

link²

HOSPITALITY SOLUTIONS

Many facilities underestimate the importance of a properly designed Dishroom.

The Link2 team represents some of the best manufacturers in the Dishroom market. From scrapping to sanitizing, we cover every step of the way.



ROCHESTER

108 Lincoln Parkway
East Rochester, NY 14445
585.254.1780

BRIDGEVILLE

415 Station Street
Bridgeville, PA 15017
412.341.2020

www.link2hs.com



LINK2 DISHROOM DESIGN TEAM:

JULIO TORRES, *Layout and Design*
Julio@link2hs.com | 585.683.0203

JEFF CARRAGHER
Jeff@link2hs.com | 585.370.9184

KEN LEVEY
ken@link2hs.com | 315.427.6822

JOHN BARTOLOTTO
john@link2hs.com | 585.441.1316

Best Practices for Designing Warewashing Spaces

Getting the dish room layout right leads to good food safety practices and better flow of clean dishware through the kitchen.

While operators from every segment require some form of warewashing, it can be easy to ignore this area or treat it as an add-on since it's unappealing and doesn't generate any revenue.

But operators ignore it at their peril because a warewashing area that doesn't function properly will affect the entire business in a negative way.

LOCATION, LOCATION, LOCATION

The placement of the warewashing area depends 100% on the type of operation.

SIZE DOES MATTER

Dish rooms can't be too large, but they are frequently too small. The size of the dish room should depend on how many dishes come through, especially at peak times, and what type of service the foodservice operation offers.

ADDITIONAL COMPONENTS

A three-compartment sink is a must for warewashing.

FOLLOWING FLOW

Good flow is vital to the smooth and efficient operation of a warewashing area.

Source: fesmag.com, Amanda Baltazar

Full article: <https://fesmag.com/topics/trends/18930-warewashers>

USEFUL LINKS:

(click to view)

- ▶ Carlisle Food Service (CFS) Brands Dish Rack Guide
- ▶ Carlisle Food Service (CFS) Brands Cleaning & Hygiene Products
- ▶ Carlisle Food Service (CFS) Brands Color Coordinated Mops, Brooms, Cleaning Utensils
- ▶ Salvajor Design Tips for a Ware Washing Station





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With decades of experience and knowledge, we have established over 6,000 stock products and have expanded our custom capabilities. We offer products at multiple price points to ensure a solution for every project, on any budget.

Aluminum Sanitizer Stands, Sinks, Dishtables, Shelving & Pot Racks, Troughs & Floor Drains



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Carlisle FoodService Products is a leading manufacturer of commercial foodservice equipment and supplies. The company offers a broad range of products, including food storage containers, trays, utensils, cleaning tools, and serving products, designed to support the needs of restaurants, hotels, healthcare facilities, schools, and other foodservice operations. Carlisle is known for its durable, high-quality products that help improve efficiency, safety, and sustainability in foodservice environments. The company focuses on providing innovative solutions that enhance operational performance, with an emphasis on performance, value, and customer satisfaction.



CMA

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CMA is committed to the design, engineering and manufacturing of high quality equipment, producing sparkling clean and sanitized dishes and glassware, assuring excellent results and years of trouble-free operation.



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With a strong understanding of the unique requirements of the foodservice industry, we offer a complete line of long lasting, service friendly commercial booster heaters.

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Salvajor offers solutions for foodservice operations to manage food waste disposal, improve efficiency and reduce costs. Salvajor is devoted to quality products, reliable service, and providing a comprehensive support system for all our customers.



SAN JAMAR

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San Jamar is a company that specializes in manufacturing foodservice and hygiene products designed to improve safety, efficiency, and cleanliness in commercial kitchens and foodservice operations. Their product range includes cutting boards, dispensers, gloves, food safety tools, and a variety of kitchen essentials. San Jamar is known for its focus on innovation, quality, and sustainability, providing solutions that help foodservice operators meet both regulatory standards and operational demands. Their products are widely used in restaurants, schools, healthcare facilities, and other foodservice environments to enhance food safety, cleanliness, and overall kitchen performance



T&S

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For more than 70 years, the engineering and product development teams of T&S have served the needs of the foodservice industry — from global QSR chains to some of the most recognized fine dining establishments. Our focus on water and energy conservation, as well as superior reliability, has made T&S a trusted name for some of the foodservice world's leading brands.



WINCO

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Winco Foodservice Products is a leading supplier of high-quality kitchen equipment and supplies for the foodservice industry. The company offers a wide range of products, including cookware, flatware, food storage solutions, serving ware, restaurant equipment, and cleaning supplies. Winco is known for providing durable, cost-effective solutions that cater to the needs of restaurants, hotels, cafeterias, and other commercial foodservice operations. With a focus on value, reliability, and innovation, Winco aims to help foodservice operators run efficient and effective operations while maintaining high standards of quality and performance.

