

## Winterhalter PT-XL

Rush hour in the kitchen. The Winterhalter PT is at the heart of it all. Racks with dirty dishes are loaded onto the inlet table. The wash cycle starts. The clean dishes are removed on the other side. Everything is perfectly coordinated. No compromises. The PT Series makes this possible: designed to meet the highest demands and streamlined for maximum economy. An all-rounder for a wide range of wash items. Simple, efficient, fast. And totally reliable. Available in three machine sizes. A real workhorse.



### WASHING PERFORMANCE

- Two S-shaped wash fields (at the top and the bottom) with special jet geometry: easily removeable (clip System), flow optimisation for area-wide distribution of the water
- VarioPower for highest cleaning power with variable pressure adjustment
- Individual standard options for the standard programmes (wash time, temperature, pressure, detergent / rinse aid dosing)
- Quadruple filtration system (consists of four components: strainer, filter cylinder, filter bottom, mediamat) for continuously clean wash water
- Rinse aid dosing device for fast drying and brilliant shine
- Additional programmes (intensive, silence, eco and short programme), tank water exchange programme and soaking programme for time and labour effort
- **Optional:**
  - Detergent dosing device for best washing result with minimal use of detergent
  - Integrated softener for reduction of limescale deposits in the machine

### HYGIENE

- Deep-drawn hygiene tank and hygiene tank heater for convenient cleaning and perfect hygiene
- Thermostop to guarantee washing with the correct rinse water temperature
- Acoustic and visual message if one of the canisters is empty
- Menu-driven self-cleaning programme
- Hygiene logbook and display of operating data for documentation
- Detergent sensor for reliable monitoring of the dosage
- A0-30, A0-60, HighTemp and NSF of special requirements

### ECONOMIC EFFICIENCY

- EnergyLight: waste water heat recovery system to reduce energy costs
- Active energy management for optimal use of the available energy
- Note on saving energy and stand-by to protect unnecessary loss of energy
- CONNECTED WASH: connection via WLAN is possible for more safety and efficiency\*
- **Optional:**
  - EnergyPlus: exhaust air heat recovery to reduce steam and energy costs\*\*
  - Driven rinse system to reduce rinse water volume
  - Interface certified according to DIN 18875 for connection to external energy management

### USABILITY

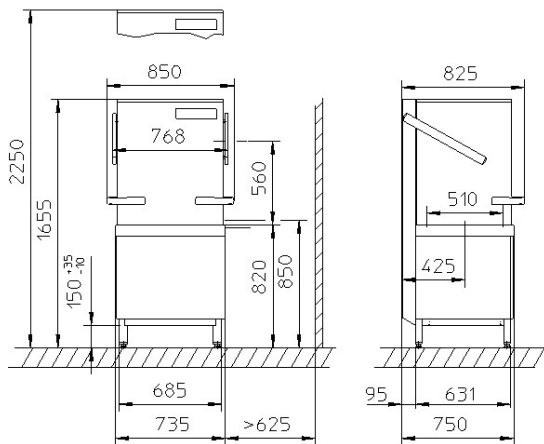
- Smart touch display with robust glass surface and single-button operation
- Three simple operating levels (user, chef and service technician) and video-enhanced recommendations
- Shows the tank and rinse water temperature to check the hygiene safety
- Detailed error display with error code and text
- Timer for automatic start up and close down
- Hood start: washing programme starts by closing the hood
- Drain pump for automatic drain of the machine at the end of operation
- Basic cleaning and descaling programme
- **Optional:**
  - Automatic hood for automatic hood opening and closing
  - Increased boiler heating for shorter heat-up time

\* Not available in all markets

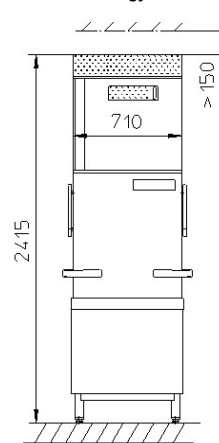
\*\*Only with cold water connection

## Winterhalter PT-XL

PT-XL Standard, Cool



PT-XL EnergyPlus



### Dimensions

Rack dimensions: 500 x 500 mm  
500 x 600 mm  
Drinking water connection: G 3/4"  
Waste water hose: 23,6 mm

### Wash cycle<sup>1</sup>

Dishwasher: 50 – 164 sec.  
Glasswasher: 47 – 164 sec.  
Bistro warewasher: 55 – 124 sec.  
Cutlery washer: 171 – 327 sec.

### Maximum theoretical power

(Short programme / P1 / P2 / P3)  
Dishwasher: 72 / 45 / 32 / 22 (racks/h)  
Glasswasher: 77 / 22 / 32 / 49 (racks/h)  
Bistro warewasher: 66 / 40 / 32 / 29 (racks/h)  
Cutlery washer: 21 / 11 (racks/h)

### Rinse water volume<sup>2</sup> (depending on the selected programme)

Glasswasher, dishwasher and bistro warewasher<sup>(3)</sup>: from 2,4 (2,0) l per rack  
Cutlery washer<sup>(3)</sup>: from 3,8 (3,4) l per rack  
Glasswasher Cool<sup>(3)</sup>: from 3,8 (3,4) l per rack

### Thermal radiation per machine (depending on the selected programme)

Sensitive / latent (EnergyPlus)  
Dishes / Glass / Bistro: 0,8 / 0,3 (0,6 / 0,2) kW  
Cutlery: 0,7 / 0,2 (0,6 / 0,1) kW

### Certificates

CB, WRAS, Hygiene Certificate according to DIN SPEC 10534

### General values

Weight standard (netto / brutto): 148 / 167 kg  
Weight EnergyPlus (netto / brutto): 172 / 202 kg  
Tank capacity: 35 l  
Circulating pump (programme dependent):  
Noise emission (programme dependent): < 62 dB(A)  
Splash guard: IPX5

### Water connection

Minimum flow pressure: 1,0 bar  
Minimum flow pressure EnergyPlus: 1,5 bar  
Flow rate: min. 4 l/min  
Flow rate EnergyPlus: min. 4 l/min  
Water inlet temperature: max. 60 °C  
Water inlet temperature EnergyPlus / Cool: max. 20 °C

### Steam release

Dishwasher / bistro warewasher: 16,8 m<sup>3</sup>/h  
Glasswasher: 16,8 m<sup>3</sup>/h  
Cutlery washer: 5,8 m<sup>3</sup>/h  
Relative humidity: 100 %  
Rel. humidity EnergyPlus: 75 %  
Temperature (dishes / glass / bistro): 60 °C  
Temperature (cutlery): 69 °C  
Temperature EnergyPlus: 35 °C

### Electrical values

Voltage	Fuse protection	Total connected load with	
		6,4 kW boiler heating element	10,8 kW boiler heating element
380 V / 3 N~ / 50 – 60 Hz	16 A	7,1 kW	8,3 kW
	16 A	7,9 kW / Cool: 8,1kW	9,1 kW
	25 A	10,2 kW	13,2 kW
400 V / 3 N~ / 50 – 60 Hz	32 A	Cool: 11,5 kW	14,7 kW
	16 A / 20 A	8,4 kW	9,7 kW
	25 A	10,9 kW	11,5 kW
415 V / 3 N~ / 50 – 60 Hz	32 A	–	15,7 kW
	25 A	6,6 kW	7,1 kW
	32 A	8,0 kW	9,0 kW
200 V / 3 N~ / 50 – 60 Hz	25 A	7,8 kW	–
	32 A	10,1 kW	–
230 V / 3 N~ / 50 – 60 Hz	32 A	6,9 kW	–
	25 A	5,1 kW	–
230 V / 1 N~ / 50 – 60 Hz	32 A	7,0 kW	–
	40 A	9,0 kW	–
	50 A	10,9 kW	–

<sup>1</sup> With EnergyPlus, wash cycle is extended by 30 seconds.

<sup>2</sup> Non-binding information. The actual rinse water consumption can vary depending on the building conditions.

<sup>3</sup> Driven rinse system