

**STR Single tank
high-volume rack conveyor
dishwashing machine**



Optimum power – minimum space



Optimum cleaning results

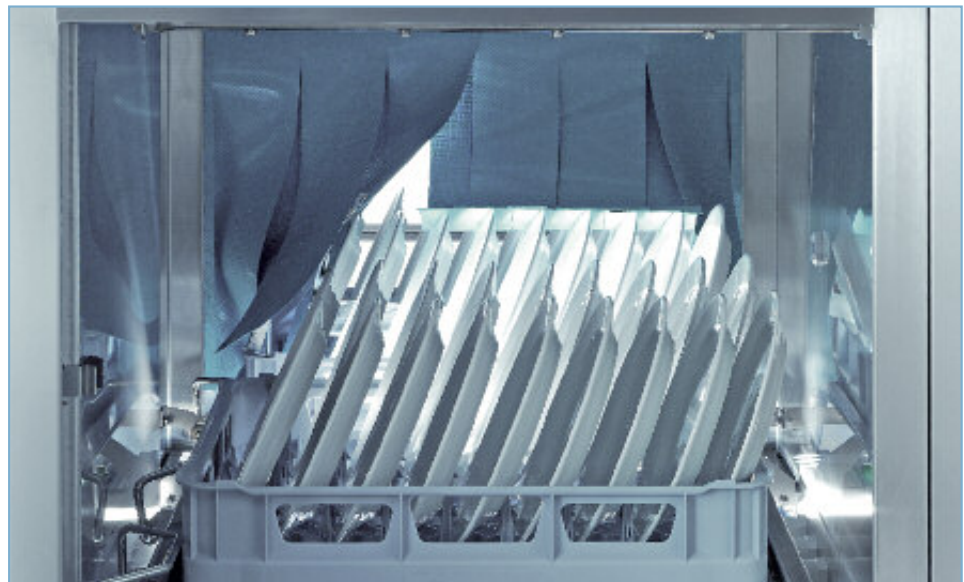


STR – Powerful performance and flexibility

Winterhalter – The specialist in innovative dishwashing solutions

- + Represented in more than 70 countries worldwide
- + Commercial dishwashing technology from front loading to flight machines
- + Complete solutions consisting of machine, detergent products, water treatment and accessories – all from a single source

Performance and flexibility are what count in the hotel and restaurant sectors, as well as in cost sector catering. This applies to chefs and kitchen personnel – and dishwashers. The STR single tank rack conveyor dishwasher delivers the power you need at busy times, and saves energy when it's quiet. From automatic zone activation to variable speed, the STR conveyor system adapts to the quantity of dishes you are washing and provides flexible washing capacity. Yet it takes up only a modest amount of space. Variable setup options allow you to adjust the cleaning process to your exact needs.





Performance at your fingertips

The STR single tank rack conveyor dishwasher has a proven high-performance washing system that adapts automatically to how busy you are.

+ High-performance washing system

Top quality cleaning results are guaranteed by the perfectly coordinated combination of a powerful pump, five upper and three lower wash arms, optimum water distribution and jets positioned for total coverage.

+ Optimum speed

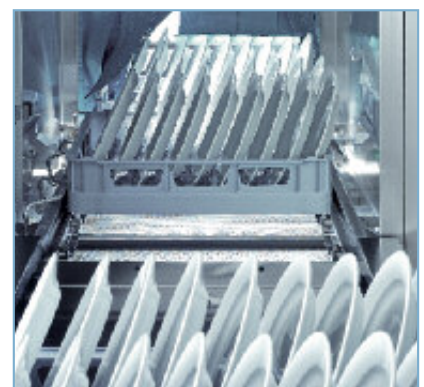
With **two conveyor speeds (standard and rapid programme)**, the STR can adapt to variable quantities of dishes and to their degree of soiling. The rapid programme is selected to do the job during busy periods or to wash away light soiling, saving both money and time.

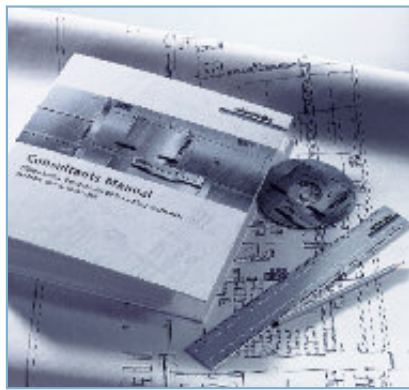
+ Gentle glasswashing

The option of reducing the rinse temperature to 65° C significantly increases your glassware's service life. And it delivers the same excellent cleaning results.

+ Flexible washing

Thanks to its **rack-activated zones**, the STR adapts to changing volumes automatically. The pump is activated and fresh water fed in only if dishes are actually in the respective zone. **This STR feature significantly reduces operating costs.** Zone activation also significantly reduces noise, steam and heat emission.

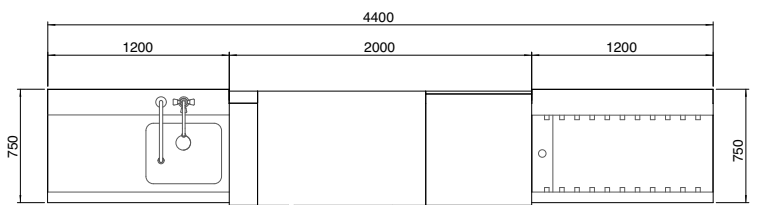
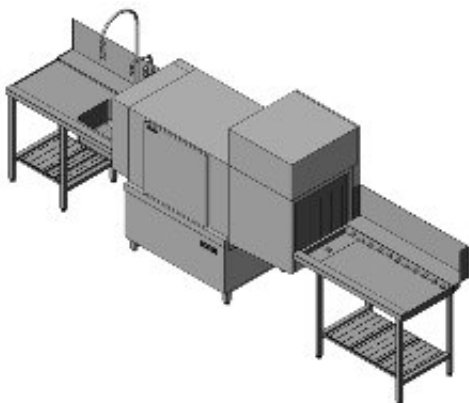




Flexible, and multi-talented

With its **compact dimensions**, the STR single tank rack conveyor dishwasher also fits into the smallest kitchen. When combined with the 90° corner entry and 90°/180° outlet corner conveyor, small or odd-shaped spaces can be fully utilised. A **wide range of setup options means integrated flexibility as early as the planning phase**. So the system can be tailored to deliver optimum cleaning, whatever the onsite conditions. The STR is also available with a drying zone.

+ Standard setup variant with straight tables



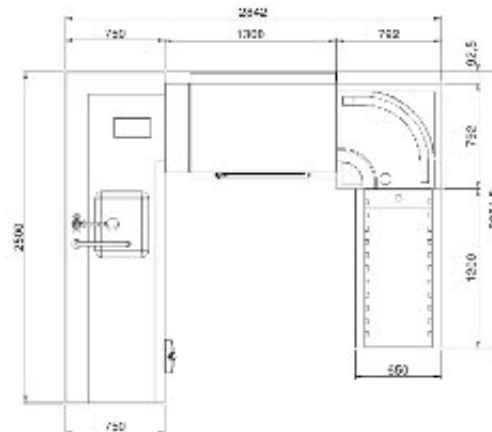
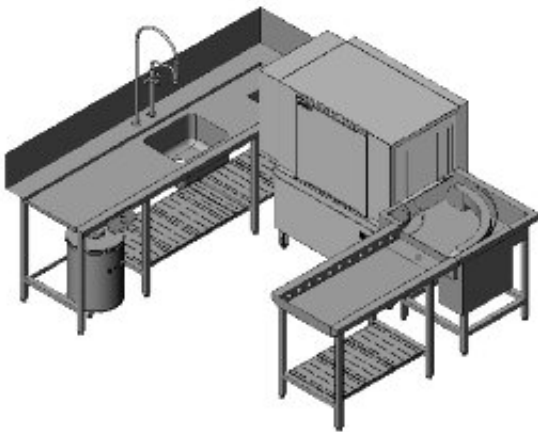
STR with drying zone in combination with:

- Inlet table with sink; room for two racks*
- Outlet roller conveyor with room for two racks*

Due to the STR's compact size, straight setups take up a minimum amount of space – and the machine requires a depth of only 800 mm. The setup variables enable the **inlet and exit areas of the machine to be separated** for optimum workflow (dirty and clean sides).

* It is possible to extend the inlet and outlet tables individually.

+ Compact setup variant for especially small work areas

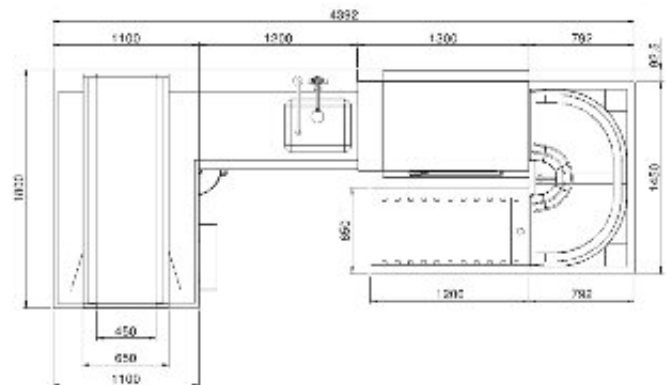
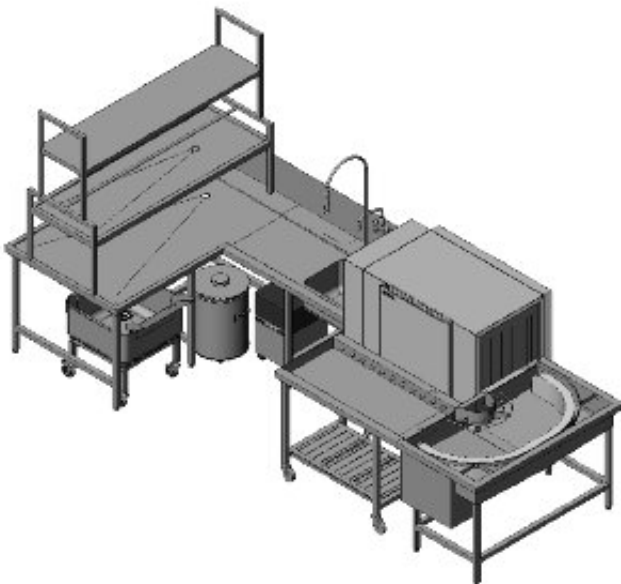


STR in combination with:

- Inlet table with sink and corner entry; room for four racks*
- 90° corner conveyor and outlet roller conveyor with room for two racks*

With a length of only 2842 mm, this setup option is ideal for kitchens with limited space for the washing area. **It saves a significant amount of space.** Even in the smallest areas, optimum washing capacity can be achieved with the STR.

+ High performance setup variant with compact dimensions



STR in combination with:

- Sorting station; inlet table with sink and room for two racks*
- 180° corner conveyor and outlet roller conveyor with room for two racks*

The sorting station enables the **cleaning process to be extremely efficient:** it easily accommodates any quantity of dishes, even at peak times. Combined with the 180° corner conveyor, the amount of space required for washing with the STR is kept to a minimum.

* The inlet table and the outlet roller conveyor can be extended individually.

The setup options illustrated are selected examples only. The tables in the inlet and outlet areas can be combined as required. If space is a problem, the machine length can be shortened to 44 inches (1117.6 mm).



Economical and hygienic



Improve performance, save costs

The STR single tank rack conveyor dishwasher is exceptionally economical. Water, energy and chemical consumption are optimised for minimum usage and maximum cleaning power.

+ Reduced rinse water volume

The STR requires very little rinse water, and fresh water is supplied only when dishes are actually located in the rinse zone. This reduces the quantities of water, energy and detergent required – which also reduces your operating costs.

+ Continuous tank water cleaning

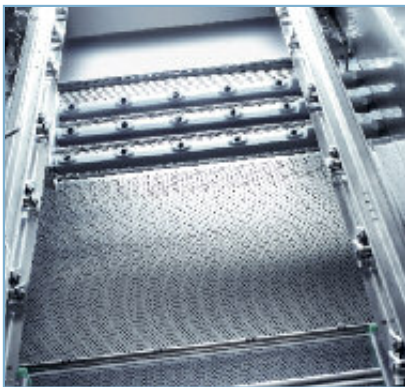
In combination with the total coverage filter system and the pump inlet filter, the Mediamat washwater filtration system continuously filters dirt particles from the tank water. They enable consistently good cleaning results without having to change the tank water. Continuous filtration reduces consumption values and costs, and saves time.

+ Ultimate all-round protection

'All-round protection' consists of the rear panel, closed base cover and double-skinned door. This guarantees minimum heat dissipation and maximum protection for the machine. It also makes the STR extremely quiet.

+ Reliable operation

The clear, colour-coded display prevents operating errors. The wash arms can be removed individually and the filters are easily accessible. This saves time and money.





Uncompromisingly hygienic

The STR machine's interior design ensures maximum hygiene, eliminating the build up of dirt and bacteria. The control panel display delivers effective hygiene monitoring, thus completing the comprehensive hygiene concept.

+ Smooth, seamless surfaces

The smooth interior door surface and the deep-drawn tank with rounded corners provide no place for dirt and deposits to hide.

+ Access all areas

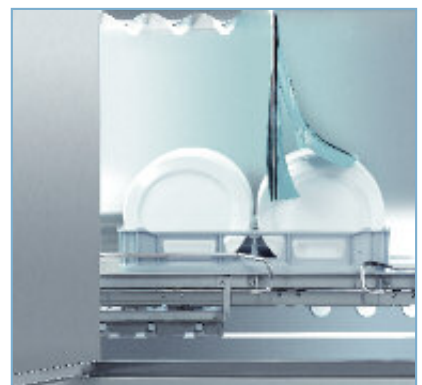
STR's 180° pivoting hygiene door has clear advantages compared to a conventional lift sliding door: a perfectly hygienic interior door surface plus maximum, ergonomic access to the interior.

+ Automatic pump-out

At the end of each working day, the machine interior is automatically cleaned. The advanced tank and drain design, combined with the integrated drain pump, ensures that the tank is completely emptied of water.

+ Controlled hygiene

The control panel shows boiler and tank temperature during operation. A special option also allows it to alert the operator when detergent or rinse aid need refilling. This can make a significant contribution to hygiene standards.

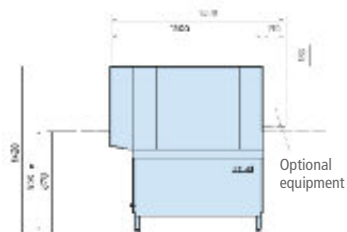


STR – It's your advantage

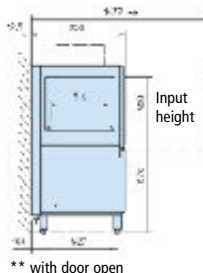
		STR 155	STR 208
Theoretical machine output	[racks/h]	100/155	130/208
General dimensions			
Machine length	[mm]	1300	1300
Machine depth	[mm]	800	800
Machine height	[mm]	1420	1420
Passage width for racks	[mm]	500	500
Clear entry height, max.	[mm]	460	460
Washing zone			
Pump output	[kW]	1.7	1.7
Tank temperature	[°C]	60	60
Rinse zone			
Circulating pump capacity	[kW]	0.2	0.2
Rinse water consumption per hour*	[l/h]	260	350
Boiler temperature for rinsing	[°C]	85	85
Drying zone (optional)			
Heating capacity	[kW]	4.0	4.0
Fan motor	[kW]	0.5	0.5
Connection figures			
Minimal water inlet temperature	[°C]	10	30
Total connected load**			
with water inlet temperature 51–60 °C	[kW]	24.7	30.7
Optional equipment			
<ul style="list-style-type: none"> • Gentle glass washing programme for cleaning glasses • Outlet tunnel with exhaust air pipe for venting the exhaust in the outlet area • Steam heating • Machine length reduction to 44 inches (1117.6 mm) if space is inadequate <p>→ All other machine features listed in the brochure are standard.</p>			

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

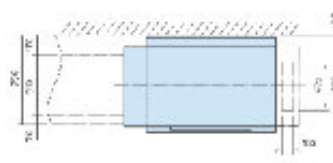
**In case of lower incoming water temperature, total load changes accordingly.



* 850 mm optional



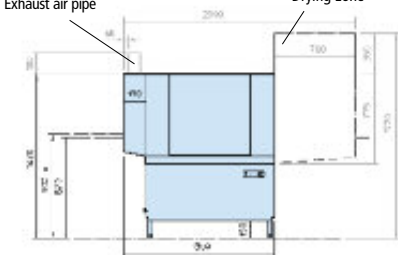
** with door open



STR with drying zone

Option:
Exhaust air pipe

Option:
Drying zone



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