

# Commercial Dishwasher Comparison Guide

Quick Reference Guide | Canada Food Equipment

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## Dishwasher Type Comparison

Feature	Undercounter	Door-Type	Conveyor
Racks per hour	20-30	40-175	200-400
Covers per day	Up to 150	150-350	350+
Space required	Small	Medium	Large
Typical water temp (high)	82 C (180 F)	82 C (180 F)	82 C (180 F)
Chemical or heat sanitize	Both options	Both options	Both options
Typical price range (CAD)	\$2,500-6,000	\$5,000-18,000	\$20,000-70,000+
Best for	Bars, cafes, small diners	Mid-size restaurants	Hotels, hospitals, caterers

## Decision Checklist Before You Buy

- Calculate your peak covers per day; size your machine for 20% above that.
- Measure your dishwash area: undercounters need ~60 cm width; door-types 70-85 cm; conveyors 3+ metres.
- Confirm hot water supply can meet the machine's minimum GPM and inlet temperature requirements.
- Choose high-temp (82 C final rinse) for better sanitising; low-temp if hot water supply is limited.
- Verify NSF/ANSI 3 certification for Canadian health department compliance.
- Factor in chemical costs: low-temp machines use more sanitiser chemical per cycle.
- Ask about local service coverage before choosing a brand.

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