

Full range

winterhalter



**Full range**  
for hygienically clean washing results



Sophisticated and comprehensive:

## Dishwashing solutions from Winterhalter

**As the specialist for commercial washing systems, the name Winterhalter has stood for innovation and reliability in commercial kitchens for decades. We are a total solution provider for warewashers, including detergent and hygiene products, water treatment and accessories. We can guarantee you hygienic cleaning results from a single supplier at any time. Discover the best quality made in Germany and Switzerland.**

Whether in foodservice, hotels, bakers, butchers or commercial catering kitchens: We offer the optimum washing system for all requirements. Our range of machines extends from small glasswashers and dishwashers through to multi-tank rack conveyor and flight-type dishwashers.

Our sophisticated solutions mean we are always one step ahead of the industry. Our practical innovations have won many awards from specialist international juries.

When developing and designing new products, we pay great attention to economic efficiency, hygiene, quality and, of course, user-friendliness. The best example of this is our recently developed UC Series. We are the first manufacturer to equip our under counter dishwashers with a touch screen as a central control element and, in the Energy versions, make use of a system for recovering heat from circulating air.

Along with other innovations, our new product Series is marked by unique, upper and lower elliptical wash fields to ensure maximum dishwashing power and coverage of the wash cabinet.

### Our full range at a glance:

- Undercounter dish, glass and cutlery washers
- Rack pass through dishwashers
- Utensil washers
- Rack and flight-type dishwashers
- Detergent and hygiene products
- Water treatment
- Supplementary products, kitchen and hand hygiene products
- Rack portfolio
- Accessories

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# Winterhalter warewashers:

## The advantages at a glance

	Under counter dishwashing machines*				Rack pass through dishwashers*			Pot, tin and utensil washers		
	UC-S UC-M UC-L UC-XL	UC-S Energy UC-M Energy UC-L Energy UC-XL Energy	PT-500	PT-M PT-L PT-XL	PT-M EnergyPlus PT-L EnergyPlus PT-XL EnergyPlus	GS 630	GS 600 Series	GS 600 Energy Series		
<b>Maximum economy:</b>										
Double-walled insulated construction	•	•	-	•	•	•	•	•		
Automatic error display by integrated error management	•	•	•	•	•	•	•	•		
Equipped with either circulating or exhaust air heat recovery system	-	•	-	-	•	-	-	•		
Exhaust air and waste water heat recovery	-	-	-	-	•	-	-	-		
<b>Extensive hygiene concept:</b>										
Fourfold wash water filtration system with sediment sensor (Mediamat / strainer / screen cylinder / pump inlet filter)	•	•	-	•	•	-	-	-		
Triple filter system (strainer / filter cassette / pump inlet filter)	-	-	•	-	-	•	•	•		
Mediamat wash water filtration system	•	•	•	•	•	•	•	•		
Hygiene tank heating element	•	•	•	•	•	-	-	-		
Deep-drawn tank	•	•	•	•	•	-	-	-		
Self-cleaning programme	•	•	•	•	•	•	•	•		
Temperature and hygiene monitoring on the control display	•	•	•	•	•	•	•	•		
Hygiene log for documenting events relevant to hygiene	•	•	-	•	•	-	-	-		
<b>High washing capacity:</b>										
VarioPower – water pressure adjustment, plus upper and lower elliptical wash fields	•	•	-	•	•	-	-	-		
Compact wash fields or wash arms and jets with washing power optimally adapted to the dishes	-	-	•	-	-	•	•	•		
Reversing washing system for cleaning particularly stubborn soiling	-	-	-	-	-	•	•	•		
<b>Extremely easy to operate – self-explanatory and ergonomic:</b>										
Touch screen for wash and machine management	•	•	-	•	•	-	-	-		
Colour-coded single-button control	•	•	-	•	•	•	•	•		
Easy to remove, compact wash fields/wash arms	•	•	•	•	•	•	•	•		

\* All specifications also apply to the effect and Cool versions of the UC / PT Series.

Please note that Winterhalter multi-tank rack conveyor and flight-type dishwasher models are not included in this listing.

Please refer to page 20 for more information.

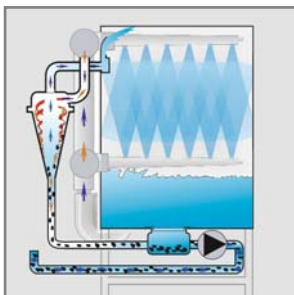


## Winterhalter full range


### Totally dependable: Winterhalter quality features

Washers from Winterhalter appeal to customers because of their high levels of economy, hygiene, high washing capacity and extremely straightforward operation. The greatest emphasis is placed on using the best materials during the construction of the machines. One aspect that is just as important for us is ease of servicing, so we ensure everything is conveniently included from easy access to automatic error messages.

The table here provides an overview of the most important quality attributes.



#### Maximum economy

- Highly efficient machines that are able to reduce operating costs and are better for the environment.
- Furthermore, warewashing machines with the new **"Intelligent Resource Technology"** consume less electricity, water, detergent and rinse aid, without compromising washing performance. 
- **Save energy and lower operating costs – this is what Winterhalter's energy saving Series promises.** For the first time, Winterhalter is also presenting its successful Energy Concept in the under counter class of dishwashers. The UC Energy helps save energy and keeps the air in the room almost completely free of warm, moist water vapour. The award-winning PT EnergyPlus Series' energy recovery concept also enhances the environment in the room. The time-tested heat exchanger on the PT EnergyPlus Series recovers heat energy from the warm, damp water vapour in the exhaust air and waste water, using it to heat the cold inlet water.
- In combination with the **total coverage filter system and the pump inlet filter, the Mediamat washwater filtration system continuously filters dirt particles from the tank water.** They enable consistently good cleaning results without having to change the tank water during washing. Continuous filtration reduces consumption values and costs, and saves time.

#### Comprehensive hygiene concept

**The Winterhalter hygiene concept in all machines offers the ideal conditions for flawless cleanliness.**

- The new UC Series has a **quadruple wash water filtration system with sediment sensor.** This consists of a strainer, screen cylinder, pump inlet filter and the time-tested Mediamat. Together, they keep the rinse water clean at all times. A sediment sensor constantly monitors the water's quality and initiates a step-by-step regeneration process if necessary. All other dishwashers also have an **efficient screen and filtration system covering every nook and cranny, and Mediamat wash water filtration,** as well. This cleans the wash water non-stop, thus enabling the **best possible and most hygienic dishwashing results.**
- The **smooth, seamless interior** prevents build-ups of dirt, limescale and bacteria. The **automatic self-cleaning programme** ensures maximum cleanliness in the interior of the machine.
- The UC Series has a new type of hygiene tank heating element. Located right in the water, it keeps the tank at the **constant temperature.** Its smooth, enclosed surface is **less susceptible to limescale and dirt deposits.**
- The operational status and temperature can be checked at any time **on the control display.**



## High washing capacity

- An **efficient washing system** in all machines ensures **optimum comprehensive cleaning results**.
- The **washing system is precisely adapted to the dishes being washed**. It cleans glasses extremely **effectively** but nevertheless **gently**, while dishes are cleaned **powerfully**.
- **VarioPower** controls the **water pressure** in every washing programme. The other wash components are adjusted to achieve ideal wash results even at low pressure. The two newly developed, elliptical wash fields with integrated wash and rinse nozzles ensure that the entire area is covered. The UC Series has been certified by the independent testing institute LGA (TÜV Rheinland, Germany) in a series of tests as having an excellent cleaning result in the commercial under counter warewasher class.

## Extremely easy operation

- **Operating errors** can be largely **avoided** because all the machines are so easy to **operate** that the dishwash process runs smoothly, even with frequent staff changes.
- In its new **UC Series**, Winterhalter makes use of an innovative **touch screen** technology. It is very easy to use. The correct wash programme can be selected, depending on the wash items and soiling levels, by touching the corresponding symbol on the screen. The touch screen is not only a navigation instrument, but also provides a great deal of important information for the chef and service technicians.
- The **Winterhalter single-button control** means that every operator can clearly see what needs to be done. It guarantees you the most straightforward, self-explanatory operation through clear colour codes.
- The washing systems are designed so that they can be removed **single handed and easily cleaned**. This arrangement offers **greater operating convenience** and **saves time as well**.

## Warewashing solutions for the counter area

The UC Series of under counter dishwashers from Winterhalter adapt to your wishes. Because every pub or restaurant has its own character and its very own requirements, from the wash items to the available space. The revolutionary concept of the UC Series makes Winterhalter the first supplier to take this into account. The dream machine can be customised by using the following three steps:

**Step 1: Four types for different applications** with up to three standard programmes:

- glasswasher
- dishwasher
- bistro dishwasher
- cutlery washer

**Step 2: Four sizes:** S = small, M = medium, L = large, XL = extra large

**Step 3: Individual equipment:** Energy, Cool (glasses), effect (glasses and dishes), integrated softener, integrated partial demineralisation unit DeMatik Pi-240, rack packages, designs for the machine front etc.

Technical data	S	M	L	XL
Number of programmes	up to 3 (+ special programmes)			
Theoretical capacity*1 [racks/hr]	see machine model, page 10-13			
Width [mm]	460	600	600	600
Depth				
– incl. detergent container [mm]	637	637	637	671
– without detergent container [mm]	617	617	617	651
– with open door [mm]	940	940	1034	1068
Height with feet** [mm]	725-760	725-760	820-855	820-855
– with Energy design [mm]	810-845	810-845	905-940	905-940
Clear input height [mm]	309	309	404	404
Rack dimensions [mm]	400 x 400	500 x 500	500 x 500	500 x 500 / 500 x 540
Tank capacity [l]	9.5	15.3	15.3	15.3
Rinse water requirement per cycle**3 [l]	2.4	2.4	2.4	2.4
Circulating pump (P1) [kW]	0.6	0.6	0.6	0.6
Maximum water inlet temperature [°C]	60	60	60	60
Required water flow pressure**4 [bar/kPa]	1.0-6.0 / 100-600	1.0-6.0 / 100-600	1.0-6.0 / 100-600	1.0-6.0 / 100-600
Splash guard				
– with plastic back panel	IP X3	IP X3	IP X3	–
– with stainless steel back panel (Option)	IP X5	IP X5	IP X5	IP X5 (standard)
Weight net / gross [kg]	59/68	64/74	69/79	69/79
– with Energy design net / gross [kg]	64/73	70/80	75/85	75/85

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

\*\* 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. Deviations, see machine type, page 10-13.

\*\*4 For UC Energy machines: 1.5-6.0 bar / 150-600 kPa.

### Electrical values

Voltage	Fuse protection	Tank heating	Total connected load	Boiler heating	Circulating pump (P1)	Countries
380 V – 415 V / 3N~	16 A	2.0 kW	7.9 kW	5.3 kW	600 W	Worldwide
380 V – 415 V / 3N~	10 A	2.0 kW	6.0 kW	5.4 kW	600 W	
220 V – 240 V / 1N~	16 A	2.0 kW	3.2 kW	2.6 kW	600 W	
220 V – 240 V / 1N~	20 A	2.0 kW	4.2 kW	3.6 kW	600 W	
220 V – 240 V / 1N~	13 A	2.0 kW	2.6 kW	1.8 kW	600 W	
220 V – 240 V / 1N~	10 A	1.8 kW	1.8 kW	1.2 kW	600 W	
380 V – 415 V / 3N~	20 A	2.0 kW	9.7 kW	7.1 kW	600 W	
380 V – 415 V / 3N~	15 A	2.0 kW	7.7 kW	7.1 kW	600 W	
220 V – 240 V / 1N~	20 A	2.0 kW	4.1 kW	3.5 kW	600 W	
220 V – 240 V / 1N~	15 A	2.0 kW	2.9 kW	2.3 kW	600 W	
200 V / 3~	25 A	1.4 kW	6.9 kW	4.9 kW	600 W	Japan
200 V / 2~	20 A	1.4 kW	3.3 kW	2.7 kW	600 W	
200 V / 3~	25 A	1.8 kW	7.3 kW	4.9 kW	600 W	Belgium/ Malaysia*
200 V / 2~	16 A	1.8 kW	3.0 kW	2.4 kW	600 W	

\* Special voltage.

### Electrical values, Cool design

Voltage	Fuse protection	Tank heating	Total connected load	Boiler heating	Circulating pump (P1)	Countries
380 V – 415 V / 3N~	16 A	5.4 kW	6.1 kW	5.4 kW	600 W	Europe
220 V – 240 V / 1N~	16 A	2.8 kW	3.4 kW	2.6 kW	600 W	
220 V – 240 V / 1N~	20 A	2.8 kW	4.2 kW	3.6 kW	600 W	





Four machine types, four sizes – this is what the new generation of under counter machines from Winterhalter has to offer: glasswashers, dishwashers, bistro dishwashers and cutlery washers that all come in sizes S, M, L and XL.

## Glasswashers

A glass is not always simply a glass: a thin-sided wineglass in a bar or restaurant must be treated differently to a pint glass in a pub. That is why the new glasswashers **automatically adjust the components for the wash process, in particular, pressure, time, detergent and temperature, by way of three preset programmes.** This guarantees hygienically clean washing results. The programme is selected **intuitively with appropriate symbols on the touch screen**, greatly reducing operator errors.



Dirt doesn't stand a chance against Winterhalter's professional wash systems. The unique combination of machine, hygiene products, water treatment, accessories, racks and complimented by dividers and extensions, ensures glassware is dazzlingly clean. Glasswashers are available in sizes S, M, L and XL.



### Glasswashers

- Thanks to **VarioPower**, fine wine glasses get just as clean at low pressure as robust beer mugs with high pressure.
- Suitable washing and rinsing temperatures, different water pressures depending on the programme, and precise detergent dosing ensure that your glasses will last a long time.

### Cool

- A cold rinse means that cool glasses are ready to be used again in no time at all.
- Freshly washed yet still cool. This cuts down on waiting time and ensures stable beer head.

### effect

- The effect system allows you to reduce your operating costs by approx. 10 %, due to reduced tank and boiler temperatures.
- In combination with specially developed detergent products, this guarantees hygienic cleaning results.

### Energy



- The Energy designs of the UC Series transform normally wasted steam into a valuable resource with the aid of a new, patented circulating air heat exchanger.
- Another advantage: Improves the room atmosphere and is good for the environment.

	Standard	Cool	effect	Energy* <sup>4</sup>
Theoretical capacity, washing programmes 1/2/3 [racks/hr.]	22/32/48	22/32/48	20/20/20	22/32/48
Short programme [racks/hr.]	77	77	36	77
Rinse water requirement per cycle* <sup>1</sup> [l]	2.4	3.4	2.4	2.4
Rinse temperature [°C]	65	* <sup>2</sup> / * <sup>3</sup>	50 / * <sup>3</sup>	65
Tank temperature [°C]	62	55	40	62

\*<sup>1</sup> Under ideal conditions. The rinse water consumption depends on circumstances at the customer's premises. Fine adjustment is made at commissioning.

\*<sup>2</sup> Depends on inlet temperature.

\*<sup>3</sup> Can be switched to 65 °C.

\*<sup>4</sup> Water inlet temperature < 20 °C.

We recommend using Winterhalter detergent and rinse aid (pp. 24) with our UC Series dishwashers. What is more, you can find information on additional racks on pp. 30.

## Dishwashers

The new dishwashers take on all the different challenges of modern kitchens with their specially defined programmes. They automatically adjust the components responsible for the dishwashing process, especially pressure, time, detergent and temperatures, depending on what is being washed and how dirty it is.

Hence the results are always perfect, whether you are washing fragile, Japanese soup bowls or large, robust pizza plates. The programme is selected intuitively by choosing the matching wash item symbol, which simultaneously indicates how dirty the wash items are. This dramatically reduces operator error.

You can order dishwashers in sizes S, M, L and XL.



### Dishwashers

- Thanks to **VarioPower**, even the pressure can be regulated. For example, choosing the appropriate standard programme, especially lightweight wash items stay securely in place and are washed clean.
- The new, elliptic washing fields achieve maximum coverage and cleaning power from above and below.

### UC-XL for dishes

- Washing tins and trays efficiently and hygienically: Now the UC-XL comes with an extra deep interior.
- This saves time, water and energy.

### effect

- The effect system allows you to reduce your operating costs by approx. 10 %, due to reduced tank and boiler temperatures.
- In combination with specially developed detergent products, this guarantees hygienic cleaning results.

### Energy



- Double the savings thanks to heat recovery and reduced rinse temperature. At 80 washing cycles per day, this saves 2920 kWh – nearly € 467 per year!
- Another advantage: the room environment improves, since almost no hot, damp water vapour escapes from the Energy model.

	Standard	effect	Energy <sup>*3</sup>
Theoretical capacity, washing programmes 1/2/3 [racks/hr.]	40/28/24	20/20/20	40/28/24
Short programme [racks/hr.]	66	36	66
Rinse water requirement per cycle <sup>*1</sup> [l]	2.4	2.4	2.4
Rinse temperature [°C]	85	60 / <sup>*2</sup>	65
Tank temperature [°C]	62	55	62

<sup>\*1</sup> Under ideal conditions. The rinse water consumption depends on circumstances on the customer's premises. Fine adjustment is done at commissioning.

<sup>\*2</sup> Can be switched to 85 °C.

<sup>\*3</sup> Water inlet temperature < 20 °C.

We recommend using Winterhalter detergent and rinse aid (pp. 24) with our UC Series dishwashers. What is more, you can find information on additional racks on pp. 30.

## Bistro dishwashers

In a bistro, a wide variety of different wash items, from glasses to cutlery to plates, have to be washed hygienically clean in a very small space. The Bistro dishwasher gives you a choice of programmes for different sorts of ware.

Depending on the space available or the requirements of your wash items, you can choose from **four sizes S, M, L and XL**. Winterhalter can provide you with the right detergent, rinse aid and racks for this purpose.



The UC-L with its double-rack system is ideal for bed & breakfasts and restaurants using lots of smaller plates, cups and dishes.

Easy to operate, the **three defined standard programmes** can be selected using symbols for the respective kind of wash items.



### Bistro dishwashers

- Washing glasses and dishes together introduces different types of dirt. Thanks to the newly developed **fourfold wash water filtration system with sediment sensor**, floating particles, such as coffee grounds, are filtered out. The wash water stays permanently clean.

### Washing one and the same kind

- Washing glasses or dishes separately is very easy: just select the programme on the touch screen.
- Dishes are washed with a stronger pressure and a higher rinse temperature, glasses with a reduced water pressure and rinse temperature.

### Energy



- Double the savings thanks to heat recovery and reduced rinse temperature. At 80 washing cycles per day, this saves 2920 kWh – nearly € 467 per year!
- Another advantage: the room environment improves, since almost no hot, damp water vapour escapes from the Energy model.

	Standard	Energy* <sup>2</sup>
Theoretical capacity, washing programmes 1/2/3 [racks/hr.]	40/32/28	40/32/28
Short programme [racks/hr.]	66	66
Rinse water requirement per cycle* <sup>1</sup> [l]	2.4	2.4
Rinse temperature [°C]	65-85	65
Tank temperature [°C]	62	62

\*<sup>1</sup> Under ideal conditions. The rinse water consumption depends on circumstances on the customer's premises. Fine adjustment is done at commissioning.

\*<sup>2</sup> Water inlet temperature < 20 °C.

We recommend using Winterhalter detergent and rinse aid (pp. 24) with our UC Series dishwashers. What is more, you can find information on additional racks on pp. 30.

## Cutlery washers

The UC cutlery washers from Winterhalter are a real first. They guarantee hygienically clean washing, and cutlery without any visible traces of dirt, while saving considerably on time and expense. If fully demineralised water is used, **there is no need to waste time in unhygienic polishing**, because spotless cutlery is ready to use at the flick of a switch. These cutlery washers come in **four different sizes**.

In the Winterhalter system, all components contribute to perfect dishwashing results. Winterhalter recommends pre-soaking cutlery using cleaning product A 30 CT. Special racks ensure that the cutlery is washed standing upright. This guarantees perfect cleaning and drying results.



### Cutlery washers

- Save time and expense: No longer any need to waste time polishing by hand.
- Hygienically clean, immaculate results are what you can expect from the cutlery dishwasher – unbeatable in looks and cleaning power.

### Energy



- The cutlery washers also come in all four sizes and in an Energy version. This saves time and energy and improves the working environment.

	Standard	Energy* <sup>2</sup>
Theoretical capacity, washing programme 1 [racks/hr.]	11	11
Short programme [racks/hr.]	21	21
Rinse water requirement per cycle* <sup>1</sup> [l]	3.4	3.4
Rinse temperature [°C]	86	65
Tank temperature [°C]	69	69

\*<sup>1</sup> Under ideal conditions. The rinse water consumption depends on circumstances on the customer's premises. Fine adjustment is done at commissioning.

\*<sup>2</sup> Water inlet temperature < 20 °C.

We recommend using Winterhalter detergent and rinse aid (pp. 24) with our UC Series dishwashers. What is more, you can find information on additional racks on pp. 30.

# Top Performance – a new level of washing efficiency

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.



## Simply Brilliant

Always delivers brilliant washing results thanks to:

### VarioPower

- By selecting a wash programme, the wash water pressure automatically adjusts to suit the items being washed and the degree of soiling

### Adjusting other elements of the wash process

- Depending on the selected programme, time, temperature, detergent and rinse aid dosing are all accordingly adjusted

### Elliptical wash fields

- Maximum coverage washing facilitated specially arranged jet geometry

### Full-flow filtration

- 100 % of the wash water is filtered
- The centrifugal force of the Mediamat removes the finest contaminants such as coffee grounds
- The quality of the wash water is monitored by a clouding sensor which initiates automatic regeneration when required

## Superior Speed

Perfect wash results in the shortest time through:

### Active energy management

- Reduced wash times and resultant improved rack throughput of up to 28 % per hour
- Ready for operation much faster because heatup time is reduced by up to 50 %

### EnergyLight waste water heat exchanger

- Faster heating of the rinse water through continuous pre-heating of the inlet water, which delivers a time saving of up to 26 %
- Continuous rack feed washing is possible

## Guaranteed Economy

Protects resources and saves energy through:

### EnergyLight

- Pre-heating of the cold supply water thanks to standard waste water heat exchanger
- Reduction in energy costs of up to 10 %

### EnergyPlus (optional)

- Pre-heating of the cold supply water thanks to a combination of waste water heat exchanger and exhaust air heat recovery system
- Reduction in operating costs of up to 20 % per wash cycle
- In some circumstances an additional exhaust air extraction hood is not required – because the exhaust air temperature is reduced by more than half\*

### Magnet-driven rinsing system (optional)

- Minimal water consumption facilitated by magnetic drive during rinsing
- Less detergent, rinse aid and energy consumption
- Reduction in operating costs by approx. 12 %

### Maximum efficiency

- Combination of EnergyPlus and magnet-driven rinsing system reduces operating costs by up to 32 %

## Incredibly Easy

Simple and intuitive operation through:

### Touchscreen

- Language-neutral and self-explanatory operation

- Choice of three standard programs and additional special programs
- The program is started with a colour-coded single button control with progress indicator or starts automatically upon closing the hood

### Control functions

- Rapid recognition of machine warnings through visual and acoustic signals
- PIN-protected head chef level: Access to the operating and hygiene logs that record wash characteristics and malfunctions

### User-friendly operation and hygienic design

- Eye-level display for convenient operation
- Ergonomic cover grips
- On / off timer control
- Deep tank, hygienic rear wall and automatic self-cleaning programme
- Sustainably improved room climate as a result of minimised emission of steam with EnergyPlus

\* Please observe the current directives for ventilating and air extraction in kitchens.

The Winterhalter PT-500\* pass-through dishwasher delivers excellent cleaning results, quickly and efficiently.



### Quadruple filtration system

- Food residue is trapped by a removable sieve and strainer
- Fine impurities such as coffee grounds are removed by the centrifugal force of the Mediamat
- The pump is protected against mechanical damage by an inlet filter

## User-friendliness and Hygienics

Exceptionally easy to operate thanks to:

### Colour-coded display

- Displays the machine's status: heating, washing, standby
- Single-button programme start

### Control functions

- Quick error recognition thanks to the display symbols e.g. lack of detergent or rinse aid
- Tank and boiler temperatures can be shown on the display at any time
- Leak sensor to monitor water leaks

### Convenient operation and hygienic concept

- Ergonomic hood handles and automatic hood start for convenient handling
- Deep-drawn tank, hygienic rear panel, hygienic rack guide and self-cleaning programme

\*Not available in all markets.

## Speed and Cleaning Result

The quick way to cleaner dishes thanks to:

### Short programme times

- Choice of short, standard and intensive programme, depending on soiling levels
- The short programme can wash up to 60 racks per hour

### Active energy management

- Reduces the heating time by up to 50 %, making the dishwasher ready for operation faster
- Shorter heating times between wash cycles

### Elliptical wash fields

- Maximum area coverage thanks to special jet geometry and positioning



For additional information, design examples, drawings, technical details etc. for all PT models, please see our PT brochure or:

[www.winterhalter.biz/pt-scout](http://www.winterhalter.biz/pt-scout)



## Pot and utensil washers GS 600 Series

### When the going gets tough, the tough get going

**Stubborn soiling, heavy and large utensils: Winterhalter pot, tin and utensil washers get the tools of the trade hygienically clean again for foodservice, hotels, butchers and bakeries. The choice of models meets individual requirements down to the last detail.**

- **GS 640 / GS 660** machines are just right for cleaning pots and utensils and you can choose the right one for you according to your washing requirements and the available space. The **GS 640** is ideal for washing items up to GN 2/1 (650 x 530 mm).

The **GS 660** with its extra-wide dimensions can cope with items up to 1000 x 600 mm.

- The **GS 640 Energy / GS 660 Energy** draw the moist, warm vapour directly out of the interior when the door is closed, and use the vapour's energy to heat the incoming cold water supply.
- Please refer to page 24 for information about the appropriate detergent and warewashing products.



#### GS 640

- Input height of 670 mm for large items
- Suitable for washing items up to GN 2/1 (650 x 530 mm)
- Space-saving lift/folding door
- Robust and easy to operate

#### GS 640 Energy



- Significantly lower energy costs due to exhaust air heat recovery
- Total connected load reduced by 6 kW to a mere 8.4 kW
- Improved air quality
- An additional exhaust hood is not required\*<sup>2</sup>

		GS 640	GS 640 Energy
<b>Theoretical capacity</b>	[racks/h]	40/24/12	40/24/12
<b>Width</b>	[mm]	750	750
<b>Depth</b>			
– with door closed	[mm]	870	870
– with door open	[mm]	1245	1245
<b>Height</b>			
– with door closed	[mm]	1617 ±20	2201 ±20
– with door open	[mm]	1933 ±20	2201 ±20
<b>Total connected load</b>	[kW]	8.4–14.4* <sup>1</sup>	8.4

\*<sup>1</sup> Depending on the fresh water supply temperature.

\*<sup>2</sup> Please refer to guidelines for kitchen ventilation systems.





### GS 660

- Input height of 830 mm
- Large capacity
- Suitable for washing items up to 1000 x 600 mm thanks to extra-large dimensions
- Space-saving lift/folding door
- Robust and easy to operate

### GS 660 Energy



- Significantly lower energy costs due to exhaust air heat recovery
- Total connected load reduced by 6 kW to a mere 9.8 kW
- Improved air quality
- An investment in an additional exhaust hood is not required\*<sup>2</sup>

		GS 660	GS 660 Energy
<b>Theoretical capacity</b>	[racks/h]	40/24/12	40/24/12
<b>Width</b>	[mm]	1380	1380
<b>Depth</b>			
– with door closed	[mm]	870	870
– with door open	[mm]	1305	1305
<b>Height</b>			
– with door closed	[mm]	1787 ±20	2371 ±20
– with door open	[mm]	2205 ±20	2371 ±20
<b>Total connected load</b>	[kW]	9.8–15.8* <sup>1</sup>	9.8

\*<sup>1</sup> Depending on the fresh water supply temperature.

\*<sup>2</sup> Please refer to guidelines for kitchen ventilation systems.



## Pot and utensil washers GS 600 Series

### Specialists for special demands

Specialist washing requirements, along with limited space, have resulted in the following special machines being developed:

- The **GS 650** has been specially designed for use in bakeries, because in spite of slender dimensions it can accommodate Euro standard transport racks up to 800 mm in height.
- The **GS 650 Energy** for energy and cost-conscious customers draws the moist, warm water vapour directly out

of the interior when the door is closed, and uses the vapour's energy to heat the cold supply water.

- The **GS 630** under-counter machine washes dishes, trays and utensils in the most compact of spaces. It represents a multifunctional solution for small food companies, bakeries and butchers.
- Please refer to page 24 for information about the appropriate detergent and warewashing products.



#### GS 650

- Input height of 830 mm for utensils and pots up to 600 x 800 mm
- Space-saving lift/folding door
- Robust and easy to operate
- Specially adapted to bakeries' requirements

#### GS 650 Energy

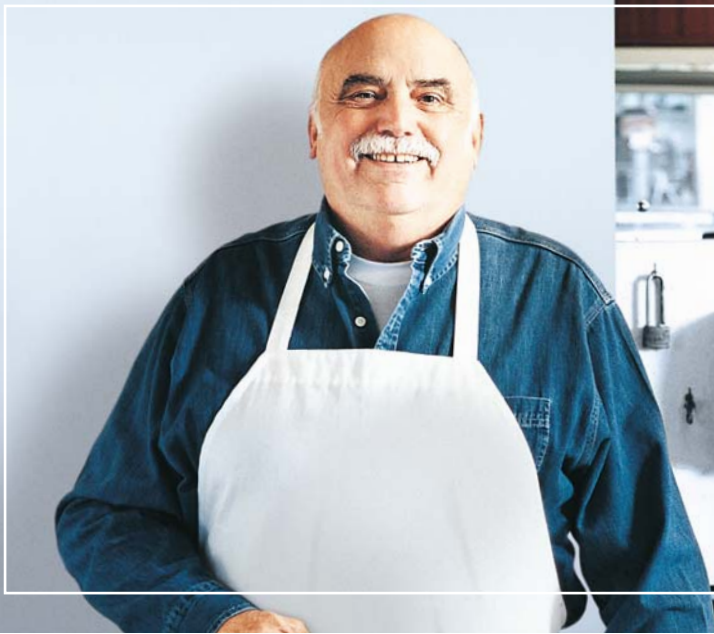


- Significantly lower energy costs thanks to exhaust air heat recovery
- Total connected load reduced by 6 kW to a mere 8.4 kW
- Improved air quality
- An additional exhaust hood is not required\*<sup>2</sup>

		GS 650	GS 650 Energy
<b>Theoretical capacity</b>	[racks/h]	40/24/12	40/24/12
<b>Width</b>	[mm]	750	750
<b>Depth</b>			
– with door closed	[mm]	870	870
– with door open	[mm]	1305	1305
<b>Height</b>			
– with door closed	[mm]	1787 ±20	2371 ±20
– with door open	[mm]	2205 ±20	2371 ±20
<b>Total connected load</b>		8.4–14.4* <sup>1</sup>	8.4

\*<sup>1</sup> Depending on the fresh water supply temperature.

\*<sup>2</sup> Please refer to guidelines for kitchen ventilation systems.



### GS 630

- 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

		GS 630
<b>Theoretical capacity</b>	[racks/h]	38/29/12
<b>Width</b>	[mm]	870
<b>Depth</b>		
– with door closed	[mm]	600
– with door open	[mm]	1070
<b>Height</b>	[mm]	820–835
<b>Rinse water consumption per cycle*</b>	[mm]	4.4
<b>Total connected load</b>	[kW]	7.1

\* Under ideal conditions. Fine-tuning during commissioning.



## Winterhalter goes large

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.

- The **MTR** with 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.

- 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 items to be washed and even a continuous dishwashing load.

- Please refer to page 24 for information about the appropriate detergent and warewashing products.



### MTR (with rack conveyor transport)

- **Perfect time management:** saves time used for machine operation and care, thereby reducing staffing costs.
- **Thorough cost management – minimises operating costs:** by frugal use of rinse aid, electricity and water
- **The fresh air drying zone optimises the drying result** with a 33 % reduction in connected load and consumption values

		MTR
Speeds	[Number]	3 (intensive, standard, fast)
Passage width	[mm]	500
Machine depth	[mm]	800
Passage height max.	[mm]	460



**MTF** (with flight-type transport)

- **OptiWash** – equipment package for perfect hygienic results
- **SelfControl** – with the hygiene logbook for maximum control.
- **AutoClean** – self-cleaning programme for internal hygiene.
- **HygieneDesign** – with a more hygienic machine structure.
- **The fresh air drying zone optimises the drying results**, with a 33 % reduction in connected load and power consumption.

		MTF
Speeds	[Number]	3 (intensive, standard, fast)
Passage width	[mm]	610
Machine depth	[mm]	800
Passage height max.	[mm]	440



# Multi-tank rack conveyor and flight-type dishwashers MT Series

## Good planning – smooth running

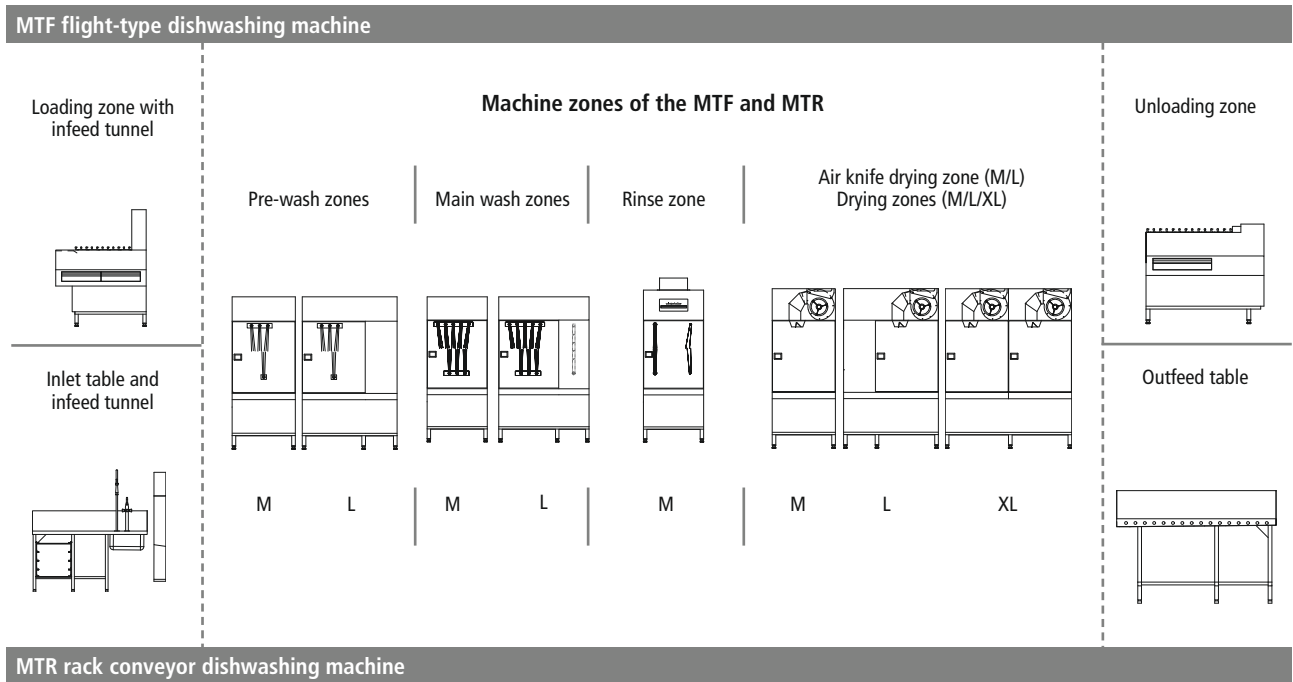
Perfect dishwashing starts with good planning. Winterhalter can offer you expert assistance in achieving this. After all, our objective is to achieve a long-lasting improvement in the efficiency of the dishwashing process.

- Finally, Winterhalter provides you with the expertise you need in training courses and instruction, and supports you in every aspect of dishwashing.

- Winterhalter bases its practical planning on an analysis of the procedures that it conducts with you.
- Simple 'building block' construction, plus a wide range of accessories, can match the dishwasher to your site's requirements.



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



**MTR rack conveyor dishwashing machine**

## Optimum power – minimum space

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. This means it is perfectly adapted for hotel and foodservice use, as well as in communal catering facilities with extreme peaks in demand for dishwashing. Hygiene and economy were crucial factors in the design of the STR 110 single-tank rack conveyor dishwasher.

- From automatic zone activation to variable transport speeds, the STR adapts to the particular quantity of dishes being washed.
- With its compact dimensions and wide variety of installation options, the STR offers maximum flexibility, right from the planning phase, and can be fitted into even the smallest washing areas.
- The STR is also available with a drying zone.



### STR

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

### STR Energy

- Significantly lower energy costs due to exhaust air heat recovery
- Total connected load reduced by 6 kW
- Improved air quality

		STR 155	STR 155 Energy	STR 200 (with pre-cleaning zone)	STR 200 Energy (with pre-cleaning zone)
Theoretical capacity	[racks/h]	100/155	100/155	130/200	130/200
Length	[mm]	1300	1300	1600	1600
Depth	[mm]	800	800	800	800
Depth with door open	[mm]	1472	1472	1472	1472
Height	[mm]	1420	1890	1420	1890
Passage width	[mm]	500	500	500	500
Passage height max.	[mm]	460	460	460	460
<b>Total connected load</b>					
at water inlet temperature	51–60 °C [kW]	24.5	–	26.8	–
at water inlet temperature	21–50 °C [kW]	30.5	–	32.8	–
at water inlet temperature	10–20 °C [kW]	36.5	30.9	38.8	33.0



### The right detergents and warewashing hygiene products for all needs

For more than 60 years, Winterhalter has been delivering the perfect cleaning result. The total solution from a single source: In addition to outstanding and innovative ware-washer technology, we deliver high-quality warewashing hygiene products, water treatment units, accessories and perfect service.

A brilliant cleaning result can only be achieved if particular components are combined and precisely balanced.



#### You only want the best for your customers and guests.

Therefore you should select high quality detergent and warewashing hygiene products optimised for the dishes, the degree of soiling, the hygiene regulations, and your warewasher.

#### Glasswashing detergent

##### Perfectly washed glasses – Sparkle without polishing

Prevent glass corrosion, protect decorations and still clean thoroughly – no problem for Winterhalter glasswashing detergents. With their gentle ingredients, they ensure perfect shine with minimum consumption. With the new effect low temperature warewashing system, you save operating costs with every wash cycle.

##### Winterhalter advantages

- Streak-free shine
- Perfect beer head retention
- Glasses sparkle longer

#### Bistro detergent

##### Uncompromising cleanliness for mixed dishes

Bistro detergents must be able to remove, gently make glasses sparkle and clean dishes hygienically without any deposits. This is why they protect your glasses and provide perfect cleaning results for dishes with slight soiling or coffee and tea stains.

##### Winterhalter advantages

- Brilliant glasses and flawless dishes
- No unsightly coffee and tea residues
- Gentle cleaning of delicate materials

#### Universal detergent

##### All-round reliability to make your dishes shine

Winterhalter all-purpose detergents are designed to tackle the typical types of dirt found on dishes. Thanks to their flexibility they reliably remove all residues. With the new effect low temperature warewashing system, you save operating costs with every wash cycle.

##### Winterhalter advantages

- Powerful against grease and protein
- Perfect hygiene
- Can be used for any water hardnesses





## High-performance detergents

### Brilliant results – even with stubborn soiling

Stubborn dirt such as dried-on starch residue are child's play for Winterhalter heavy-duty and high-performance detergents. They ensure cleanliness even under tough conditions.

#### Winterhalter advantages

- For extreme soiling
- Excellent starch dissolving power means no build-up of deposits
- Odour-neutral cleaning power



## Utensil detergents

### Gentle protection especially for sensitive materials

Our utensil detergents ensure optimum material protection with hygienic cleanliness. These detergents for utensil washing are particularly efficient and gentle. Special ingredients ensure active defoaming in the utensil washer.

#### Winterhalter advantages

- Powerful against protein and grease
- Active defoaming for perfect cleaning performance
- Optimum material protection for sensitive surfaces



## Rinse aid

### Clear to the very end for a brilliant result

Perfect cleaning results cannot be achieved with detergents alone, Winterhalter rinse aids are also indispensable. They neutralise detergent residues and rinse off broken-down food residue. Special ingredients promote fast drying. With the new effect low temperature warewashing system, you save operating costs with every wash cycle. The hygiene rinse aid B 250 effect ensures hygienic safety, even at low temperatures.

#### Winterhalter advantages

- Guarantees fast drying
- Streak-free shine
- 100 % biodegradable



### Perfect cleanliness on all levels

Only by having all components perfectly matched to one another is it possible to achieve cleaning results that meet the highest hygiene requirements. Every detail has got to be right in order for this to work. This is why Winterhalter offers a lot of supplementary product ranges and services,

supporting you during each phase of the warewashing process. We start right from installation by analysing the warewashing environment, and we provide you with support throughout the lifecycle of your Winterhalter warewasher.



#### Additional product range

##### Powerful solutions for every demand

The additional product range from Winterhalter offers cleaning solutions for warewashers and dishes. Whether you want to remove particularly stubborn coffee, tea or starch residues, pre-wash cutlery or descale the warewasher – Winterhalter offers you a solution for every problem.

##### Winterhalter advantages

- Boosts performance when demands are particularly high
- Efficient performance
- Precise problem solving

#### Kitchen and hand hygiene products

##### Perfect all-round cleanliness

Perfect all-round cleanliness and hygiene are top priority in the kitchen. Winterhalter offers the right product for all applications – all-purpose cleaner and disinfectant to hand hygiene. Clean hands are an important factor in the hygiene chain. Mild, skin balanced products compliment our range of detergents and warewashing hygiene products.

##### Winterhalter advantages

- Boosts performance when demands are particularly high
- Efficient performance
- Precise problem solving

#### Hand hygiene products

##### Cleaning and care products for the hands

Hand hygiene is an important part of personal hygiene in all fields of food processing and the restaurant industry. The goal is to avoid resoiling or contamination of dishes. As cleaning hands is always a major strain for the skin, Winterhalter offers cleaning and care products for the hands that are as effective but also gentle to the skin as possible.

##### Your Winterhalter benefits:

- Highly skin friendly
- Quick and reliable efficiency
- High concentration
- Dermatologically tested



## Dosing equipment

### The right solution in the right quantity

We recommend our integrated automatic dosing devices. They have the advantage that dosage is exactly adapted to by the warewasher PCB and consider elements like water hardness, dish type and degree of soiling. Correct quantities guarantees the cleaning result and hygiene levels, whilst at the same time preventing additional costs and environmental pollution due to overdosing.

Winterhalter also offers manual dosing aids – from soap dispensers to screw-on taps and drum pumps.

## Service

### Service Quality and service hand in hand

Winterhalter offers you careful guidance right from the start, to ensure that operating errors do not occur from the outset. With the help of the latest training programmes, we familiarise your cleaning and hygiene staff with all relevant topics. Our extensive network of qualified Winterhalter partners guarantees you rapid and professional support at your door. This means you can count on an expert Winterhalter contact for all your washing and hygiene needs.

## Documentation

### Everything you need for correct operation.

Carefully kept written documentation is essential for complying with the strict hygiene requirements of the new European regulatory framework (REACH) for improved protection of both human health and the environment. This particularly applies to the use of detergent and kitchen hygiene cleaning products. We support your staff with detailed instruction in how to use our products correctly. Furthermore, we provide documentation that is always up-to-date and contains the necessary details, comprising

- safety data sheets
  - documents for storage and transport
  - operating instructions etc.
- ensuring compliance with the statutory information obligations – also at [www.winterhalter.biz](http://www.winterhalter.biz).



## The source of flawless cleaning results

You feast with your eyes. This is why perfect cleaning results are essential for the aesthetic presentation of food and drink. It is not only the dishwashing system, detergent and hygiene products that determine the cleaning result. Water quality also plays an important role.

Depending on its quality it can leave limescale, streaks and spots on the dishes. Appropriate water treatment provides you with flawless cleaning results.



### Softening: MonoMatik 3

Achieving a good cleaning result is a matter of professional water treatment, tailored to the mains water quality. The MonoMatik 3 ensures that both detergent and rinse aid can achieve their full effectiveness. At the same time, it protects your warewasher against limescale deposits and associated damage.

### Softening: DuoMatik 3

The DuoMatik 3 controls water treatment without needing electricity. This machine is controlled by the water that flows through it. It is equipped with two water softening cartridges. One cartridge treats the water whilst the other cartridge is being regenerated. This guarantees water treatment can continue without interruption.

### Demineralisation: Partial demineralisation TE / TE-Multi

Partial demineralisation guarantees optimised cleaning results, especially glasswashers and bistro dishwashers. This form of water treatment reduces the mineral content of water, resulting in virtually deposit-free glasses. The TE-Multi water treatment unit is also available for more general food appliances.

### Demineralisation: Full demineralisation VE

Full demineralisation of extremely hard water makes it possible to avoid all buildups on dishes, cutlery and glasses. This guarantees a gleaming shine without residues and without the need for time-consuming polishing.

	MonoMatik 3	DuoMatik 3	TE 15 / TE 20 TE 15-Multi / TE 20-Multi	VE 15 / VE 20
<b>Working method</b>	Ion exchange	Ion exchange	Ion exchange	Ion exchange
<b>Capacity</b> [l/min]	20 l/min, continuous soft water supply possible up to regeneration: use up to max. 29 °dH total hardness	30 l/min, continuous soft water supply possible: use up to max. 40 °dH total hardness* <sup>1</sup>	Capacity at 10 °dH carbonate hardness: TE 15: 14,000 l* <sup>2</sup> TE 20: 18,000 l* <sup>2</sup> TE 15-Multi: 15,400 l* <sup>3</sup> TE 20-Multi: 19,800 l* <sup>3</sup>	Capacity at 10 °total salt content: VE 15: 4,000 l* <sup>2</sup> VE 20: 5,500 l* <sup>2</sup>
<b>Conductivity</b> [µS/cm]	Max. 2000	Max. 2000	Max. 2000	Max. 2000
<b>Max. total untreated water hardness</b> [°dH]	Dep. on water consumption	Max. 40	–	–
<b>Water inlet temperature</b> [°C]	Max. 50	Max. 65	Max. 60	Max. 60
<b>Mode of operation</b>	Regeneration program automatically controlled by hardness dial and water flow	Regeneration program automatically controlled by hardness dial and water flow	Monitoring device via mains power operation 230 V (optional)	Monitoring device via mains power operation 230 V (optional)
<b>Dimensions</b> [mm]	Width 260 Installation depth 505 Height 680	Width 360 Installation depth 500 Height 790	TE 15: Height 480 / Ø 250 TE 20: Height 595 / Ø 250 TE 15-Multi: Height 495 / Ø 250* <sup>4</sup> TE 20-Multi: Height 610 / Ø 250* <sup>4</sup>	VE 15: Height 480 / Ø 250 VE 20: Height 595 / Ø 250

\*<sup>1</sup> At 41 - 45 °dH total hardness on request.

\*<sup>2</sup> Theoretical values, for corresponding mineral content in raw water, can be up to 25 % lower.

\*<sup>3</sup> Example calculation incl. 10% blend, e.g. for combi-steamer.

\*<sup>4</sup> Diameter/weight for TE cartridge plus filter unit.



Reverse osmosis:

**RoMatik**

When you are faced with difficult water conditions, high quality requirements and pressure on costs, the RoMatik units offer the optimum solution for water treatment. This is because the quality result is equivalent to full

demineralisation, but with significantly lower ongoing operating costs. This economic aspect is particularly important for machines that operate continuously or when several ware-washers are connected.

**Regeneration**

Water treatment units have to be regenerated and serviced regularly. Therefore, we offer regeneration salts and ion exchanger resins that are specially adapted to the needs of customers and our water treatment units. These regeneration materials are particularly economical due to their high capacity. Also, Winterhalter Service will be pleased to perform the replacement for you, guaranteeing perfect cleaning results.

**Water analysis**

The local water hardness is a decisive factor in selecting the correct water treatment method. Therefore, Winterhalter places its customer service technicians and technical trading partners at your disposal for an individual on-site water analysis to ascertain what would be the ideal detergent concentration for your ware-washer. This is the only way to guarantee that all the components of the overall system comprising of machine technology, detergent and water treatment are optimally matched to one another.

	RoMatik XS	RoMatik 150	RoMatik 160	RoMatik 210	RoMatik 420
<b>Working method</b>	Reverse osmosis	Reverse osmosis	Reverse osmosis	Reverse osmosis	Reverse osmosis
<b>Permeate power*</b> [l/h]	Mind. 90	150	160	210	420
<b>Conductivity</b> [µS/cm]	1200	1500	2250	2250	2250
<b>Max. total untreated water hardness</b> [°dH]	35	25	25	10	10
<b>Water inlet temperature</b> [°C]	Max. +35	Max. +25	Max. +25	Max. +25	Max. +25
<b>Operating mode</b>	200-240 V, 50-60 Hz, 1.5-1.7 A	230 V, 50-60 Hz, 10 A	230 V, 50 Hz, 10 A	230 V, 50 Hz, 10 A	230 V, 50 Hz, 10 A
<b>Total connected load</b> [kW]	0.4	0.55	1.4	1.4	1.9
<b>Dimensions</b>					
Height [mm]	469	465	760	760	760
Width [mm]	142	225	250	450	450
Installation depth [mm]	580	460	630	630	630

\* Depending on the water inlet temperature.



## Winterhalter rack portfolio

### There are lots of good reasons to use racks from Winterhalter

Winterhalter can offer you the **right machine and the right rack**. The comprehensive choice of racks meets all requirements and is characterised by its **outstanding quality** – from the functional design and high quality materials to the meticulous care that is taken in its manufacture.

Because they make a significant contribution to achieving optimum cleaning results, **racks need to offer different properties** depending on the items being washed. For

example, there are robust stainless steel racks for heavy utensils whilst special racks for cutlery have particularly finely meshed bases.

Winterhalter racks appeal to customers because of **their consistently systematic** approach and high quality – **from a modular structure** and open **rack design** through to use for **storage and transport**. Furthermore, the racks offer the opportunity for optimum loading, delivering significant cost savings.



#### Glass racks

Winterhalter recommends using plastic coated wire racks to be sure of the best possible results when washing glasses. They are the very best for guaranteeing clean and dry glasses. Plastic racks are ideal especially for organising large amounts of ware. They are light in weight, can be stacked and last a long time. They can also be used as a sorting and storing system.

#### Cup and cutlery racks

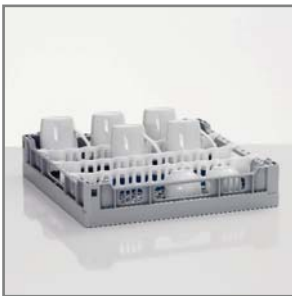
Winterhalter cup and cutlery racks have a finely meshed base. The characteristic feature of these racks is that they are not subdivided and can therefore be filled as required. Winterhalter recommends: Wash cutlery standing up in containers to achieve sparkling clean results.

#### Plate racks

The open design of plate racks ensures maximum water permeability. Rows or sprockets fix the plates in an optimum position. To avoid spray obstructions and overlapping, plates with larger diameters should be placed in rows alongside smaller plates.

#### Bistro / combination racks

Winterhalter bistro / combination racks are particularly suitable for washing mixed items of glasses, cups, plates, cutlery and small items. The bistro / combination racks are available with different compartment dividers and provide a high degree of flexibility. Dishes can be positioned securely thanks to different row spacing. We recommend using cutlery holders for washing cutlery.



### Cup racks

Winterhalter cup racks are characterised not only by their open design but also by the angled position of the rack bases. They ensure that rinse water runs off and does not collect in cup bases, guaranteeing optimum cleaning and drying. Uninterrupted rows without subdivisions permit maximum rack loading.



### Basic racks

Winterhalter basic racks are characterised by a coarsely meshed base and their water permeability guarantees an optimum cleaning result. Depending on the dishes, the basic racks can be combined with specially designed inserts. This means these racks can be used flexibly and always match your requirements, whatever the rack height.



### Container and tray racks

Winterhalter container and tray racks are available in a variety of versions. Winterhalter offers the optimum solution, irrespective of whether you are washing trays or GN containers. The design of the sprockets and metal brackets facilitate optimum positioning of the items in these racks. Their inclined position prevents water from collecting, helping to achieve perfect cleaning and drying.



### Utensil racks

Winterhalter utensil racks are individually produced for the Winterhalter utensil washer series. The open and solid stainless steel structure allows heavy utensils such as pots and other bulky kitchen utensils to be washed hygienically. Special sliders make it easy to move the racks in and out, in particular when they contain heavy items.

Winterhaltec: UR Pvt. Ltd.  
Commercial Dishwashing Systems

