

# Thames Valley Catering Are Looking After The Dishes



**THAMES VALLEY CATERING EQUIPMENT**  
*your one stop supplier for all your catering needs*

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December 12, 2012, 1:15 pm -- /[EPR NETWORK](#)/ -- Thames Valley Catering Equipment is able to supply a vast range of catering equipment to all parts of the trade from the restaurant to the large hospital and company kitchen but they also try to seriously look after the smaller user as well. With this in mind Thames Valley Catering is pleased to promote the smaller range of Sammic commercial dishwashers aimed at the smaller cafes and restaurants and other smaller catering establishments. The smaller units sometimes feel a little left out as the large companies seem to have all the best equipment but Thames Valley Catering is able to offer some excellent [Sammic dishwashers](#) to satisfy even the smallest requirement.

The company realises that any dishwasher is fairly costly and for the smaller unit that can be very important but the Sammic range is very good in quality and excellent in price. The [Sammic SL-23 front loading dishwasher](#) is a very good example of the type of equipment available having a 400 mm x 400 mm square basket, which will turn round a complete load in 180 seconds. This speed of operation will bring savings on crockery purchased and will give an excellent finished product. There are other savings to be made in water usage as the Sammic front loading dishwasher uses an optimal water flow system to reduce usage to a minimum. Sammic have fitted a detergent dosing system for speed of usage and there is an automatic rinse aid built into the dishwasher to ensure a high class finish.

Thames Valley Catering Equipment has a great deal of faith in these units, as they will bring serious savings to the business. The first saving is obviously in operator costs, as the speed of this unit will reduce the dishwashing time to around 20% of the hand washing systems. Secondly there are savings in crockery stocks and also in water and detergent usages. The dishwasher from [Sammic](#) will fit in well in a small kitchen as it requires little working space that is often at a premium in the smaller establishments and yet it has a high workload potential for such an establishment.

The Sammic SL-23 front loading machines are also ideal for larger concerns that need an extra machine either as a spare for the disaster day that the larger machines are broken or out of action for major cleaning of the present unit or as a separate unit for certain goods for example glasses or other special delicate products. The units are flexible and the space requirements are small and are ideal as a "Get of jail" card.

Thames Valley Catering Equipment would be delighted to answer any queries or give advice on the best and most appropriate Sammic dishwashers, there are years of experience available in the company and any question posed will almost certainly have been posed before. Sammic dishwashers have been around for some time and the quality and technology is excellent for the conditions they have to work in and the work they have to do and Thames Valley Catering Equipment is pleased to recommend their usage.

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