

Impressive Performance and Convenience



PT-500 – Simply Brilliant Cleaning

Winterhalter presents the PT-500, a new pass-through dishwasher which produces excellent cleaning results quickly and efficiently due to new components and innovations. The PT-500 is easy to operate and its sophisticated, ergonomic design reduces staff workload but still delivers hygienically clean results, even for long working days.

PT-500 by Winterhalter is a warewasher that impresses with reliability and efficiency in every way.



Brilliant, fast cleaning results thanks to:

- Reduced programme times
- Far shorter heating times
- Comprehensive washing power
- Effective quadruple filtration system

Get Great Cleaning Results, Quickly



Interior of the tank (cross section)

Short programme times

You can choose one of three programmes depending on the degree of soiling: short, standard and intensive. With active energy management, the machine has an hourly capacity of up to 68 racks in the short programme.

Reduced heating times

The active energy management also makes optimal use of the available energy to prepare the machine for rapid operation. That reduces the heating time by up to 50%. As a result, PT-500 is ready for operation far faster than other pass-through dishwashers.

Complete coverage

The new elliptical wash fields with specially-developed jets ensure comprehensive washing power, which give brilliant cleaning results throughout the entire machine. In spite of the low rinse water volume, perfectly hygienic results can be guaranteed even for dishes with stubborn soiling.

Effective filtration

The PT-500 is equipped with a quadruple filtration system. Food residue and soiling are trapped by the strainer which has a removable sieve. The Mediamat also removes fine impurities such as coffee grounds using centrifugal force. The pump inlet filter provides additional reliability.

HighTemp – washing with high temperatures

The intensive programme meets special hygiene requirements with higher temperatures.

- User-friendly and hygienic

Impressively Easy to Operate



Convenient operation and hygienic safety thanks to:

- Self-explanatory operation
- Labour-saving control functions
- Workload-reducing hygiene concept

Extremely easy to use

To ensure untrained, frequently changing staff can learn to use the machine quickly, PT-500 has a colour coded display showing the various machine states; heating, washing and standby. Selected washing programmes are also started using the single-button control or automatic hood start. The unique, ergonomic hood handles support effortless operation of the machine especially on long working days.

Integrated control functions

PT-500 has numerous control functions which further reduces staff workload. Tank and boiler temperatures can be shown on the display at any time. Simple symbols warn the personnel when there is a lack of detergent and rinse aid. A leak sensor monitors uncontrolled water outflows and shuts off the machine's water inlet. Thus PT-500 guarantees process reliability and prevents resulting damage.

Time-saving hygiene concept

A deep-drawn tank, a hygiene tank heater and a hygiene rear panel prevent limescale and dirt deposits. These components guarantee that the interior of the machine is clean at all times. In addition, the self-cleaning programme considerably reduces kitchen staff workload.

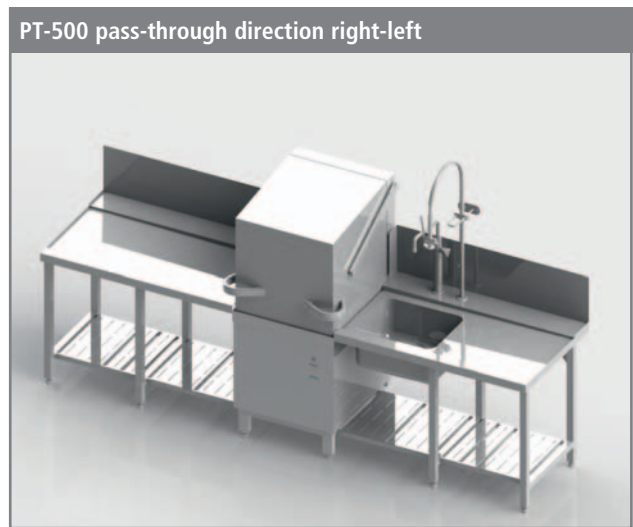
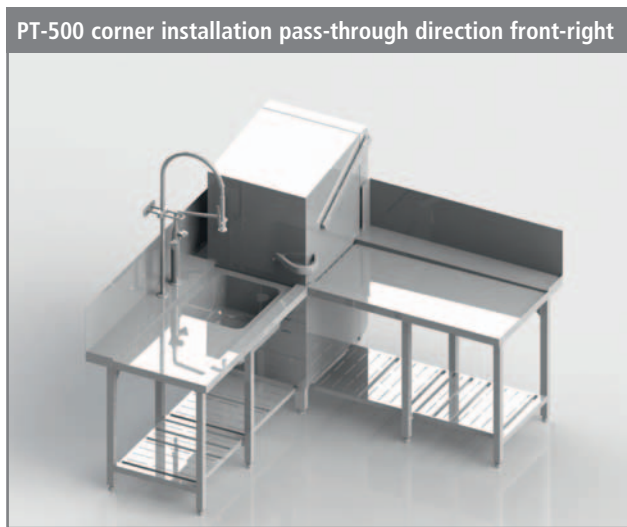
PT-500	
Speed and Cleaning Result	
Active energy management	●
Elliptical wash fields with special jet geometry	●
Filtration system with sieve, strainer, pump inlet filter and Mediamat	●
Integrated detergent dosing device	○
Integrated rinse aid dosing device	●
Integrated softener	○
User-friendly and hygienic	
Electronic control unit with a colour-coded display	●
3 washing programmes (short, standard and intensive)	●
Washing programme adjustment via parameters	●
Display of tank and boiler temperatures	●
Self-cleaning programme	●
Detergent container empty indicator (for integrated detergent dosing device)	●
Rinse aid container empty indicator	●
Lack of salt error message (with integrated softener)	●
PIN-protected chef level	●
PIN-protected service technician level	●
Integrated error logbook	●
Hood with locking position	●
Automatic hood start	●
Deep-drawn hygienic tank	●
Hygiene tank heater	●
Hygienic rack guide	●
TwinSet (combination of 2 PT-500 machines)	○
HighTemp	●
Low temperature warewashing system effect for glasses*	○
Low temperature warewashing system effect for dishes*	○
Thermostop for hygienic safety	●
Drain pump	●
Rinse booster pump	●
Leak sensor	●
Multiphasing	●
Transfer strip for external dosing devices	●
Multifunctional output as an interface to external devices	●
Stainless steel rear cover	●

● Standard ○ Option

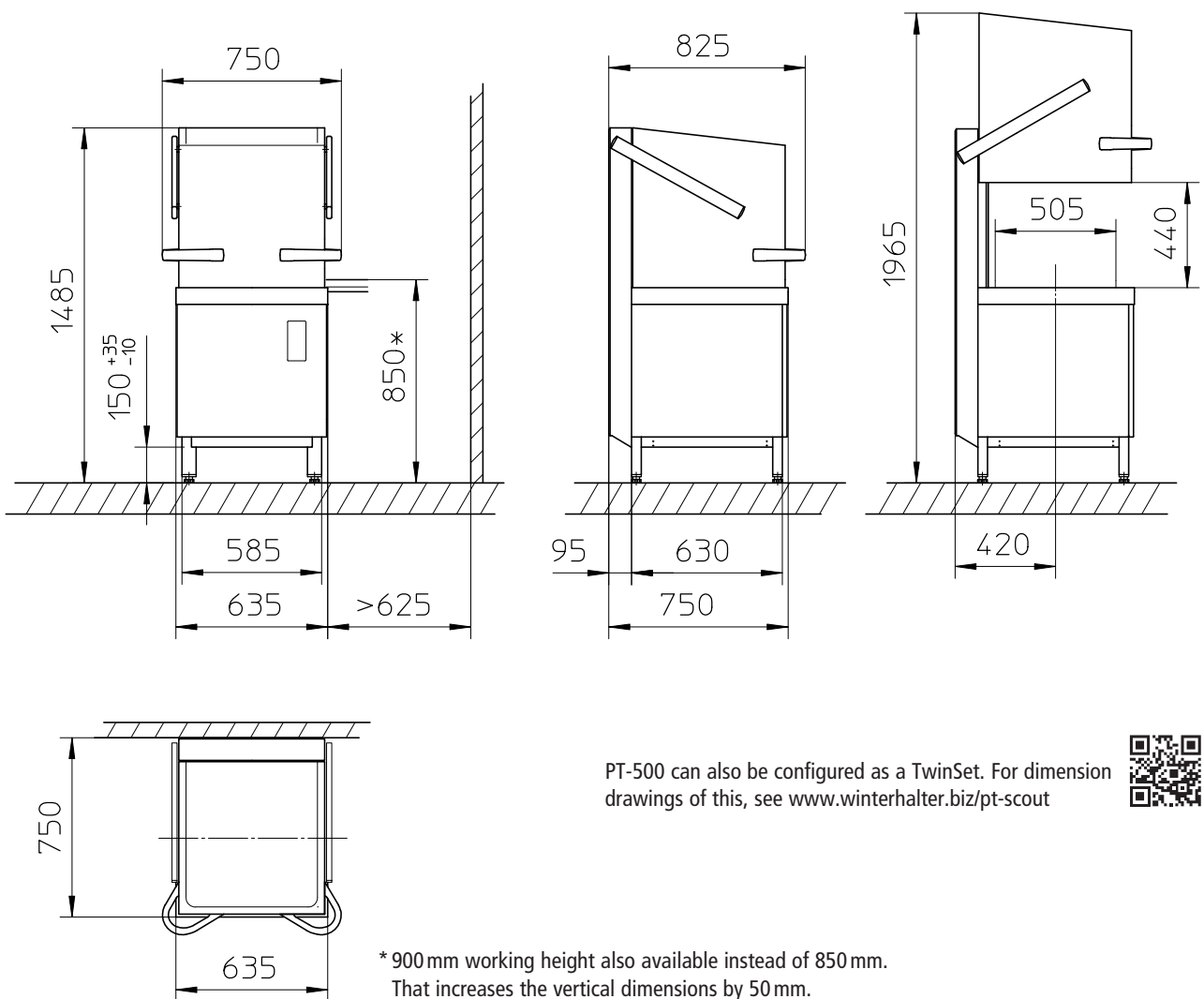
* Not available in all markets.

- Individual planning/technical data

Design examples



Dimensions



Technical data

PT-500		
Number of programmes		3
Theoretical capacity (short/standard/intensive programme*) [racks/h]		68/30/20
Water consumption		
Tank capacity [l]		35
Rinse water consumption per cycle [l]		2,4/2,4/3,8
Temperatures		
Tank temperature [°C]		62/62/66
Rinse temperature [°C]		85
Dimensions		
Width [mm]		635
Depth [mm]		750
Height with hood closed [mm]		1.485
Height with hood open [mm]		1.965
Working height [mm]		850
Clear entry height [mm]		440
Rack dimensions [mm]		500x500
Electrical specifications		
Total connected load		
– Three-phase AC [kW]		Differs by country and fuse protection, see below
– Alternating current [kW]		Differs by country and fuse protection, see below
Fuse protection [A]		Differs by country and fuse protection, see below
Circulating pump (P1) [kW]		0,75
Tank heating [kW]		2,5
Boiler heating		
– Three-phase AC [kW]		Differs by country and fuse protection, see below
– Alternating current [kW]		Differs by country and fuse protection, see below
Other information		
Max. water inlet temperature [°C]		60
Required water flow pressure [bar/kPA]		1,0–6,0/100–600
Splash guard		IP X5
Weight, net/gross [kg]		103/128

* Intensive programme meets HighTemp requirements

Electrical specifications

Voltage	Fuse protection	Total connected load with 6.4 kW boiler heating element	Total connected load with 10.8 kW boiler heating element
380 V / 3N~ / 50–60 Hz	16 A	7.1 kW	8.3 kW
400 V / 3N~ / 50–60 Hz	16 A	7.9 kW	9.1 kW
	25 A	10.2 kW	13.2 kW
	32 A	–	14.7 kW
415 V / 3N~ / 50–60 Hz	15 A	6.9 kW	9.5 kW
	16 A/20 A	8.4 kW	9.7 kW
	25 A	10.9 kW	14.2 kW
	32 A	–	15.7 kW
200 V / 3N~ / 50–60 Hz	25 A	6.6 kW	7.1 kW
	32 A	8.0 kW	8.1 kW
230 V / 3N~ / 50–60 Hz	25 A	7.8 kW	–
	32 A	10.1 kW	–
	50 A	–	14.5 kW
230 V / 1N~ / 50–60 Hz	32 A	6.9 kW	–
240 V / 1N~ / 50–60 Hz	25 A	5.1 kW	–
	32 A	6.8 kW	–
	40 A	8.4 kW	–
	50 A	10.9 kW	–



Winterhalter Gastronom GmbH
Commercial Dishwashing Systems

Tettninger Strasse 72
88074 Meckenbeuren
Germany
Telephone +49 (0) 75 42 4 02-0
Telefax +49 (0) 75 42 4 02-1 87

www.winterhalter.biz
info@winterhalter.biz