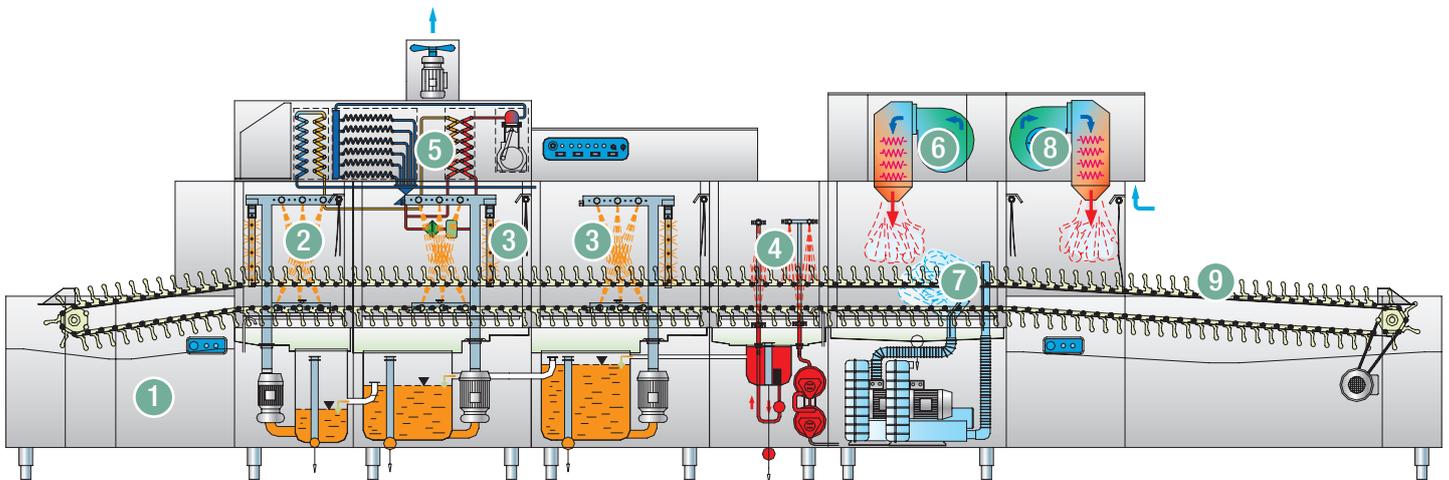


**HAL RTC24**

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 |               |

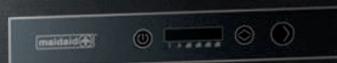
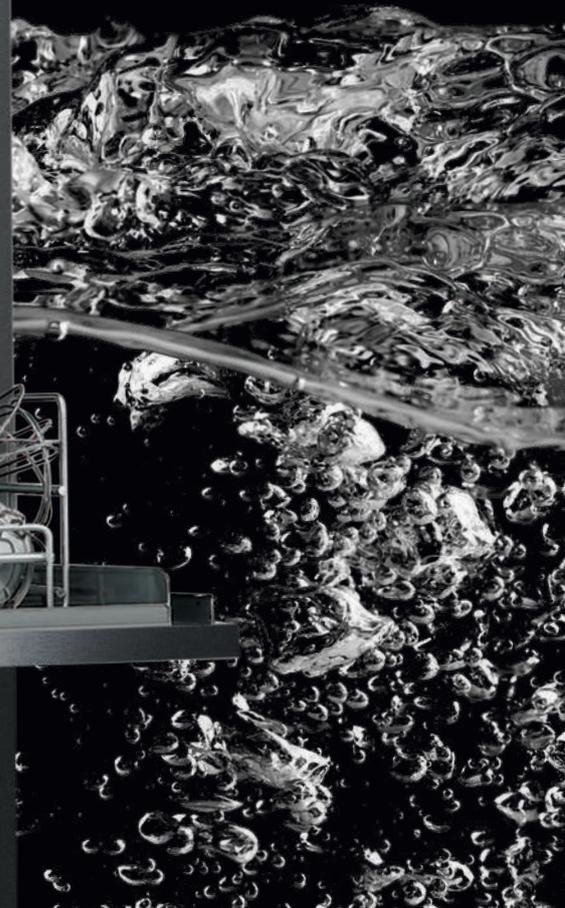
- For sites with the heaviest volume of items to wash, inline belt conveyor machines designed for continuous operation
- Extra wide belt of 710mm allows for maximum productivity
- Based on international standard DIN10510 the range offers the ability to wash from 2,400 to a mighty 10,000 plates an hour

- 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



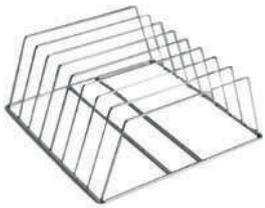
**MH101489B**  
S/S sliding open rack  
– 550 x 610mm



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



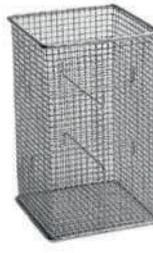
**MH101490B**  
S/S sliding open rack –  
1320 x 700mm



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



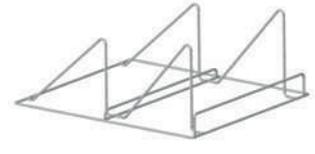
**MH101491B**  
S/S container insert  
– capacity 5 x 1/1  
gastronorm containers –  
maximum depth 65mm



**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**

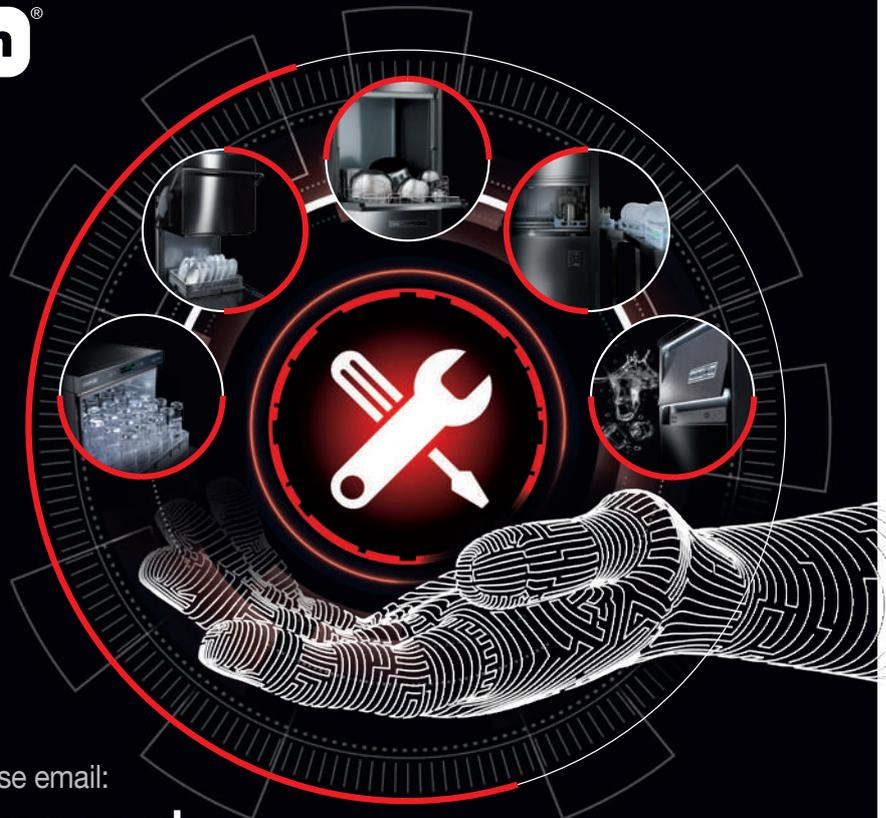
Maidaid, improving  
response times with our  
**dedicated sales &  
service departments:**

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**

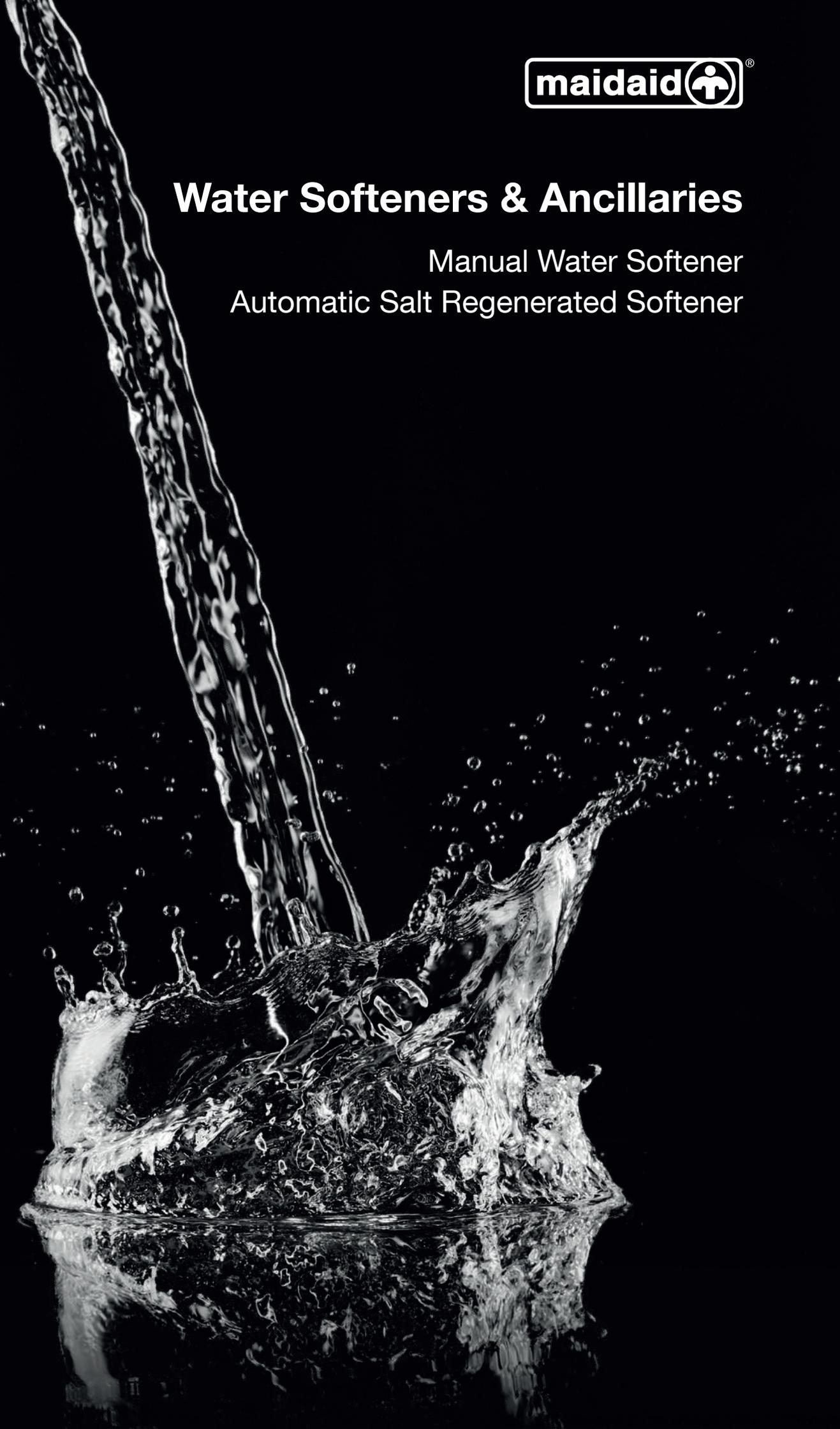
**maidaid.co.uk**





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



## 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
<b>Twin Tank Battery Operated Automatic Salt Regenerated Softener</b>	Cold Water	1520	269 x 489 x 557	<b>Q941311B</b>	<b>£1,230</b>
	Cold Water	3040	269 x 489 x 788	<b>Q941312B</b>	<b>£1,640</b>
<b>For correct regeneration it is important that the correct type of salt is used:</b>			<b>25 kg Tablet Salt</b>	<b>Q902441B</b>	<b>£28</b>



## 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
<b>Automatic Salt Regenerated Softener</b>	Cold Water	1400	275 x 485 x 480	<b>Q900100B</b>	<b>£695</b>
	Cold Water	2300	275 x 485 x 555	<b>Q900101B</b>	<b>£775</b>
	Cold Water	3000	275 x 485 x 710	<b>Q900102B</b>	<b>£955</b>
	Hot Water	2595	315 x 510 x 685	<b>Q900105B*</b>	<b>£1,060</b>
<b>For correct regeneration it is important that the correct type of salt is used:</b>			<b>25 kg Tablet Salt</b>	<b>Q902441B</b>	<b>£28</b>

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



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



**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
<b>SLIM132</b>	143	560 x 620 x 575	43	6	61.3	65	1.64(13A)	<b>£3,630</b>
<b>SLIM192</b>	212	560 x 620 x 660	44	8.5	126	80	2.35(16A)	<b>£4,120</b>
<b>SLIM195E</b>	210	560 x 620 x 660	43	9.2	N/A	78	2.84(16A)	<b>£4,450</b>

# 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.



MSB105

MSB155

MB255

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
<b>MSB105</b>	129	560 x 845 x 1050	SLIM132, SLIM192, SLIM195E	<b>£1,320</b>
<b>MSB155</b>	168	560 x 865 x 1275	SLIM132, SLIM192, SLIM195E	<b>£1,540</b>
<b>MB255</b>	243	765 x 870 x 1275	SLIM132, SLIM192, SLIM195E	<b>£1,790</b>



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.



Don't forget to order your Storage Bin

– see page 55 for options.

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

# 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



- **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.

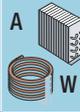


- **12 months warranty**
- Bin M240PE – moulded in food safe polyethylene, highly insulated
- **NEW** MT110 slim 560mm wide ice bin for narrow spaces
- Bin MT range are all manufactured in 18/8 scotch brite stainless steel and are highly insulated for long life ice
- Suitable for all types of Maidaïd®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

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



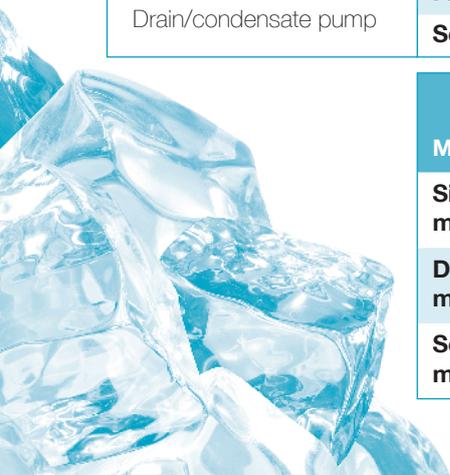
**Q904200B**

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



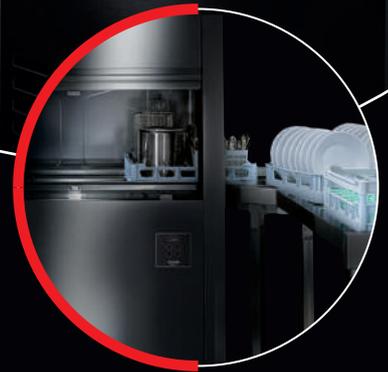
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**Quality Control**

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.

