

Comprehensive Programme

Professional warewashing solutions
for hygienically clean wash results



- Undercounter Warewashers

UC Series

The New UC series is the perfect warewashing solution for the counter area.

Special defined programmes, adjustable wash components and clear communication platform ensure perfect wash result. Glasswasher, dishwasher, bistro dishwasher and cutlery washer that all come in sizes S, M, L and XL. One must fit your space and purpose.

The new generation of UC is intuitive and simple to use, completely safe and reliable to operate. Every detail is of the highest quality.



Top Features

Innovative, full-coloured touch-display with robust glass surface

VarioPower warewashing system: S-shaped wash field with maximum surface coverage and optimized jet geometry for highest cleaning power and adjustable water pressure

Quadruple filtration system with clouding sensor

Deep-drawn tank with hygienic heating element

Temperature display (tank and boiler)

Thermostop for hygienic safety

Door safety switch and vent position

Tank water exchange programme

Stainless steel rear cover

Double-skinned housing and door

Drain pump

Integrated rinse aid and detergent dosing device

Integrated storage tanks for rinse aid and detergent

Contact data for service technician and chemical suppliers stored

Display of operating data

Detailed error display with error code and text

Hygiene logbook with data memory of all hygiene relevant data

Time-controlled automatic start-up and shut-down

Undercounter or stand mounted

Video-enhanced recommendations

USB-interface for software updates

Guided self-cleaning programme

Intensive programme for heavily soiled dishes

Short programme for time in need of higher capacity

Special Silent programme and ECO programme

Descaling programme

Integrated softener

Cool model (cold rinse water for cool glasses)

Excellence-i, built in reverse osmosis

Excellence-iPlus, built in reverse osmosis equipped with upstream integrated water softener



Special options for special needs

Bottle washing system

guarantees hygienically clean bottles in less than a minute. Easily retrofitted in any UC Series.



UC Excellence – i

with integrated reverse osmosis provides sparkling glasses with no polishing.



TECHNICAL DATA					
General data		UC-S	UC-M	UC-L	UC-XL
Tank capacity	[l]	9.5	15.3	15.3	15.3
Rack dimensions	[mm]	400 x 400	500 x 500	500 x 500	500 x 500 / 500 x 540
Clear entry height	[mm]	309	309	404	404
Wash pump	[kW]	0.6	0.6	0.6	0.6
Noise emission	[db(A)]	max. 55			
Splash guard with plastic rear cover		IPX3	IPX3	IPX3	-
Splash guard with stainless steel rear cover		IPX5	IPX5	IPX5	IPX5
Weight net / gross	[kg]	59 / 68	64 / 74	69 / 79	69 / 79
with Energy	[kg]	64 / 73	70 / 80	75 / 85	75 / 85
with Excellence-i	[kg]	79 / 88	85 / 95	-	-
Max. inlet water temperature	[°C]	60 (Energy: 20 / Excellence-i: 35)			
Required water flow pressure	[bar/kPA]	1.0-6.0 / 100-600			
with Energy	[bar/kPA]	1.5-6.0 / 150-600			
with Excellence-i	[bar/kPA]	1.4-6.0 / 140-600			

Specific data depending on software		Glasses	Dishes	Bistro	Cutlery
Theoretical capacity standard*1	[Racks/h]	22 / 32 / 48	24 / 28 / 40	28 / 32 / 40	11
Theoretical capacity short programme*1	[Racks/h]	77	66	66	21
Rinse water consumption per wash cycle*2 UC-S	[l]	Standard: 2.0 Eco: 1.8 Cool: 3.4	Standard: 2.0 Eco: 1.8	Standard: 2.0 Eco: 1.8	Standard: 3.2 Eco: 2.9
Rinse water consumption per wash cycle*2 UC-M, -L, -XL	[l]	Standard: 2.2 Eco: 2.0 Cool: 3.4	Standard: 2.2 Eco: 2.0	Standard: 2.2 Eco: 2.0	Standard: 3.4 Eco: 3.1
Tank temperature	[°C]	62 Cool: 55	62	62	69
Rinse water temperature	[°C]	65 Cool: *3	85	65 - 85	85
Rinse water temperature Energy*4	[°C]	65	65	65	65

ELECTRICAL DATA				
Voltage	Fuse Protection	Total connected load*5 Tank heating 1.8 kW Boiler heating 4.9 kW	Total connected load Cool*5 Tank heating 2.5 kW Boiler heating 4.9 kW	Countries
380V - 415V, 3N~, 50 Hz / 60 Hz	10 A	6.0 kW	-	Worldwide
	16 A	7.9 kW	6.1 kW	
220V - 240V, 1N~, 50 Hz / 60 Hz	10 A	1.8 kW	-	Worldwide
	13 A	2.6 kW	-	
	16 A 20 A	3.2 kW 4.1 kW	3.4 kW 4.2 kW	
230V, 3~, 50 Hz / 60 Hz	25 A	7.3 kW	-	Taiwan Phillippines

*1 Depending on local conditions (inlet water temperature / electrical supply), the values stated here may be reduced.

*4 Inlet water temperature < 20 °C.

*2 Non-binding information. The actual rinse water consumption may vary depending on the on-site conditions.

*5 The actual connected load varies depending on the mains voltage.

*3 Depending on inlet water temperature, switchable to 65 °C.

PT Series

The PT Series – a new generation of Winterhalter pass-through dishwashers – sets the market standard. It delivers brilliant washing results, offers superior speed and guaranteed economy.



The cleaning result of the PT-M was certified by the independent testing institute TÜV Rheinland LGA Products GmbH, Germany



Top Features	PT-500	PT-M/L/XL
Elliptical wash fields with special jet geometry	•	•
VarioPower system with adjustable wash pressure		•
Full-flow filtration with tank cover, filter cylinder, pump inlet filter with safety pump and Mediamat centrifugal filter		•
4-fold filtration system with sieve, strainer, pump inlet filter and Mediamat centrifugal filter	•	
Clouding sensor for wash water		•
Double skinned hood with lock position and automatic hood start function		•
Single skinned hood with lock position and automatic hood start function	•	
Active energy management system for reduced heating time and cycle time	•	•
EnergyLight waste water heat recovery		•
Thermostop for hygiene safety	•	•
Leak sensor for operation safety	•	•
Integrated drain pump and rinse booster pump	•	•
Special Silent Programme and ECO programme		•
Touchscreen display		•
Colour-coded single-button control with progress display	•	•
Programmable glass, dish, bistro or cutlery washing functions		•
Display of tank and boiler temperatures	•	•
PIN-protected chef level and service technician level	•	•
Integrated error logbook and error pictograms	•	•
Integrated operation logbook		•
Integrated operating instructions and washing tips		•
Wash programme customizable via parameters	•	•
Short programme for time in need of higher capacity	•	•
Intensive programme for heavily soiled dishes	•	•
Basic cleaning programme for removal of very tough stains		•
Guided Self-cleaning and Descaling programme to aid machine maintenance		•
Standard self-cleaning programme to aid machine maintenance	•	
Special Silent Programme and ECO programme		•
High-Temp Programme (Thermal label compliant)	•	•
Time-controlled automatic start-up and automatic shut-down		•
Maintenance interval indicator		•
Separate container empty indicator for detergent & rinse aid		•
Stainless steel back and bottom cover	•	•

Technical Data	PT-500	PT-M	PT-L	PT-XL
Number of programmes	Up to 3 (+ special programmes)			
Theoretical Capacity [racks/hr.]	Differs depending on software, see below table			
Water consumption				
Tank capacity [l]	35	35	35	35
Rinse water consumption per cycle [l]	2,4/2,4/3,8	2,4	2,4	2,4
Temperatures				
Tank temperature [°C]	Differs depending on software, see below table			
Rinse temperature [°C]	Differs depending on software, see below table			
Dimensions				
Width [mm]	635	635	735	735
Depth [mm]	750	750	750	750
Height with hood closed [mm]	1.485	1.515	1.515	1.635
Height with hood open [mm]	1.965	1.995	1.995	2.115
Height for EnergyPlus design [mm]	-	2.195	2.195	2.435
Working height [mm]	850	850	850	850
Clear entry height [mm]	440	440	440	560
Rack dimensions	500 x 500	500 x 500	500 x 600	500 x 600
Electrical specifications				
Total connected load				
- Three-phase AC [kW]	Differs by country and fuse protection, see below table			
- Alternating current [kW]	Differs by country and fuse protection, see below table			
Fuse protection [A]	Differs by country and fuse protection, see below table			
Circulating pump (P1) [kW]	0,75	1,0	1,5	1,5
Tank heating [kW]	2,5	2,5	2,5	2,5
Tank heating for Cool design [kW]	-	2 x 2,5	2 x 2,5	2 x 2,5
Boiler heating				
- Three-phase AC [kW]	Differs by country and fuse protection, see below table			
- Alternating current [kW]	Differs by country and fuse protection, see below table			
Other information				
Max. water inlet temperature	60	60	60	60
Required water flow pressure [bar/kPA]	1,0-6,0 / 100-600			
Water flow pressure required for EnergyPlus design [bar/kPA]	1,5-6,0 / 150-600			
Splash guard	IP X5	IP X5	IP X5	IP X5
Weight, net/gross [kg]	103 / 128	134 / 159	134 / 165	140 / 171
- With EnergyPlus design, net/gross [kg]	-	157 / 185	157 / 196	173 / 207

1 Customer's circumstance (water inlet temperature / electrical connection), may reduce the values stated here.

2 Adjustable feet enable the vertical dimensions to be raised by up to 35 mm.

3 Under ideal conditions. The rinse water consumption depends on circumstances at the customer's premises.

Technical Data	PT-500	PT-M / L / XL			
	Dishwashers	Glasswashers	Dishwashers	Bistro Dishwashers	Cutlery Washers
Theoretical capacity					
Washing programmes 1/2/3 [racks/hr.]	68/30/20	22/32/48	44/32/22	28/32/40	11
Short programmes [racks/hr.]	68	77	72	72	21
Rinse water requirement per cycle* [l]	2.4/2.4/3.8	2.4	2.4	2.4	4.0
Rinse temperature [°C]	85	65	85	85	86
Tank temperature [°C]	62/62/66	62	62	62	69

* Under ideal conditions. The rinse water consumption depends on circumstances at the customer's premises. Fine adjustment is made at commissioning.

Voltage	Fuse Protection	Total connected load with 10,8 kW boiler heating element
380 V / 3N~ / 50 – 60 Hz	16 A	8,3 kW
400 V / 3N~ / 50 – 60 Hz	16 A	9,1 kW
	25 A	13,2 kW
	32 A	14,7 kW
415 V / 3N~ / 50 – 60 Hz	15 A	9,5 kW
	16 A / 20 A	9,7 kW
	25 A	14,2 kW
	32 A	15,7 kW

- Single Tank Rack Conveyor Dishwashers

STR Series

Optimum power - minimum space
Performance at your fingertips

The STR combines performance and flexibility in one machine. It delivers the power you need at busy times, and saves energy when it's quiet.

Top Features

- 180° pivoting double skinned door
- Deep-drawn hygienic tank
- Rack-controlled zone activation
- 2 transport speeds
- Electronic control unit with a colour-coded display
- Error management System
- Display of tank and boiler temperatures
- Filtration system with strainer, pump filter and Mediamat centrifugal filter
- Rinse booster pump
- Drain pump
- Table end switch
- Stainless steel back panel and base cover



STR 155 / STR 208

- Minimised rinse water volume
- Continuous cleaning of tank water by Mediamat
- Easy operation
- Smooth, seamless surfaces with deep-drawn hygienic tank
- Optimum accessibility
- Controlled hygiene through temperature display, error management, etc
- Dryer option available

STR 200 / STR 260

- With integrated pre-cleaning zone
- Delivers even more capacity and flexibility
- Innovative processes ensure good wash result with minimum running cost



Technical Data		STR 155	STR 208	STR 200	STR 260
Theoretical Capacity	[racks/hr.]	100 / 155	130 / 208	130 / 200	170 / 260
Width	[mm]	1300	1300	1600	1600
Depth	[mm]	800	800	800	800
Height	[mm]	1420	1420	1420	1420
Passage width for racks	[mm]	500	500	500	500
Clear entry height, max.	[mm]	460	460	460	460
Pre-cleaning and washing zone					
Pump output	[kW]	1.7	1.7	2.0	2.0
Tank temperature	[°C]	55 - 65	55 - 65	55 - 65	55 - 65
Rinse zone					
Circulating pump capacity output	[kW]	0.2	0.2	0.2	0.2
Rinse water consumption per hour*	[l/h]	260	350	260	350
Boiler temperature for rinsing	[°C]	80 - 85	80 - 85	80 - 85	80 - 85
Drying zone (optional)					
Heating capacity	[kW]	4.0	4.0	4.0	4.0
Fan motor	[kW]	0.5	0.5	0.5	0.5
Connection Figure					
Minimal water inlet temperature		10	30	10	30
Total connected load with water inlet temperature 31-61 °C	[kW]	30.7	36.7	33.0	39.0
Total connected load with water inlet temperature 10-30 °C	[kW]	36.7	-	39.0	-

- Multi-Tank Rack Conveyor & Flight-Type Dishwashers

MT Series

Hygiene & economical on a large scale. The MT Series represents Winterhalter's washing expertise on a grand scale. Both the flight-type and rack conveyor dishwashers are focused on hygiene and economy.

Thanks to their modular design and practical equipment options, both machines can be individually adapted to each site's washing requirements.



Top Features

- 180° pivoting double skinned door
- Deep-drawn hygienic tank
- Content-controlled zone activation
- 3 transport speeds
- Multifunctional Touchscreen
- PIN-protected chef level and service technician level
- Error management System with error logbook
- Integrated operation logbook
- Display of tank and boiler temperatures
- Filtration system with strainer, pump filter and Mediamat centrifugal filter
- Triple rinse system
- Rinse booster pump
- Drain pump
- Time-controlled start-up
- Automatic self-cleaning system
- Interior roof cleaning system
- Exhaust air system with grease filter
- Emergency Switch
- Table end switch
- Stainless steel back panel and base cover



MTR

The MTR with its rack conveyor transport is designed for the dishwashing needs of hotels, restaurants, service stations, staff restaurants, and care facilities. Irregular dishwashing load, variable washing times and a wide variety of items to be washed are characteristic features of these operations.

MTF

The MTF with flight-type transport is used in large cafeterias, hospitals, canteens, and care facilities. In these cases the washing requirement can be predicted fairly accurately because of the set washing times, uniform nature of the set washing times, uniform nature of the items to be washed and even a continuous dishwashing load.

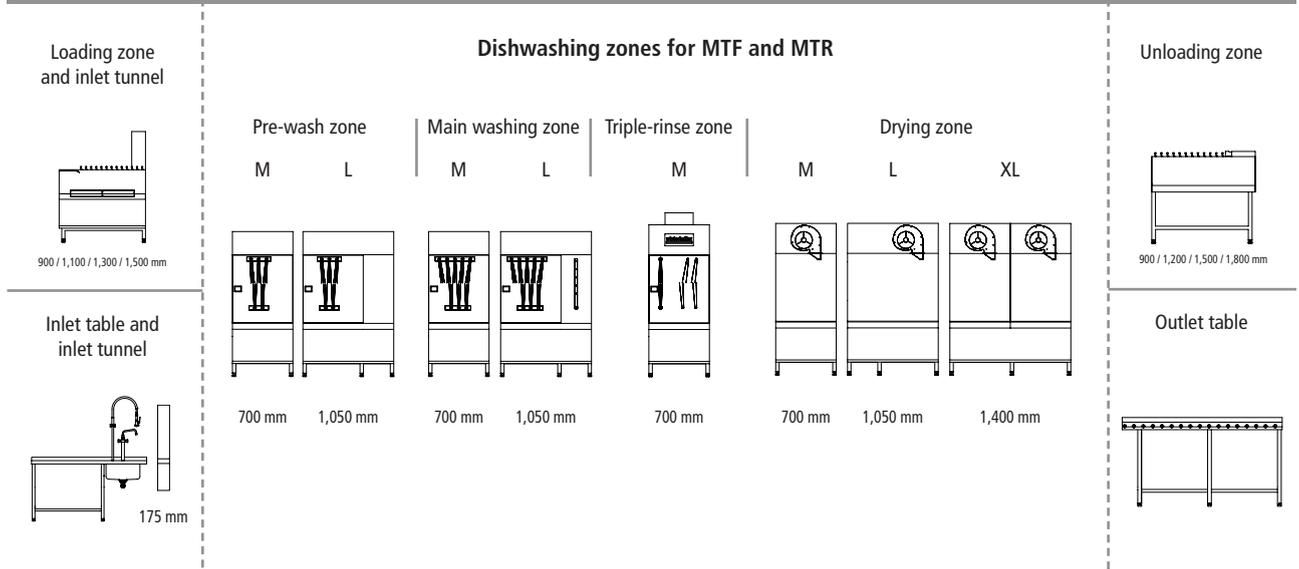
Good planning - Smooth running

Perfect dishwashing starts with good planning. Winterhalter can offer expert assistance in achieving this. After all, our objective is to achieve a long-lasting improvement in the efficiency of the dishwashing process.

Can be configured exactly to your requirements - the building blocks for your perfect multi tank dishwasher.



MTF – Flight-type dishwasher



MTR – Rack conveyor dishwasher

Technical Data	MTR (with rack conveyor)	MTF (without flight-type conveyor)
Dishwashing programmes	3 (intensive, standard, fast)	3 (intensive, standard, fast)
Depth of machine	800mm	800mm
Loading width	500mm	610mm
Loading height (max)	460mm	440mm

UF Series

Stubborn dirt on heavy and large utensil?

Combined with the high performance washing system and the innovative TurboZyme process, best wash result is achieved even with most stubborn dirt.

Regardless if you are a baker, butcher or caterer - UF Utensil washer with targeted group specific software comes with size M, L and XL models, The right solution for every kitchen.

The UF Series delivers excellent wash result, ergonomic design and maximum efficiency.



Top Features
Target group specific software versions for baker, butcher, universal
UF-Turbozyme: soaking-programme with target group specific crust cracker
High performance washing system with VarioPower
Intelligent wash water filtration system incl. Mediamat
Fast tank water exchange programme in three closable steps
Clouding sensor
Down-foldable door
Foldable rack
Rack dolly UF
Additional start button on ergonomic height
Touch screen display
Colour-coded single-button control with progress display
Basic cleaning programme
Guided self-cleaning and descaling programme to aids machine maintenance
Time controlled automatic start-up and shut-down
Active energy management
Container empty indicator for up four containers
Maintenance interval indicator
PIN-protected chef and service technician level
Integrated hygiene and operating logbook
Animated operating instruction and washing tips
Double-skinned machine construction / door construction with sealing
Door vent position
Hygienic rack guide
Tank heater with resettable thermal fuse
Heat recovery Energy
High Temp version (Thermal label programme)
Soft start for washing pump
Drain pump & Rinse booster pump (rinsing pump)
Leak sensor for operation safety



GS 630

- The world's smallest utensil washer
- The ideal utensil washer when space is at a premium
- Can even accommodate bulky items (up to 600 x 400 mm)
- Can be installed under the counter, and is easy to operate
- Effective reversing washing system for more stubborn soiling
- If required, the GS 630 also offers programs to wash dishes, cutlery and glasses, with some restrictions



GS 630

TECHNICAL DATA					
UF Series		GS 630	UF-M	UF-L	UF-XL
Theoretical capacity	[Racks / h]	38/29/12		See Below Table	
Number of programmes		3	3	3	3
Tank capacity	[l]	25	69	69	138
Rinse water consumption per wash cycle	[l]	4.4	4.7	4.7	7
Tank temperature	[°C]	60	60	60	60
Rinse temperature	[°C]	85	85	85	85
Dimensions					
Width	[mm]	870	775	775	1,468
Depth	[mm]	600	870	870	870
Depth with door opened	[mm]	1,070	1,295	1,375	1,375
Height	[mm]	820	1,720	1,880	1,880
Height (with energy)	[mm]	-	1,910	2,070	2,070
Rack interior dimensions	[mm]	630 x 465	612 x 672	612 x 672	1305 x 672
Circulating pump	[kW]	1.5	2.5	2.5	2 x 2.5
Tank heating standard / performance	[kW]	5.3 / 0	5 / 10	5 / 10	5 / 10
Boiler heating standard / performance	[kW]	5.3 / 0	10.2 / 16.4	10.2 / 16.4	10.2 / 16.4
Max water inlet temperature	[°C]	60	60	60	60
Required water flow pressure	[bar/kPA]	1 - 6	1 - 6	1 - 6	1 - 6
Required water flow pressure with Energy	[bar/kPA]	-	1.5	1.5	1.5
Splash guard		IPX5	IPX5	IPX5	IPX5
Weight (net / gross)	[kg]	105 / 120	190 / 220	200 / 230	305 / 355
Weight with Energy design net / gross	[kg]	-	225 / 255	235 / 265	350 / 400

SOFTWARE SETTINGS - UF SERIES				
UF Series theoretical capacity		Standard* ¹	Energy* ¹ * ²	High Temp* ¹ * ³
Universal, Baker, Butcher software	[Racks / h]	40 / 24 / 12	40 / 24 / 12	20 / 15 / 10
Universal, Baker, Butcher software short programme	[Racks / h]	64 / 42 / 23	64 / 42 / 23	-

*1 Depending on the on-site conditions

*2 Water inlet temperature < 20°C

*3 Minimum 25A fuse protection, tank and boiler heating performance 2. Rinse water volume UF-M/L: 5.5l/Rinse water volume UF-XL: 9L. Tank temperature 66°C, boiler temperature 85°C

ELECTRICAL DATA							
Voltage	Fuse Protection	Total connected load Standard Boiler 10.2kW / tank 5kW			Total connected load Performance Boiler 16.4kW / tank 10kW		Countries
		GS 630	UF-M / L	UF-XL	UF-M / L	UF-XL	
400V/3N ~ 50 Hz 400V/3N ~ 60 Hz	16A	-	9.4kW	8.8kW	-	-	Worldwide
	20A	-	10.0kW	10.0kW	-	-	
	25A	-	16.3kW	16.2kW	16.4kW	16.4kW	
	32A	-	17.5kW	17.4kW	18.8kW	18.8kW	
	40A	-	-	-	26.3kW	26.2kW	
415V/3N ~ 50 Hz 415V/3N ~ 60 Hz	16A	-	10.0kW	9.5kW	-	-	Worldwide
	20A	-	10.8kW	10.8kW	-	-	
	25A	-	17.4kW	17.1kW	17.7kW	17.7kW	
	32A	-	18.7kW	18.4kW	20.3kW	20.3kW	
	40A	-	-	21.1kW	28.1kW	28.1kW	
230V/3N ~ 50 Hz 230V/3N ~ 60 Hz	25A	-	9.4kW	8.7kW	-	-	Taiwan Philippines
	32A	-	9.9kW	9.9kW	-	-	
	40A	-	-	-	15.2kW	15.1kW	
	50A	-	-	-	17.7kW	17.6kW	
380V-415V/3N ~ 50-60 Hz	16A	7.1kW	-	-	-	-	Worldwide
230V/3 ~ 50-60 Hz	20A	6.6kW	-	-	-	-	Worldwide

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