

## Winterhalter UC-XL

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
- Stainless steel rear cover



### 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)\*
- 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)
- Suction tubes with level control
- Variety of rack packages and plinths

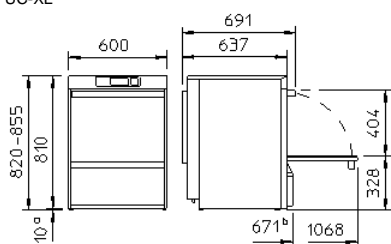
\* Not available in all markets

\*\* 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.

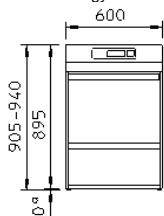
\*\*\* Only cold water supply

# Winterhalter UC-XL

UC-XL



UC-XL 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<sup>\*2</sup> (depends on programme)

Glass-, dish- and bistro	
Dishwasher:	from 2.0 l per rack
Cutlery dishwasher:	from 3.1 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 <sup>*1</sup> kW
Sensitive / latent (3~):	0.6 / 0.2 kW
Sensitive / latent Energy (3~):	0.5 / 0.2 <sup>*1</sup> kW

### Extraction

Cubic metres / h (glasses/bistro):	8.1
Cubic metres / h (dishes):	7.1
Cubic metres / h (cutlery)	2.8
Relative humidity:	100 %
Rel. humidity Energy:	75 % <sup>*1</sup>
Temperature:	60 °C
Temperature (cutlery):	69 °C
Temperature Energy:	35 °C <sup>*1</sup>

## ELECTRICAL DATA

Voltage	Fuse protection	Total connected load <sup>*3</sup>		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	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	–	
	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	–	

<sup>\*1</sup> Only with Energy version

<sup>\*2</sup> Under ideal conditions. The fresh water consumption depends on the on-site conditions. The precise adjustment takes place during commissioning.

<sup>\*3</sup> The actual connected load varies depending on the mains voltage.

### Dimensions

Width x depth:	600 x 637 mm
Height:	820 – 855 mm
Height with heat recovery:	905 – 940 mm <sup>*1</sup>
Depth with door open:	1068 mm
Rack dimensions:	500 x 500 mm 500 x 540 mm
Clear entry height:	404 mm
Water connection:	G ¾"
Waste water hose (Outer diameter): (staged connection)	ø 24/28/46 mm

### General data

Weight Standard (net / gross):	69 / 79 kg
Weight Energy (net / gross):	75 / 85 kg <sup>*1</sup>
Tank capacity:	15.3 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:	IPX5

### 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 <sup>*1</sup>
Flow rate:	at least 4 l/min.
Flow rate Energy:	at least 3 l/min. <sup>*1</sup>
Water inlet temp.:	max. 60 °C
Water inlet temp. Energy & Cool:	max. 20 °C <sup>*1</sup>

### Certificates

CB, SVGW, WRAS

### Weight pressure point per foot

Standard / Energy: max. 24.5 / max. 26.5 kg<sup>\*1</sup>