

Winterhalter UC-L

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, ECO, silence 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
- WLAN-function integrated
- USB-interface for software updates
- 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
- Tank water exchange programme
- Descaling programme
- Integrated rinse aid and detergent dosing device
- Integrated storage tanks for rinse aid and detergent
- Quadruple filtration system with clouding sensor
- Deep-drawn tank with hygienic tank heater
- Deep-drawn rack guide
- Guided self-cleaning programme
- Thermostop for hygienic safety
- Hygiene logbook with data memory of all hygiene relevant data
- Non-pressurised boiler
- Drain pump
- Closed plastic rear cover (spray guard IPX3)
- 1 rack package according to choice
- Multiphasing (all machines can be used as 3-phase AC or 1-phase AC machines)
- Main power cable according to choice
- Inlet water and drain hose
- Double-skinned housing and door
- Door safety switch and vent position
- Detailed error display with error code and text
- Video-enhanced recommendations
- Time-controlled automatic start-up and shut-down
- PIN-protected chef and service technician level
- Temperature display (tank and boiler)
- Display of operating data
- Contact data for service technician and chemical suppliers stored
- Data logger
- Soft start of the wash pump
- Under counter or stand mounted



Your benefits are:

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

Options:

- CONNECTED WASH (free App) – connected warewasher for monitoring operating data*
- 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)
- Suction tubes with level control
- Integrated softener (up to 31 °gTH)
- Variety of rack packages and plinths
- Double-rack system
- Data interface according to DIN 18875 (for connection of energy management systems)***
- Stainless steel rear cover
- PAY PER WASH – fixed price per wash cycle*
- LAN-function (available as kit)

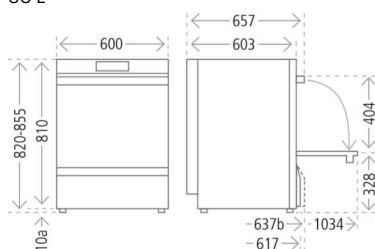
* Not available in all markets

** Only cold water supply

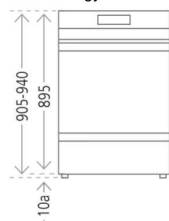
*** CAUTION: Connecting the warewasher to an external energy management (EMS) system has an influence on programme cycle times and temperatures. The operator must therefore ensure rated temperatures are adhered to.

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UC-L 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 consumption² (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 ^{*1} kW
Sensitive / latent (3~):	0.6 / 0.2 kW
Sensitive / latent Energy (3~):	0.5 / 0.2 ^{*1} kW

Extraction

Cubic metres / h (glasses/bistro):	7.7
Cubic metres / h (dishes):	6.7
Cubic metres / h (cutlery):	2.6
Relative humidity:	100 %
Rel. humidity Energy:	75 % ^{*1}
Temperature:	60 °C
Temperature (cutlery):	69 °C
Temperature Energy:	35 °C ^{*1}

Dimensions

Width x depth:	600 x 603 mm
Height:	820 – 855 mm
Height with heat recovery:	905 – 940 mm ^{*1}
Depth with door open:	1034 mm
Rack dimensions:	500 x 500 mm
Clear entry height:	404 mm
Water connection:	G 3/4"
Waste water hose (Outer diameter):	ø 24/28/46 mm
(staged connection)	

General data

Weight Standard (net / gross):	69 / 79 kg
Weight Energy (net / gross):	75 / 85 kg ^{*1}
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:	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 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}

Certificates

CB, NSF, WRAS, hygiene certificate (DIN SPEC 10534:2012-08)

Weight pressure point per foot

Standard / Energy:	max. 24.5 / max. 26.5 kg ^{*1}
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ELECTRICAL DATA

Voltage	Fuse protection	Total connected load ^{*3}	Total connected load Cool ^{*3}	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	
	10 A	1.8 kW	–	
	13 A	2.6 kW	–	
220 V - 240 V, 1N~, 50 Hz / 60 Hz	16 A	3.2 kW	3.4 kW	Belgium
	20 A	4.1 kW	4.2 kW	
	16 A	3.0 kW	–	
230 V, 3~, 50 Hz / 60 Hz	25 A	7.3 kW	–	Japan
200 V, 2~, 50 Hz / 60 Hz	20 A	3.3 kW	–	
200 V, 3~, 50 Hz / 60 Hz	25 A	6.9 kW	–	

^{*1} Only with Energy version

^{*2} Under ideal conditions. The fresh water consumption depends on the on-site conditions. The precise adjustment takes place during commissioning.

^{*3} The actual connected load varies depending on the mains voltage.