

Thames Valley Catering Company Promote Sammic Dishwashers



THAMES VALLEY CATERING EQUIPMENT

your one stop supplier for all your catering needs

Released on: January 29, 2013, 12:08 pm

Author: **Thames Valley Catering Equipment**

Industry: [Food & Beverage](#)

January 29, 2013, 12:08 pm -- /[EPR NETWORK](#)/ -- Thames Valley Catering Company are pleased to supply the full range of Sammic Dishwashers which are suitable for the full range of commercial and utility companies as well as hospitals, schools and other public service organisations. Thames Valley Catering is confident that there is a solution to most dish and glassware washing situations and the Sammic range of products is geared to find not only a system that will work but one which will complete the work in the shortest time and with the most efficient usage of labour and water and power resources.

The [Sammic Dishwashers](#) come with a double skin manufactured wall system which is very good at reducing noise level of the machine to a very low level and maintaining a good insulation of the machine to stop heat loss. The machines are front loading for easy access and also all servicing and cleaning can be carried out through the front door. This makes any work or servicing very easy to access and reduces any downtime levels required to keep the machines in good order.

Thames Valley Catering is pleased to be able to talk to the customers to examine their requirement for their cleaning work and this expertise has been gained over many years by its qualified staff in the industry. In this manner it is possible to jointly get the best possible Sammic dishwasher for the application required.

The machines all come with an automatic rinse aid dispenser and some are fitted with a water softener system to deal with situations where hard water is the normal supply. The production cycles usually are

threefold with a 120 sec, 180 sec and a 240 second time cycle dependent on the type of wash that is required. This speed of cycle is capable of a very large product wash and probably the biggest problem is being able to feed the dishes or glasses into the system quickly enough to make the full use of the fast cycle times of the machine. Thames Valley [Catering Equipment](#) is able to discuss the best ways of getting the maximum out of the machine with the minimum amount of labour.

The Sammic Dishwasher supplied by Thames Valley Catering is able to rinse at a predetermined temperature which remains constant through the rinse cycle usually at about 84 degrees. It is the quality of the dish washing which Thames Valley Catering are most pleased as to customers throughout the trade require quality of cleanliness of the finished product to be as good as possible and this quality to be maintained on a regular basis. The Sammic range of dishwashers give this quality on a regular basis and simple daily cleaning of the machine will keep that quality day by day.

Thames Valley Catering website will give all the information required and allow the customer to peruse the full range of machines available. The prices that will be quoted are some of the most competitive in the business and for any queries a call or email to Thames Valley Catering will bring an answer.

Contact Details: Thames Valley Catering Equipment
11 Strawberry Hill,
Bloxham,
Banbury,
Oxfordshire,
OX15 4NW

Tel: 01295 722250

Fax: 01295 721126

Email: info@thamesvalleycatering.co.uk

Web: <http://www.thamesvalleycatering.co.uk>

~~~~~

Press release distributed via EPR Network (<http://express-press-release.net/submit-press-release.php>)