

Table solutions

Valuable advice and checkpoints when planning and ordering tables for a Nor:disk ware washing solution



NOR:DISK
CLEAN SOLUTIONS

Combining potwashing and dishwashing – creating a complete solution

Our hood-type potwashing and dishwashing models are meant to have a set-up as a full washing *system with tables*. To benefit from its full potential, there are a few details one should keep in mind when designing the kitchen layout.

Over the years, we have tried and tested a number of solutions in close consultation with our suppliers and clients. On the following pages we share some of our findings with you.

Feel free to contact us at any time with any additional comments you may have – your feedback is important to us.

Kind regards,
Nor:disk

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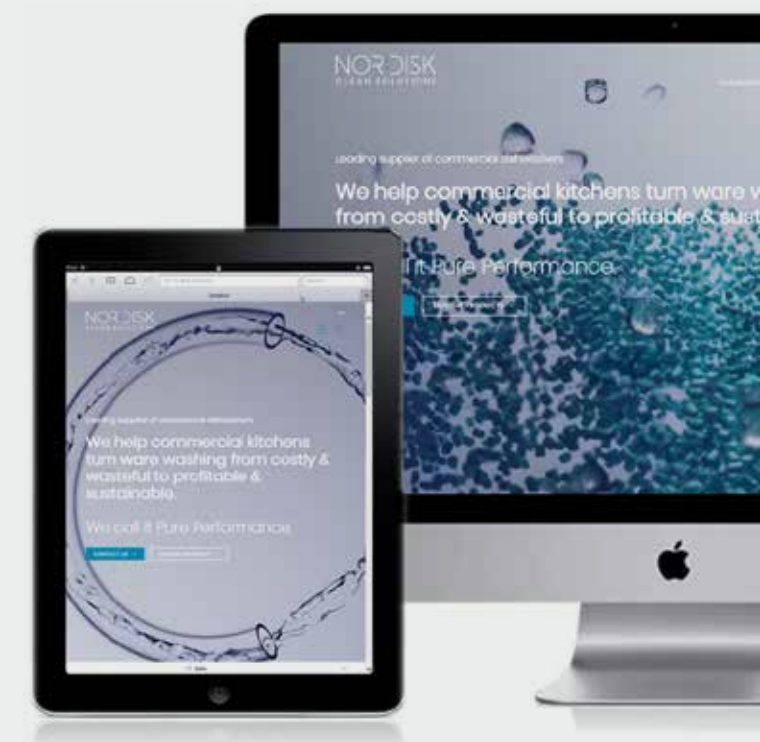
Check out the free online
– [Nor:disk Design User Portal](#)

Want online access to tabling production drawings, CAD blocks and many other helpful tips and tricks when planning a professional kitchen with a Nor:disk wash solution?

Check out our free Designer User Portal and register for instant access:

1. Go to www.nordiskclean.com/members/login/
2. Register a free user profile
3. Done!

Welcome!



Installation options

Along a wall...



... or in a corner?



Along a wall

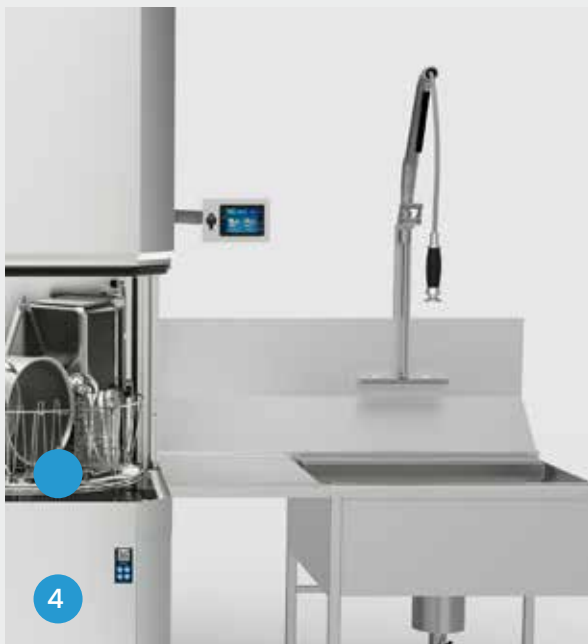
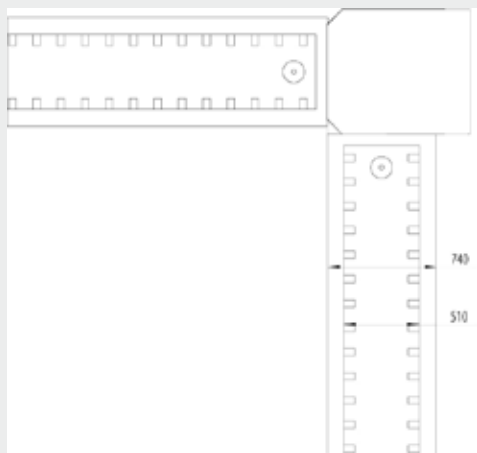
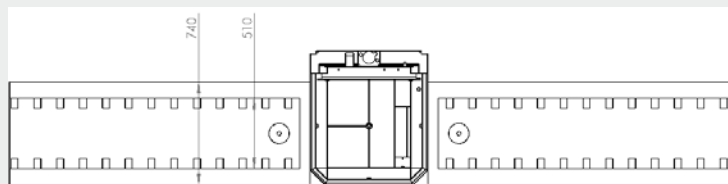
The pass through design makes hood machines suitable for narrow spaces. No swing-space for doors is needed.

In a corner

Placing the machine in the corner optimizes space and work flow in small areas.

Integrated with crockery loading station

Integrating the ware washer in a table system that includes a loading station provides a smooth flow in the kitchen.



Don't forget...

Always install the combined pot and dishwasher with a rinsing station - although the Granule Technology™ is an efficient No Pre-Washing concept, tableware such as plates, cups and cutlery are too sensitive to be washed with PowerGranules and will still need pre-rinsing.

Foldable Combi table – Art. 19570

Ideal for the smaller kitchen area

- The foldable Combi table can be installed on either side or at the front of the machine. When not in use, the table folds down and hangs vertically along the side of the machine to create more space around it. (see picture below).

N.B. The Combi Table is suitable for kitchens with a low crockery flow, as it only allows one crockery basket at a time. For larger quantities, larger inlet and outlet tabling will be necessary

- Some of our customers with a machine installed along the wall have chosen to install a Combi table at the front of the machine. The crockery is fed in along the wall and the Combi table is used to support the potwash basket. When the potwashing is done for the day, the table is folded to its vertical position and out of the way.

E.g. we have this particular solution installed in a kitchen preparing 150 meals/day, washing up to 40-45 crockery baskets and 10-15 potwash baskets a day.



Foldable Combi table for the new X5 Granule machine model

For a machine upgrade (from Granule Combi) it is possible to keep the Combi table and reuse it. All that is needed is the adapter kit (art. 29738, Kit folding table X5 Granule) for the installation of the table with the X5 Granule. The same goes if it's a new installation, the adapter kit is needed and should be ordered as part of the table package.



X5 Granule – Combined dishwashing and pot washing tables

Combined table for pots & pans and crockery
The combined table fits both standard dishwashing baskets (500 x 500 mm) and the Pro wash basket for pot and pan washing.

Please note that the minimum width for the tabling to fit the pot wash basket is 740 mm. To fit standard dishwashing baskets the minimum width is 510 mm.

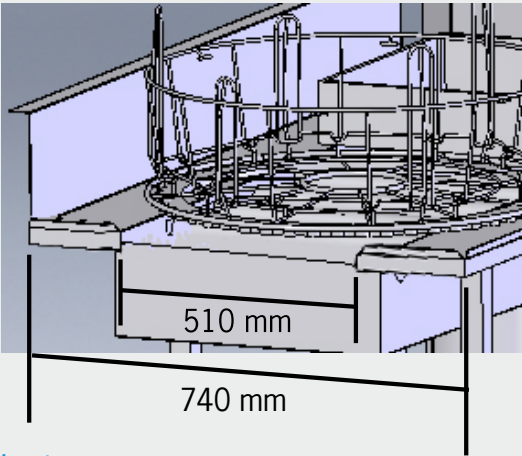
- suitable for installation along wall
- suitable for a corner installation
- can be used as entry and exit table

Dimensions

Some prefer a longer exit table than entry table, as a longer exit area creates a better flow, especially with crockery.

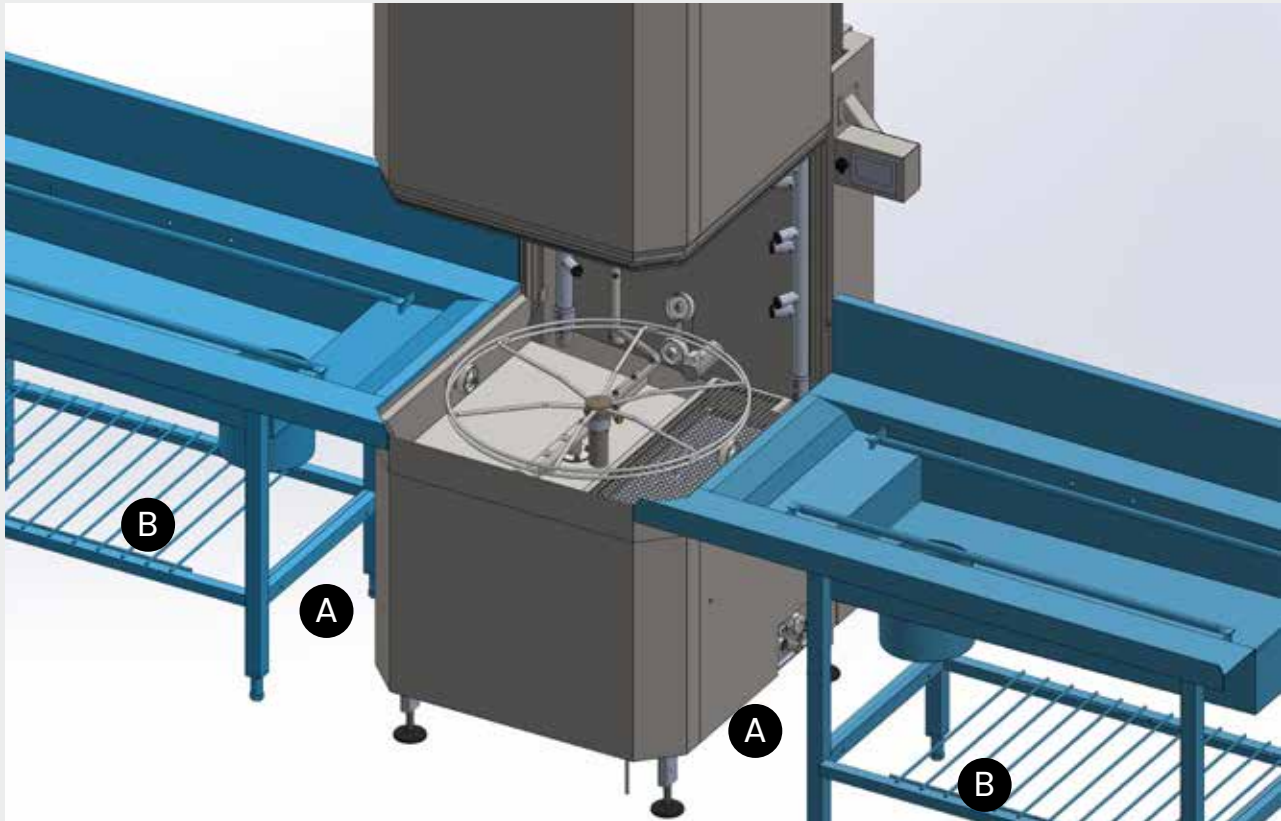
- A 1600 mm long table is enough to fit 3 crockery baskets or 2 potbaskets.
- A 1100 mm long table is enough to fit 2 crockery baskets or 1 potbasket.

Connecting inlet or outlet table system
■ To connect the combination table (minimum 740 mm wide) to a standard crockery table, the edge where the two tables will dock must be narrowed in to a width of 510 mm.



Advice!

- A** Make sure there is a gap of at least 300 mm between the table leg and the machine to allow for service access as required.
- B** Tables with grid racks underneath are handy for i.e. storing baskets when not in use.



Docking tables to the machine – X5 Granule (combined dishwashing/pot washing table)

3 scenarios for the connection of tables to the X5 Granule

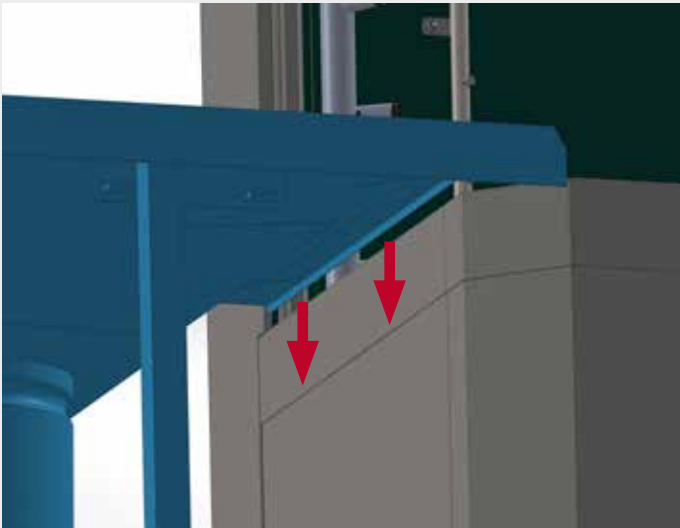
- 1. Brand new tables**
Use the detailed production drawings that we provide for download on our Design web pages.
- 2. Tables made for Granule Combi**
Use the adapter plates available for purchase as a kit with three adaptor plates for left, right or front mounting. See pic. 1 Art. 29764. Some adjustments might be needed to the original tables, depending on how locally sourced tables have been designed.
- 3. Tables made for other brands of combined machines**
Tables should fit with only minor adjustments.



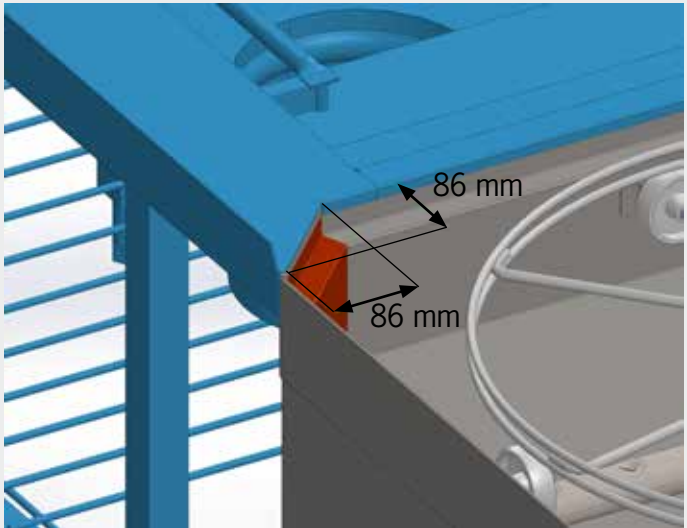
Pic. 1 Art. 29764 Adapter plate kit for reuse of tables designed for a Granule Combi.

Connecting inlet or outlet tables

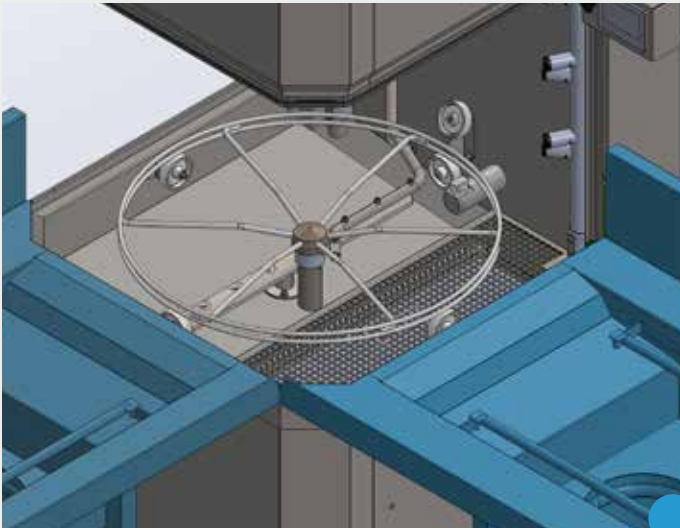
- The tables are connected to the machine by a fold that hangs over the edge of the machine cabin, see picture 2 to the right.
- Ideally, the facets of the bevelled corners should be covered to avoid water from wash ware and wash basket to drip onto the floor. See picture 3 and 4.



Pic. 2 Table hooks on to machine side or front.



Pic. 3 Cover the facets



Pic. 4 Corner set-up with front table meeting side table.

Granule Combi/Gastro – Combined dishwashing and pot wash tables

Combined table for pots & pans and crockery

The combined table fits both standard crockery baskets (500 x 500 mm) and the Granule Combi standard pot wash basket.

Please note that the minimum width for the tabling to fit the pot wash basket is 740 mm. To fit standard crockery baskets the minimum width is 510 mm.

For a Granule Gastro potwasher there is no need to create a 510 mm space.

- suitable for installation along wall
- suitable for a corner installation
- can be used as entry and exit table

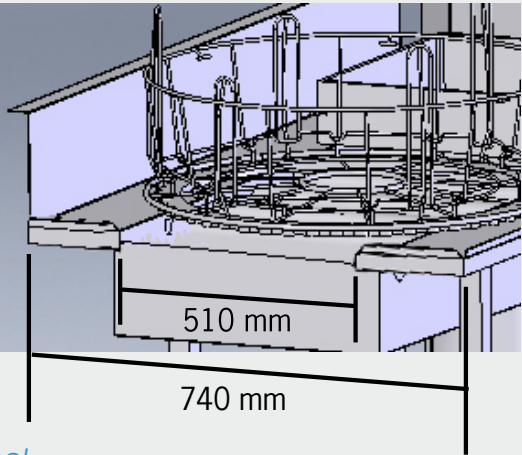
Dimensions

Some prefer a longer exit table than entry table, as a longer exit area creates a better flow, especially with crockery

- A 1600 mm long table is enough to fit 3 crockery baskets or 2 potbaskets.
- A 1100 mm long table is enough to fit 2 crockery baskets or 1 potbasket.

Connecting inlet or outlet table system

- To connect the combination table (740 mm wide) to a standard crockery table, the edge where the two tables will dock must be narrowed in to a width of 510 mm.



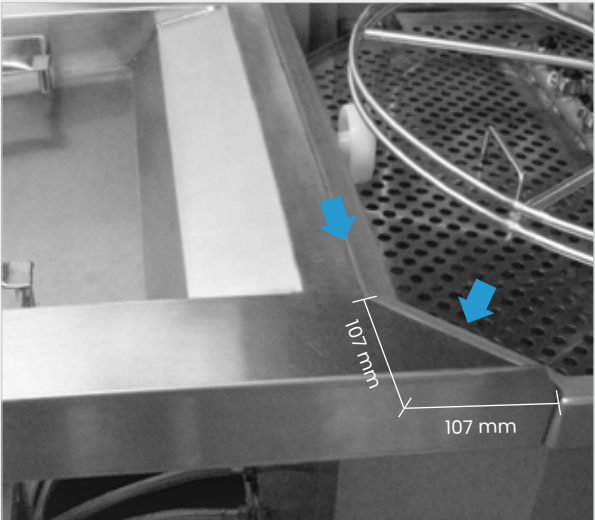
Advice!

- A** Make sure there is a gap of at least 300 mm between the table leg and the machine to allow for service access as required.
- B** Tables with grid racks underneath are handy for i.e. storing baskets when not in use.

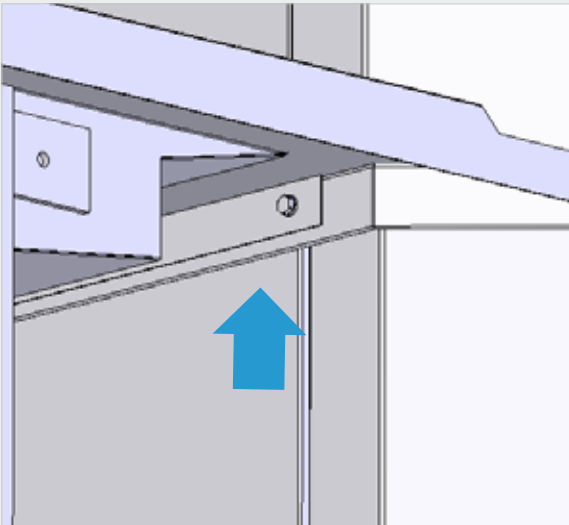


Docking tables to Granule Combi/Gastro

(combined dishwashing/pot washing table)



- Make sure the tabling align with and cover the facets of the machine (left).
- Tabling must not be allowed to overlap or hang over the edge into the wash tank, as it will interfere with the rubber seal meant to keep the hood closed tight during washing (see right).



- The table should be secured to the machine using screws and predrilled holes.

CC: 500 mm

The picture shows how the connection of the table to the machine is done by placing both edge to edge and then sealed with silicone.



Table solution in corner

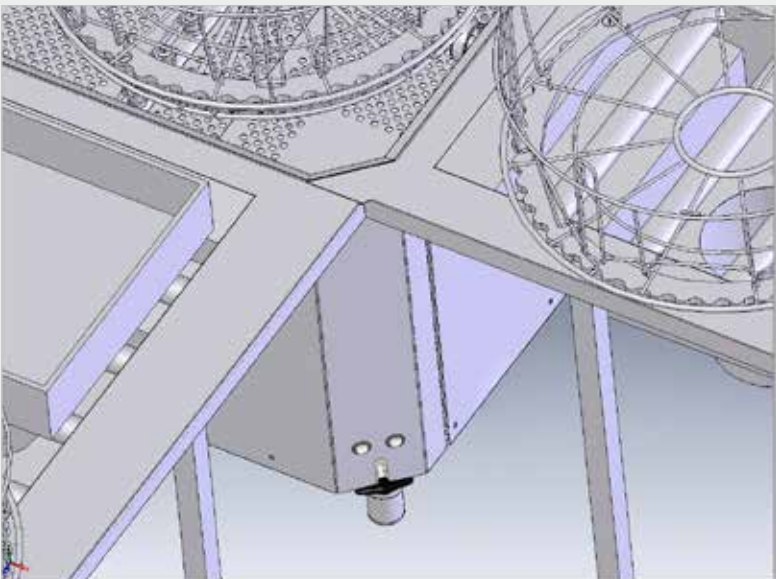


Table solution along a wall





Examples of tabling installation

1. Two-in-one-solution

- Kitchens serving up to 300 meals/day will manage both crockery and pot wash with a X5 Granule (depending on crockery mix).
- Also kitchens serving up to 300 hot meals/day with up to 1,000 parallel Meals On Wheels*, will manage both crockery and pots with a X5 Granule wash solution.

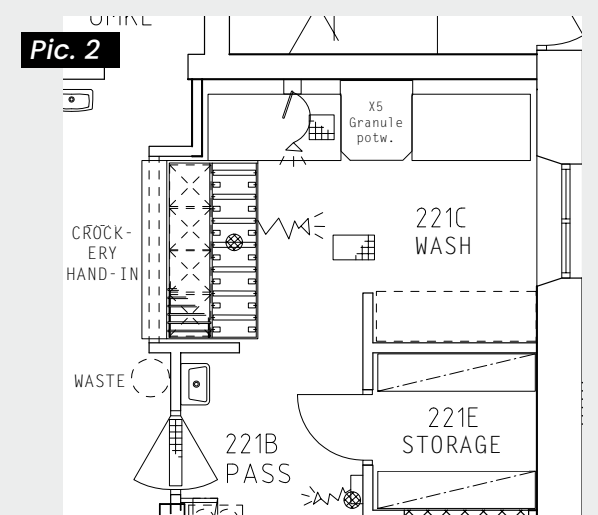
Kitchens serving more than 300 meals/day will need a separate washing solution for crockery. However, the X5 Granule still is a very smart choice, as it's a handy support during peakhours and can replace the crockery station altogether in periods with less than 300 eating guests



Pic. 1

2. When used as support during peak-hours

- Combined tables used for entry and exit for crockery and pot wash running in the same line, alternating as the need demands. The X5 Granule in this solution offers an excellent support for the crockery wash during peak-hours.
- Designing the entry table to fit either 3 pot wash baskets or 8 crockery baskets creates an ultimate flow and capacity for a kitchen serving 600 hot meals per day or more where the X5 Granule acts as a support to the crockery line during peak-hours. In periods when serving less than 300 hot meals per day, there's no need to start up the conveyor machine means lower water, energy and detergent cost.



Pic. 2

3. Integrated crockery loading station

- Combination table used as entry tabling (also rinsing station for crockery and scraping station for pots/pans (as in picture 2, right).
- The crockery loading is ideally located on the left side of the combination table.
- When connecting a crockery line to the short end of the table, a dock opening of 510 mm is recommended to allow a 500 x 500 mm basket to slide freely
- Exit table also features a combination table (crockery/pots+pans).
- In this particular table solution crockery and pots+pans run in the same line, alternating as the need demands.
- Length of entry/exit tables should be suited to fit the required capacity for crockery.

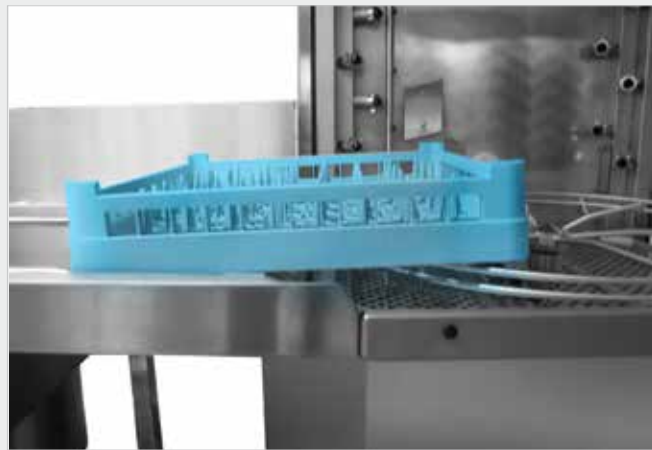
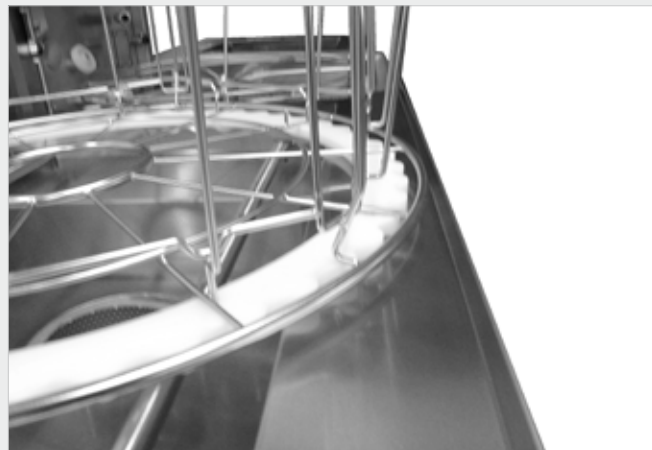
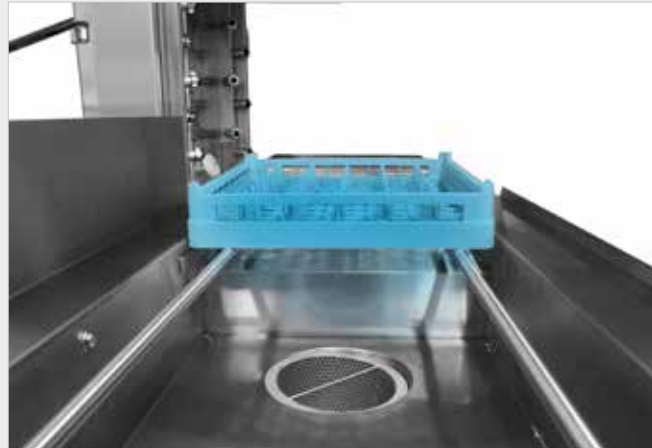


Pic. 3

* Meals produced and delivered to customers outside of the production unit

Roller conveyor or slide bars?

The table can be fitted with either roller conveyors or slide bars, whichever is preferred



Tips & tricks when planning tabling

Minimum width

- The minimum width to fit the Pro Wash Basket is 740 mm.
- To fit standard crockery baskets, minimum width is 510 mm.

Connecting tabling to machine

Please avoid hanging the tabling into the wash tank over the rim, as it will interfere with the rubber sealing and will also disturb the hood motion. *For more detailed information on how to dock tabling to the machine, please see page 8.*

Let the crockery track be 20 mm lower than the potwash track

Place slide bars/rolls for the crockery basket path 20 mm lower than the potwash track to allow both basket types glide more smoothly.

Cover the facets

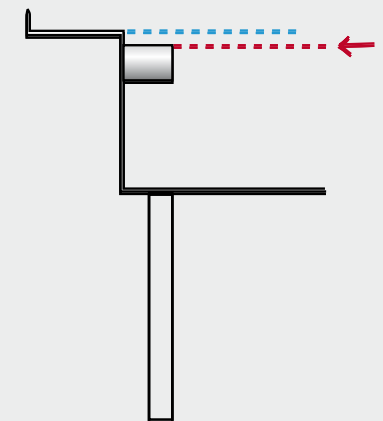
Make sure to cover the facets of the machine with the tabling (see picture) to prevent food and water from dripping onto the floor.

300 mm service space

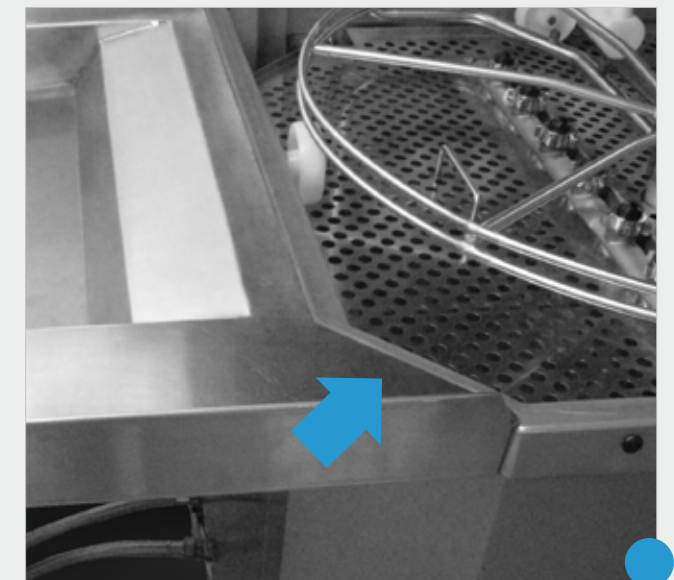
Make sure to leave at least 300 mm space between the machine and the table legs to enable servicing of the machine without detaching the tables.

Dirty inlet for crockery / pots & pans into the washing area

- **Through crockery loading station**
Make sure the loading station is wide/long enough to fit at least 4 baskets at a time, to allow sorting of the crockery before entering the entry table leading up to the X5 Granule machine.
- **Crockery and pots combined**
Crockery, pots and pans come in through the same passage. Make sure there is enough space to allow separating the crockery, pots and pans all come in from the same pass. The more organised the in-flow of the items, the more efficient washing-up area.



Positioning of crockery (red) and pot wash (blue) tracks



Cover the facets

X2 & D2 tables for pass-through system

Right or left side doesn't matter - decide on site

Reversible tables

These specially designed tables align perfectly with the width and working height of the hoodtype models and assure a seamless and ergonomically correct work station.

The inlet tables are equipped with a 500x400x300 mm sink with removable waste collector, and a 250 mm rear splashguard with integrated water-saving hand shower. The integrated guides secure easy sliding of 500 x 500 mm standard racks as well as the unique wash baskets.

Inlet tables - install right or left

W 760 mm D 750 mm H 860 (+65) mm - Art. 31047

W 1920 mm D 750 mm H 860 (+65) mm - Art. 31046

Outlet tables - install right, left or front

W 760 mm D 660 mm H 860 (+65) mm - Art. 31049

W 1390 mm D 660 mm H 860 (+65) mm - Art. 31048

Bridge table - connect X2 and/or D2

W 760 mm D 660 mm - Art. 31050



Mix & Match

What do you need to wash?

Mix the dishwashing models to match your wash needs. Connect with tables to optimize capacity and flow.



W 4750 mm D 745/785¹ mm H 1950/2125² mm

Example: the Banqueting solution

Monday 100 meals, Saturday 400

By connecting X2 Master and D2 Master with the Bridge table you can adapt your capacity to fit the needs of the day, or the season.

Start up both for a high productivity pass-through solution. On slow days or off-season, use only one and save electricity, water, chemicals, and money.



W 3335 mm D 745/785¹ mm H 1950/2125² mm

¹ With optional Kick'n Wash ² With optional EcoExchanger®

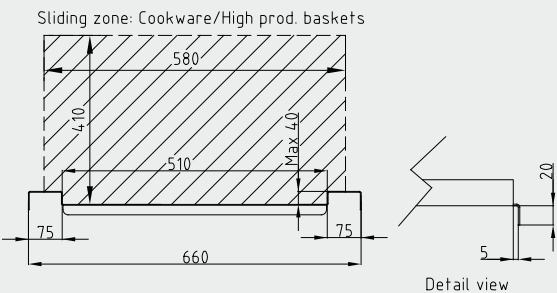
Example: Time-saving solution

Twice the productivity, half the time

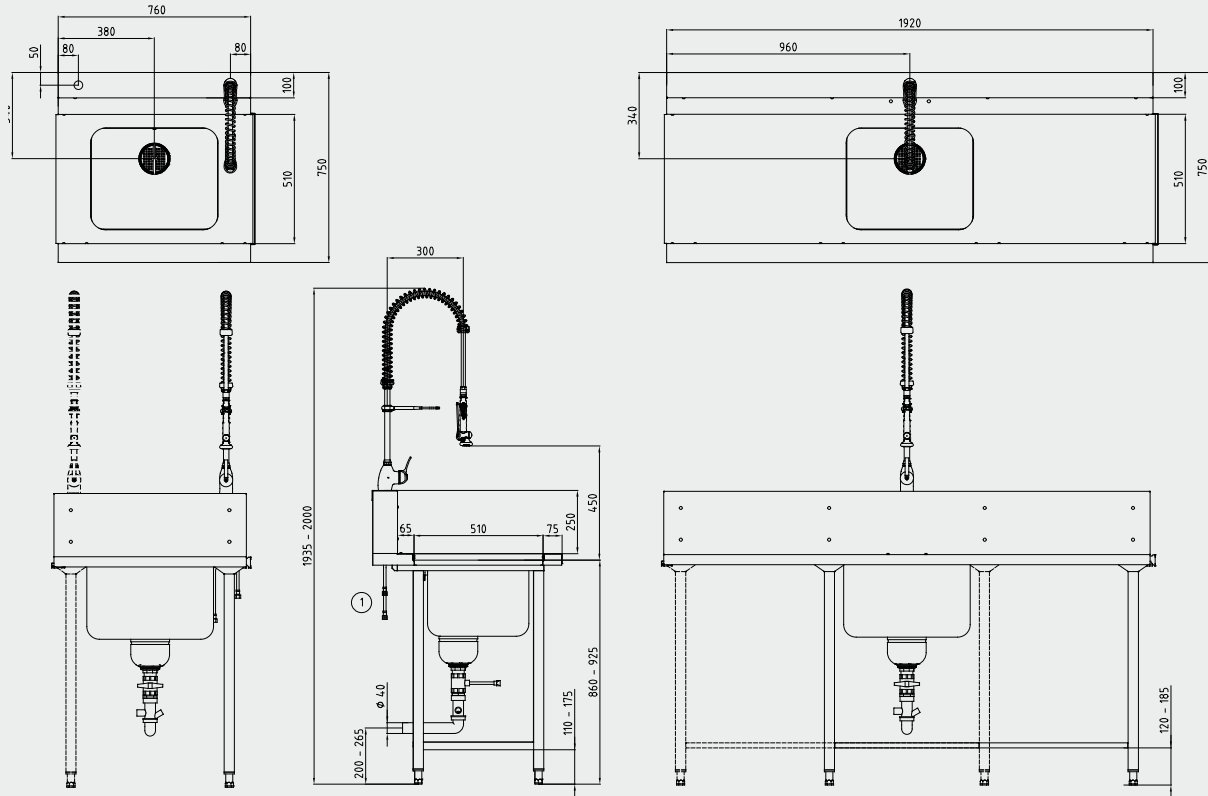
A continous flow of cookware demands a quick wash solution. X2 Master cleans your pots and pans in just 3 minutes. Add the D1 Master to complete your setup.

During preparation, use X2 Master to wash pots, pans, and utensils. During service, X2 Master acts as a dishwasher, running parallell with D1 Master which doubles your productivity.

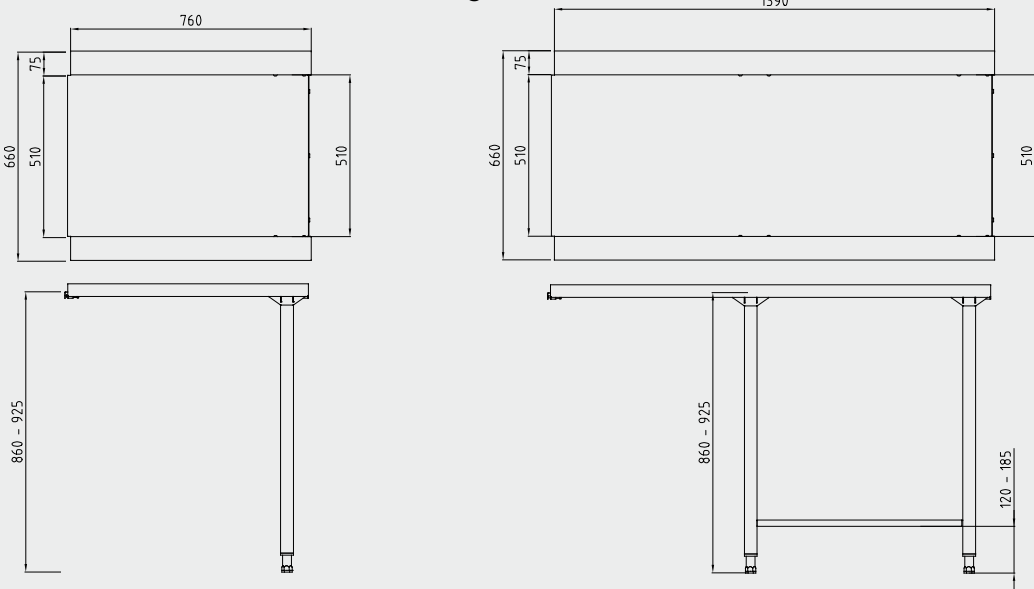
X2 Master - D2 Master/D2 Base Labeling connections



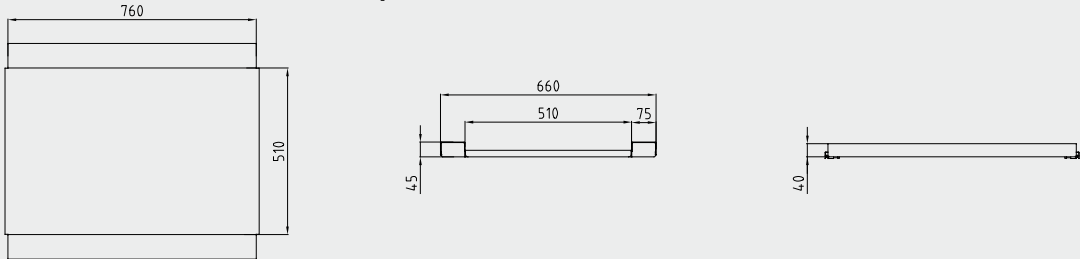
Reversible inlet tables for X2 & D2 - Install right or left side



Reversible outlet tables for X2 & D2 - Install right, left or front side



Bridge table - install between two X2 and/or D2



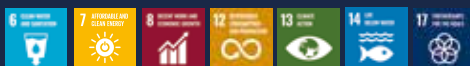
Since 1987, Nordisk Clean Solutions has been providing the best in pot washing technology for commercial kitchens all over the world. Nordisk delivers Pure Performance through Granule technology, Water-Smart technology, and practical services. Innovations which have been developed with performance, ergonomics, and sustainability in focus.

Our sustainable ware washing solutions will help secure the health and wellbeing of your staff, manage your time, and minimize consumption of natural resources – all while running a profitable business. Pure Performance all the way.

Nordisk Clean Solutions AB is certified according to ISO 9001 Quality Management System and ISO 14001 Environmental Management System.

Nordisk works actively with SDG goals number 6, 7, 8, 12, 13, 14, and 17.

Learn more about how we work with sustainability at nordiskclean.com



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