Winterhalter UC-S



Depending on the usage, the UC machines can be customized into four different basic versions: glass washer, dish washer, bistro and cutlery washer. The single button operation is colour coded and has an integrated status indication. A progress indication is also integrated into the display. The smart Winterhalter touch-display offers three washing programmes (cutlery washer only one programme), accompanied by self-explanatory, language neutral symbols. This guarantees intuitive, error-free operation and the programmes allow a customer specific programming. Furthermore a lot of special programmes such as intensive, energy-saving, low-noise or short are available within all models. A large number of technical innovations have enabled Winterhalter to achieve dishwashing results of a quality never seen before. Moreover the machine works in the most economical way.

Features:

- Innovative, full-coloured touch-display with robust glass surface
- LAN- and WLAN-function integrated
- VarioPower warewashing system: S-shaped wash field with maximum surface coverage and optimized
 jet geometry for highest cleaning power and adjustable water pressure
- Removable, quick release wash fields
- Temperature display (tank and boiler)
- Display of operating data
- Detailed error display with error code and text
- Hygiene logbook with data memory of all hygiene relevant data
- Data logger
- Guided self-cleaning programme
- Video-enhanced recommendations
- USB-interface for software updates
- Time-controlled automatic start-up and shut-down
- Tank water exchange programme
- Descaling programme
- Deep-drawn tank with hygienic heating element
- Quadruple filtration system with clouding sensor
- Double-skinned housing and door
- Drain pump
- Integrated rinse aid and detergent dosing device
- Integrated storage tanks for rinse aid and detergent
- Door safety switch and vent position
- Under counter or stand mounted
- PIN-protected chef and service technician level
- Thermostopp for hygienic safety
- Contact data for service technician and chemical suppliers stored

Your benefits are:

- Best wash results
- Low operating costs
- Easy operation
- Energy efficiency
- Short wash cycles
- High service friendliness

Options:

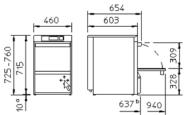
- Next Level Solutions (CONNECTED WASH, PAY PER WASH)*
- Stainless steel rear cover
- Data interface according DIN 18875 (for connection of energy management systems)**
- Circulating air heat recovery system Energy (85 mm higher, saves up to 0.1 kWh per cycle)***
- Cool model (cold rinse water for cool glasses)
- Integrated softener (up to 31 °gTH)
- Excellence-i, built in reverse osmosis (up to 35 °gTH)
- Excellence-iPlus, built in reverse osmosis equipped with upstream integrated water softener (up to 31 °gTH)
- Suction tubes with level control
- Variety of rack packages and plinths
- * Not available in all markets
- ** CAUTION: Connecting the warewasher to an external energy management (EMS) system has an influence on programme cycle times and temperatures. The operator must therefore ensure rated temperatures are adhered to.
- ** Only cold water supply



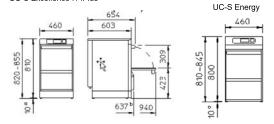
Winterhalter UC-S



UC-S



UC-S Excellence-i / iPlus



Max. theoretical capacity

Glass washer: 77 / 48 / 32 / 22 (racks / h)
Dishwasher: 66 / 40 / 28 / 24 (racks / h)
Bistro dishwasher: 66 / 40 / 32 / 28 (racks / h)
Cutlery dishwasher: 21 / 11 (racks / h)

$\textbf{Rinse water consumption}^{*3} \ (\text{depends on programme})$

Glass-, dish- and bistro

Dishwasher: from 1.8 l per rack
Cutlery dishwasher: from 2.9 l per rack

Thermal radiation (depends on programme and version)

 Sensitive / latent (1~):
 0.3 / 0.1 kW

 Sensitive / latent Energy (1~):
 0.2 / 0.1*1 kW

 Sensitive / latent (3~):
 0.6 / 0.2 kW

 Sensitive / latent Energy (3~):
 0.5 / 0.2*1 kW

Extraction

Cubic metres / h (glass): 3.7 Cubic metres / h (bistro): 3.8 Cubic metres / h (dishes): 3.4 Cubic metres / h (cutlery) 1.3 Relative humidity: 100 % Rel. humidity Energy: Temperaturé: 60 °C Temperature (cutlery): 69 °C Temperature Energy: 35 °C*1

Dimensions

Width x depth: 460 x 603 mm Height: $725 - 760 \; mm$ 810 – 845 mm*² 820 – 855 mm*² Height with heat recovery: Height Excellence-i / -iPlus: 940 mm Depth with door open: Rack dimensions: 400 x 400 mm Clear entry height: 309 mm Water connection: G ¾" Waste water hose (Outer diamter): ø 24/28/46 mm (staged connection)

General data

59 / 68 kg Weight Standard (net / gross): Weight Energy (net / gross): Weight Excellence-i / iPlus 64 / 73 kg* 79 / 88 kg*² (net / gross): Tank capacity: 9.5 I Circulating pump (Depends on selected progr.): 150 - 200 I/min Noise emission (Depends on selected progr.): max. 55 dB(A) Impact resistance display: IK07

IPX3 (plastic rear cover)

IPX5 (stainless steel r.c.)

Cycle duration

Splash guard:

 Glass washer:
 47 – 163 sec.

 Dishwasher:
 54 – 150 sec.

 Bistro dishwasher:
 54 – 128 sec.

 Cutlery dishwasher:
 171 – 327 sec.

Water connection

Flow pressure: 1.0 - 6.0 bar Flow pressure Energy: 1.5 - 6.0 bar*1 Flow pressure Excellence-i / -iPlus: $1.4 - 6.0 \text{ bar}^{*2}$ Flow rate: at least 4 l/min. Flow rate Energy: at least 3 l/min.3 Water inlet temp.: max. 60 °C Water inlet temp. Energy & Cool: max. 20 °C' Water inlet temp. Excellence-i / -iPlus: max. 35 °C*2

Certificates

CB, SVGW, WRAS

Weight pressure point per foot

 Standard / Energy:
 max. 22.5 / max. 24 kg*1

 Excellence-i / -iPlus:
 max. 27.5 kg*2

ELECTRICAL DATA

Voltage	Fuse protection	Total connected load *4 / *5 Tank heating 1.8 kW Boiler heating 4.9 kW	Total connected load Cool ↑4 Tank heating 2.5 kW Boiler heating 4.9 kW	Countries
380 V - 415 V, 3N~, 50 Hz / 60 Hz	10 A	6.0 kW		Worldwide
	16 A	7.9 kW	6.1 kW	
220 V - 240 V, 1N~, 50 Hz / 60 Hz	10 A	1.8 kW	727	
	13 A	2.6 kW	_	
	16 A	3.2 kW	3.4 kW	
	20 A	4.1 kW	4.2 kW	
230 V, 2~, 50 Hz / 60 Hz	16 A	3.0 kW	-	Belgium
230 V, 3~, 50 Hz / 60 Hz	25 A	7.3 kW	+0.	
200 V, 2~, 50 Hz / 60 Hz	20 A	3.3 kW		Japan
200 V, 3~, 50 Hz / 60 Hz	25 A	6.9 kW	-	

^{*1} Only with Energy version

^{*2} Only with Excellence-i / iPlus

^{*3} Under ideal conditions. The fresh water consumption depends on the on-site conditions. The precise adjustment takes place during commissioning

^{*4} The actual connected load varies depending on the mains voltage.

^{*5 + 0.2} kW with Excellence-i and Excellence-iPlus