



PrepMaster Series Deluxe High-Temperature Undercounter Dishwasher
(Model: PMUD24)



★★★★★ (4.7/5)

Buy Now

WARRANTY
1 Year Parts and Labor

SPECIAL FEATURES

- ✓ **High Throughput**
Processes 30 baskets per hour with a 2-minute cycle time, supporting steady dish turnover in busy restaurant kitchens.
- ✓ **Robust Wash System**
Uses stainless steel rotating wash arms and a 69 gal/min pump capacity for consistent internal circulation.
- ✓ **Certified Construction**
Listed as cULus, NSF3, ANSI, and UL EPH certified, supporting use in regulated commercial kitchen environments.
- ✓ **Controlled Rinsing**
Operates within a 180°F to 195°F rinse temperature range, aligned with commercial food handling sanitation standards.
- ✓ **Efficient Utilities**
Consumes 19 gal/hr of water with a 4 gal wash tank and 1.32 gal boiler, supporting measured resource use.
- ✓ **Manufacturer Warranty**
Includes a 1-year warranty by the manufacturer, covering parts and labor as specified.



PRODUCT OVERVIEW

The PrepMaster Series undercounter dishwasher is designed for restaurants, cafés, and foodservice operators requiring compact warewashing in a commercial kitchen. Built with stainless steel construction using 18-gauge material, it supports daily food handling operations with a front-loading door style for undercounter placement. The unit measures 25" (L) x 24" (W) x 32.5" (H), allowing installation beneath standard counters while maintaining access from the front.

This commercial dishwasher operates on 208 V, 1 phase, 60 Hz, and draws 17 A, aligning with standard electrical setups in foodservice environments. Total electrical load is 3550 W, combining a 2000 W wash tank element and 3000 W rinse tank elements. A thermocontrol system manages wash and rinse functions.

The wash system includes stainless steel rotating upper and lower wash arms paired with stainless steel rinse arms, featuring a fixed upper and rotating lower configuration. A 550 W wash pump delivers a 69 gal/min pump capacity, supporting a 4 gal wash tank capacity and a 1.32 gal boiler capacity. Rinse water temperature ranges from 180°F to 195°F, aligned with high-temperature sanitizing requirements.

Designed for workflow efficiency, this undercounter dishwasher processes up to 30 baskets per hour with a 2-minute total cycle time. Features include automatic tank loading and an integrated detergent pump. It includes one dish basket, one generic basket, and one cutlery container. The unit uses 0.75 in water inlet and outlet connections with a 40–80 psi water pressure range and includes a 1-year warranty by the manufacturer.

CERTIFICATIONS

No certifications

SPECIFICATION

ATTRIBUTE	VALUE	ATTRIBUTE	VALUE
Type	Undercounter Dishwasher	Selling Unit	1/Each
Country of Origin	China	Material	Stainless steel
Gauge	18 Gauge	Total Cycle Time	2 minutes
Features	30 Baskets/Hr Washing Capacity, Automatic Tank Loading, Detergent Pump	Included	1 Basket For Dishes, 1 Generic Basket, 1 Cutlery Container
Phase	1 Phase	Voltage	208 volt
Hertz	60 hertz	Wash Pump Wattage	550 W
Wash Tank Elements	2000 W	Rinse Tank Elements	3000 W
Wattage	3550 watt	Amps	17 ampere
Wash Tank Capacity	4 gallon (US)	Boiler Capacity	1.32 Gal
Pump Capacity	69 Gal/min	Water Consumption	19 Gal/Hr



SPECIFICATION

ATTRIBUTE	VALUE	ATTRIBUTE	VALUE
Water Pressure Range	40 to 80 psi	Rinse Water Temperature	180°F to 195°F
Water Inlet Size	0.75 inch	Outlate Size	0.75 in
Shipping Depth	28.74 inch	Shipping Width	25.50 inch
Shipping Height	38.58 inch	Shipping Weight	154.3 pound
Product Weight	136.7 pound	Product Width	24 inch
Product Height	32.5 inch	Product length	25 inch
Control Type	Thermocontrol	Wash Arm Type	Stainless Steel Rotating Upper & Lower Wash Arms
Rinse Arms	Stainless Steel Lower Rotating Rinse & Upper Fixed	Door Style	Front Loading
Number of Doors	1 Door	Series	PrepMaster Series

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