

maidaid  halcyon



D RANGE DISHWASHERS

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Quality at the right price



Superb value for money

The 'D' range of undercounter and pass-through dishwashers has been specifically developed to meet market demand for those seeking quality at the right price.

Sophisticated, state-of-the-art electronics give total control. Economical & energy saving, 'D' range machines self-diagnose mechanical and operator errors, enabling a service engineer to solve any problems quickly and accurately.

Maidaid Halcyon offers the most comprehensive range of value for money dishwashers, enabling you to select the most appropriate machine for your location.

Whether you are looking for a dishwasher for a public house, restaurant, hotel or night club, the 'D' range offers the ideal model.

Maidaid Halcyon
So much more than just a dishwasher.



- The entire range has soft touch, easy-to-use control panels



- All D range dishwashers have surface tray filters to prevent debris from contaminating wash water



Product Benefits

- No unnecessary obstructions within the moulded wash tank - easy to clean
- Latest control technology ensures the user is in control
- Soft touch controls - no buttons to trap dirt, just wipe clean
- Factory set to operate at optimum washing temperatures with easy accurate adjustment for special site conditions
- Selectable temperature interlock to guarantee optimum rinse water temperatures
- Both wash and rinse temperature constantly displayed
- Selectable first start fast heat up time
- Selectable energy saving mode
- Fully adjustable rinsaid dosing is driven by the wash pump
- Detergent dosing is delivered by adjustable peristaltic pump
- Fitted drain pumps available on all models, retro fitting kits also available
- Three cycle times and continuous wash for those stubborn deposits

D1000 to D3030 Extra Features

- Automatic start on hood closure selectable
- Corner or straight through tabling arrangement
- Detergent dosing can be provided by the fitting of optional peristaltic pump kit
- Drain pump option
- Internally fitted rinse booster pump kit available

We have everything you need to ensure a perfect result every time

- Water softeners
- Machine stands
- Chemicals
- Racking systems
- Washstations
- Breaktanks

Breaktank versions - D510, D1010, D2020 & D3030

Select the right model

| ESTABLISHMENT TYPE | APPLICATION | CAPACITY/COVER | D500 | D510 | D1000/ D1010 | D2020/ D3030 |
|--|-------------|----------------|------|------|-----------------|-----------------|
| • Snack Bars • Nursing Homes • Cafes • Guest Houses • Theatres • Ward Kitchens | Dishwashing | Up to 100 | ✓ | ✓ | | |
| • Public Houses with catering • Hotels • Restaurants • In-House Catering | | Over 100 | | | ✓ | ✓ ✓ |

For larger establishments, ask for Maidaia Halcyon literature on rack & flight machines



TECHNICAL DATA



| Technical Specifications | | | D500A | D510 | D1000 | D1010 | D2020 | D3030 | |
|--------------------------|--------------------------|------------------------|-----------------------|-----------------------|-----------------------|-----------------------|----------------------|-----------------|--|
| Physical | Width | mm | 575 | 575 | 710 | 710 | 710 | 710 | All Maida Halcyon equipment carries the European 'CE' identification. The 'CE' mark signifies that all glasswashers and dishwashers will have been subjected to a thorough examination of all circuitry, components, electromagnetic compatibility and overall safety. |
| | Width (excluding handle) | x | x | x | 635 | 635 | 635 | 635 | |
| | Height | mm | 815 | 815 | 1510/1565 | 1510/1565 | 1510/1565 | 1510/1565 | |
| | Height (hood open) | x | x | x | 1945/2000 | 1945/2000 | 1945/2000 | 1945/2000 | |
| | Depth | mm | 610 | 635 | 740 | 740 | 740 | 740 | |
| | Depth (including handle) | mm | 635 | 660 | 810 | 810 | 810 | 810 | |
| | Depth (door open) | mm | 955 | 980 | x | x | x | x | |
| | Weight | kg | 63 | 64 | 120 | 122 | 144 | 144 | |
| Cycle time | secs | 60/120/180 + R Setting | 60/120/180 Continuous | 60/120/180 Continuous | 60/120/180 Continuous | 60-110-150 Continuous | 50-85-110 Continuous | | |
| Racks | Size | mm | 500 | 500 | 500 | 500 | 500 | 500 | |
| | Glasses per rack (pint) | | 25 | 25 | 25 | 25 | 25 | 25 | |
| | Max useable height | mm | 280 | 280 | 400 | 400 | 400 | 400 | |
| | Plates per rack | | 18 | 18 | 18 | 18 | 18 | 18 | |
| | Racks supplied | | 1 Open 1 Plate | 1 Open 1 Plate | 1 Open 1 Plate | 1 Open 1 Plate | 10 Open 2 Plate | 10 Open 2 Plate | |
| | Racks per hour | | 60-30-20 | 60-30-20 | 60-30-20 | 60-30-20 | 60-33-24 | 72-42-33 | |
| Water | Water inlet | | 3/4" | 3/4" | 3/4" | 3/4" | 3/4" | 3/4" | |
| | Waste outlet | mm | 25/20 | 25/20 | 35/25 | 35/25 | 35/25 | 35/25 | |
| | Pressure min | bar | 2 | 2 | 2 | 2 | 2 | 2 | |
| | Pressure max | bar | 4 | 4 | 4 | 4 | 4 | 4 | |
| | Consumption per cycle | litres | 3 | 3 | 3 | 3 | 3 | 2.7 | |
| | Wash tank capacity | litres | 33 | 33 | 20 | 20 | 20 | 30 | |
| | Wash tank temp | °C | 55 | 55 | 55 | 55 | 55 | 55 | |
| | Rinse boiler capacity | litres | 6 | 6 | 12 | 12 | 12 | 12 | |
| Rinse boiler temp | °C | 85 | 85 | 85 | 85 | 85 | 85 | | |
| Electric | Voltage | v | 240 | 240 | 240/415 | 240/415 | 240/415 | 415 | |
| | Phase | | Single | Single | Single/three | Single/three | Single/three | Three | |
| | Current (options) | amps | 13/20/30 | 13/20/30 | 20/1 10/3 | 20/1 10/3 | 28/1 13/3 | 16/3 | |
| | Wash pump | kW | 0.8 | 0.8 | 0.8 | 0.8 | 1.1 | 1.6 | |
| | Wash tank element | kW | 2 | 2 | 3 | 3 | 3 | 3 | |
| | Rinse boiler element | kW | 2/4/6 | 2/4/6 | 4/1 6/3 | 4/1 6/3 | 5.3/1 8/3 | 9.5 | |
| | Total loading | kW | 2.8/4.8/6.8 | 2.8/4.8/6.8 | 4.8/1 6.8/3 | 4.8/1 6.8/3 | 6.4/1 9.1/3 | 11.1 | |
| Features | Rinsaid pump | | Diaphragm | Diaphragm | Diaphragm | Diaphragm | Diaphragm | Diaphragm | |
| | Detergent pump | | Peristaltic | Peristaltic | Optional | Optional | Optional | Optional | |
| | Drain pump | | Optional | Optional | Optional | Optional | Optional | Optional | |
| | Internal breaktank | | No | Yes | No | Yes | Yes | Yes | |
| | Temperature adjustment | | Yes | Yes | Yes | Yes | Yes | Yes | |
| | Thermostop | | Selectable | Selectable | Selectable | Selectable | Selectable | Selectable | |
| | Energy saving | | Selectable | Selectable | Selectable | Selectable | Selectable | Selectable | |
| | Fast heat | | Selectable | Selectable | Selectable | Selectable | Selectable | Selectable | |
| | Wash arm | | Plastic/SS | Plastic/SS | Stainless | Stainless | Stainless | Stainless | |
| | Rinse arm | | Plastic/SS | Plastic/SS | Plastic/SS | Plastic/SS | Plastic S/S | Plastic S/S | |

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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 standard BS EN ISO 9002. However, above all else, quality of service results from the abilities, motivation and team work of people within the company.

Your Local Distributor

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In the event of further technical development we reserve the right to alter our design and specification without notice