

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

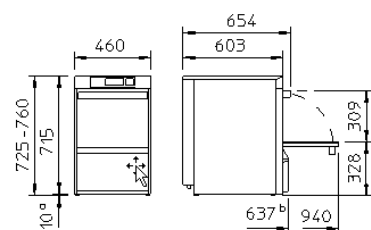
* Not available in all markets

** 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.

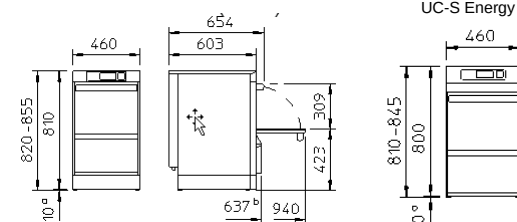
** Only cold water supply

Winterhalter UC-S

UC-S



UC-S Excellence-i / iPlus



UC-S Energy

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)

Rinse water consumption^{*3} (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:	75 % ^{*1}
Temperature:	60 °C
Temperature (cutlery):	69 °C
Temperature Energy:	35 °C ^{*1}

ELECTRICAL DATA

Voltage	Fuse protection	Total connected load ^{*4} / ^{*5}	Total connected load Cool ^{*4}	Countries
		Tank heating 1.8 kW Boiler heating 4.9 kW	Tank heating 2.5 kW Boiler heating 4.9 kW	
380 V - 415 V, 3N~, 50 Hz / 60 Hz	10 A 16 A	6.0 kW 7.9 kW	— 6.1 kW	Worldwide
220 V - 240 V, 1N~, 50 Hz / 60 Hz	10 A	1.8 kW	—	
	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	—	
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

Dimensions

Width x depth:	460 x 603 mm
Height:	725 – 760 mm
Height with heat recovery:	810 – 845 mm ^{*1}
Height Excellence-i / -iPlus:	820 – 855 mm ^{*2}
Depth with door open:	940 mm
Rack dimensions:	400 x 400 mm
Clear entry height:	309 mm
Water connection:	G ¾"
Waste water hose (Outer diameter):	ø 24/28/46 mm
(staged connection)	

General data

Weight Standard (net / gross):	59 / 68 kg
Weight Energy (net / gross):	64 / 73 kg ^{*1}
Weight Excellence-i / iPlus (net / gross):	79 / 88 kg ^{*2}
Tank capacity:	9.5 l
Circulating pump	
(Depends on selected progr.):	150 - 200 l/min
Noise emission	
(Depends on selected progr.):	max. 55 dB(A)
Impact resistance display:	IK07
Splash guard:	IPX3 (plastic rear cover) IPX5 (stainless steel r.c.)

Cycle duration

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 bar ^{*2}
Flow rate:	at least 4 l/min.
Flow rate Energy:	at least 3 l/min. ^{*1}
Water inlet temp.:	max. 60 °C
Water inlet temp. Energy & Cool:	max. 20 °C ^{*1}
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}