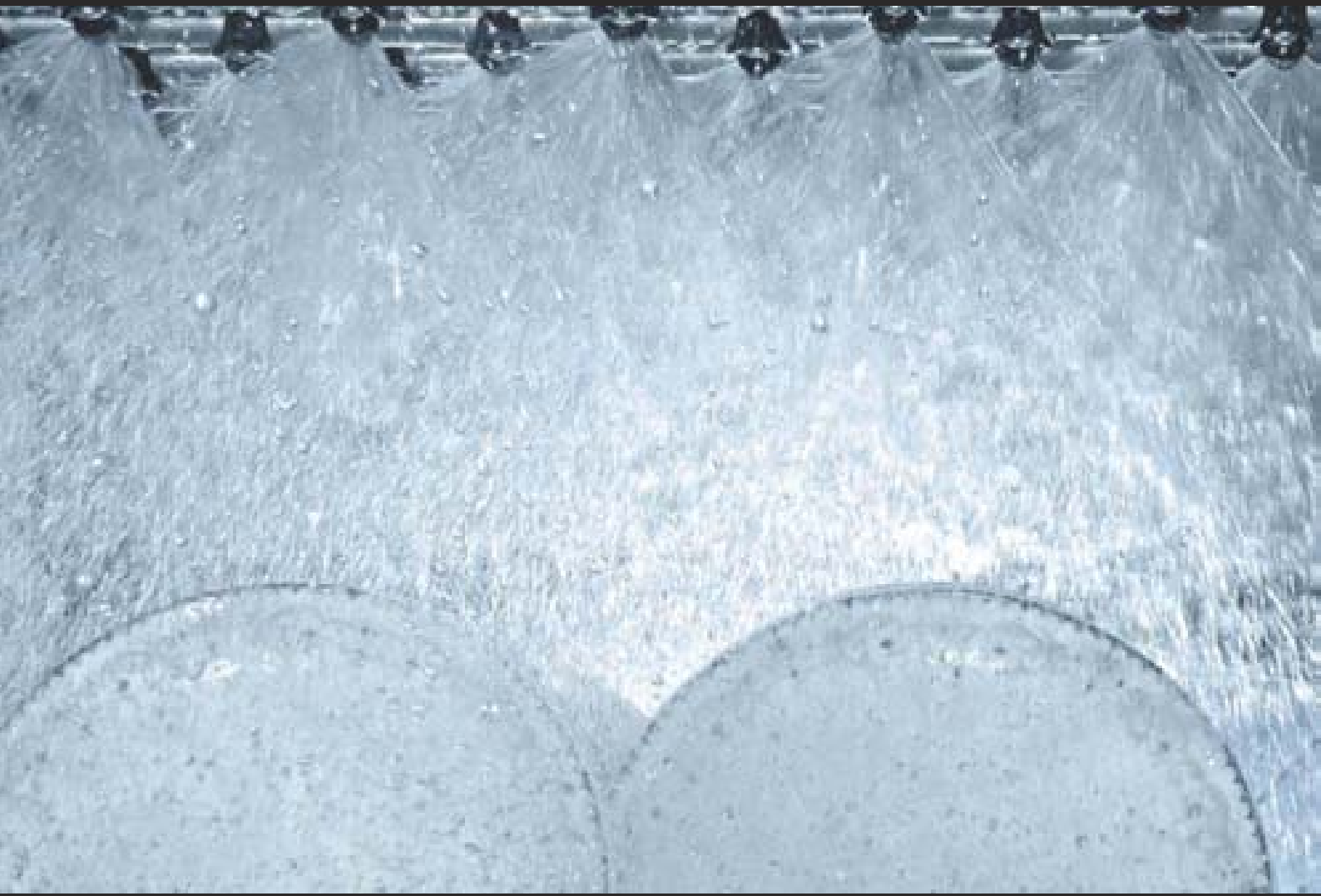


World class warewashing solutions



Temperature
Chemicals
Mechanical Action
Hygiene
Time
Design
Technology
Savings

About us

World Class Warewashing Solutions For Commercial Food & Beverage Operations

Aster Technologies Pvt. Ltd. is a leader in the field of warewashing. Aster machines were introduced in the year 2004. The machines are assembled in the Aster plant in Delhi NCR with state-of-the-art facilities for manufacturing and R&D.

Aster provides complete warewashing solutions to its clients through technical support teams well versed with Indian working conditions, machine applications, wash load estimation, ware handling conveyors, tabling, workflow, HACCP practices, aesthetics etc.

Aster has sales and service network across the country with regional centres at Delhi, Mumbai, Chennai, Bengaluru, Pune and Kolkata.



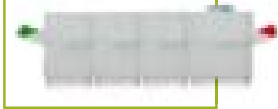
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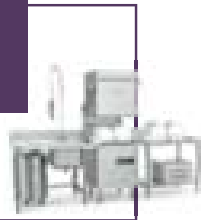
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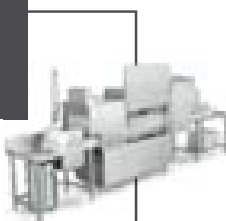
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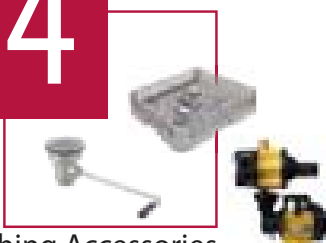
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Flight Type Dishwashers

aster
Food service equipment

Why Aster ?

Hygiene

Aster machines improve overall hygiene levels of crockery as well as dish wash area. Systematic handling avoids water spillage and mess up in the dish wash area while high temperature wash and rinse ensure zero bacterial count on the dishes.

Savings

Aster machines save up to 70% water, 70% chemicals, 75% labour and 90% time when compared to conventional washing systems. It avoids chipping of expensive crockery / glassware thus saving huge amounts in your purchase bills. Comprehensive AMC's are available at nominal cost.

Service

Aster machines are ideally suited for Indian conditions and all parts are fully covered by warranty from the factory in NCR. Aster machines are serviced by 16 service centres across the country. Besides spare parts, a complete range of consumables (detergents, rinse aid etc) and accessories (water softener, booster pumps, dosing pumps etc) are also available.

Safety

All machines have low voltage controls ensuring operator safety. Machines are fitted with power supply monitoring systems to cope with inconsistent power supply and dry run protection to avoid heater burn out.

Tough on Germs and Dirt ! Gentle on the environment and your pocket

Technology

Solid state control

This technology gives improved reliability and machine flexibility, and will keep the operator informed at all stages of machine operation. Accurate chemical dosing and temperature control will ensure a first class result each time.

Strong washing power

Powerful wash pump and injection moulded scientifically set intelligent collision technology ensures maximum washing power. Unique cross blade action from top and bottom ensures that no area remains uncovered.

Temperature interlock

Temperature interlock ensures machine will not operate until the correct work temperature has been reached, giving superior results and a sanitized end product.

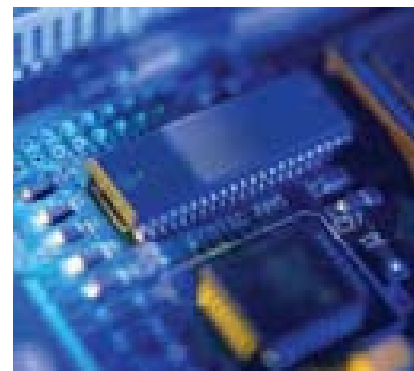
Ease of Use

Deep drawn wash tank for easy cleaning and hygiene

The wash tank is made of AISI 304 grade deep drawn stainless steel, which eliminates any welded joints and problems arising from that. Deep drawn wash tank with rounded corners facilitates easy cleaning. Easily removable basket holder, wash and rinse arms, filters etc. For easy cleaning. Unique air break prevents back flow of contaminated water to the main water line.

Auto cycle

The machine cycle automatically starts on the closing of door when set into auto mode. If the machine is not up to temperature, it will auto cycle as soon as correct temperature has been reached. No buttons to push. Leaves operator time to perform other tasks.



Multiple wash programs

Option of up to 5 wash programs for saving time, water and chemicals. The operator can select the best suitable wash programs to suit washing needs along with continuous cycle recommended for soaking of heavily soiled dishes.

Wash and rinse temperature indicators

Separate digital temperature gauges showing real time temperatures guarantee perfect results

Zero back clearance

The machine requires no space at the rear side, allowing flexibility of installation and space savings. All service points are at the bottom side of rear panel making it simple to install and maintain.

Safety at its best

High temperature wash and rinse

Washing is done at a temperature of 60°C with detergent water; this ensures 100% cleaning of oil residues. Final rinse using fresh water removes any detergent residues on the plate. It is performed at 82°C + to kill all germs, ensuring HACCP compliance. Specially designed spray nozzles ensure minimum evaporation of sprayed water and maximum contact with wares being washed.

Safe to use

12 volt DC control circuit ensures operator safety from electric shocks. Temperature interlock ensures machine will not operate until the correct work temperature has been reached, giving superior results and a sanitized end product.

Dry run protection

Heater / pump will not operate if water levels are inadequate preventing burnouts.

All stainless steel construction

AISI 304 ss (food grade) construction for long life.

Door safety sensor

Automatically stops the cycle should the door be opened during the cycle. This avoids accidental spillage and gives safety to the operator.

Safety thermostat

Additional safety thermostat set at 90 degree C prevents any accidents due to temperature probe failure, ensuring safety.

Caring for the environment

Filtration system

The filter filters out smaller particles before they enter the wash pump, giving superior wash results, extended tank water life and reducing service requirements.

Energy Efficient

All Aster machines are CE certified and exceed energy star specifications.

Saving Water

Aster machines save up to 70% water when compared to conventional warewashing methods.

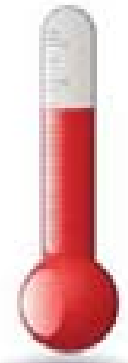
Savings

Increased profits

Designed to give you huge savings in labour, detergents and water. The machines save up to 70% in water, detergents and labour. The machine minimizes chipping and scratching of plates, increasing the life of expensive crockery. Space requirements are much less when compared to normal 3 sink washing system.

Comprehensive AMC and spare parts stock

Once the standard warranty is over comprehensive AMC's are available at nominal rates, avoiding high ownership costs and ensuring trouble free operations for years to come. All spares parts are in stock at regional offices.



Undercounter Glass / Dishwashers



Designed For Small Business Requirement

- Ideal for use in small spaces due to compact size and designed for under the counter use
- Suitable for use in bars and cafes in the guest area due to lower visibility and low dB levels
- Suitable for small loads due to low power requirement(single phase operation) and reduced water requirement in case of glasswasher
- Ideal for intermittent loads
- Ideal for corporate pantries and any type of satellite washing areas (in order to avoid excessive movement of crockery and glassware) and guest houses
- Highly suitable whenever space and budget are a constraint

Undercounter Glasswasher

Model : AT 200E

Perfect choice for small spaces due to compact size and low height. Powerful enough to handle full loads of any Bar, Cafe etc. Easy to operate as the machine is fully automatic with electronic controls. Comes with 400 x 400 mm standard glass rack which can accommodate 25 glasses at one go. Larger clear entry height permits glasses up to 250 mm height. Low dB levels allow use of this machine in guest areas.



Features

- Thermostop function
- Dry run protection
- Electronic controls
- Double walled door
- Rack size 400*400 mm
- 2 wash programs
- Low power consumption
- Wash / rinse from top and bottom
- Low dB levels

Standard Supply

- Rinse injector
- One glass rack 400*400 mm
- Inlet pipe
- Drain pipe
- Main lead
- User Manual



Model No.	AT 200
Capacity (Racks / Hr)	60
Wash programs	2
Tank Capacity (Litres)	7
Controls	Electronic
Display	LED
Electrical Load (KW)	3.5 / 1Ø
Temp Interlock	Yes
Dimensions (mm)	465*570*730
Clear Entry Height (mm)	200

Undercounter Glass / Dishwasher

Model : AT 300ELE / AT 400ELE

Perfect choice for small Restaurants, Offices, Bars, Guest Houses, Floor Pantries etc. due to its compact size. Powerful enough to wash all type of wares. Easy to operate as the machine is fully automatic with electronic controls. Comes with 500 x 500 mm standard dish/ glass rack which can accommodate 18 full plates / 36 glasses at one go. Larger clear entry height permits plates up to 300 mm height. Low dB levels allow use of this machine in guest areas. Available in single phase and 3 phase to suit your power supply requirements.



Features

- Deep drawn wash tank
- Thermostop function
- Dry run protection
- Electronic controls
- Double walled door
- Rack size 500*500 mm
- 2 wash programs
- Low power consumption
- Wash / rinse from top and bottom
- Low dB levels
- Temperature display
- Insulated boiler

Standard Supply

- 2 Racks 500*500 mm
- Inlet pipe
- Drain pipe
- Main lead
- User Manual

Model No.	300 ELE	400 ELE
Capacity (Racks / Hr)*	45	60
Wash programs	2	2
Temp Display	Yes	Yes
Controls	Electronic	Electronic
Display	Analog	Analog
Electrical Load (KW)	4.75 / 1Ø	6.75 / 3Ø
Tank Capacity (Litres)	25	25
Deep Drawn Tank	Yes	Yes
Temp Interlock	Yes	Yes
Dimensions (mm)	620*750*850	620*750*850
Clear Entry Height (mm)	300	300

* One rack can handle 18 full plates or 36 regular glasses



Undercounter Glass / Dishwasher

Model : AT 300DIG / AT 400DIG

Perfect choice for small Restaurants, Offices, Bars, Guest Houses, Floor Pantries etc. due to its compact size. Powerful enough to wash all type of wares. Easy to operate as the machine is fully automatic with digital electronic controls. Comes with 500 x 500 mm standard dish/ glass rack which can accommodate 18 full plates / 36 glasses at one go. Larger clear entry height permits plates up to 300 mm height. Low dB levels allow use of this machine in guest areas. Available in single phase and 3 phase to suit your power supply requirements. Soft touch button controls and digital temperature display enhances user experience as well as aesthetics. 5 Wash programs give more flexibility towards load selection.



Features

- Deep drawn wash tank
- Thermostop function
- Dry run protection
- Digital electronic controls
- Soft touch buttons
- Double walled door
- Rack size 500*500 mm
- 5 wash programs
- Low power consumption
- Wash / rinse from top and bottom
- Low dB levels
- Digital temperature display
- Insulated boiler

Standard Supply

- 2 Racks 500*500 mm
- Inlet pipe
- Drain pipe
- Main lead
- User Manual



Model No.	300 DIG	400 DIG
Capacity (Racks / Hr)*	45	60
Wash programs	5	5
Temp Display	Yes	Yes
Controls	Electronic	Electronic
Display	Digital	Digital
Electrical Load (KW)	4.75 / 1Ø	6.75 / 3Ø
Tank Capacity (Litres)	25	25
Deep Drawn Tank	Yes	Yes
Temp Interlock	Yes	Yes
Dimensions (mm)	620*750*850	620*750*850
Clear Entry Height (mm)	300	300

* One rack can handle 18 full plates or 36 regular glasses

Hood Type Dishwashers



Designed For Medium Business Requirement

- Hood type machines are suitable for most food and beverage pantries due to high output (up to 1080 plates per hour) and ergonomics in design
- Pass through machines and corner installations save labour and deliver high output
- Suitable where budgets are limited
- Hood type machines are easy to clean and maintain due to good access to the tank and inner components
- Gives superior wash results



Perfect choice for Pubs, Restaurants, Small Hotels, Cafeterias, Party Halls, Small Hospitals, etc. Powerful enough to wash all type of wares. Comes with 500 x 500 mm standard dish / glass rack which can accommodate 18 full plates/ 36 glasses at one go. Larger clear entry height of 420 mm allows washing of large plates / trays and Gastronorm pans. Easy to operate as the machine is fully automatic with electronic controls. Slide in / out operation eliminates any physical effort in loading and unloading. Theoretical capacity of 1080 plates per hr makes it suitable for daily washing requirements.

Clean and hygienic

The wash tank is made of AISI 304 grade deep drawn stainless steel, which eliminates any welded joints and problems arising from that. Deep drawn wash tank with round corners facilitates easy cleaning. Easily removable basket holder, wash and rinse arms, filters etc. for easy cleaning. Unique air break prevents back flow of contaminated water to the main water line.

Auto cycle

The machine cycle automatically starts on the closing of door when set to auto mode. If the machine is not up to temperature, it will auto cycle as soon as correct temperature has been reached. No buttons to push. Leaves operator time to perform other tasks.

High temperature wash and rinse

Washing is done at a temperature of 60°C with detergent water; this ensures 100% cleaning of oil residues. Final rinse using fresh water removes any detergent residues on the plate. It is performed at 82°C + to kill all germs, ensuring HACCP compliance. Specially designed spray nozzles ensure minimum evaporation of sprayed water and maximum contact with wares being washed.

Multiple wash programs

Option of 4/5 wash programs for saving time, water and chemicals. The operator can select the best suitable wash programs to suit washing needs along with continuous cycle recommended for soaking of heavily soiled dishes.

Filtration system

The filter filters out smaller particles before they enter the wash pump, giving superior wash results and reducing service requirements.

Solid state control

This technology gives improved reliability and machine flexibility, and will keep the operator informed at all stages of machine operation. Accurate chemical dosing and temperature control will ensure a first class result each time.

Strong washing power

Powerful wash pump and injection moulded scientifically set intelligent collision technology ensures maximum washing power. Unique cross blade action from top and bottom ensures that no area remains uncovered.

Safety

12 Volt DC control circuit ensures operator safety from electric shocks. Temperature interlock ensures machine will not operate until the correct work temperature has been reached, giving superior results and a sanitized end product.

Dry run protection

Heater / pump will not operate if water levels are inadequate preventing burnouts digital display.

Washing and rinsing temperature indicators

Separate digital temperature gauges showing real time temperatures guarantee perfect results.

All stainless steel construction

AISI 304 SS (food grade) construction for long life.

Temperature interlock

Temperature interlock ensures machine will not operate until the correct work temperature has been reached, giving superior results and a sanitized end product.

Door safety sensor

Automatically stops the cycle should the door be opened during the cycle. This avoids accidental spillage and gives safety to the operator.

Increased profits

Designed to give you huge savings in labour, detergents and water. The machines save up to 70% in water, detergents and labour. The machine minimizes chipping and scratching of plates, increasing the life of expensive crockery. Space requirements are much less when compared to normal 3 sink washing system.

Zero back clearance

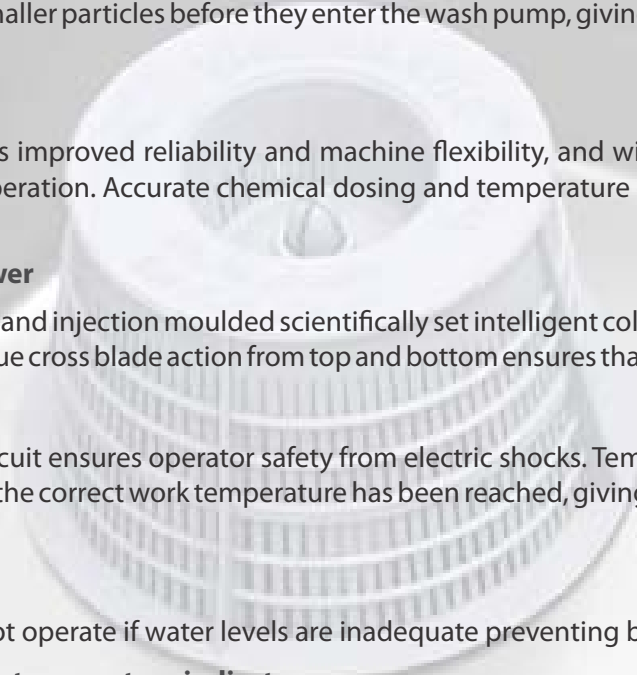
The machine requires no space at the rear side, this gives flexibility of installation and space savings. All service points are at the bottom side of rear panel, simple to install and maintain.

Safety thermostat

Additional safety thermostat set at 90 degree c prevents any accidents due to temperature probe failure, ensuring safety.

Comprehensive AMC and spare parts stock

Once the standard warranty is over comprehensive AMC's are available at nominal rates, avoiding high ownership costs and ensuring trouble free operations for years to come. All spares parts are in stock at regional offices.



Hood Type Dishwasher

Model : AT 500 ECO-S / AT 500 ECO

Available in single phase and 3 phase to suit your power supply requirements. Control panel and components are placed at the bottom. ECO series is an economical model with basic features for those who are looking for a solution for their dishwashing requirements.



Features

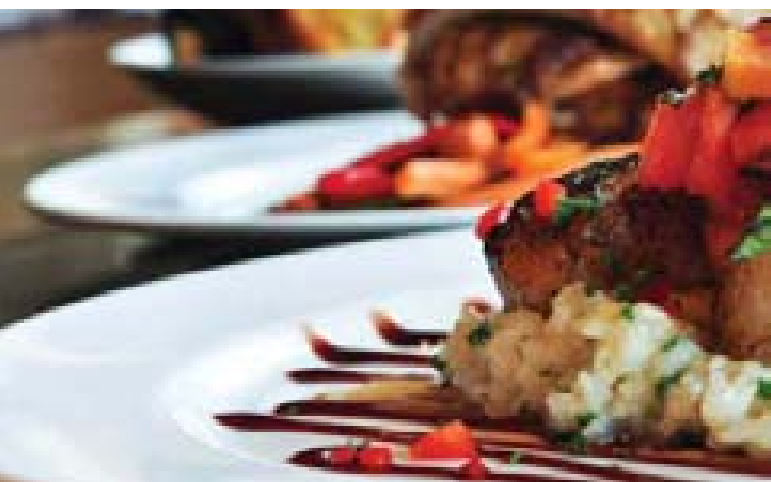
- Deep drawn wash tank
- Thermostop function
- Dry run protection
- Electronic controls
- Rack size 500*500 mm
- 4 wash programs
- Low power consumption
- Wash / rinse from top and bottom
- Low dB levels
- Insulated boiler
- Phase monitoring (in 3 Phase machines)

Standard Supply

- 2 Racks 500*500 mm
- Inlet pipe
- Drain pipe
- Main lead
- User Manual

Model No.	500 ECO-S	500 ECO
Capacity (Racks / Hr)*	45	60
Wash Programs	4	4
Temp Display	Yes	Yes
Panel	Bottom	Bottom
Controls	Electronic	Electronic
Display	LED	LED
Electrical Load (KW)	4.75 / 1Ø	7.2 / 3Ø
Tank Capacity (Litres)	25	25
Deep Drawn Tank	Yes	Yes
Temp Interlock	Yes	Yes
Dimensions (mm)	620*750*1500	620*750*1500
Clear Entry Height (mm)	400	400

* One rack can handle 18 full plates or 36 regular glasses



Hood Type Dishwasher

Model : AT 600ELE

ELE series is the most preferred model due to its rough & tough design and features. This series is equipped with all features a dishwashing machine should have. The control panel has mechanical switches while the brain is electronic board. This combines the toughness of mechanical components with the versatility of electronics.



Features

- Deep drawn wash tank
- Thermostop function
- Dry run protection
- Electronic controls
- Rack size 500*500 mm
- 4 wash programs
- Low power consumption
- Low dB levels
- Insulated boiler
- Phase monitoring
- Temperature indicators

Standard Supply

- 2 Racks 500*500 mm
- Inlet pipe
- Drain pipe
- Main lead
- User Manual



Model No.	600 ELE
Capacity (Racks / Hr)*	60
Wash Programs	4
Temp Display	Yes
Panel	Top
Controls	Electronic
Display	LED
Electrical Load (KW)	7.2 / 3Ø
Tank Capacity (Litres)	25
Deep Drawn Tank	Yes
Temp Interlock	Yes
Dimensions (mm)	620*750*1580
Clear Entry Height (mm)	400

* One rack can handle 18 full plates or 36 regular glasses

Hood Type Dishwasher

Model : AT 500DIG / AT 600DIG

DIG series uses the latest digital electronic surface for accuracy and aesthetics. It comes with 5 wash programs giving more choices to the operator. Soft touch buttons and digital panel gives the machine an elegant look. Available in top mounted control panel as well as bottom panel.



Features

- Deep drawn wash tank
- Thermostop function
- Dry run protection
- Digital electronic controls
- Soft touch buttons
- Rack size 500*500 mm
- 5 wash programs
- Low dB levels
- Digital temperature display
- Insulated boiler

Standard Supply

- 2 Racks 500*500 mm
- Inlet pipe
- Drain pipe
- Main lead
- User Manual



Model No.	500 DIG	600 DIG
Capacity (Racks / Hr)*	60	60
Wash Programs	5	5
Temp Display	Digital	Digital
Panel	Bottom	Top
Controls	Electronic	Electronic
Display	Digital	Digital
Electrical Load (KW)	7.2 / 3Ø	7.2 / 3Ø
Tank Capacity (Litres)	25	25
Deep Drawn Tank	Yes	Yes
Temp Interlock	Yes	Yes
Dimensions (mm)	620*750*1500	620*750*1580
Clear Entry Height (mm)	400	400

* One rack can handle 18 full plates or 36 regular glasses

Rack Conveyor Type Dishwashers



Designed For Bulk Operations

- Due to their large output these machines are suitable for any large F&B operation
- Ideal for cafeterias (canteens, army etc.) for speedy washing of dishes leading to reduced shift timing
- Ideal for bulk meals (e.g. Banquets) to reduce storage of soiled dishes, thereby improving quality of dishes and better hygiene
- Suitable for large restaurants (150+ covers) which require frequent washing of serving dishes and glassware in addition to dishes, thereby saving manpower needed for pan washing
- Must for hands free drying as these machines incorporate forced air drying
- Less scope of delays caused by operators negligence
- Lower running cost compared to other machines for similar wash loads
- Better wash results than Hood Type Machines



When it comes to washing of loads there is no match for Aster Rack Conveyor Dishwashers. Perfect choice for Food Courts, Large Hotels, Large Cafeterias, Banquets, Medium / Large Hospitals etc. Designed to handle all type of wash loads in typical dining area. Comes with 500 x 500 mm standard dish / glass racks which can accommodate 18 full plates/ 36 glasses at one go. Larger clear entry height of 420 mm allow washing of large plates/ trays/ Gastronorm and Euronorm pans. Easy to operate as the machine is fully automatic with electronic controls. Sensor activated zones saves electricity as well as chemicals. Comes with 2/3 speeds to suit your washing requirements.



FULLY AUTOMATIC OPERATION

The machine is fully automatic right from start to end like automatic water filling, heating, automatic rack sensing, sensor operated zones, idle shut off, phase monitoring etc.

SAFER OPERATION

12 V DC control circuit ensures operator safety from electric shocks. The conveyor is fitted with limit switch, torque limiter and safety fuses to prevent accidents.



HYGIENE

Tanks with round corners and smooth interiors improves hygiene levels. Easily removable wash and rinse arms, filters etc.

EASY ACCESS TO SERVICE

Control panel and electronic circuits are placed on the top and all parts are accessible from front panel.

MULTIPLE SPEEDS

All conveyor machines come with 2/3 speeds for ideal load selection.



SINGLE BUTTON OPERATION

Fully automatic design that enables operator to operate the machine with a single button.

TEMPERATURE INDICATORS

Wash and rinse live temperature indicators keeps the operator informed at all stages of operation ensuring perfect results.





POWERFUL DRYER

6 KW powerful dryer with dual air curtain design dries dishes instantly. Specially designed finned heaters assists efficient heat transfer.

SENSOR OPERATED ZONES

Automatic wash and rinse zone sensors for saving power, water, detergent and rinse aid. The zones will operate only when the rack is present.

RACK SENSING CONVEYOR

The conveyor will start automatically on insertion of rack. No need to push any switches.

CONVEYOR IDLE SHUT OFF

The conveyor will shut off in case it is idle for more than 5 minutes, saving energy and ensuring operator's safety from accidents.

DOOR SAFETY SWITCH

Automatically stops the cycle should the door be opened during the cycle. This avoids accidental spillage and gives safety to the operator.

INSULATED BOILERS

Both boilers are insulated with ceramic to minimize energy losses.

DRY RUN PROTECTION

Heaters/ pumps will not operate if water levels are inadequate preventing burnouts.

FULLY BALANCED DOOR

Door is balanced with dual coil springs for effortless opening.

AUTOMATIC DOSING PUMPS

Machines are fitted with automatic detergent and rinse aid dosing pumps which automatically dose the correct amount of detergent and rinse aid during the cycle, giving a sparkling finish to the end product.

SOLID STATE CONTROL

This technology gives improved reliability and machine flexibility, and will keep the operator informed at all stages of machine operation. Accurate chemical dosing and temperature control will ensure a first class result each time.



Rack Conveyor Type Dishwasher

Model : AT 901

Compact in size but powerful AT-901 is the basic conveyor dishwasher which can wash up to 1980 plates in one hour. It is a basic machine with high temperature wash and rinse. The machine has 2 speeds (90 and 110 racks / hr). Simple controls and single button operation makes it the perfect choice of any large F&B outlet.



Features

- Easy to clean curved interiors
- Thermostop function
- Dry run protection
- Electronic controls
- Rack size 500*500 mm
- Dual speed machine
- Insulated boiler
- Phase monitoring
- Comes with wash & rinse functions
- Automatic start
- Rack sensing conveyor
- Sensor operated zones
- Conveyor idle shutoff and restart
- Available in both directions of operation

Standard Supply

- 2 Racks 500*500 mm
- Inlet pipe
- Drain pipe
- User Manual



Model No.	AT 901
Capacity (Racks / Hr)	90 / 110
Temp Display	Analog
Controls	Electronic
Display	Analog
Electrical Load (KW)	29 / 3Ø
Tank Capacity (Litres)	80
Temp Interlock	Yes
Zones	---
	Wash
	Rinse

Dimensions (mm)	1200x750x1560/1920
Clear Entry Height (mm)	400

Rack Conveyor Type Dishwasher

Model : AT902

Model AT901 is followed by AT902 which comes fitted with an integrated dryer which uses forced hot air to quickly dry the dishes. This makes hands free drying possible ensuring the best possible hygienic plates and wares.



Standard Supply

- 2 Racks 500*500 mm
- Inlet pipe
- Drain pipe
- User Manual

Features

- Comes with integrated dryer
- Easy to clean curved interiors
- Thermostop function
- Dry run protection
- Electronic controls
- Rack size 500*500 mm
- Dual speed machine
- Insulated boiler
- Phase monitoring
- Comes with wash & rinse functions
- Automatic start
- Rack sensing conveyor
- Sensor operated zones
- Conveyor idle shutoff and restart
- Available in either direction of operation

Model No.	AT902
Capacity (Racks / Hr)	90 / 110
Temp Display	Analog
Controls	Electronic
Display	Analog
Electrical Load (KW)	36 / 3Ø
Tank Capacity (Litres)	80
Temp Interlock	Yes

Zones	Wash
	Rinse
	Drying
Dimensions (mm)	1800x750x1560/1920
Clear Entry Height (mm)	400

Rack Conveyor Type Dishwasher

Model : AT903

Looking for a compact yet large output machine?, AT-903 is the perfect choice. With a length of just 1800 mm it can wash up to 3780 plates in 1 Hr (depending on the condition of plates). Even at its lowest speed it washes 2430 plates per hour easily. When handling bulk loads there is no better option than this.

Its a two tank machine to save water and chemicals. Excess water in the wash tank flows to the prewash tank and transfers the heat and chemicals to the water in it, saving huge amount in terms of electricity, chemicals and water. Triple speed option enables the ideal speed selection according to the dishwashing load and condition of dishes.



Standard Supply

- 2 Racks 500*500 mm
- Inlet pipe x 2
- Drain pipe x 2
- User Manual

Features

- 2 Tank machine with pre-wash
- Easy to clean curved interiors
- Thermostop function
- Dry run protection
- Electronic controls
- Rack size 500*500 mm
- Triple speed machine
- Insulated boiler
- Phase monitoring
- Comes with wash & rinse functions
- Automatic start
- Rack sensing conveyor
- Sensor operated zones
- Conveyor idle shutoff and restart
- Available in both directions of operation

Model No.	AT903
Capacity (Racks / Hr)	135 / 170 / 210
Temp Display	Analog
Controls	Electronic
Display	Analog
Electrical Load (KW)	30.5 / 3Ø
Tank Capacity (Litres)	80+34
Temp Interlock	Yes
Zones	Prewash
	Wash
	Rinse

Dimensions (mm)	1800x750x1560/1920
Clear Entry Height (mm)	400

Rack Conveyor Type Dishwasher

Model : AT904

Large output machine fitted with a compact dryer. AT904 comes fitted with an integrated dryer, other features remaining the same as AT903.



Features

- 2 Tank machine with pre-wash
- Comes with integrated dryer
- Easy to clean curved interiors
- Thermostop function
- Dry run protection
- Electronic controls
- Rack size 500*500 mm
- Triple speed machine
- Insulated boiler
- Phase monitoring
- Comes with wash & rinse functions
- Automatic start
- Rack sensing conveyor
- Sensor operated zones
- Conveyor idle shutoff and restart
- Available in both directions of operation

Standard Supply

- 2 Racks 500*500 mm
- Inlet pipe x 2
- Drain pipe x 2
- User Manual

Model No.	AT904
Capacity (Racks / Hr)	135 / 170 / 210
Temp Display	Analog
Controls	Electronic
Display	Analog
Electrical Load (KW)	37.5 / 3Ø
Tank Capacity (Litres)	80+34
Temp Interlock	Yes
Zones	Prewash
	Wash
	Rinse
	Drying
Dimensions (mm)	2400x750x1560/1920
Clear Entry Height (mm)	400

Flight Type Dishwashers



More Washing In Less Space

- For centralised dishwashing operations where more than thousand banquet/ restaurant meals are served at one meal time.
- Ideal for large catering operations more than 2000 cafe meals/ 1000 banquet meals / 1000 hospital beds.
- Also ideal for flight kitchens and large convention centres / spots events.
- Require less space and manpower compared to rack conveyor type machines as there is no need for special tabling.
- Quick turnaround time reduces requirement of crockery, glassware and cutlery.



- Option of 3 speeds
- Integrated control panel with access from front
- Bottom filter trays at inlet to collect trash
- Minimum requirement of pre-rinsing due to integrated pre rinse zone
- Rackless conveyor machine
- Belt width of 550 mm to suit all daily requirements

Flight Type Dishwasher

Model : AT - FT 3000



Features

- Capacity up to 3000 plates / Hr
- 3 Tank machine with pre-wash
- Easy to clean curved interiors
- Thermostop function
- Dry run protection
- Electronic controls
- Dual speed machine
- Insulated boiler
- Phase monitoring
- Comes with pre-wash, wash, rinse and dry functions
- Belt width 550mm
- Overall size: 3600 x 750 x 1800 mm



Model : AT - FT 4000



Features

- Capacity up to 4000 plates / Hr
- 4 Tank machine with pre-wash
- Easy to clean curved interiors
- Thermostop function
- Dry run protection
- Electronic controls
- Dual speed machine
- Insulated boiler
- Phase monitoring
- Comes with pre-wash, wash x 2, rinse x 2 and dry functions
- Belt width 550mm
- Overall size: 5400 x 750 x 1800 mm

Flight Type Dishwasher

Model : AT - FT 6000



Features

- Capacity up to 6000 plates / Hr
- 5 Tank machine with pre-wash
- Easy to clean curved interiors
- Thermostop function
- Dry run protection
- Electronic controls
- Dual speed machine
- Insulated boiler
- Phase monitoring
- Comes with pre-wash, wash x 3, rinse x 2 and dry x 2 functions
- Belt width 550mm
- Overall size: 7200 x 750 x 1800 mm



Model : AT - FT 8000



Features

- Capacity up to 8000 plates / Hr
- 6 Tank machine with pre-wash
- Easy to clean curved interiors
- Thermostop function
- Dry run protection
- Electronic controls
- Triple speed machine
- Insulated boiler
- Phase monitoring
- Comes with pre-wash, wash x 4, rinse x 2 and dry x 2 functions
- Belt width 550mm
- Overall size: 8100 x 750 x 1800 mm

Crate / Tray washers



Cleaning Made Easy

- Ideal for washing fruit & vegetable crates, storage crates, large trays
- Maintains hygiene by good quality of washing and keeping surroundings clean
- Saves water, labour, time, chemicals and scratching
- Quick turnaround time reduces inventory



FULLY AUTOMATIC OPERATION

The machine is fully automatic right from start to end like automatic water filling, heating, automatic crate sensing, sensor operated zones, idle shut off, phase monitoring etc.

SAFER OPERATION

12 V DC control circuit ensures operator safety from electric shocks. The conveyor is fitted with limit switch, torque limiter and safety fuses to prevent accidents.

HYGIENE

Tanks with round corners and smooth interiors improves hygiene levels. Easily removable wash and rinse arms, filters etc. makes cleaning easy.

FULLY BALANCED DOOR

Door is balanced with dual coil springs for effortless opening.

SURROUND WASH

Wash jets from top bottom, left and right thoroughly cleans the crates.

AUTOMATIC DOSING PUMPS

Machines are fitted with automatic detergent and sanitizer chemical dosing pumps which automatically dose the correct amount of detergent and sanitizer during the cycle, giving a hygienic end product.

DIFFERENT RINSE TEMPERATURES

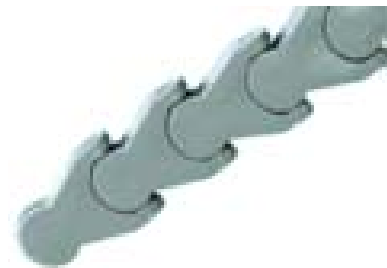
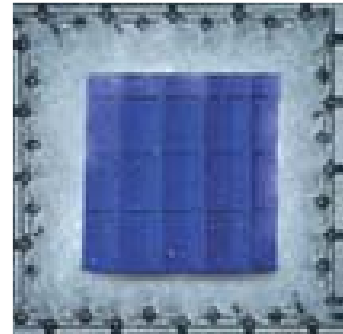
Options of supply water temperature, 60°C and 82°C as per requirement.

POWERWASH

Powerful dual pump wash system to boost up wash jet pressure.

MULTIFLEX CHAIN

Multiflex chain system ensures smooth movement without slippage.



Crate / Tray washers



Model : AT820

Features

- 200 crates / Hr Capacity
- Single Tank machine
- Easy to clean curved interiors
- Thermostop function
- Dry run protection
- Electronic controls
- Insulated boiler
- Phase monitoring
- Wash and rinse functions
- Max crate width: 400mm



Model : AT840

Features

- 400 crates / Hr Capacity
- Double Tank machine
- Easy to clean curved interiors
- Thermostop function
- Dry run protection
- Electronic controls
- Insulated boiler
- Phase monitoring
- Wash and rinse functions
- Max crate width: 400mm



Model : AT860

Features

- 600 crates / Hr Capacity
- Triple Tank machine
- Easy to clean curved interiors
- Thermostop function
- Dry run protection
- Electronic controls
- Insulated boiler
- Phase monitoring
- Wash and rinse functions
- Max crate width: 400mm

Crate / Tray washers



Model : AT880

Features

- 800 crates / Hr Capacity
- Four Tanks machine
- Easy to clean curved interiors
- Thermostop function
- Dry run protection
- Electronic controls
- Insulated boiler
- Phase monitoring
- Wash and rinse functions
- Max crate width: 400mm

Model No.	AT820	AT840	AT860	AT880
Zones	Wash	Wash x 2	Wash x 3	Wash x 4
	Rinse	Rinse	Rinse	Rinse
Capacity (Crates / Hr)	200	400	600	800
Temp Display	Yes	Yes	Yes	Yes
Controls	Electronic	Electronic	Electronic	Electronic
Display Type	Analog / LED	Analog / LED	Analog / LED	Analog / LED
Total Connected Load (KW)	11	20	29	38
Running Load	2	3.5	5	6.5
Power Supply	410V / 3ØN	410V / 3ØN	410V / 3ØN	410V / 3ØN
Temp Interlock	Yes	Yes	Yes	Yes
Crate Dimension (mm)	up to 500	up to 500	up to 500	up to 500
Clear Entry Height (mm)	400	400	400	400
Tank Temperature (°C)	62	62	62	62
Optional Boiler Temp(°C)	60/82	60/82	60/82	60/82
Rinse Water Requirement (Ltrs./hour)	300	400	500	600
Tank Capacity (Litres)	80	140	200	260
Boiler Capacity (Litres)	18	18	27	27
Additional Load For Boiler	9/18	12/24	18/27	27
Overall Dimension (mm)	2000x850x1560/1920	2900x850x1725/1920	3800x850x1560/1920	4700x850x1725/1920
Machine Footprint	1200x850x1560/1920	2100x850x1725/1920	3000x850x1560/1920	3900x850x1725/1920
Gross Weight (Kg)	215	325	445	560

Automatic Pre-Washers



Features

- Easy to clean curved interiors
- Dry run protection
- Electronic controls
- Rack size 500*500 mm
- Available in both directions of operation

Standard Supply

- 2 Racks 500*500 mm
- Inlet pipe
- Drain pipe
- User Manual



Model No.	AT911
Capacity (Racks / Hr)	90 - 210
Temp Display	Analog
Controls	Electronic
Display	Analog
Electrical Load (KW)	4 / 1Ø
Tank Capacity (Litres)	60
Dimensions (mm)	900x750x1560/1920



Utensil washers



Model : AT913

Standard Supply

- 1 Rack 1350/700 * 700mm
- Inlet pipe
- Drain pipe
- User Manual

Features

- Easy to clean curved interiors
- Thermostop function
- Dry run protection
- Electronic controls
- Rack size 1350/700 * 700mm
- Insulated boiler
- Phase monitoring
- Comes with wash & rinse functions
- Automatic start



Model : AT912



Model No.	AT912	AT913
Capacity (Racks/Hr)*	30	30
Wash Programs	5	5
Temp Display	Digital	Digital
Panel	Bottom	Bottom
Controls	Electronic	Electronic
Display	Digital	Digital
Electrical Load (KW)	15 / 3Ø	27 / 3Ø
Tank Capacity (Litres)	70	140
Wash Chamber Size (mm)	750x950x870	1350x950x870
Rack Dimensions (mm)	700x700	1300x700
Dimensions (mm)	1000x1100x1950	1600x1100x1950
Wash Pump (HP)	2	2+2
Cycle Times	2, 4, 6, 8 minutes	2, 4, 6, 8 minutes
Wash Pump (HP)	2	2+2

Polycord Conveyor Systems



POLYCORD CONVEYOR SYSTEMS - AT100

Aster Polycord tray conveyor systems are designed to transport trays over shorter or longer distances. The passage is seamless with guides. Polyurethane cords of 15mm diameter do the transportation. The polycord conveyor is controlled by an on/off switch and an automatic optical end stopper.

Clears the mess easily

In any large dining area the biggest challenge is the collection, transportation, sorting and washing / drying of the dirty dishware, trays, plates, glasses and cutleries. The moment the guest finishes their meal, the piling up starts. To ensure that this is done efficiently a lot of planning / design is needed. It includes handling systems, sorting area, dumping area and washing. It is also important that the handling system is strong enough to handle the load and at the same time ensures hygiene. It is also important that the dishes are cleaned and returned to the service area in minimum time to avoid excess inventory of wares.

This is where Aster helps you. We design and execute your dishwashing area right from where the dirty dishes are left. A major part of this is the tray transportation system, because in most of the cases, due to space constraints, the dishwash area will not be near the dining area. Aster polycord systems ensure smooth carriage of wares right from guest area to the dishwash area. The systems are designed based on number of plates to be handled, distance to be travelled, staff strength available and time available for returning the washed dishes etc.

Polycords are available in straight, curved (90 deg and 180 deg) as well as in multi level to suit space and layout requirements.

Polycord systems helps you to keep your dining area clean and hygienic.

- **Photoelectric end sensors**
- **Optical height detector (optional)**
- **Double and triple cord options**



Dishwashing Accessories



Why do we need accessories when we have already spent on machine???

Apart from suitable dishwashing machine, there are various factors that determine the quality of wash. These factors include Selection of right dishwashing chemical, water pressure, water hardness and suitable tables to maintain the proper flow of dishwashing.

To get the best wash results and optimum use of your dishwashing machines you need suitable accessories for your application. We do not just sell the accessories we customize them to suit your needs.

This is where Aster India will help you. We help you guide and make your dishwashing experience hassle free and wonderful. Finding the right accessories can be a perplexing work. Rest be assured our sales representatives will help you out with selection of suitable accessories for your exact application.



AA31 - Peg rack
Size: 500 x 500 mm
64 pin (18 plates capacity)
for plates / trays / thalis



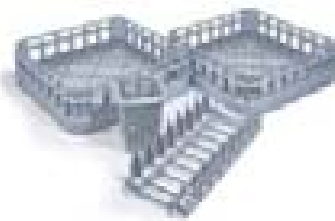
AA34 - Glass rack
Size: 500 x 500 mm
25 compartments
for large glasses



AA33 - Glass rack
Size: 500 x 500 mm
36 compartments for glasses
for small glasses



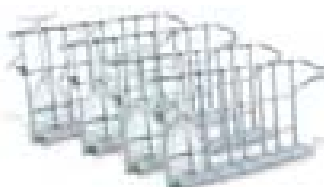
AA32 - Flatware rack
Size: 500 x 500 mm
for cutlery / bowls



AA36 - Multipurpose Rack
Size: 400 x 400 mm
for 200 series glasswashers
Accommodates quarter plates,
bowls and cutlery



Plastic coated wire racks
Suitable for glasswashers
AA351 - Flatware rack
AA352 - Quarter plate rack
AA353 - 25 Glasses rack
AA354 - 16 Glasses rack
AA355 - 9 Glasses rack



AA37 - Slanting inserts for wine glasses
Suitable for AA-36 racks
One insert accommodates 4 glasses

Accessories



Wall mounted Model **AA06**.

Bench mounted Model **AA10**.

Both models available with add-on faucet (**AA06A & AA10A**).

PRE RINSE SPRAY UNIT

- Overhead spring gooseneck spray valve.
- Low flow spray head, saving 50% water.
- Heavy duty brass / SS construction.
- 6" Center deck / wall mounted.
- 24" riser brass pipe, 44" flexible stainless steel hose.
- 12" wall bracket, Quarter turn ceramic valve.



OPEN HOSE REEL: AA11

Open reel with SS / epoxy / powder coated
11 / 15m of heavy-duty hose
Ratcheting system and automatic retraction
Adjustable hose bumper
Adjustable stream from solid to soft spray
Excellent for cleaning jobs
Automatic shut-off conserves water
Rated up to 200 psi



LEVER OPERATED DRAIN : AA12

Brass / Stainless Steel construction
Lever operated Drain Valve
Extra long lever for easy access
Size : 3 1/2" x 1 1/2"



Pressure booster pump

Automatically boosts water pressure as and when required.
Can be connected anywhere in the line
The pressure switch cuts off the pump automatically when not in use
230 V AC 1 HP

DETERGENT & RINSE CONCENTRATE

20 litres cans
Concentrated solutions
Detergent : AA50
Non foaming type with corrosion inhibitors.
Recommended dosage : 3-5 ml per litre of water
Rinse Concentrate : AA51
Recommended dosage : 1 ml per litre of water for rinse aid.



DETERGENT TABLETS: AA50A

Easy to store and use.
Non foaming type with corrosion inhibitors.
Concentrated tablets available in 20 grams x 125 pcs pack.
Recommended dosage 1 tablet per 12 litres of water.
2 tablets per tank fill for Undercounter / Hood type models and 6 tablets for conveyor type models.

DETERGENT DOSING PUMP

Used for dosing the correct amount of detergent into wash tank.
Peristaltic pump which takes signal from Aster machines to dose the correct amount of detergent into wash tank water.

Technical details:

Model : AA40
Power Input : 230V, 50/60Hz.
Wattage : 3.5 watts 20 rpm motor
Flow rate : 3 l/Hr
Approx. dimensions : 66x95x57 mm.



This kit includes: Electronic control circuit, foot filter, SS inlet connector for tank and PVC hose 2.5M long.



HYDRAULIC RINSE AID INJECTORS

Used for injecting the correct amount of rinse agent into rinse water (in Hood type / Undercounter Dishwashers). These use the pressure of inlet water to inject the correct dosage during rinse cycle.

Technical details:

Model : AA42
Operating pressure : 2-4 bar
Flow rate : 2-4 ml per cycle (adjustable)
This kit includes : foot filter, T-fitting & PVC hose 2.5M long.
Flow rate and starting impulse adjustment screw.

RINSE AID PUMP

Used for injecting the correct amount of rinse agent into rinse water (in conveyor type machines).
Peristaltic pumps which take signal from Aster machines to dose the correct amount of rinse agent into rinse water.

Technical details:

Model : AA41
Power Input : 230V, 50/60Hz.
Wattage : 4.5 watts 10 rpm motor
Flow rate : 0.4 l/Hr
Approx. dimensions : 66x95x57 mm.
This kit includes : foot filter, inlet connector, non return valve & PVC hose 2.5M long.



Accessories



Aa20



AA20A

WATER SOFTENERS

Model

Operation
Capacity
Resin contained
Salt per regeneration
Maximum water inlet temperature
Overall size (mm)
Suitable for all type of dishwashers

AA20

Manual
20 litre / min
15 litres
3 kg
60°C
height 900, dia 185

AA20A

Automatic
16 litre / min
12 litres
2.2 kg
60°C
620 x 700



KNEE OPERATED HAND WASH SINK- AA13A

304 SS Deep drawn sink
Overall size : 480x375x250+190 mm
With wall bracket and spout
Normal model AA13 also available

GREASE TRAPS

Effectively removes all oil / grease from drain water
Fully stainless steel construction
No electricity / consumable needed
Surface / underground installation

Available in 3 models

AAK5 - 500 LPH - 500x300x300 mm
AAK8 - 800 LPH - 600x400x400 mm
AAK12 - 1200 LPH - 800x400x400 mm



Accessories

MOTORISED ANGULAR FEEDER / UNLOADER

Effectively removes all oil/ grease from drain water
Fully stainless steel construction
No electricity / consumable needed
Surface / underground installation



DRAIN TROUGH GRATING - AA80

SS construction
Available in 150, 100, 75mm depth
Centre or side drain outlet
Available in 300 and 400mm width
upto any length



Trash Bin - AA90

304 grade SS construction Fully welded and finished leak proof bin.
Die pressed stainless steel lid

Capacity : 80Litres
Overallsize : Ø425mm
height : 675mm

VAPOUR HOOD - AA70

SS Vapour Hood
900x900x400 for Hood type
Dishwashers



Accessories



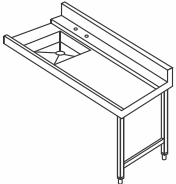
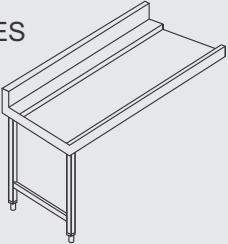


Roller Table - AA62

Suitable for long installations.
Saves manpower. Easy movement of racks with minimum effort.



Angular Loader - AA64

Suitable for conveyor machines
Saves space in corner installations
Uses power from conveyor mechanism of dishwasher
Safety limit switch

MODEL	CODE NO.	DIMENSIONS (mm)	SUB ACCESSORIES	CODE NO.
FEEDING TABLES 	AA6011	1100x700x850+150	Sink 450x450x300 MM	AA60-S
	AA6015	1500x700x850+150	Garbage Chute 8"Ø	AA60-G
	AA6018	1800x700x850+150	Deck Mounted Prerinse Spray Unit	AA10
	AA6021	2100x700x850+150	TRASH BIN	AA90
	AA6023	2350x700x850+150		
EXIT TABLES 	AA6175	750x700x850+150	UNDERSHELF	AA61-U
	AA6190	900x700x850+150		
	AA6111	1100x700x850+150	LEDGES FOR RACKS	AA61-L
	AA6115	1500x700x850+150		
	AA6118	1800x700x850+150		
	AA-6121	2100x700x850+150	LIMIT SWITCH	AA63
	AA6123	2350x700x850+150		
ROLLER TABLES 	AA6211	1100x700x850+150	UNDERSHELF	AA61-U
	AA6215	1500x700x850+150		
	AA6218	1800x700x850+150	LEDGES FOR RACKS	AA61-L
	AA6221	2100x700x850+150		
	AA6223	2350x700x850+150		
ANGULAR LOADER 	AA6490	900x700x850		
OVERHEAD RACK SHELF	AA6510	1050x500x650		
	AA6515	1550x500x650		
	AA6520	2050x500x650		
WALL MOUNTED RACK SHELF	AA6550	550x525		
	AA6510	1050x525		
	AA6515	1550x525		
	AA6520	2050x525		
5 TIER SS STORAGE RACK	AA66	CUSTOM		

Aster machines gives huge savings in water consumption, chemical consumption, manpower, chipping of plates etc. Its payback period is less than 6 months.

Service with Ease

Aster being an Indian manufacturer of commercial dishwashing machines with its plant in NCR with state of the art facilities for manufacturing as well as R & D possess all spare parts locally at its factory and regional service centres.

Aster provides complete warewashing solutions to its clients through technical support teams well versed with Indian conditions, machine applications, wash load estimation, ware handling conveyors, tabling, workflow, HACCP practices, aesthetics etc.

Aster has sales and service network across the country with centres along the lengths and breadths of the country.



Sales / Service Network



Food service equipment

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www.asterindia.com

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