winterhalter®



WE WASH AS YOU COOK. PASSIONATELY.

The new utensil washers from Winterhalter.
Clean. Ergonomic. Economical.

UF Series. Part of your passion.

FCSI
MANUFACTURER OF THE YEAR
2015

YOU GIVE 100% EVERY DAY. SO DO WE.



Regardless of whether you're a baker, butcher, hotelier or caterer – you and your team give it your all every day and work on your merchandise with care and dedication.

This also applies to Winterhalter. Employing commitment and dedication, our highly-trained staff develop innovative technologies which make your everyday life in the kitchen easier.

Winterhalter is a trusted partner you can rely on. We know your requirements and we make every effort to support you wherever we can. With our innovative warewashing solutions you can concentrate all your efforts on your most important goal: Making your customers happy.

YOU DON'T WANT TO HAVE TO THINK ABOUT WASHING. BUT THERE IS NOTHING WE WOULD RATHER DO. SINCE 1947.

Your high quality standards are what drive us. The passion and drive that you put into perfecting your work, is what we put into developing and producing our products for you.

We value the utmost quality
We have kept our self-imposed quality promise since 1947. Winterhalter products represent top-quality material, reliability and durability. At our production sites in Germany and Switzerland we consciously focus on workmanship and quality.

We research and develop
Our specialist development offices and production workshops possess a unique wealth of experience, knowledge and skills. Our customers, partners and service technicians are a constant inspiration in our development process. At Winterhalter we never tire of continually further developing our products for you.

We know our customers
We develop needs-specific solutions which are perfectly tailored to the needs of our customers throughout the world. We offer leading solutions in professional warewashing that can cope with an array of space considerations, types of items being washed and the degree of soiling.

We value genuine partnership
You are never successful alone! At Winterhalter we live by this motto internally and externally. We are a reliable, family company that delivers a first-class, comprehensive service on a global basis. From the perfect machine, detergent, water treatment and other accessories right through to reliable customer service. We are your specialist in the kitchen.

We think and act sustainably
We regularly set new standards in the industry with our products when it comes to efficiency and ecology. Our in-house research and development team continually trial innovative technologies with the intention of improving efficiency, sustainability and user-friendliness of the cleaning process.



YOUR NEW UF. INNOVATION AS STANDARD.

The new UF from Winterhalter delivers much more than a top-rate utensil washer. You gain a new member of kitchen staff that thinks for itself, mucks in and delivers the best results on demand.
From compact units to large-scale space savers, we have the right solution for every kitchen. You are the inspiration for the innovations in all of our models: Solutions conceived by professionals for professionals.

We help you realise your daily ambitions by delivering excellent wash results, ergonomic design and maximum efficiency.



WE LOVE IT CLEAN. JUST LIKE YOU.

Every professional knows that it is the result that counts in the end. This is no different when it comes to the hygienic cleanliness of items being washed. The new UF Series promises innovation which will make life easier for you.

Customer-specific software

Our utensil washers have been trialed at butchers, bakeries and restaurants. The subtle software differences on our utensil washers allow us to create solutions which are tailored to your exact needs. The UF Series offers custom-made programmes depending on the nature and extent of the soiling.
With our new **TurboZyme** process you can spare yourself the extra work involved in pre-washing. Dried-on residues are loosened during this soaking process using our innovative crust cracker and stubborn dirt is removed before the actual wash cycle.

High Performance Washing System with VarioPower

Sometimes you have to apply a little pressure to make sure everything runs smoothly. The same applies for the UF Series with its unique, high performance system and VarioPower. The powerful water pressure removes even the most stubborn of dirt while at the same time preventing the wash jets from becoming blocked. The result is hygienic cleanliness on every square centimetre throughout the entire interior of the machine. The machine has a soft start so wash items remain in place when the cycle begins. The wash pressure can be individually adjusted with VarioPower depending on the items being washed and the degree of soiling.

Wash water filtration system

It doesn't matter whether it's the first or last wash cycle of the day:
clean wash water is always the main priority. The UF Series has an intelligent wash water filtration system which sees water quality as a constant priority, ensures the continuous purification of wash water and, where necessary, initiates automatic regeneration.

Cold water pre-wash

Anybody who deals with proteins and starch in their catering facility will be familiar with this problem: If the washing process starts without using a cold water pre-rinse, residues get baked on and become stuck because of warm water. The UF series has a cold water pre-wash option – one press of a button is all it takes!





WE STRETCH OURSELVES.
SO YOU DON'T HAVE TO.

You and your staff face daily challenges. Winterhalter supports you in your challenges with numerous, great and small, product innovations – which make using our new utensil washers even more convenient and ergonomic.

Foldable door and swing rack

It is often the little ideas that bring about the greatest benefits. Take for example the foldable door in the new UF Series. It won't get in your way, in fact it will provide your staff with clear access to the interior of the machine – which will make cleaning the interior even easier in future. And never again will you have to take out the heavy stainless steel rack to clean the interior of the machine. Simply fold it up, wipe and fold back – done.

User-friendly touch screen

Our commitment: For your new Winterhalter to be operational from the first day, easy and intuitive operation is required. The start button changes colour from blue to green as the washing process advances. It is possible to tell just by looking, how far through the wash cycle the equipment is and when it will be ready for use again. The universal pictograms are absolutely ideal for an international working environment. Furthermore, your UF machine can detect and report errors and, sometimes, even rectify them itself, ensuring maximum availability. In a PIN-protected area, chefs and service technicians can retrieve important device data and optimise the machine to meet customer-specific needs.

The rack dolly solution

It is tiring to collect dishes by hand from various production stations, particularly in large kitchens, and transport them to the utensil washer. Large distances must be covered and utensils are sometimes large and bulky. With a rack dolly you can move seamlessly through kitchen passages collecting dirty dishes before ergonomically pushing the rack directly from the dolly into the machine. Then the clean dishes need only be pushed back to the work stations. Winterhalter has optimised your workflow!

Customised accessories

With customer-specific utensil racks and tilters (for trays, plates etc.) you can fully customise the interior of your Winterhalter UF and adapt it in a way which is even more practical for your use. Wash items are not thrown around in the machine, optimum use of space and ease of handling are the crucial benefits of this machine.

OUR RESPONSIBILITY.

YOUR POTENTIAL SAVINGS.



When choosing an industrial warewasher, the purchase price is just one of the points to consider. The consumption figures for water, chemicals and energy are also an important consideration. These intelligent and resource-efficient systems allow Winterhalter to set the market standard and give you certainty of a worthwhile investment which will pay off in the long-run.

Heat recovery – Energy

A Winterhalter UF does not simply allow the steam generated during the washing process to escape.
Quite the opposite in fact: we use it for the next wash cycle! The hot steam heats up the cold inlet water, while the steam condenses in the heat exchanger. This allows you to make substantial savings in energy costs while considerably improving the room climate because the hot steam no longer escapes into the kitchen.

Standby mode

If the machine is not in operation, then it should not be causing you any unnecessary costs either. That is why your Winterhalter UF is equipped with a standby mode. It activates independently and reduces the boiler temperature to such an extent that the machine can heat the boiler up to the target temperature again during the following wash cycle. That way you can rest assured – when you next use your UF there will be no waiting time, the device will once again be ready for operation without any delays.

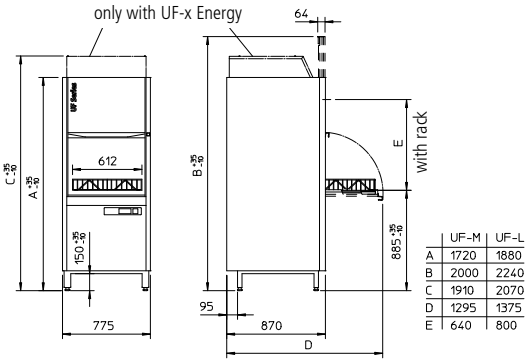


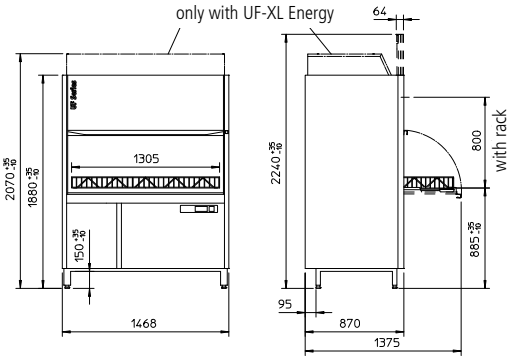
Find out about our innovative solutions and design your own customised UF utensil washer: www.winterhalter.biz/uf-scout

Technical data

UF Series		UF-M	UF-L	UF-XL
Tank capacity	[l]	69	69	138
Rinse water consumption per wash cycle*4	[l]	4.7	4.7	7
Tank temperature	[°C]	60	60	60
Rinse temperature	[°C]	85	85	85
Rack interior dimensions	[mm]	612 x 672	612 x 672	1305 x 672
Circulating pump	[kW]	2.5	2.5	2 x 2.5
Tank heating standard / performance	[kW]	5 / 10	5 / 10	5 / 10
Boiler heating standard / performance	[kW]	10.2 / 16.4	10.2 / 16.4	10.2 / 16.4
Max. water inlet temperature	[°C]	60	60	60
Required water flow pressure	[bar / kPA]	1	1	1
Required water flow pressure with Energy	[bar / kPA]	1.5	1.5	1.5
Splash guard		IPX5	IPX5	IPX5
Weight (net / gross)	[kg]	190 / 220	200 / 230	305 / 355
Weight with Energy design net / gross	[kg]	225 / 255	235 / 265	350 / 400

All other data on the web and in-app.





Software settings

UF Series theoretical capacity		Standard*1	Energy*1*2	HighTemp*1*3*4
Universal software	[Racks / h]	40 / 24 / 12	40 / 24 / 12	20 / 15 / 10
Universal software short programme	[Racks / h]	64 / 42 / 23	64 / 42 / 23	–
Baker software	[Racks / h]	40 / 24 / 12	40 / 24 / 12	20 / 15 / 10
Baker software short programme	[Racks / h]	64 / 42 / 23	64 / 42 / 23	–
Butcher software	[Racks / h]	40 / 24 / 12	40 / 24 / 12	20 / 15 / 10
Butcher software short programme	[Racks / h]	64 / 42 / 23	64 / 42 / 23	–

*1 Depending on the on-site conditions. *2 Water inlet temperature < 20 °C.
*3 Minimum 25A fuse protection, tank and boiler heating performance. Rinse water volume UF-M / L: 5.5 l / Rinse water volume UF-XL: 9 l. Tank temperature 66 °C, boiler temperature 85 °C.
*4 Under ideal conditions. Fresh water consumption is dependent on local conditions. Minor adjustments will be made on commissioning.

Electrical data

Voltage	Fuse protection	Total connected load Standard Boiler 10.2 kW / tank 5 kW		Total connected load Performance Boiler 16.4 kW / tank 10 kW		Countries
		UF-M / L	UF-XL	UF-M / L	UF-XL	
380 V / 3 N~ 50 Hz 380 V / 3 N~ 60 Hz	16A	8.7 kW	8.4 kW	–	–	Worldwide
400 V / 3 N~ 50 Hz 400 V / 3 N~ 60 Hz	16A	9.4 kW	8.8 kW	–	–	Worldwide
	20A	10.0 kW	10.0 kW	–	–	
	25A	16.3 kW	16.2 kW	16.4 kW	16.4 kW	
	32A	17.5 kW	17.4 kW	18.8 kW	18.8 kW	
	40A	–	–	25.1 kW	26.2 kW	
415 V / 3 N~ 50 Hz 415 V / 3 N~ 60 Hz	16A	10.0 kW	9.5 kW	–	–	Worldwide
	20A	10.8 kW	10.8 kW	–	–	
	25A	17.4 kW	17.1 kW	17.7 kW	17.7 kW	
	32A	18.7 kW	18.4 kW	20.3 kW	20.3 kW	
	40A	–	21.1 kW	25.5 kW	26.8 kW	
230 V / 3 N~ 50 Hz 230 V / 3 N~ 60 Hz	25A	9.4 kW	8.7 kW	–	–	Belgium / Malaysia
	32A	10.2 kW	9.9 kW	–	–	
	40A	–	–	15.2 kW	15.1 kW	
	50A	–	–	17.7 kW	17.6 kW	
200 V / 3 N~ 50 Hz 200 V / 3 N~ 60 Hz	25A	7.6 kW	9.1 kW	–	–	Japan
	32A	9.0 kW	–	10.3 kW	10.3 kW	
	40A	–	–	12.2 kW	12.9 kW	
	50A	–	–	15.9 kW	16.8 kW	

Find out more using our QR code

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