

# Dishwasher superheater

## Concept

The natural gas superheater is used to produce hot water for sanitary purposes, i.e. for disinfecting crockery or utensils. Usually, this appliance is designed to rapidly bring the water from a temperature of 40°C–60°C (100°F–140°F) to 80°C–90°C (175°F–195°F).

The natural gas superheater for dishwashers is a compact, high-efficiency appliance that is easy to install.

## Applications

- Restaurants
- Commercial kitchens
- Institutions
- Food service

## Advantages

- Cleans and disinfects crockery with no traces of food soil, chemical products or water spots.
- Reduces drying time.
- Safe workplace (eliminates wet and slippery floors).
- Increases the useful life of other dish-washing appliances.
- Reduces electricity consumption and power demand.
- Reduces operating cost.

## Energy Efficiency Financial Assistance

This appliance is not eligible for financial assistance.

## List of manufacturers

Here is a non-exhaustive list of manufacturers.

- Hatco  
[hatcocorp.com](http://hatcocorp.com)
- Precision  
[precisiontemp.com](http://precisiontemp.com)
- Vanguard  
[vanguardtechnologyinc.com](http://vanguardtechnologyinc.com)

## Selection criteria

### Choice of appliance:

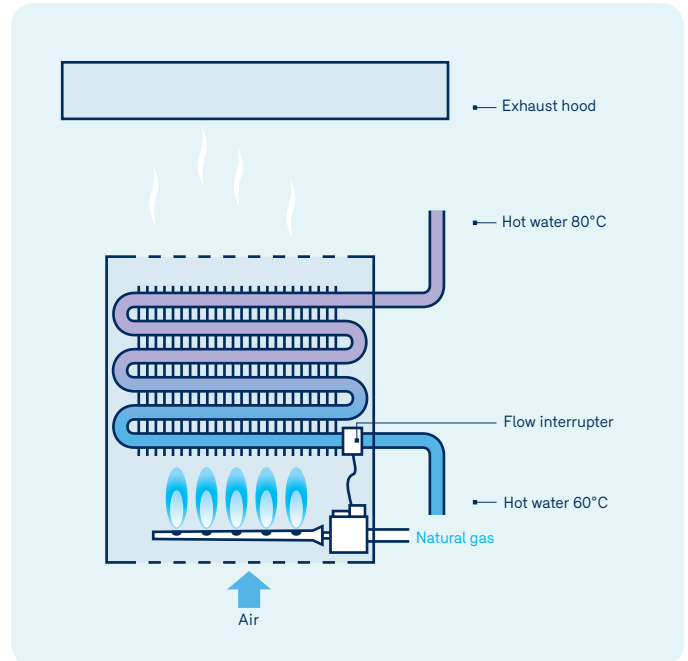
The choice of appliance model and power is usually based on the type of dishwasher and temperature rise required (from 20°C to 40°C [from 40°F to 70°F]).

### Venting:

The combustion products are vented through a hood or an exhaust duct.

## Installation standards

Natural Gas and Propane Installation Code CAN/CSA B149.1 in force and the manufacturer's Operating Manual.



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These data are provided for guidance only. This Information Sheet is for general use and must not be considered advice. Please ask for assistance on the questions that concern you and do not rely only on the text in this Information Sheet.

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