

# Dish Washer

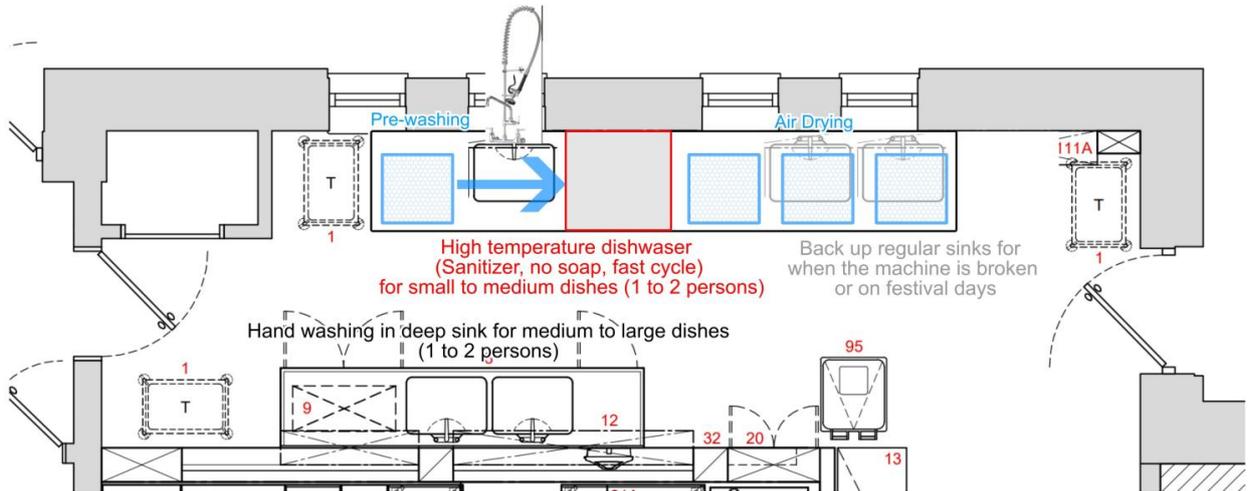
## Dishwasher in the New Sala

### Notes from Cittadhammo

My initial thoughts about the dishwasher were that *we did not have enough small dishes to justify sacrificing two sink stations* (four sinks) in order to wash 40-100 plates and cutlery. But I have realized now that the double servery implies that the food dishes are actually quite smaller than what they use to be in the older kitchen (RC or old Sala). This means that a lot of them could be washed rapidly in an industrial sanitizer, especially a large one.

I have some experience with industrial dishwashers. The first one I have used for many years was in a Vipassana Center in Canada, where they cooked for 200 people. The washing up was divided in two sections with large dishes on one side, washed by hand with two big sinks, the other section had a factory line for small dishes (mostly plates, bowls and cutlery) with a high temperature fast single cycle sanitizer. The beginning of the line had a sink with a hand sprayer to prewash the dishes where the tray could sit on it. It would then slide into the sanitizer and get washed below 60 secs. It would then be sliding to the air drying area where it would sit for another few minutes in order to dry. One skilled person was able to operate all part of the process.

I made a sketch for what could be an equivalent in our kitchen:



[drawing-9.pdf](#)

“ **Pass through dishwashers** streamline the washing process, making it faster and far more efficient. Also known as **hood dishwashers**, these impressive commercial pass through dishwashers reduce your workload and make washing exceptionally easy. By processing a continuous stream of dirty dishwasher racks full of crockery, cutlery or utensils, these machines with their smooth operation can combat all but the highest demand.

**Notes:**

- With a dishwasher (sanitizer) we would not need **sanitization sinks** any more.
- It would be useful to have two **backup sinks** on the right-hand side for the time when the dishwasher is in maintenance or during festival days.
- The **wash cycle time** is the critical variable when choosing an appliance, I would recommend **single cycle with wash cycle of 60 sec maximum**

**Price list**

1. There is a range of quality for high temperature dishwasher that can be seen on that website for example from 4000\$ - 11000\$ (taller for pots and pans) I would recommend single cycle with wash cycle at 60 sec
2. UK Website ask for quote on price
3. This UK website offer 91 product with complete solution, but I cannot sort by high temperature vs low temperature with chemicals. The wash cycle time is the critical variable

## Other experience

I have worked as well in the Swiss Vipassana Center about 8 years ago where they cook for around 70 people. They had a modern low temperature multi cycle dishwasher with chemicals (soap) that took much longer to clean dishes. I thought in that case that we would have been better off with a normal large sink, as it took a long time to complete a washing cycle with the dishwasher and only clean a small amount of dishes at a time.

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