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Welcome to Warewashing!

Have a Clean Reputation!

It's no secret that one of the keys to running a successful foodservice operation is also one of the easiest to achieve – cleanliness. From the moment you open your doors to the moment you close up for the night, everyone plays an important role in making sure your customers have a safe as well as enjoyable dining experience. By following a few simple but effective procedures, you can protect your guests, your staff and your reputation from risk on both sides of the house.

Look Sharp, Be Sharp, Work Sharp

The first step toward cleanliness is perhaps the most important – hygiene. Clean hands, aprons and uniforms are paramount before handling clean dishes for service or storage. Staff members should always wash their hands after handling soiled items, returning from breaks or working with chemicals. In addition, regular cleaning of your dish machines will not only protect against cross contamination, it will also prevent unnecessary mechanical breakdowns that can result in service delays and maintenance costs.

No Train, No Gain

A well-trained dish machine operator is absolutely vital for any foodservice establishment, regardless of your location or market. It's a function that requires a lot of responsibility and a cornerstone of any back of the house operation. Having an employee who knows how to operate and maintain your dish machine goes a long way toward keeping everything in your kitchen in top shape.

Great Expectations

In addition to having a well-trained operator, it is equally as important to set clear expectations for your warewashing needs. Communicate your standards clearly and be available to answer any questions in order to avoid any unnecessary confusion.

Looks Can Be Deceiving

After a cycle ends, dishes may come out looking clean. However, microbes and pathogens can't be seen by the naked eye and can flourish on dinnerware, glassware and flatware if proper procedures aren't followed. Your dish machine operator should be on the lookout for breakdowns or malfunctions and consult all training aids and manuals to make sure each step of the process is being precisely followed to prevent harmful bacteria from spreading.



Size it Up!

No two establishments are alike, especially in the kitchen. That's why it's imperative to have the right equipment for the job, including the right dish machine. A machine that is too small may not be able to keep up with demand during your busiest times, while one that is too large could take up valuable space for other equipment as well as result in unnecessary energy cost increases. The information below will help you determine which machine is right for your business.

HOW TO PROPERLY SIZE A DISHMACHINE:

1. How many people are you serving during the busiest hour of operation?
2. On average, approximately how many total pieces of ware does each person have?

$$\begin{array}{c} \text{NUMBER OF PEOPLE} \\ \times \\ \text{PIECES OF WARE PER PERSON} \\ = \end{array}$$

TOTAL AMOUNT OF WARE THAT NEEDS TO BE WASHED DURING THAT ONE HOUR PERIOD

Hobart Model	Racks/Dishes per hour	Hobart Model	Racks/Dishes per hour
LXeC (low temp)	34 Racks per hour	AM15VL (high temp, ventless)	3334 Racks per hour
LXeH (high temp)	32 Racks per hour	CL44eN, CLPS66eN	202 Racks per hour
LXeR (high temp, ventless)	24 Racks per hour	CL54eN, CLPS76eN	245 Racks per hour
LT-1 (low temp)	37 Racks per hour	CL64eN, CLPS86eN	342 Racks per hour
AM15 (low temp)	65 Racks per hour	FT1000S	10,611 Dishes per hour
AM15 (high temp)	58 Racks per hour	FT1000	14,316 Dishes per hour



Dish Machines

High Temperature, Hot Water Sanitization: The Facts

One of the most popular warewashing methods is known as “high temp, hot water” sanitization. However, like anything else in the foodservice industry, careful thought must be given to your warewashing approach in order to make the right decision. Here are a few things to keep in mind when considering whether high temp, hot water sanitization is right for you:

Pros:

- Best results
- Removes tough stains such as lipstick, oils and grease better than low temp
- No chemical or bleach sanitizer residue
- Less caustic – easier on your machine and items being washed
- Lower chemical costs

Cons:

- Additional costs
- Larger electrical and power requirements
- Door-type and larger machines require hoods for proper use



CUSTOMER SEGMENT:

Wineries • Bars/Breweries
Restaurants • Lodging

LXGeR Undercounter Glasswashers

NEW!

Hobart

- Excellent cleaning and sanitizing results, with no chemical residue
- Offered in High or Low Temp, each with its own unique features for high quality cleaning results
- 12" Door Opening for operator ease of use
- LXGeR model features steam elimination and energy recovery; LXGePR model features additional final rinse cycle designed to remove any chemical residue
- Low chemical alarms with light and normal cycles as well as 70° rise Sense-A-Temp booster, soft start and delime alert notification
- Also available in two heights to fit any decor, in any location

FREE FREIGHT NSF UL

Low Temperature

DON#	Prod. Cap'y	Size	Volts	Qty
1176575	38 racks/hr	23 ¹ / ₁₆ "W x 34 ³ / ₈ "H x 25 ⁹ / ₁₆ "D	120	1 ea
1176574	38 racks/hr	23 ¹ / ₁₆ "W x 41 ⁷ / ₈ "H x 25 ⁹ / ₁₆ "D	120	1 ea

High Temperature

1176577	30 racks/hr	23 ¹ / ₁₆ "W x 34 ³ / ₈ "H x 26 ¹ / ₁₆ "D	208/240	1 ea
1176576	30 racks/hr	23 ¹ / ₁₆ "W x 41 ⁷ / ₈ "H x 26 ¹ / ₁₆ "D	208/240	1 ea

NOTE: Shipped FREE from KY (41017)



CUSTOMER SEGMENT:

Bars • Quick Service
Restaurants • Lodging

Advansys™ LXe Under Counter Dish Machines

Hobart

- Best-In-Class wash performance utilizing space-saving, energy-saving and cost-saving solutions
- Includes energy recovery technology - virtually eliminating vapor steam cloud by recycling the steam internally to preheat in-coming cold water
- Advansys™ LXe boasts a soft start feature and three cycles - light, normal and heavy
- Re-designed simple, smart display panel, for common maintenance notifications like auto deliming and clogged wash arms
- Includes Sense-A-Temp booster heater technology delivering 70° F rise rinse water temperature
- All units are 25⁷/₁₆"L x 32¹/₂"H x 23⁹/₁₆"D

FREE FREIGHT NSF UL

DON#	Desc	Prod. Cap'y	Volts	Qty
1047523	Energy Recovery Dishwasher	30 Racks/hr	120	1 ea
1047521	Hot Dishwasher	32 Racks/hr	120	1 ea
1047520	Cold Dishwasher	34 Racks/hr	120	1 ea

NOTE: Shipped FREE from KY (41017)

Low Temperature, Chemical Sanitization: The Facts

Another popular warewashing method is known as “Low Temperature, Chemical Sanitization.” Just like high temp, hot water sanitization, it is important that you review the advantages and disadvantages. The pros and cons below can offer some guidance when choosing an approach to your warewashing:

Pros:

- Requires less power
- Lower purchase price as no booster heater is required
- Easier handling due to dishes being cooler to the touch

Cons:

- High chemical cost
- Stronger chemicals can limit the service life of your dishwasher and may leave residue as well as a “chemical smell”
- Can lead to less desirable results with tough stains like lipstick, proteins or fats
- Not recommended for stemware



AM Select Single Rack Dish Machines

Hobart

- New dishwashing technology cleans glassware, dishes, pots and pans in adjustable time cycles of one, two, four and six minutes; cleans 58 racks per hour
- Conserves water—only uses ¾ gallon per rack
- Touch pad is easy to use and large data display is easy to read
- Straight-through or corner installation; 208/240 V, 3 ph
- 26½"W x 67½"H x 29¼"D

FREE FREIGHT NSF UL

DON#	Desc	Prod. Cap'y	Phase	Qty
2E5972	Single Rack w/70° Booster	52-76 Racks/hr	3	1 ea
2E5970	Door Type w/o Booster	53-80 Racks/hr	3	1 ea

NOTE: Shipped FREE from KY (41017)

CUSTOMER SEGMENT:

Quick Service • Restaurants
Lodging • K-12 • Healthcare

Pot & Pan Washers

NEW!

Hobart

- Front loading, split-door configuration
- Two, four and six minute wash cycle options
- Easily cleans 8 to 20 racks per hour
- PW10 chamber accepts ten full-size sheet pans; PW20 chamber accepts 20 full-size sheet pans
- Heavy duty door and hinges
- Booster heater, large removable scrap screens and bucket, integrated detergent connections and spray hose

FREE FREIGHT NSF UL

DON#	Desc	Prod. Cap'y	Size	Volts	Qty
1176578	Prep Washer	20 Pans/hr	35"W x 78"H x 37¾"D	208/240	1 ea
1176579	Prep Washer	20 Pans/hr	58¼"W x 78"H x 37¾"D	208/240	1 ea

NOTE: Shipped FREE from KY (41017)



CUSTOMER SEGMENT:

Restaurants • Retail/Bakery
Lodging • K-12/Higher Education
Hospitals

Dish Machines

Is Your Commercial Dishwasher Ready for an Upgrade?

With the advancements made in technology for some equipment categories, in particular with commercial dishwashers – replacing your machine before it is on its proverbial “last legs” might be a good idea. Here’s a look at some of the latest improvements that will help you decide if an upgrade makes sense for your establishment:

Lean, Mean and Just As Clean

As recently as the past decade, conveyor-type and flight-type dish machines were using as much as 300 gallons of water during the final rinse cycle alone. Today, dishwashers are achieving the same result with just half or even a third of that amount. When added up over the course of a year, the resource and cost savings are substantial.

Efficient and Effective

In addition to saving water and energy, modern commercial dishwashers are fighting dirt and soil more efficiently as well. Wash arms and nozzles are better able to reach all areas of each dish while chemicals are being used in more efficient ways, reducing the need for detergents and rinse agents. Finally, more items such as large sheet pans can be run through the dishwasher, reducing the need for hand washing.

Better Speed

Another aspect of modern technological advancements in commercial dishwashers is the time being saved with machines running loads faster, allowing for more per hour. This saves not only water and electricity but also manpower that can then be freed up for other important tasks in the back of the house, which in turn can lead to greater overall job satisfaction among the staff.



44" Conveyor Dish Machine

Hobart

- Most efficient use of energy, water, labor and floor space of any conveyor dishwasher in the industry
- Cleans up to 8,550 dishes an hour using 50% less rinse water and energy
- Deep-tank design requires fewer refills, saving water and detergent
- Opti-Rinse nozzles designed to resist corrosion, chemicals, clogging and heat
- Energy saver mode can automatically shut off entire dish machine after 1-6 hours of non-activity

FREE FREIGHT NSF UL

CUSTOMER SEGMENT:

Restaurants • Lodging
K-12/Higher Education
Healthcare • Government

DON#	Prod. Cap'y	Size	Phase	Qty
2E5965	202 Racks/hr	44¾"W x 68½"H x 31¼"D	3	1 ea

NOTE: Shipped FREE from KY (41017)

Flight Type Dish Machine

Features:

- Insulated cabinet-style doors
- Capless wash arms with anti-clogging nozzles
- Recirculating pre-wash section
- Auto-clean and auto-delime
- Low amp load
- Digital controls with troubleshooting and diagnostics
- 30" wide variable-speed conveyor

Benefits:

- Cuts energy consumption up to 20%
- Reduces wash water changes up to 50%
- Saves up to \$1,405 on operating costs

Low Energy Flight Type Dish Machine

Hobart

- Designed for high volume operations, this dish machine system considerably reduces energy use and amp load requirements, resulting in the lowest total cost of ownership in the industry.
- Free factory startup
- 18-month and extended warranties available



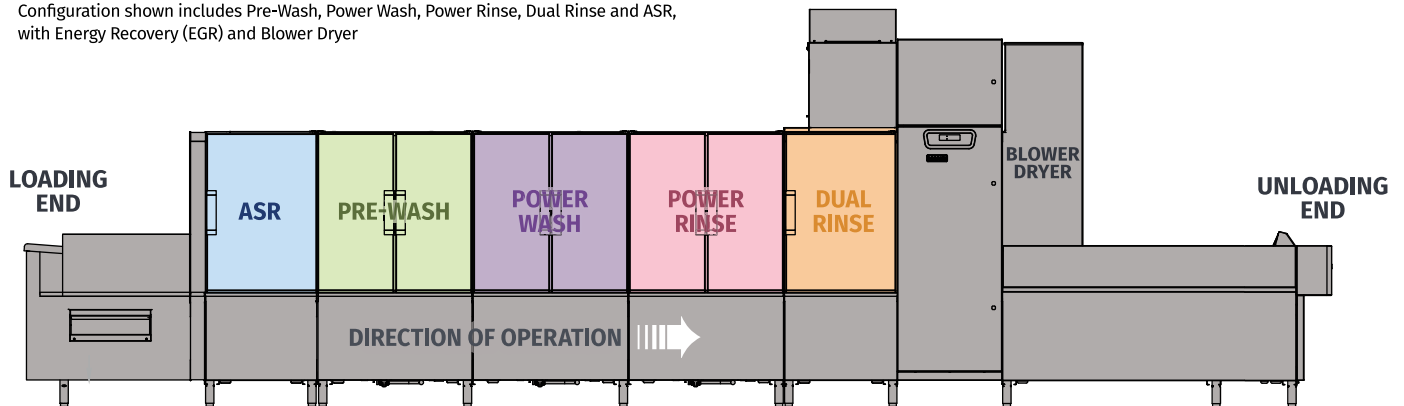
CUSTOMER SEGMENT:

Lodging • Colleges
Hospitals • Government



Standard Configuration

Configuration shown includes Pre-Wash, Power Wash, Power Rinse, Dual Rinse and ASR, with Energy Recovery (EGR) and Blower Dryer



Load Length **5'7" to 9'8"

**Min/max lengths may vary by model. Power Rinse section comes standard on full-length models (not available on short models).

Unload Length **5'7" to 16'9"

Conveyor Options

Flat Belt



Designed for Prep Ware / Racks

Tivoli



Designed for Correctional Applications

Type A



Designed for Plates & Trays / Prep Ware / Racks

Additional conveyor options available. Contact your DON Sales Representative for more information.

For purchase information, please contact your DON Sales Representative

Dish Racks

Are You Open or Closed?

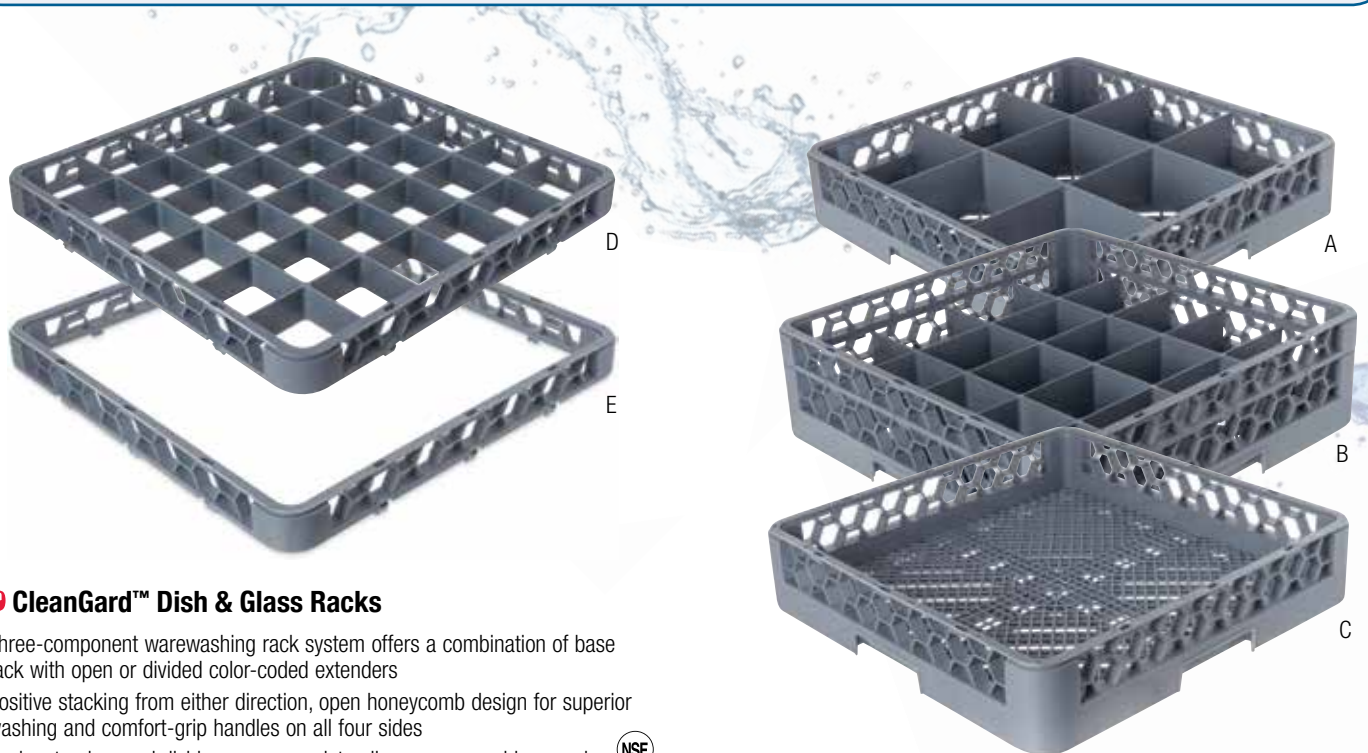
In addition to deciding which temperatures and chemicals are right for your warewashing needs, it is also important to determine how you want to load and store your glassware when it comes time for cleaning. The two most popular designs for this task are known as “open rack” and “closed wall” styles, with each having their own advantages:

Open Rack

These racks are specifically designed to provide the best wash results for glassware. During the wash cycle hot water, detergents, rinse agents and air all contribute to how well a glass will clean and dry, with the maximum amount of each designed to reach the glass surface in order to help evaporate water for spot-free drying. As a result, open rack designs offer superior washing, complete rinsing and fast drying.

Closed Wall

The closed wall model reduces the need for rewashing due to its protection from dust or other potential environmental contaminants. The sanitary design makes it an excellent choice for long-term glassware storage as well as transport for any off-site events.



DoIt CleanGard™ Dish & Glass Racks

- Three-component warewashing rack system offers a combination of base rack with open or divided color-coded extenders
- Positive stacking from either direction, open honeycomb design for superior washing and comfort-grip handles on all four sides
- Rack extenders and dividers accommodate all your warewashing needs



Glass Racks - Grey

	DON#	Cap'y	Style	Comp Size	Rack Size	Qty
A.	1158778	9 Comp	—	5 ⁷ / ₈ "W x 3 ¹ / ₂ "H	19 ⁷ / ₈ "Sq x 4"H	1 ea
	1158775	9 Comp	1 Extender	5 ⁷ / ₈ "W x 4 ³ / ₄ "H	19 ⁷ / ₈ "Sq x 5 ¹ / ₂ "H	1 ea
	1158776	9 Comp	2 Extenders	5 ⁷ / ₈ "W x 6 ¹ / ₂ "H	19 ⁷ / ₈ "Sq x 7"H	1 ea
	1158777	9 Comp	3 Extenders	5 ⁷ / ₈ "W x 7 ⁷ / ₈ "H	19 ⁷ / ₈ "Sq x 8 ¹ / ₂ "H	1 ea
	2E7456	16 Comp	—	4 ¹ / ₂ "W x 3 ¹ / ₂ "H	19 ⁷ / ₈ "Sq x 5 ¹ / ₂ "H	1 ea
	1158764	16 Comp	1 Extender	4 ¹ / ₂ "W x 4 ³ / ₄ "H	19 ⁷ / ₈ "Sq x 5 ¹ / ₂ "H	1 ea
	1158765	16 Comp	2 Extenders	4 ¹ / ₂ "W x 6 ¹ / ₂ "H	19 ⁷ / ₈ "Sq x 7"H	1 ea
	1158766	16 Comp	3 Extenders	4 ¹ / ₂ "W x 7 ¹ / ₁₆ "H	19 ⁷ / ₈ "Sq x 8 ¹ / ₂ "H	1 ea
	1158767	16 Comp	4 Extenders	4 ¹ / ₂ "W x 9 ¹ / ₂ "H	19 ⁷ / ₈ "Sq x 10 ¹ / ₂ "H	1 ea
	2E7460	25 Comp	—	3 ¹ / ₂ "W x 7 ¹ / ₁₆ "H	19 ⁷ / ₈ "Sq x 4"H	1 ea
	1158768	25 Comp	1 Extender	3 ¹ / ₂ "W x 4 ³ / ₄ "H	19 ⁷ / ₈ "Sq x 5 ¹ / ₂ "H	1 ea
	1158769	25 Comp	2 Extenders	3 ⁹ / ₈ "W x 6 ¹ / ₂ "H	19 ⁷ / ₈ "Sq x 7"H	1 ea
	1158770	25 Comp	3 Extenders	3 ³ / ₈ "W x 7 ¹ / ₁₆ "H	19 ⁷ / ₈ "Sq x 8 ¹ / ₂ "H	1 ea
	1158771	25 Comp	4 Extenders	3 ⁹ / ₈ "W x 9 ¹ / ₂ "H	19 ⁷ / ₈ "Sq x 10 ¹ / ₂ "H	1 ea
	1042771	36 Comp	—	2 ¹ / ₁₆ "W x 3 ¹ / ₈ "H	19 ³ / ₄ "Sq x 4"H	1 ea
	1158772	36 Comp	1 Extender	3"W x 3 ¹ / ₂ "H	19 ⁷ / ₈ "Sq x 5 ¹ / ₂ "H	1 ea
	1158774	36 Comp	3 Extenders	3"W x 7 ⁷ / ₈ "H	19 ⁷ / ₈ "Sq x 8 ¹ / ₂ "H	1 ea

Cup Racks - Grey

	DON#	Cap'y	Comp Size	Rack Size	Qty
	2E7450	16 Comp	4 ⁹ / ₁₆ "W x 3 ¹ / ₄ "H	19 ³ / ₄ "Sq x 4"H	1 ea
B.	2E7451	20 Comp	3 ⁹ / ₈ "W x 4 ³ / ₄ "H	19 ³ / ₄ "Sq x 5 ⁹ / ₁₆ "H	1 ea

Warewashing Racks - Grey

	DON#	Desc	Cap'y	Comp Size	Rack Size	Qty
	2E7453	All Purpose Plate/Tray	Open	3 ¹ / ₄ "H	19 ³ / ₄ "Sq x 4"H	1 ea
	2E7455	Tall Peg Plate/Tray	Open	3 ¹ / ₄ "H	19 ³ / ₄ "Sq x 3 ³ / ₁₆ "H	1 ea
	2E7454	Open Bowl	Open	3 ¹ / ₄ "H	19 ³ / ₄ "Sq x 4"H	1 ea
C.	2E7452	Flatware	Open	3 ¹ / ₄ "H	19 ³ / ₄ "Sq x 4"H	1 ea
	2E7476	Flatware Basket	8 Comp	3 ¹ / ₂ "W x 4 ⁷ / ₁₆ "H	17"L x 7 ³ / ₄ "W x 6 ⁷ / ₈ "H	1 ea

Additional Rack Extenders - Grey

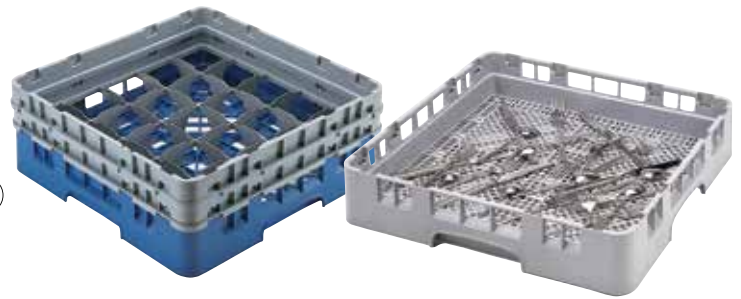
	DON#	Cap'y	Comp Size	Rack Size	Qty
	1158763	9 Comp	5 ⁷ / ₈ "W x 1 ¹ / ₂ "H	19 ⁷ / ₈ "Sq x 1 ³ / ₄ "H	1 ea
	1158760	16 Comp	4 ¹ / ₂ "W x 1 ¹ / ₂ "H	19 ⁷ / ₈ "Sq x 1 ³ / ₄ "H	1 ea
	1158761	25 Comp	3 ⁹ / ₈ "W x 1 ¹ / ₂ "H	19 ⁷ / ₈ "Sq x 1 ³ / ₄ "H	1 ea
D.	1158762	36 Comp	3"W x 1 ¹ / ₂ "H	19 ⁷ / ₈ "Sq x 1 ³ / ₄ "H	1 ea
E.	2E7470	Open	—	19 ⁷ / ₈ "Sq x 1 ³ / ₄ "H	1 ea

Polypropylene Rack Dolly - Grey

DON#	Size	Qty
1006273	22 ¹ / ₂ "Sq x 8"H	1 ea

don Camrack® 4-in-1 System

- Open inside compartments to ensure thorough cleaning
- Closed external walls keep fingers and contaminants out
- Inventory includes ten base rack colors w/hot stamping and ID clips available
- Easily transport anywhere as a complete system



DON#	Desc	Comp	Comp Size	Glass Ht	Qty
2E7250	Flatware Rack	Open	18" x 18"	4"	1 ea
2E7252	Flatware Rack	8 Comp	3½" x 3½"	7¼"	1 ea
2E7255	Glass Rack	16 Comp	4¾" x 4¾"	8¾"	1 ea
2E7257	Glass Rack	16 Comp	4¾" x 4¾"	10½"	1 ea
2E7272	Glass Rack	25 Comp	3½" x 3½"	5½"	1 ea
2E7256	Glass Rack	25 Comp	3½" x 3½"	7¼"	1 ea
2E7253	Glass Rack	25 Comp	3½" x 3½"	8¾"	1 ea
2E7260	Glass Rack	25 Comp	3½" x 3½"	10½"	1 ea
2E7254	Glass Rack	36 Comp	27⁄8" x 27⁄8"	5¼"	1 ea
2E7273	Glass Rack	36 Comp	27⁄8" x 27⁄8"	5½"	1 ea
2E7258	Glass Rack	36 Comp	27⁄8" x 27⁄8"	8¾"	1 ea
2E7259	Glass Rack	36 Comp	27⁄8" x 27⁄8"	10½"	1 ea
2E7270	Cup Rack	16 Comp	4¾" x 4¾"	4"	1 ea

DON#	Desc	Comp	Comp Size	Glass Ht	Qty
2E7271	Cup Rack	20 Comp	4¾" x 3½"	4"	1 ea
2E7251	Peg Rack	—	18" x 18"	4"	1 ea
2E7266	Rack Extender	25 Comp	—	2"	1 ea
2E7265	Rack Extender	36 Comp	—	2"	1 ea

DON#	Desc	Color	Size	Qty
K2048	Camdolly	Grey	207⁄8"L x 213⁄8"W x 8"H	1 ea

DON#	Desc	Color	Size	Qty
2E4099	Rack Cover	White	19¾"L x 19¾"W	1 ea

don Poly Bus Boxes

- Contoured lid design for easy stacking, saving storage space
- Reinforced rims to reduce bending, breaking and bowing

DON#	Color/Desc	Size	Qty
K9435	Black Box	20"L x 15"W x 5"H	1 ea
K9953	Black Box	20"L x 15"W x 7"H	1 ea
K9947	Brown Box	20"L x 15"W x 7"H	1 ea
K9430	Grey Box	20"L x 15"W x 5"H	1 ea
K9951	Grey Box	20"L x 15"W x 7"H	1 ea
K9952	White Box	20"L x 15"W x 7"H	1 ea



don Adjustable Polymer Poker Chip Dish Dolly

- Unique system of adjustable, removable dividers provides flexibility and maximizes loading density
- Divider adjustment is made on underside to minimize tampering with settings
- Holds up to 320 plates
- Vinyl dust cover included



DON#	Desc	Size	Qty
E3169	Adjustable	26¾"W x 311⁄16"H x 26¾"D	1 ea



Includes 12 hex rods that can be repositioned to accommodate almost any shape or size

Super Adjustable Poker Chip Dish Dolly

Cres Car

- One-piece non-corrosive aluminum construction with plastic coating at points of contact to prevent chipping
- Includes 12 adjustable hex rods which can be positioned so unit holds almost any size or shape dish, platter, or bowl
- Comes with heavy duty 5" swivel casters, two with brakes; conveniently fits under standard 36" counter



DON#	Cap'y	Size	Qty
1003940	250 lbs	271⁄8"W x 32"H x 271⁄8"D	1 ea

Glassware



DON Facets

- DON Exclusive pattern
- Designed with ArmoRIM for rim reinforcement and chip resistance
- Combines versatility and durability to suit all barware needs for high-volume operations
- Striking diamond-like facet design and sturdy bottom base with a stacking ledge to maximize space

DON#	Desc	Cap'y	H	Max Dia	Qty	Glass Racks
A. 1140406	Shot	1 1/2 oz	2 5/8"	2 1/8"	24/cs	Open-2E1009, Closed-2E7305
B. 1140405	Rocks	4 1/2 oz	3"	3"	12/cs	Open-2E7485, Closed-2E7272
1140404	Rocks	7 oz	3 3/8"	3 1/4"	12/cs	Open-1158768, Closed-2E7272
C. 1140412	Rocks	9 oz	3 3/4"	3 1/2"	12/cs	Open-1158764, Closed-1048457
D. 1140411	DOF	12 oz	4 1/4"	3 3/4"	12/cs	Open-1158769, Closed-1111904
E. 1140413	Hi Ball	10 oz	5 3/8"	3 1/8"	12/cs	Open-1158764, Closed-1109756
1140410	Hi Ball	13 oz	5 3/4"	3 3/8"	12/cs	Open-1158765, Closed-2E7253
F. 1140409	Beverage	14 oz	5 7/8"	3 3/8"	12/cs	Open-1158765, Closed-2E7253
1140408	Cooler	16 oz	6"	3 5/8"	12/cs	Open-1158765, Closed-1044208
1140407	Cooler	20 oz	6 1/2"	3 7/8"	12/cs	Open-1158766, Closed-1044208



DON Stack Up

- Fully Tempered glass - up to 5X more resistant to mechanical and shock breakage than annealed glass
- Stackable ledge to maximize space
- Qty: 12/cs

DON#	Desc	Cap'y	H	Max Dia	Glass Racks
G. 1134720	Old Fashioned	8 3/4 oz	3 5/8"	3 3/8"	Open-1158764, Closed-2E7272
1134722	Old Fashioned	10 1/2 oz	3 3/8"	3 3/8"	Open-1158764, Closed-1048457
H. 1134721	DOF	12 oz	3 7/8"	3 3/16"	Open-1158764, Closed-1109756
1134723	Beverage	14 oz	5 1 1/16"	3 1/4"	Open-1158769, Closed-2E7253
1134725	Cooler	16 oz	5 3/4"	3 7/16"	Open-1158765, Closed-2E7253
J. 1134724	Cooler	21 oz	6 3/8"	3 1 1/16"	Open-1158766, Closed-1044208

Cabernet & Cabernet Sheer

Chef & Sommelier® by Arc Cardinal

- Graceful stem accentuates a variety of wines; tasting-quality sheer rim
- Krysta® material provides extra shock resistance and increased clarity
- Qty: 24/cs

DON#	Desc	Cap'y	H	Max Dia	Glass Racks
J. G1068	Flute	6 oz	8 7/8"	2 3/4"	Open-1023947, Closed-1001943
1166632	Martini	7 1/2 oz	6 3/4"	4 1/2"	Open-1158777, Closed-2E7298
G1067	Tall Wine	10 1/2 oz	7 3/4"	3 1/16"	Open-1158770, Closed-1003723
G1062	Tall Wine	12 oz	8"	3 3/16"	Open-1158771, Closed-1003960
K. G1061	Tall Wine	16 oz	8 5/8"	3 1/2"	Open-1012979, Closed-1022076
G1060	Tall Wine	19 3/4 oz	9 1/16"	3 1 1/16"	Open-1012069, Closed-1022076
L. G1064	Ballon Wine	20 oz	8 1/4"	4 3/16"	Open-1024004, Closed-1014416
G1070	All Purpose	13 1/2 oz	6 9/16"	3 3/16"	Open-1158770
G1069	Iced Tea	16 oz	7 7/16"	3 3/16"	Open-1158770

NOTE: Ask your DON Sales Representative for stocking locations



Wine Lovers

Spiegelau® from Libbey® Foodservice

- Each glass enhances the aroma and flavor of the finest wines
- Brilliant and clear crystalline
- Increased durability, reducing replacement costs

DON#	Style	Cap'y	H	Max Dia	Qty	Glass Racks
A. 1121235	Flute	6½ oz	8½"	2½"	12/cs	Open-1117584, Closed-1127718
1119241	White Wine	12¾ oz	8"	3"	12/cs	Open-1158771, Closed-1032073
B. 1119852	Red Wine	15½ oz	8½"	3½"	12/cs	Open-2e7817, Closed-1001943
C. 1121236	Bordeaux	19½ oz	9"	3½"	12/cs	Open-1158767, Closed-1129009

don Mixing Glasses & Salud Grande Martini

- Heat-treated glass ensures durability
- Large capacity for greater presentation options

DON#	Desc	Cap'y	H	Max Dia	Qty	Glass Racks
D. G911	Mixing	14 oz	5¾"	3½"	24/cs	Open-1012817
E. G904	Pint Mixing	16 oz	5¾"	3½"	24/cs	Open-1012817, Closed-2E8103
F. G565	Martini	10 oz	6¾"	4¾"	12/cs	Open-1158777



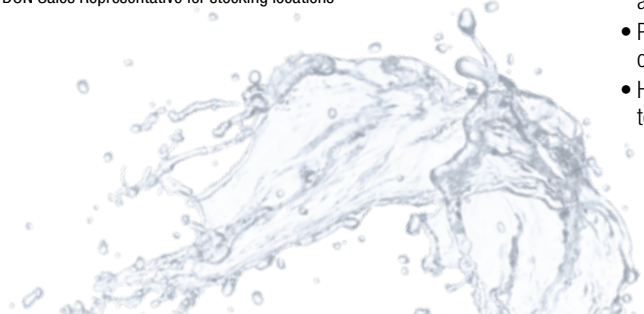
DON#	Brush Color	Brush Size	Size	Qty
G. 1100104	White	(3) 8"H	6"L x 2¾"W x 8"H	1 ea
H. 2J1300	Black	(3) 8"H	6"L x 2¾"W x 8"H	1 ea
J. 2J1301	Black	(2) 8"H and (1) 9½"H	9¾"L x 4"W x 8"H	1 ea

NOTE: Ask your DON Sales Representative for stocking locations

Glass Washers

Carlisle Foodservice Products

- All plastic construction helps prevent glasses from being chipped or broken and helps seal out moisture
- Positive-suction, molded plastic base provides a tight grip in sinks and on countertops
- Heavy duty staple-set polyester bristles with densely filled dome top holds up to extreme use



Food Waste Disposers

Are You a Disposal Expert?

Part of keeping a clean and orderly house is proper disposal of waste within your establishment, with one of the fastest and most common methods being through the use of garbage disposal units. However, improper usage or abuse can cause costly damage to your equipment and increase the risk of contaminants spreading through your kitchen. Everything from training to selecting the right size plays a crucial role in the safe and efficient removal of waste from your establishment. Start with the chart below to help you decide which size disposal unit is ideal for your kitchen.

DISPOSER SIZING GUIDE					
MEALS PER DAY	SOILED DISHTABLE	VEGETABLE PREP	SALAD PREP	POT SINK	MEAT PREP
100-200	1 HP	1 HP	1 HP	1 HP	1 HP
200-300	2 HP	2 HP	1 HP	1 HP	2 HP
300-500	2 HP	2 HP	1 HP	1 HP	3 HP
500-1000	3 HP	2 HP	2 HP	2 HP	3 HP
1000+	5 HP	3 HP	2 HP	2 HP	5 HP



3 and 5 hp models include support leg (optional on 2 hp models)

Food Waste Disposers

Salvajor

- Corrosion-resistant housing permanently molded from heat treated aluminum alloy
- Tapered roller bearing provides quiet operation and shock absorption
- Water cooled motor provides maximum efficiency and longer life
- Short body standard on all 1 to 2 hp units allowing installation under 14" deep sinks
- Optional short top housing for 3 and 5 hp units allows installation under 14" deep sinks



DON#	Size	Motor HP	Volts	Phase	Qty
A. 1119097	15"W x 15 ¹ / ₁₆ "H	2	115/208/230	1	1 ea
B. 1119098	15"W x 19"H	3	208/230/460	3	1 ea
1119099	15"W x 19"H	5	208/230/460	3	1 ea

NOTE: Shipped FOB from MO (64132)



Food Waste Collectors

Salvajor

- Pre-flushing and collecting system designed for use in areas prohibiting food waste disposers
- Unique in output and simplicity, washing water soluble food waste harmlessly through the sewers
- Uses recirculated water to reduce costs
- Scrap Collector and Pot/Pan Scrap Collector include patented operator sensing technology (not included with Trough Collector)
- Both collector systems listed below are available in 115/208/230 V (1 phase) and 208/230/460 V (3 phase)



DON#	Desc	Motor HP	Volts	Phase	Qty
C. 1119107	Trough	¾	Specify	1 or 3	1 ea
D. 1119108	Standard	¾	Specify	1 or 3	1 ea

NOTE: Shipped FOB from MO (64132)

Ready, Set, Dispose!

The easiest way to safely remove waste with your garbage disposal is knowing how to properly operate it. Follow these simple steps to ensure maximum efficiency and service life from your disposer:

1. **Run a steady stream of cool water** into the sink before turning your disposal on to ensure any fats remain solid.
2. **Turn your disposal on** before placing in any food waste.
3. **Gradually feed your food waste into the disposal.** Placing large amounts of waste in at once can slow the grinding process or create clogging.
4. Once the food waste has been broken down, **turn the disposal unit off and let water run for a few seconds** to flush the drain pipe.

WHAT CAN I PUT IN THE FOOD WASTE DISPOSER?

YES



FRUITS



VEGGIES



SMALL BONES



LEFTOVERS



UNEATEN FAST FOOD



VEGGIES/PEELS

NO



OIL



GREASE



ANY NON-FOOD ITEMS



Water Savings Package

Salvajor

- Operator sensor that detects the presence or absence of the operator; powers off completely if the operator does not return before the adjustable run timer expires
- Reduces water usage by up to 80% when no operator is present

For purchase information, please contact your DON Sales Representative



- Two modes of operation: standard on/off mode and water saver mode with timed run
- Includes disposer assembly, ARSS-LD control, operator sensor and installation instructions

TroughVeyor

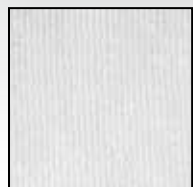
Salvajor

- Consumes only seven gallons of fresh water per minute
- 70 gallon-per-minute trough water volume swiftly propels food waste into the disposer, allowing for hands-free scraping
- Flexible design
- Adjustable timer with user friendly LCD readout

For purchase information, please contact your DON Sales Representative



Cleaning Supplies



DON DON Cloth™

- Can be laundered for continued use
- Super absorbent and lint-free; cleans windows without streaks
- Feels like soft cotton cloth—use as wiper, window cleaner or sports towel

DON#	Color	Size	Qty
1J385	White	12"L x 21"W	75/cs

NOTE: Ask your DON Sales Representative for stocking locations



DON Advanced Wipes

- Durable, highly absorbent and machine washable
- Antimicrobial protection inhibits growth of odor-causing bacteria
- Stains rinse easily; tear-resistant cloth provides long life even with laundering and heavy use

DON#	Color	Size	Qty
1J3026	White	13"L x 21"W	75/cs

NOTE: Ask your DON Sales Representative for stocking locations



DON Wonder Wipes™

- 100% patterned rayon absorbs ten times its weight in liquid
- Rinses easily for repeated use
- Won't lint or scratch delicate surfaces

DON#	Color	Size	Qty
1J486	Pink	11 1/2"L x 24"W	100/cs

NOTE: Ask your DON Sales Representative for stocking locations



DON Destainer Formula 88

- Effectively and safely removes stains from china and plastic
- Dilution: one portion packet per every four gallons of water

DON#	Size	Qty
1J880	4 oz packets	35/cs

NOTE: Ask your DON Sales Representative for stocking locations



DON Flatware Presoak

- Removes and cleans food soil from flatware
- Dilution: one packet per two gallons of water

DON#	Size	Qty
1J651	4 oz packet	35/cs
1J69	1 gal	4/cs

NOTE: Ask your DON Sales Representative for stocking locations



don Stainless Steel Scrubber

- Rust and splinter-free
- Made of 430 grade stainless steel

DON#	Desc	Style	Qty
J795	35 gram	Economy	12/pk
J799	50 gram	Heavy Duty	12/pk



don Protective Gloves

- Gloves for all applications from light to heavy duty use
- Yellow, USDA-approved latex rubber gloves
- Flocked-lined

Industrial Black Rubber Gloves

DON#	Size	Length	Qty
J757	Large	16"	1 pr/pk

Dishwashing Yellow Latex

1038440*	Medium	12"	1 pr/pk
1038439*	Large	12"	1 pr/pk

*CAUTION: This product contains natural rubber latex which may cause a serious allergic reaction for some wearers



Vinyl Bib Apron

San Jamar

- Dark brown, heavyweight, leather-look vinyl with cotton-knit backing
- Waterproof and fire-retardant

DON#	Color	Size	Qty
6L4610	Brown	25" x 37"	1 ea



don Scouring Pads

- Medium pad for general cleaning: pots, pans, tile and countertops
- Heavy duty pad for tough cleaning: pots, pans, stoves, flooring and equipment
- Extra heavy duty pad for toughest cleaning: burnt-on carbon soils, hardened grease and heavy stains

Scour Pads

	DON#	Desc	Size	Color	Qty
A.	J702	Medium Duty	6" x 9"	Green	20/cs
B.	J703	Heavy Duty	6" x 9"	Green	15/cs
C.	J704	Extra Heavy Duty	3½" x 5"	Blue	20/cs

Scrub Sponge

D.	J777	Medium Duty	6¼" x 3¼"	Green/Yellow	20/cs
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NOTE: Ask your DON Sales Representative for stocking locations

don Round Receptacle and Surefit™ Can Liners

- Heavy duty construction with double-reinforced stress ribs
- Ergonomic handles for easy lifting; deep hand holds facilitate safe, controlled tipping
- Drag skids for excellent durability
- NSF Std. 21 listed containers and lids; NSF Std. 2 for food contact and cleanability
- Liners require no banding and bag won't slip; made from heavy duty, high-grade plastic with leak proof seams and puncture-resistant side walls



Receptacle and Lid

DON#	Desc	Cap'y	Qty
1050813	Receptacle	32 gal	1 ea
1051020	Lid	Fits 32 gal	1 ea

32 Gallon Liners

DON#	Resin	Color	Size	Thickness	Qty
1041995	Low-D	Clear	45"L x 33"W	1.2 mil	100/cs
1041962	Hi-D	Clear	46"L x 33"W	1.3 mil	200/cs

NOTE: Ask your DON Sales Representative for stocking locations

Sinks

The Three-Sink Method

Wash, rinse and sanitize are the basic steps that serve as the foundation of what is known as the “three-sink method” of manual dish washing, with three-compartment sinks having been designed for this exact process. While the concept has been around for quite some time, there are still some important things to remember:



Before You Begin

Proper dish cleaning first requires a designated area for dishes to be washed. It is also important to note that while three-compartment sinks can be used to wash wiping cloths, clean produce and thaw food, it should not be used for washing hands or as a mop sink. Each sink bay should also be completely emptied and cleaned every four hours.

1. Wash

Washing dishes makes them visibly clean but doesn't necessarily eliminate all harmful pathogens invisible to the naked eye, so it only ghe first step. Fill your wash bay with a solution of water and at least one of the following: soap, detergent, acid or alkaline cleaner, degreaser or an abrasive cleaner. Your water's minimum temperature should be between 95 and 120° F.



Compartment Sinks

Advance Tabco

- Stainless steel construction with welded seams; stainless steel legs and bullet feet
- Backsplash has tile edge for easy installation
- Sink bowls have 3/4" coved corners
- Faucet holes on 8" centers



One Compartment

DON#	Drainboard	Size	Bowl Size	Qty
1045060	18" Left	38½"W x 24"D	18"L x 18"W x 14"D	1 ea
1045061	18" Right	38½"W x 24"D	18"L x 18"W x 14"D	1 ea
1045062	No Drainboard	23"W x 24"D	18"L x 18"W x 14"D	1 ea

Three Compartment

1045066	18" Left	75"W x 24"D	18"L x 18"W x 14"D	1 ea
1045064	18" Right	75"W x 24"D	18"L x 18"W x 14"D	1 ea
1045065	18" Left and Right	90"W x 24"D	18"L x 18"W x 14"D	1 ea
1045067	18" Left and Right	90"W x 30"D	18"L x 24"W x 14"D	1 ea
1045068	24" Left and Right	90"W x 30"D	18"L x 24"W x 14"D	1 ea
1045069	20" Left and Right	100"W x 36"D	20"L x 30"W x 14"D	1 ea

NOTE: Shipped FOB from TX (75142)



Three Compartment Bar Sink

Glastender

- One-piece, seamless top, front rail and backsplash
- 16-gauge fabricated bowls are 2.9x thicker than typical 20-gauge drawn bowls
- Integral drainboards have lift-out, perforated stainless steel inserts
- Includes heavy duty hot and cold water faucet



DON#	Bowl Size	Size	Qty
1149674	11"L x 14"W x 10¼"D	60"W x 37"H x 24"D	1 ea
2E3590	11"L x 14"W x 10¼"D	72"W x 37"H x 19"D	1 ea

NOTE: Shipped FOB from MI (48604)

2. Rinse

The second bay in your sink should be dedicated to **rinsing**. Use clean water that is at least 120 degrees Fahrenheit in order to remove any cleaning agents from the wash bay. Drain the water when it becomes too soapy and replace it with fresh water.



3. Sanitize

Sanitizing is the third and arguably most important step because it ensures that all harmful microorganisms are eliminated. **Chemical sanitizing** kills bacteria through the use of dissolvable tablets or chlorine solutions, with sanitation taking between seven and 30 seconds. **Hot water sanitization** uses water at or above 171° F to kill all microorganisms on dishes. This method requires your sanitizing sink bay to have a sink heater installed.



Dry

Once the manual cycle is complete, you will need to **dry** your dishes. They should always be air dried and never dried with a towel. A self-draining drainboard must be used in order to prevent water accumulation. Your drainboard should also be large enough to accommodate all of your clean items.



Dish Tables

Advance Tabco

- Stainless steel top with galvanized legs and plastic bullet feet
- Tile edge design for easy installation
- Bold backsplash is 10½" with a 2" return



DON#	Desc	Length	Qty
1045055	Left to Right	24"	1 ea
1045057	Left to Right	36"	1 ea
1045059	Left to Right	48"	1 ea
1045056	Right to Left	24"	1 ea
1045058	Right to Left	36"	1 ea

NOTE: Shipped FOB from TX (75142)

Hand Sinks and Faucets

Advance Tabco

- Heavy gauge stainless steel welded construction
- One piece deep drawn sink bowl design
- All fittings are brass/chrome plated
- Key hole wall mounting bracket is stainless steel and offset design



Standard Sinks

DON#	Desc	Size	Qty
1045052	Gooseneck Faucet Soap/Towel Disp Sink	10"W x 5"H x 14"D	1 ea
E1078	Gooseneck Faucet Splash Mounted Sink	17¼"W x 16"H x 15¼"D	1 ea

Economy Sinks

1045050	Gooseneck Faucet Splash Mounted Sink	9"W x 5"H x 9"D	1 ea
1045051	Double Hole on Splash Sink	14"W x 5"H x 10"D	1 ea
1045054	Splash Mounted Sink w/ Gooseneck Faucet	14"W x 5"H x 10"D	1 ea
1003335	Skirt for Sink	17¼"W	1 ea

NOTE: Shipped FOB from TX (75142)

Electric Booster Heaters

Hatco

- Provides all the 180° F final rinse water required to sanitize and flash dry dishes and flatware
- Designed to save space; easily installs next to dishwasher, capacity is 6-8 gallons
- Features stainless steel body and base, fiberglass insulation and 10-year limited warranty
- Available in 208/240 V, 1 or 3 ph—specify when ordering



DON#	Size	Watts	Qty
2E1626	26"W x 19¾"H x 13"D	9,000	1 ea
2E1627	26"W x 19¾"H x 13"D	12,000	1 ea
2E1628	26"W x 19¾"H x 13"D	15,000	1 ea
2E1629	30½"W x 18"H x 18"D	36,000	1 ea
2E1630	30½"W x 18"H x 18"D	45,000	1 ea

NOTE: Shipped FOB from WI (53081)

Rinsing and Supplies

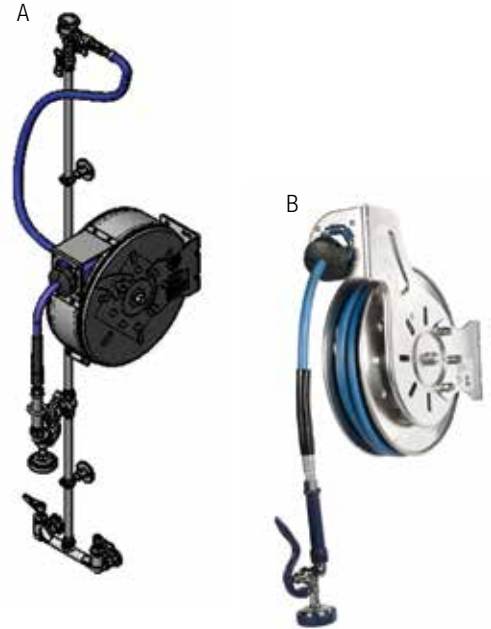
Hose Reels and Hose Reel Systems

T & S Brass

- Hose reel assembly
- Exposed piping and accessories
- System comes with cabinet, control valve and temp gauge

DON#	Desc	Style	Hose Length	Size	Qty
1161433	Closed Hose Reel	Exposed Piping & Accessories	30'	12"L x 20"W	1 ea
A. 1161436	Enclosed SS Hose Reel	Exposed Piping & Accessories	30'	12"L x 20"W	1 ea
1161437	Closed Hose Reel w/Cabinet	Control Valve & Temp Gauge	30'	16"L x 17"W	1 ea
B. 1161438	Open SS Hose Reel	w/Spray Valve	35'	7½"L x 17"W	1 ea
1161434	Open Hose Reel	Exposed Piping & Accessories	35'	12"L x 20"W	1 ea
1161435	Open Hose Reel	Exposed Piping & Accessories	50'	12"L x 20"W	1 ea

NOTE: Shipped FOB from SC (29690)



Sensor Faucet

T & S Brass

- Polished chrome finish
- Includes 4" wall mount and gooseneck
- 1161440 is a sensor faucet with HydroGenerator power supply

DON#	Desc	Size	Qty
1161439	Faucet	6½"L x 5½"W	1 ea
1161440	HydroGenerator Faucet	6½"L x 5½"W	1 ea

NOTE: Shipped FOB from SC (29690)



Low Profile Pre-Rinse Units

T & S Brass

- Wall mount units include swing nozzle, lever handles and wall bracket
- Polished chrome finish

DON#	Desc	Qty
1161444	6" Swing Nozzle w/Lever Handles & Eternas	1 ea
1161445	6" Swing Nozzle w/Lever Handles & Wall Bracket	1 ea
1161442	8" Swing Nozzle w/Lever Handles	1 ea
1161443	12" Swing Nozzle w/Lever Handles & Eternas	1 ea
1161441	12" Swing Nozzle w/Lever Handles & Wall Bracket	1 ea

NOTE: Shipped FOB from SC (29690)





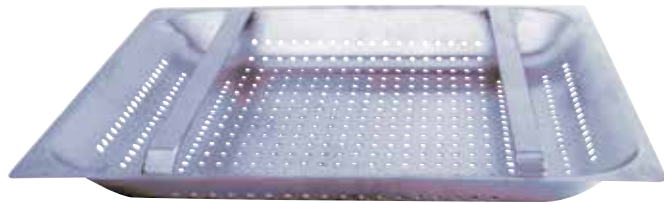
**Camrack™
Flatware Basket**

Cambro

- Large eight-compartment basket nests inside full or half base rack
- Compartment sizes are 3½" x 3½"
- Basket design provides maximum water circulation



DON#	Size	Qty
2E7252	18"W x 7¾"H x 7¼"D	1 ea



Pre-Rinse Baskets

Franklin Machine Products

- Fits into standard 20" x 20" pre-rinse sink
- Type 304 stainless steel

DON#	Size	Qty
1015015	20"L x 20"W x 2¼"D	1 ea
1015016	20"L x 20"W x 4"D	1 ea

NOTE: Shipped FOB from NJ (08048)



Waste Valve with Drain Adapter

T & S Brass

- Twist waste valve with drain adapter
- Cast bronze body

DON#	Max Dia	Size	Accessories	Qty
1031162	2" Drain outlet	Fits 3½" Drain	1½" adapter	1 ea

NOTE: Ask your DON Sales Representative for stocking locations



Erecta Shelf Wall Kit

Intermetro Industries

- Kit includes: two shelves, shelf supports, mounting brackets
- Wall bolts and screws not included; they must be selected according to the type of wall

DON#	Size	Qty
1155360	26¼"W x 13"H x 21"D	1 ea
1155361	38¼"W x 13"H x 21"D	1 ea
1155362	50¼"W x 13"H x 21"D	1 ea



don Stainless Steel Utility Cart

- Versatile, medium duty cart provides for all back-of-the-house duties
- Stainless steel shelves and legs provide 500 pound weight capacity
- Additional welded braces on top two shelves for greater durability
- 18" x 27" shelf size, 4" all swivel casters

DON#	Desc	Cap'y	Size	Qty
E2861	3 Shelf, Shelf Size: 18" x 27"	500 lbs	31"L x 19"W x 32"H	1 ea



Current Business or

Customer Number

All products subject to stock availability. We reserve the right to correct any printing errors.
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For California customers: To find out if an item falls under Prop 65, log into your account at don.com and look for the **Prop 65 warning icon** ⚠ displayed next to the product. Prop 65 warnings are only required in the state of California.

Drying Racks

MetroMax i® Drying Rack Units

Intermetro Industries

- Microban® Antimicrobial Product Protection built into every shelf mat and touch points to help inhibit the growth of mold, mildew, bacteria and fungus that cause odors and product degradation
- Lift-off polymer shelf mats wash easily by and or in dish machines
- Robust shelves designed to function in stationary, mobile, track systems and wall mount configurations with weight capacities up to 1000 lbs. (454 kg) per shelf and 2000 lbs. per stationary unit (evenly distributed)
- Standard 1" (25mm) shelf adjustment assures no wasted space

DON#	Desc	Style	Size	Qty
1177066	Stationary Drying Rack	2 Drop-Ins/1 Cutting Board Rack	48"W x 75½"H x 24"D	1 ea
1177067	Stationary Drying Rack	4 Cutting Board/Tray Drying Racks	48"W x 75½"H x 24"D	1 ea
1059469	Mobile Drying Rack	2 Drop-Ins/1 Cutting Board Rack	50"W x 68"H x 26"D	1 ea
1177065	Mobile Drying Rack	4 Cutting Board/Tray Drying Racks	50"W x 68"H x 26"D	1 ea

NOTE: Shipped FOB from regional warehouse



Since 1921, Edward Don & Company has been a trusted name with a proven reputation of doing what it takes to serve your business better.



- Trained and knowledgeable sales force
- Customer focused
- Integrated solutions
- Network of the best suppliers and brands
- Quality products at competitive prices

Isn't it time you turn to DON?