PTS SIMPLY CLEAN. The solid passthrough dishwasher



One machine for perfect cleanliness and hygiene. Perfectly coordinated accessories. Specially-developed chemicals. Advice. Training services. Service. All that and more from Winterhalter.



RAPID WASHING SPEED

Short heat-up times and short washing cycles: the PT-500 is designed for speed. hood up, rack out, new rack in, hood down. This guarantees smooth washing operations, even at peak times.

SIMPLE TO USE

Self-explanatory display. Start button for single-button operation. Ergonomically-shaped handles. The PT-500 shows that a commercial warewasher really can be easy to use.



RELIABLE WASHING POWER.

It washes quickly. It washes clean. And it's reliable. The PT-500 is the basic rack passthrough warewasher model from Winterhalter and has been reduced to the essentials: sound technology and easy to operate. It delivers everything required for impressive wash results and economical operation. Synonymous with being really easy to use. And all of that with great value for money.

ECONOMICAL AND EFFICIENT

Cheap to buy, economical to operate: the PT-500 combines the quality of Winterhalter with outstanding value for money.







A detailed overview of the PT-500 is available on our website at:

>> www.winterhalter.com/pt-500





WASH FIELD

The heart of the PT-500: Inside the machine, two elliptical wash fields at the top and bottom deliver optimal wash results. These are the result of many years of development, and their shape and the specific geometry of their jets provide maximum coverage and washing power.

QUADRUPLE FILTRATION SYSTEM

The cleaner the wash water, the better the wash result. That's why the PT-500 comes with quadruple filtration system. Left-overs and impurities are caught by the strainer with the removable filter basket. The tried-and-tested Mediamat removes the finest impurities such as coffee ground using centrifugal force. As a result, the wash water remains clean at all times. The pump inlet filter protects the pump from mechanical damage.

INCREASED BOILER HEATING

Would you like to ensure that your PT-500 is ready to use as quickly as possible? Increased boiler heating, which is available as an option, makes this possible: the additional heating power delivers significantly shorter warm-up times and means that the machine is ready to use quickly, even with cold inlet water. This is a particular advantage at peak times and when starting up the PT-500.

HYGIENE INTERIOR

Behind the PT-500, there is a carefully thought-out concept for perfect hygiene and convenient cleaning. The interior of the machine is smooth and has no joints. There is a special hygienic rack guide. The tank is deep-drawn and has a hygiene tank heater. All this means: there are no nooks, crannies or concealed corners in the interior in which dirt can accumulate or deposits can form. In conjunction with the integrated self-cleaning programme, the cleaning work required by your staff is therefore kept to a minimum. A neat solution.

WASHING PROGRAMMES

The PT-500 makes things as easy as possible when it comes to washing: with three different washing programmes. One for light soiling, one for normal and one for heavy soiling, as well as a short programme for peak times. All relevant washing parameters are adapted perfectly to specific requirements.

DOUBLE RACK

Would you like maximum flexibility when washing dishes? The optional double-rack system in the PT-500 makes this possible: you can wash on two levels with just one wash cycle. A special cup-holding rack can be combined with a 500 x 500 mm plate rack made of plastic coated wire. This doubles your washing capacity for every wash cycle and cuts your operating costs.







»Around 230 pupils, teachers and educators come to lunch every day at our school. Naturally this makes the topic of washing extremely important. But to be honest, I don't really know a lot about it. I only know that we use a PT-500 TwinSet. And I know that my cooks are completely satisfied with it. Because the machine has worked perfectly every single day – for over four years!«

Juan Provecho, PADRE AND SCHOOL DIRECTOR, ST. AUGUSTINE'S SCHOOL | PRAGUE, CZECH REPUBLIC





"Winterhalter was recommended to us more than four years ago. A PT-500 has been installed in our kitchen ever since. The machine is used every day and does a fantastic job – for breakfast, lunch, snacks and dinner. Seven days a week. Alongside quality and reliability, as a not-for-profit institution financed by donations, one thing is particularly important to us: economical overall costs. Another reason for the PT-500!"

Hana Stránská, HOUSEKEEPING MANAGER, ST. GEORGE'S HOME | PILSEN, CZECH REPUBLIC

Cleanliness and hygiene. Every single one of our products plays its part. Together they create the perfect wash result. Welcome to the complete Winterhalter system!

WASH RACKS

They are custom-made for glasses, dishes or cutlery. With their functional design they adapt precisely to the respective wash items, protecting them and preventing damage. They ensure ideal water and air circulation and fast drying. And naturally they make handling and transporting wash items easier.

Wash racks have a decisive influence on the quality of the wash result and the total operating costs. We can advise which racks best suit your requirements. Culminating in the best solution for you.







CHEMICALS

They are usually overshadowed by the machine. Often underestimated. But they have a crucial influence on the wash result: the chemicals. For this reason they are an extremely important component within the overall Winterhalter system.

At our headquarters in Meckenbeuren, we have therefore established a research department with an in-house laboratory. Here we develop and test formulas for a premium range of detergents and hygiene products. These are precisely tailored to the different wash items and types of contaminants; they are economical and can be ideally combined with other products in the range. They thus work together perfectly and deliver a brilliant overall wash result.

WATER TREATMENT

Deposits. Streaks. Spots. They are »little greetings from the kitchen« and the natural enemies of any restaurateur. As they are the hallmark of a poor wash result. As limescale impairs the effect of detergent and rinse aid, and damages the machine in the long-term. The problem is water quality — the solution is professional water treatment.

In addition to devices for softening, partial and full demineralisation, there is the AT Excellence-M premium solution to meet the highest demands: The external reverse osmosis device is specially designed for the high volumes of dishes dealt with by the PT-500 and removes 98 % of all substances dissolved in the water. The limescale and mineral-free osmosis water protects the warewasher and prevents any deposits on glasses, dishes and cutlery. The result: brilliant wash results straight from the machine — with no manual polishing.



SUPPORT AND PLANNING

Winterhalter is the specialist in commercial warewashing systems. Our knowledge encompasses the widest range of kitchens in the world. We know which aspects are important when it comes to washing, and what has to be taken into consideration. And: we enjoy passing this knowledge and experience on to our customers.

The aim: a perfect washing process. A big advantage of the PT-500 is its flexibility. The machine adapts to the space you have on-site and your working processes perfectly. Which installation variant offers you the best logistics? Are the inlet tables and drain tops in a line or arranged around a corner to save space? On which side do you want to remove the clean dishes; in other words, what is the pass-through direction? Would a TwinSet with two connected machines make sense? We help you answer every single question. So that you can make the right choices when you make your investment.

Your partner: Winterhalter. Our team of advisers and planners analyse your individual on-site situation: the layout, the room arrangement, the processes. We plan your estimated requirements and calculate the necessary equipment. We help you organise your washing operation, optimise the washing logistics and provide instruction and training sessions for your employees. In short: when it comes to washing up, we're always there for you. From the start. And we help you to make your washing process as professional and efficient as possible.

What can we do for you? Let's talk about it: Tel. +49 7542 402-5408 or www.winterhalter.com/contact



Karl Winterhalter



Jürgen Winterhalter



Ralph Winterhalter

"We are family people!"

Down-to-earth. Forward-looking. With a focus on family. The culture and values of our family have shaped the Winterhalter company for three generations. Close to staff, customers and partners. Long-term thinking with a view to the generations to come. Taking personal responsibility — all typically Winterhalter. We are proud of our family company. And we are pleased to grow a little more every day.

THE FIRST WINTERHALTER



It all began in 1947: Karl Winterhalter established his own company in Friedrichshafen. He started by salvaging scrap metal from the war, which he used to manufacture household goods. Cooking pots and ovens, for example. A short time later he specialised, and in 1957 launched the GS 60 model: the first commercial warewasher from Winterhalter. That was the starting signal. Since then the company has always pursued a single goal: perfect wash results as part of an efficient washing process. With this holistic approach, Winterhalter has developed from a machine supplier to the full system provider of warewashing solutions it is today.

»Products, advice, service – three factors that intertwine seamlessly at Winterhalter. And that makes our customers feel safe in the knowledge that they have the right partner for any issue relating to the washing process.«

FROM WAREWASHER TO WAREWASHING SOLUTION

In days gone by, all we needed to do was deliver the new warewasher to our customer's kitchen on a hand truck. Now it's about the development of a new, individual warewashing solution, which is perfectly coordinated with the on-site situation and the special requirements and preferences of the customer. A solution of this type is based on clear analysis and planning. To achieve this, we visualise the room layout using state-of-the-art CAD software in 2D and 3D. For a bespoke and efficient washing process.



2.000

EMPLOYEES WORLDWIDE

High quality standards. Diligence. Curiosity and ambition. These are the typical attributes of a Winterhalter employee. And with them, we have grown from a small Swabian family company into a global player: with over 40 branches worldwide and distribution partners in over 70 countries. We are proud of what we have achieved. And we are proud of each and every employee who has done their bit. So we would just like to take this opportunity to officially say »Thank you! «



IN-HOUSE LABORATORY FOR IMPROVED CHEMICALS

As a specialist in warewashing, do we want to rely on the products of other manufacturers? The answer to this question was an immediate and resounding »No!«. This was the moment when our in-house research laboratory was born: we have been developing our own formulas for original Winterhalter chemicals for many years now: from detergents and rinse aids to hygiene products.

OUR ACADEMY OF WASHING SCIENCE

Almost 1,000 participants per year and 250 training days worldwide: as part of our training programmes we pass on our knowledge and experience in the discipline of »warewashing«. We provide training to our own personnel as well as to our retail and service partners. Our objective: every Winterhalter customer should receive informed advice and professional support in the specific situation. Whether it's an initial informative discussion, installing a warewasher, or service and maintenance appointments.

Good to know

As a specialist in warewashing, at Winterhalter we set high standards for ourselves: we don't just want to meet our customers' current requirements. We want to support them proactively and gain their trust for the long term. Service plays an important role here: our comprehensive network guarantees fast and professional support on site. Worldwide.

We and our service partners are there when you need us. On that you can always rely with Winterhalter.





What opportunities does new technology offer? How is our society and the world of work changing? Which trends and developments will shape commercial warewashing in the future? We find all of these questions extremely exciting. And that's why we are already working on developments that will affect us and our customers tomorrow, and the day after that. You can take a look at the solutions that we have developed in our NEXT LEVEL SOLUTIONS. Current examples include CONNECTED WASH and PAY PER WASH.

>> www.connected-wash.com >> www.pay-per-wash.com

"See you again soon!"

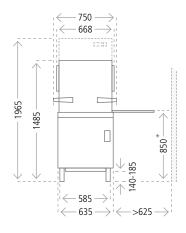
Customers often own a Winterhalter warewasher for 15 or 20 years. So our customers only have to worry about disposing of their old equipment once every few decades. What's more, we take care of this ourselves. We design our machines as modular systems, so they are easy to dismantle if ever the need arises. We reduce the range of materials, use standar-dised construction materials and label plastic parts for easy recycling. Winterhalter warewashers have a particularly high recycling ratio thanks to these and many other measures.

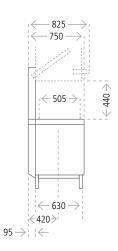


MADE IN GERMANY AND SWITZERLAND

As ever, it is not simply an indication of origin, but a seal of quality: products made in Germany and Switzerland are recognised worldwide for their premium quality and total reliability. For engineering skill, ingenuity and precision. Winterhalter is the perfect testament to this: in Meckenbeuren, Endingen and Rüthi, we develop and produce solutions for first-class cleanliness and hygiene. This is our promise for every single warewasher that leaves our factory.

TECHNICAL DATA







General data		PT-500
Tank capacity	I	35
Rack dimensions	mm	500 x 500
Clear entry height	mm	440
Working height	mm	850
Wash pump	kW	0.75
Noise emission	dB(A)	max. 63
Splash guard		IPX5
Weight net/gross	kg	103/128
Max. inlet water temperature	°C	60
Required water flow pressure	bar/kPa	1.0-6.0/100-600

Specific data

Theoretical capacity standard *1	Racks/h	15/30/60
heoretical capacity HighTemp *1	Racks/h	20/30/68*3
Rinse water consumption per wash cycle *2	1	2.4
Rinse water consumption per wash cycle HighTemp *2	1	2.4/2.4/3.8*3
Tank temperature Standard	°C	62
Tank temperature HighTemp	°C	62/62/66*3
Rinse temperature	°C	85

^{*}¹ Depending on local conditions (inlet water temperature/electrical supply), the values stated here may be reduced.

 $^{^{\}star}$ Standard working height is 850 mm which can be optionally increased to 900 mm. The vertical dimensions increase by 50 mm.

 $^{^{\}star 2} \text{Non-binding information.} \text{ The actual rinse water consumption may vary depending on the on-site conditions.}$

 $^{^{\}star_3}\text{The 3.}$ program meets the HighTemp requirements.

ELECTRICAL DATA

Voltage	Fuse protection	Total connected load Tank heating 2.5 kW * Boiler heating 6.4 kW *	Total connected load Tank heating 2.5 kW * Boiler heating 10.8 kW *	Countries
380 V, 3N~, 50 Hz/60 Hz	16A	7.1 kW	8.3 kW	
400V, 3N~, 50 Hz/60 Hz	16A	7.9 kW	9.1 kW	
	25A	10.2 kW	13.2 kW	
	32A	-	14.7 kW	
415V, 3N~, 50 Hz/60 Hz	15A	6.9 kW	9.5 kW	
	16A/20A	8.4 kW	9.7 kW	
	25A	10.9 kW	14.2 kW	Worldwide
	32A	-	15.7 kW	
230V, 1N~, 50Hz/60Hz	32A	6.9 kW	-	
240V, 1N~, 50 Hz/60 Hz	25A	5.1kW	_	
	32A	6.8 kW	-	
	40A	8.4 kW	-	
	50A	10.9 kW	-	
230V, 3~, 50 Hz/60 Hz	25A	7.8 kW	-	
	32A	10.1 kW	-	Belgium
	50A	-	14.5 kW	
200V, 3~, 50 Hz/60 Hz	25A	6.6 kW	7.1 kW	lana.
	32A	8.0 kW	8.1 kW	Japan

 $[\]ensuremath{^{\star}}$ The actual power varies depending on the mains voltage.

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"In this brochure, we have presented our PT-500: its product features, application options and what sets it apart. However we were not able to provide you with the strongest argument of all here: the positive experiences of our satisfied customers. Just ask next time you see a PT-500 anywhere. There is no better aid to making your decision."

Jürgen and Ralph Winterhalter