



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 complete solution provider for warewashing machines, detergents, 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:

- Front-loading dishwashers for dishes, glasses and cutlery
- Rack pass through dishwashers
- Utensil washers
- Rack and flight-type dishwashers
- Detergent products
- Water treatment
- Kitchen hygiene products
- Rack portfolio
- Accessories

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Winterhalter warewashing machines:

The advantages at a glance

	Under counter dishwashing machines*	Under counter dishwashing machines* Energy design	Rack pass through dishwashers								Pot, tin and utensil washers		
	UC-S UC-M UC-L UC-XL	UC-S UC-M UC-L UC-XL	GS 501	GS 502	GS 515	GS 502 Energy	GS 502 Energy ⁺	GS 515 Energy	GS 515 Energy ⁺	GSR 36	GS 600-Serie	GS 600 Energy-Serie	
Maximum economy:													
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	–	–	–	–	–	–	•	–	•	–	–	–	
Extensive hygiene concept:													
Fourfold wash water filtration system with sediment sensor (optimised Mediamat / strainer / screen cylinder / pump inlet filter)	•	•	–	–	–	–	–	–	–	–	–	–	
Triple filter system (strainer / filter cassette / pump inlet filter)	–	–	–	•	•	•	•	•	•	–	•	•	
Mediamat wash water filtration system	•	•	•	•	•	•	•	•	•	•	•	•	
Flat-panel heating element	–	–	•	•	•	•	•	•	•	–	–	–	
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	•	•	–	–	–	–	–	–	–	–	–	–	
High washing capacity:													
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	–	–	–	–	•	–	–	•	•	•	•	•	
Extremely easy to operate – self-explanatory and ergonomic:													
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 ReTemp and Cool versions of the UC 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.

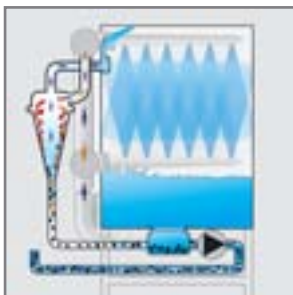


Winterhalter full range


Totally dependable: Winterhalter quality features

Warewashers 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 GS 500 Energy-/GS 500 Energy+ Series' energy recovery concept also enhances the environment in the room. The time-tested heat exchanger on the GS 500 Energy+ 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 new UC Series was tested along with other manufacturers' dishwashers by the LGA (TÜV Rheinland, Germany), an independent testing institute, and was certified to deliver the best dishwashing results in the under counter dishwasher class.
- The reverse wash system in the pass through dishwashers (GS 515 Series) and the utensil washers (GS 600 Series) thoroughly and rapidly removes stubborn soiling.

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), ReTemp (glasses), integrated water softener, rack equipment, four designs for the front of the machine, etc.

Technical data	S	M	L	XL
Number of programmes	up to 3 (+ special programmes)			
Theoretical capacity ¹ [racks/hr]	see machine model, page 8-11			
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 ² [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 [bar/kPa]	0.8-6.0 / 80-600	0.8-6.0 / 80-600	0.8-6.0 / 80-600	0.8-6.0 / 80-600
Splash guard				
– with plastic back panel	IP X3	IP X3	IP X3	IP X3
– with stainless steel back panel (Option)	IP X5	IP X5	IP X5	IP X5
Weight net / gross [kg]	59/68	65/74	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.

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. Deviations, see machine type, page 8-11.

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	

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.



Winterhalter machines can cope with all types of glasses, no matter how dirty, with a professional system consisting of machine, detergent products, water treatment, accessories and racks that can be enhanced with top attachments or dividing stays. You can order glasswashers 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.

ReTemp

- Reduced temperatures in tank and boiler guarantee that you can reuse glasses immediately.
- Low temperatures use up less energy and thus keep down operating costs.

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	ReTemp	Energy****
Theoretical capacity, washing programmes 1/2/3 [racks/hr.]	22/32/48	22/32/48	22/32/48	22/32/48
Short programme [racks/hr.]	77	77	77	77
Rinse water requirement per cycle* [l]	2.4	3.4	2.4	2.4
Rinse temperature [°C]	65	** / ***	40 / ***	65
Tank temperature [°C]	62	55	40	62

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

** Depends on inlet temperature.

*** Can be switched to 65 °C

**** Under ideal conditions: 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.

Energy



- Double the savings thanks to heat recovery and reduced rinse temperature. At 80 washing cycles per day, this saves 2920 kWh – nearly £ 292.00 per year!
- Another advantage: the room environment improves, since almost no hot, damp water vapour escapes from the Energy model.

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

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

** Under ideal conditions: 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 and racks for this purpose.

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. Thus 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 £ 292.00 per year!
- Another advantage: the room environment improves, since almost no hot, damp water vapour escapes from the Energy model.

	Standard	Energy**
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* [l]	2.4	2.4
Rinse temperature [°C]	65-85	65
Tank temperature [°C]	62	62

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

** Under ideal conditions: 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. That is why Winterhalter recommends pre-soaking cutlery in a basin. 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**
Theoretical capacity, washing programme 1 [racks/hr.]	11	11
Short programme [racks/hr.]	21	21
Rinse water requirement per cycle* [l]	3.4	3.4
Rinse temperature [°C]	85	65
Tank temperature [°C]	66	66

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

** Under ideal conditions: 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.



Rack pass through dishwashers GS 500 Series

Quality in all versions

The demands on warewashing machines in hotel and restaurant kitchens vary enormously. For this reason, Winterhalter offers a wide choice of rack pass through dishwashers with innovative technology.

- **GS 502 / GS 515** machines clean thoroughly using a high-performance washing system combined with short programme times. A significant boost in throughput can be achieved with the GS 515 with its enhanced XXL washing area and reversing wash arms.
- **GS 502 Energy / GS 515 Energy** machines reduce energy costs. They draw the moist, warm water vapour directly from the interior and use this energy for heating the incoming cold water supply.
- **GS 502 Energy⁺ / GS 515 Energy⁺** machines additionally use the energy from the waste water by means of a waste water heat exchanger.
- Please refer to page 24 for information about the appropriate detergent products.



GS 502

- Lower operating costs because of the reduced rinse water volume from 3.2 to 2.4 litres*
- Input height of 420 mm



GS 502 Energy



- Significantly lower energy costs due to exhaust air heat recovery
- Total connected load reduced by 3 kW
- Improved air quality
- An additional exhaust hood is not required**

GS 502 Energy⁺



- Extremely low energy costs due to exhaust air and waste water heat recovery
- Total connected load reduced by 6 kW
- Improved air quality
- An additional exhaust hood is not required**

		GS 502	GS 502 Energy	GS 502 Energy ⁺
Theoretical capacity	[racks/h]	60/30/15	60/30/15	60/30/15
Input height	[mm]	420 ± 5	420 ± 5	420 ± 5
Width	[mm]	635	635	635
Depth	[mm]	749	749	749
Height				
– with hood closed	[mm]	1469	–	–
– with hood open / total height	[mm]	1932	2145	2145
Total connected load				
– Hot water conn. 40–60 °C	[kW]	9.5	–	–
– Cold water conn. up to 20 °C	[kW]	15.5	12.5	9.5

* All figures under ideal conditions. The fresh water consumption is dependent on the conditions in the building. Fine adjustments are made upon installation.

** An air admission and evacuation system in the washing area that conforms to VDI 2052 is required.



GS 515

- Lower operating costs because of the reduced rinse water volume from 3.2 to 2.4 litres*
- Effective reversing washing system for more stubborn soiling
- Input height of 440 mm permits many possible applications



GS 515 Energy



- Significantly lower energy costs due to exhaust air heat recovery
- Total connected load reduced by 3 kW
- Improved air quality
- An additional exhaust hood is not required**

GS 515 Energy⁺



- Extremely low energy costs due to exhaust air and waste water heat recovery
- Total connected load reduced by 6 kW
- Improved air quality
- An additional exhaust hood is not required**

		GS 515	GS 515 Energy	GS 515 Energy ⁺
Theoretical capacity	[racks/h]	70/30/15	70/30/15	70/30/15
Input height	[mm]	440	440	440
Width	[mm]	735	735	735
Depth	[mm]	749	749	749
Height				
– with hood closed	[mm]	1530	–	–
– with hood open / total height	[mm]	2050	2235	2235
Total connected load				
– Hot water conn. 40–60 °C	[kW]	9.6	–	–
– Cold water conn. up to 20 °C	[kW]	15.6	12.6	9.6

* All figures under ideal conditions. The fresh water consumption is dependent on the conditions in the building. Fine adjustments are made upon installation.

** An air admission and evacuation system in the washing area that conforms to VDI 2052 is required.



Rack pass through dishwashers GS 500 Series

Special models for specific requirements

Maximum flexibility is the watchword of the GS 500 Series. With the TwinSet version, its impact can be doubled in a matter of moments.

- The **GS 502 TwinSet** / **GS 515 TwinSet** has been specifically designed for premises that have extreme fluctuations in demand for warewashing. Two standard GS 500 Series machines (of the same model) are connected at the hood, enabling twice the work to be done at peak times. When the rush abates, washing can continue with only one machine.

This avoids idle runs and saves water, detergent, and power.

- The **GS 501** is the value-for-money entry-level model. This pass-through dishwasher offers all the basic functions of the GS 500 Series.
- Please refer to page 24 for information about the appropriate detergent products.



GS 502 TwinSet*

- Maximum performance, flexibility and economy thanks to the changeover function

GS 515 TwinSet*

- Maximum performance, flexibility and economy thanks to the changeover function
- The wider interior and XXL Chamber height of 440 mm make it ideal for a high throughput

		GS 502 TwinSet*	GS 515 TwinSet*
Input height	[mm]	420 ±5	440
System/machine width	[mm]	1410 / 635	1610 / 735
Height			
– with hood closed	[mm]	1469	1530
– with hood open	[mm]	1932	2050

* The TwinSet version is not suitable for machines with integrated softener.



GS 501

- Entry-level model with mechanical program control
- Variable application range due to easy conversion from straight version to corner version

		GS 501
Theoretical capacity	[racks/h]	30
Input height	[mm]	420 ±5
Width	[mm]	635
Depth	[mm]	749
Height		
– with hood closed	[mm]	1420
– with hood open	[mm]	1886
Total connection		
– Hot water conn. 40–60 °C	[kW]	8.9
– Cold water conn. up to 20 °C	[kW]	14.9



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 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**

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

* Depending on the fresh water supply temperature

** An air admission and evacuation system in the washing area that conforms to VDI 2052 is required.



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**

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

* Depending on the fresh water supply temperature

** An air admission and evacuation system in the washing kitchen that conforms to VDI 2052 is required.



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 **GSR 36** under-counter machine washes dishes, trays and utensils in the most compact possible space. It represents a multifunctional solution for small food companies, bakeries and butchers.
- Please refer to page 24 for information about the appropriate detergent 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**

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

* Depending on the fresh water supply temperature

** An air admission and evacuation system in the washing area that conforms to VDI 2052 is required.



GSR 36

- 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

		GSR 36
Theoretical capacity	[racks/h]	30/12
Width	[mm]	870
Depth		
– with door closed	[mm]	600
– with door open	[mm]	1050
Height	[mm]	815
Total connected load	[kW]	6.6



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 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
- **Optional rinse water saving device** reduces operating costs by up to 30 % through significant water savings and savings in resources such as energy, detergent and rinse aid



		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.

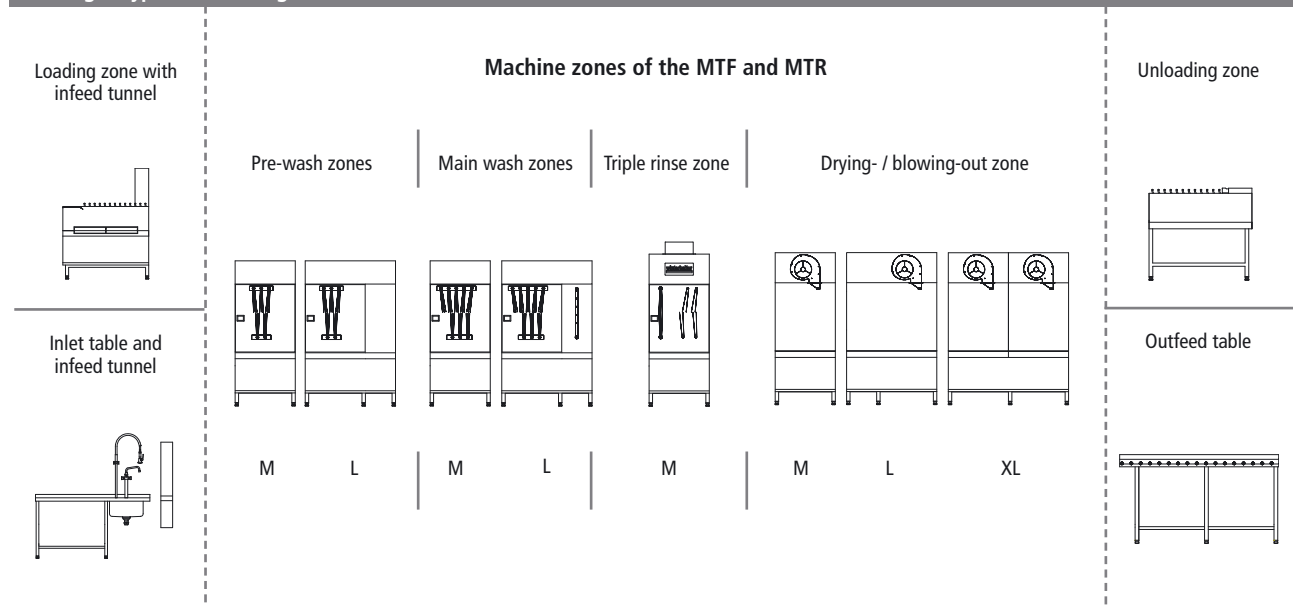
- Winterhalter bases its practical planning on an analysis of the procedures that it conducts with you.
- Simple 'building block' construction, plus a wide range of accessories, can match the dishwasher to your site's requirements.

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



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

MTF flight-type dishwashing machine



MTR rack conveyor dishwashing machine

Optimum power – minimum space

The STR 110 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 110** adapts to the particular quantity of dishes being washed.
- With its compact dimensions and wide variety of installation options, the **STR 110** offers maximum flexibility, right from the planning phase, and can be fitted into even the smallest washing areas.
- The **STR 110** is also available with a drying zone.



STR 110

- 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 110
Theoretical capacity	[racks/h]	70/110
Length	[mm]	1300
Depth	[mm]	800
Depth with door open	[mm]	1472
Height (without exhaust air pipe)	[mm]	1420
Passage width	[mm]	500
Passage height max.	[mm]	460
Total connected load		
at water inlet temp. 51–60 °C	[kW]	24.7
at water inlet temp. 21–50 °C	[kW]	30.7
at water inlet temp. 10–20 °C	[kW]	36.7



The appropriate cleaning agents for all requirements

Winterhalter has been pursuing a major objective for almost 60 years now: the perfect cleaning result for the foodservice and hotel trades. With this objective in mind, Winterhalter has not only developed an entire range of machines but also addressed all the other needs associated with professional dishwashing. It is only when the machine, detergent products, rinse aid, water treatment, dosing equipment and accessories are precisely attuned to one another that perfect results can actually be achieved.

By working in partnership with the people who install, operate and maintain the machines, Winterhalter sets the standard and guarantees that perfect cleaning results can be achieved.

Furthermore, Winterhalter helps you to plan your cleaning procedures with optimum effect, develops the necessary hygiene concepts and supports you with documentation and appropriate training programmes.



You only want the best for your customers and guests. Therefore you should select detergents optimised for the dishes, the degree of soiling, the hygiene regulations, and your dishwasher.

Glasswashing detergent

So your glasses leave a brilliant impression.

Winterhalter glasswashing detergent ensures that

- streaks,
 - smears and
 - lipids (e.g. lipstick)
- are removed without a trace. They are totally odour-neutral and – when combined with the correct water treatment and temperature setting – achieve the best possible hygienic results. Even delicate decorations are cleaned so gently that you and your guests will be able to appreciate them for a long time to come.

Bistro detergent

Ideal for glasses and utensils.

A wide variety of snacks, meals and beverages – that's what a bistro has to offer. All-round expertise is called for when it comes to getting the plates, cups, glasses and cutlery spotlessly clean again.

Like Winterhalter's other chemicals, Winterhalter bistro detergent matches up to these requirements. Its range of cleaning products covers all the typical types of soiling such as:

- Beverage residues
- Lightly dried-on meals
- Coffee and tea residues
- Lipids (including lipstick) – and this applies to all sites, whatever the water hardness.

Universal detergent

Striking the best cleaning notes from pot to plate.

Our cleaners for dishes, cutlery and utensils have to cope with all kinds of everyday soiling, such as layers of grease, burned-on food or starchy residues.

They work thoroughly and extremely efficiently, whatever the water hardness, and accomplish all requirements with flying colours:

- Coffee and tea residues
- Starch, grease and egg white
- Colouring and tanning agents
- Roast meat and pastry residues



Heavy-duty and high-performance detergent

Maximum cleaning power with absolute hygiene.

It is critical in all commercial kitchens and all dishwashers, that these odour-neutral, highly concentrated products remove

- dried-on food residues of all kinds
 - coffee and tea residues
 - other colouring agents
- and they do this thoroughly and effectively. Whether with porcelain crockery, plastic items, glass, stainless steel or cutlery, anyone who uses Winterhalter high-performance detergent will find no starch buildup or discolouration on their washed items.



Special detergent for aluminium

A light touch on heavy utensils.

These Winterhalter special detergents remove grease, starch and protein residues from all equipment used in food preparation. Their excellent material care properties mean they are particularly good for all kinds of items made from aluminium as well as stainless steel, plastic and porcelain. The kind of items that are predominantly washed in bakeries and butchers shops are optimally cleaned because of these detergents' outstanding defoaming properties which guarantee the complete effectiveness of the dishwashing machine.



Rinse aid

Stop wasting your valuable time on polishing!

Our rinse aids, combined with the appropriate water treatment, ensure

- excellent draining
- elimination of detergent residues
- fast drying
- Perfect beer-head retention

Also, they give the dish-washed items a special brilliance, so that glasses and dishes can be reused immediately after washing without manual drying or polishing.



Additional products and services

Support throughout the cleaning process

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. Therefore, Winterhalter offers various additional services and products, and supports

you in every phase of the cleaning process. We start right from installation by analysing the warewashing environment, and we provide you with support throughout the lifecycle of your Winterhalter warewashing machine.



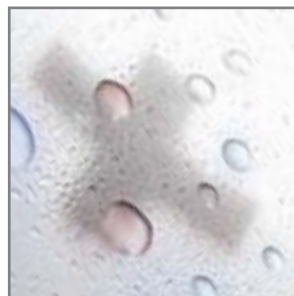
Starter sets

The perfect introduction to the world of Winterhalter dishwashing.

Winterhalter guarantees you get perfect cleaning results – right from the word go. So, if you want to get washing right away after installation, or would like to be check out the outstanding performance offered by Winterhalter detergents and rinse aids, then the Winterhalter starter set is the best choice for you. It is available for the following applications:

- Glasses
- ReTemp
- Bistro
- Universal

The Winterhalter starter set consists of one litre each of detergent and rinse aid, with additional useful products for machine care.



Additional products

When the detergent needs backup.

Winterhalter offers effective additional products for particularly demanding dishwashing tasks:

- Prewashing of dishes and utensils
- Defoaming
- Descaling models



Kitchen hygiene

Hygiene for all aspects of the warewashing machine.

The Winterhalter range of kitchen hygiene products is precisely attuned to the materials, soiling and utensils encountered in kitchens. The range of applications includes

- manual dishwashing
- cleaning surface materials such as stainless steel
- cleaning steamers and combisteamers



Dosing equipment

Economy starts with the correct dosing.

We can provide you with high-quality and universally applicable dosing equipment for using our detergent products correctly. For example, we can help you to optimise detergent consumption and thereby also save costs – in automatic metering just as much as when using our manual dosing aids such as dispensers, measuring cups and tops.

Service

We are there for you, anywhere and at any time.

Winterhalter offers you careful instruction right from the start, to ensure that operating errors do not occur in the first place. 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 to know 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 applies to the use of cleaning agents in particular. 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.



Water quality in focus

Winterhalter expects to deliver flawless and hygienically clean washing results. This is possible because of a fully coordinated range of products combining machine technology, detergent products, rinse aids, water treatment, dosing equipment and accessories.



Softening: MonoMatik 1x4

Achieving a good cleaning result is a matter of professional water treatment, tailored to the mains water quality. The MonoMatik 1x4 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 II

The DuoMatik II 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

Partial demineralisation guarantees optimised cleaning results, especially for glasswashers. This form of water treatment reduces the effective mineral content of the water, thereby giving spotless glasses.



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 1x4	DuoMatik II	TE 15 / TE 20	VE 15 / VE 20
Working method	Ion exchange	Ion exchange	Ion exchange	Ion exchange
Capacity [l/min]	Capacity with 10 °dH total hardness: 800 l per cartridge flow rate 15 l/min continuous	Capacity with 10 °dH total hardness: 800 l per cartridge flow rate 22 l/min continuous	Capacity with 10 °dH carbonate hardness: TE 15: 14,000 l TE 20: 18,000 l	Capacity with a conductivity of 30 µS/cm VE 15: 4,000 l VE 20: 5,500 l
Conductivity [µS/cm]	max. 2000	max. 2000	max. 2000	max. 2000
Max. raw water hardness [°dH]	dep. on water consumption	max. 40	–	–
Water inlet temperature [°C]	max. 50	max. 60	max. 60	max. 60
Mode of operation	Power mains operation 230 V, 50 Hz, 10 A Regeneration program automatically controlled	Automatic regeneration program controlled by hardness range tables and water flow	Measuring and display unit with power mains operation 230 V, 50 Hz, 10 A only machines without WPS	Measuring and display unit with power mains operation 230 V, 50 Hz, 10 A only machines without WPS
Dimensions				
Height [mm]	650	790	TE 15: Height 475	VE 15: Height 475
Width [mm]	260	360	TE 20: Height 590	VE 20: Height 590
Installation depth [mm]	500	500	Ø each: 250	Ø each: 250



Reverse osmosis:

RoMatik

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

tion, but with significantly lower ongoing operating costs. This economic aspect is particularly important for machines that operate continuously or when several warewashers 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 warewasher. 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 150	RoMatik 160	RoMatik 210	RoMatik 420
Working method	Reverse osmosis	Reverse osmosis	Reverse osmosis	Reverse osmosis
Permeate power* [l/h]	150–180	100–250	133–330	280–580
Conductivity [µS/cm]	max. 1500	max. 2000	max. 2000	max. 2000
Max. raw water hardness [°dH]	max. 25	max. 25	max. 10	max. 10
Water inlet temperature [°C]	max. 25	max. 25	max. 25	max. 25
Operating mode	230 V, 50 Hz, 10 A	230 V, 50 Hz, 10 A	230 V, 50 Hz, 10 A	230 V, 50 Hz, 10 A
Total connected load [kW]	0.55	1.4	1.4	1.9
Dimensions				
Height [mm]	465	760	760	760
Width [mm]	225	250	450	450
Installation depth [mm]	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 combined washing of glasses, cups, plates and cutlery. Cutlery and small items are washed in the front area, glasses, plates and cups in the rows at the back. For sparkling clean cutlery, Winterhalter recommends using cutlery holders.



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.

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