



AUTOMATED KITCHEN WAREWASHING

Automated Warewashing & Sanitising

Two fully-automated systems for high-throughput kitchens — a conveyor buffet warewasher and a large cart & utensil washer — with high-temperature sanitising, built-in IoT energy monitoring, and deep cuts in water, power and chemicals. Proven in resort hotels and large-format retail.



High-temp sanitising

Final rinse to 88–92 °C — meets food-hygiene rules



≥5 bar high-pressure

360° vortex wash for carts & heavy utensils



Built-in IoT

TCP/IP remote + CSV — temp, water & power per cycle



Save 30 / 50 / 40 %

Water -30% · power -50% · chemicals -40%

BUILT FOR

Resort hotels

Central kitchens

Buffets & canteens

Airline catering

Hospital catering

Large-format retail

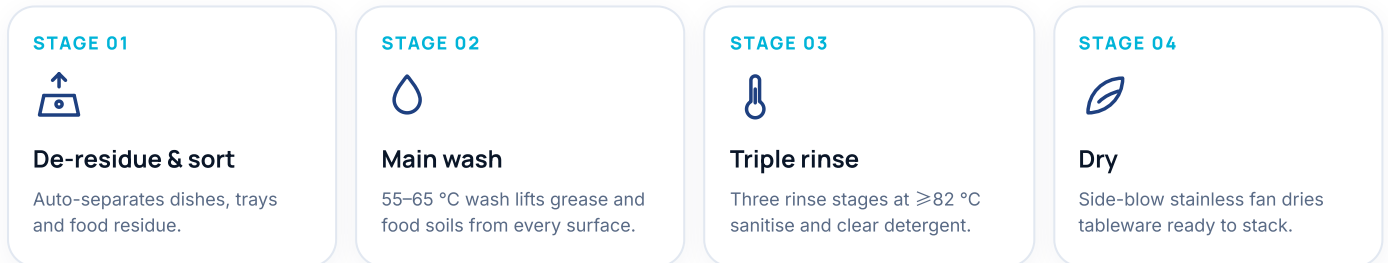
— HOW IT WORKS

From soiled tray to sanitised – hands-free.

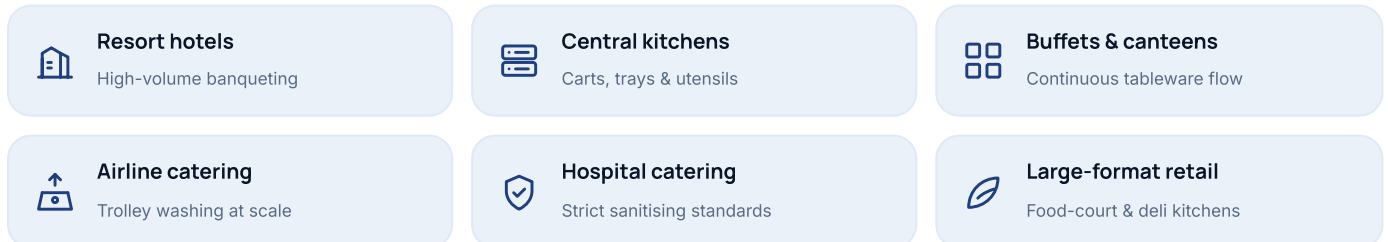
In the conveyor buffet system, tableware rides a round-belt conveyor from the dining area straight into the washroom, is auto-sorted and de-residued, then runs through a flight dishwasher that washes, high-temperature rinses and dries — continuously, with every cycle logged. A separate cart & utensil washer handles trolleys and heavy kitchenware.



- 1 Conveyor return**
A round-belt conveyor links the dining area to the washroom so staff don't carry or stack tableware by hand.
- 2 De-residue & 3-way sort**
Tableware is auto-separated into dishes, trays and food residue; residue is ground and dewatered, shrinking volume by up to 85%.
- 3 High-temperature wash & rinse**
Flight dishwasher: main wash 55–65 °C and a triple rinse ≥82 °C to clear detergent and meet food-hygiene sanitising rules.
- 4 Side-blow drying**
A stainless side-blow fan and heat-circulation drying deliver dry, ready-to-stack tableware at the outfeed.
- 5 Logged & efficient**
Built-in IoT records temperature, water and power for every cycle; heat recovery and recirculation cut water, power and chemicals.



— WHERE IT'S USED



Two configurations, one IoT platform.

Cart & utensil washer



Heavy-duty, food-grade, built to last

Full 304 stainless construction, high-pressure vortex washing and high-temperature rinsing — engineered for years of high-frequency, high-standard service.



De-residue & 3-way sort

Auto dish / tray / residue split



360° vortex ≥ 5 bar

Carts & heavy kitchenware



IoT · TCP/IP + CSV

Cycle temp / water / power



304 stainless · IP46/54

Body IP46 · control box IP54



High-temp triple rinse

≥ 82 °C, up to 88–92 °C



12–20 carts / hour

High-throughput cabinet



Heat recovery

Pre-heats intake 5 → 45 °C



Service-friendly

Quick-release arms · ≥ 6 -yr life

CHOOSE YOUR CONFIGURATION



Conveyor buffet line

- Round-belt conveyor from dining to washroom
- De-residue + 3-way sort · residue shrink $\leq 85\%$
- Flight wash 55–65 °C → rinse ≥ 82 °C → dry
- Saves 3+ operators per year



Cart & utensil washer

- 360° rotating vortex, jet pressure ≥ 5 bar
- 12–20 carts per hour · rinse 88–92 °C
- Custom cart capacity to 1,100 × 1,100 × 2,020 mm
- Central kitchen · airline · hospital catering

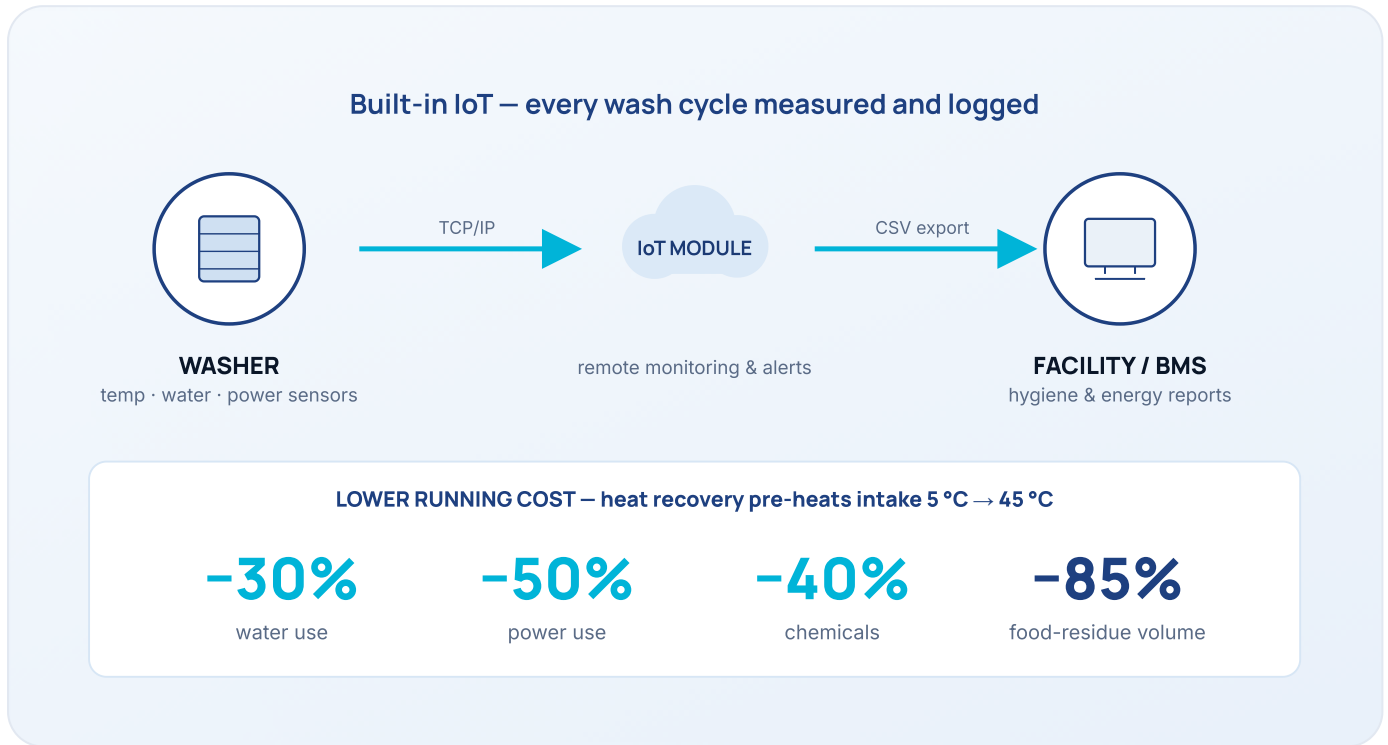


IoT & build

- TCP/IP remote + CSV export to facility / BMS
- Per-cycle temperature, water & power logging
- 304 stainless · IP46 body / IP54 control box
- Designed service life ≥ 6 years

Every cycle measured – and a lot cheaper to run.

Both systems carry an **IoT module** that records the temperature, water and power of every wash cycle, streams it over **TCP/IP** and exports **CSV** to a facility workstation or BMS — so operators can prove hygiene and track energy. Heat recovery and recirculation then cut the running cost hard.



Prove hygiene

Every cycle's rinse temperature logged for audits.



Cut utilities

-30% water, -50% power, -40% chemicals.



Integrate

CSV / TCP/IP into the facility workstation or BMS.



Anomaly alerts

Out-of-range cycles flag the team automatically.

The outcome

Consistent, provable sanitising at lower cost and less labour — designed, supplied and commissioned end-to-end by New Forward, including layout and facility integration.

Designed & commissioned by NF

Note: savings figures (water -30%, power -50%, chemicals -40%, residue -85%) are indicative and depend on configuration, load, water temperature and operating pattern; high-temperature stages and IoT logging support, but do not replace, the site's own food-hygiene procedures.

Full specification, supply & support.

Conveyor buffet warewasher

Process	Conveyor → de-residue & 3-way sort → flight wash
Main wash	55–65 °C
Triple rinse	≥82 °C (sanitising)
Drying	Side-blow stainless fan + heat circulation
Residue	Ground & dewatered — volume ≤85% reduced
Labour	Saves 3+ operators per year
Wash pumps	High-power pre-wash & main wash
Transmission	VFD-controlled, stainless chain & bearings
Control	PLC touchscreen · multi-level access
IoT	TCP/IP remote + CSV export
Best for	Buffets, canteens, food courts

Cart & utensil washer

Wash action	360° rotating vortex, high-pressure
Jet pressure	≥5 bar
Throughput	12–20 carts / hour
High-temp rinse	88–92 °C
Max cart size	up to 1,100 × 1,100 × 2,020 mm
Cabinet (ref.)	~1,950 (W) × 1,800 (D) × 2,380 (H) mm
Material	304 stainless steel
Protection	Body IP46 · control box IP54
Service life	≥ 6 years (key spares supported)
Heat recovery	Pre-heats intake 5 °C → 45 °C
Savings	Water -30% · power -50% · chemicals -40%
Best for	Central kitchens, airline & hospital catering

TURNKEY SUPPLY & SUPPORT



Layout & flow design

Plan the washroom flow, footprint and utility points.



Installation & commissioning

Install, calibrate temperatures and validate cycles.



Maintenance & spares

Servicing, spare parts and IoT / reporting support.

Why New Forward Technology



Licensed & certified

HK Security Company Licence No. 2327 — one-stop supply, install & maintain.



Proven at scale

Deployed at a Macau resort hotel and an international large-format retail group.



One-stop integration

Kitchen automation alongside IoT, CCTV and access control.

Modernising a high-volume kitchen or washroom?

Request a site assessment or a tailored warewashing layout — New Forward handles design, supply, installation and maintenance end-to-end.

+852 2815 5056



New Forward Technology Limited · 新科科技有限公司

40/F, Monterey Plaza, 15 Chong Yip Street, Kwun Tong, Kowloon, HK · 觀塘創業街15號萬泰利廣場40樓

2815 5056 · 2618 5055 · 9405 8300

admin@newforward.net

www.newforwardtech.com

The system is supplied in two configurations (conveyor buffet warewasher and cart & utensil washer); specifications are configuration-level and indicative, and are confirmed per project. Temperatures, throughput, dimensions and savings (water -30%, power -50%, chemicals -40%, residue ≤85%) depend on configuration, load, intake water temperature and operating pattern, and are subject to change without notice. High-temperature stages and IoT logging support, but do not replace, the site's own food-hygiene procedures. Configuration is tailored to each site. © 2026 New Forward Technology Limited.