
ADS Service Bulletin

“Tankless” Water Heaters

In recent years, the appearance of “Tankless” water heaters in the market has caused complaints and problems during dishmachine installations. The “tankless” design principle reduces the flow so heat can enter the water. Pressure is reduced and flow is reduced.

Commercial dishmachines are designed to use maximum flow from city water sources. Standard commercial tank water heaters are recommended for proper operation of the ADS dishmachines.

The FLOW rate for our most common dishmachine is 518 GPH, as a constant flow from a ½” pipe at 17 psi. While the dishmachine may not be used constantly, this level of flow is needed during the 15-second FILL during each cycle for proper operation.



Two tankless heaters would not supply enough hot water for one single tank dishwasher. They were replaced with a single 100-gallon commercial water heater and the problems were solved.

Tankless heater engineers have recommended, for commercial applications of their products, that multiple tankless units be used and even added recirculation storage tanks to provide the flow of heated water for dishmachines. While some tankless manufacturers are developing their products for commercial applications, these higher capacity products have not yet been available. If you choose to use a tankless water heater over the recommendations of this ADS bulletin, contact the tankless manufacturer for their recommendations in commercial ware washing.

ADS IS RECOMMENDING THAT NO TANKLESS HEATER BE USED IN OUR MACHINE'S INSTALLATIONS. WARRANTY MAY NOT BE EXTENDED WHERE TANKLESS WATER HEATERS ARE USED.