

The new undercounter warewashers of the UC Series.

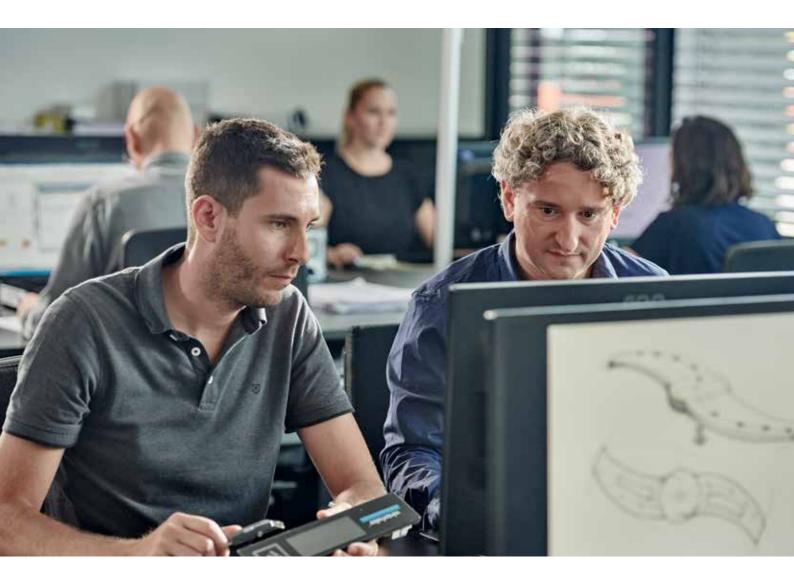
MASTERPIECE

Crafted for you. Prepared for the future.



A machine for perfect cleanliness and hygiene. The best that we have ever designed.

Perfectly coordinated accessories. Specially developed chemicals. Advice. Training. Service. All that and more from Winterhalter. Our aim was to design the best warewasher in its class. We completely revised the UC and refined every detail to get the maximum out of it. The result is a professional tool for commercial warewashing. A piece of the future.





OUR MASTERPIECE.

All our knowledge, experience and passion has gone into it. Developed with an eye to the future, it is equipped with the latest technology and can be connected to digital networks. Made with German quality and build. What's more: it meets our customers' wishes and needs across the board. Whether in bars, cafés, bistros restaurants, bakeries or butchers' shops.

The new UC Series from Winterhalter is unveiling the next generation of undercounter warewashers. For perfect wash results. Intuitive and simple to use. Completely safe and reliable to operate. Every detail is of the highest quality. The UC is a piece of engineering artistry. Ready for the requirements of today and tomorrow.

SMART TOUCH DISPLAY

for intuitive and simple operation

CONNECTED WASH

Connects to digital networks for greater safety and efficiency

INNOVATIVE WASH FIELD

Flow-optimised and with new nozzle geometry: for water savings of up to 25 %



FOR EVERY SPACE, LARGE OR SMALL

The UC Series is available in four different sizes: S, M, L and XL. You can choose the machine size that fits best with your available space and your wash items. Whatever size you choose: it goes without saying that there's a rack for every application.

CUSTOMISED SOLUTION

Made just for you: the UC comes as a glass, dish, cutlery or bistro washer depending on the application. Every machine has three programmes which adapt to the shape and size of the wash items and the level of soiling.

ECONOMICAL AND EFFICIENT

The new UC Series is even more economical to operate: the optimised wash field reduces water consumption by up to 25 % compared to the previous model. Consumption of electricity and chemicals also drops, further minimising overall operating costs. All this with first-class wash results.

SEE FOR YOURSELF.

Glasses. Dishes. Cutlery. Baking sheets and trays. Bakers' and butchers' crates. For every space, large or small. There's a simple idea behind the UC Series: it's made to meet all your needs and requirements. An all-in-one system. But configurable in a way that results in a customised solution. Your dream machine.





The UC mission: sparkling glasses, clean dishes and impeccable cutlery. Delivering satisfaction to your guests.

USER-FRIENDLY

A smart touch display with programme and progress indicator. Single-button operation. Ergonomic door handle. Easy to clean, with two wash fields that can be removed with one hand at the push of a button. Operation of the UC is easy and intuitive.

PERFECT CLEANLINESS AND HYGIENE

Sparkling and hygienically clean. Visually unblemished. The UC guarantees perfect wash results over and over again. For the highest standards of cleanliness and hygiene. And the highest standards of quality and reliability.





A detailed overview of the UC Series is available on our website at www.icegroup.com.au





FLEXIBLITY

The UC concept has proven itself over many years and has made the series highly successful: one machine technology for four different applications. The UC comes customised precisely to your specific needs: as a glass, dish, cutlery or bistro washer. Every machine has three programmes which adapt to the shape and size of the wash items and the level of soiling. And if your preferred application ever changes: your service technician can reconfigure the machine and turn a glasswasher into a bistro washer. So you always have flexibility.

SMART TOUCH DISPLAY

Prepared for the future: a smart touch display works as the navigation of the UC. Single-button operation. A clear user interface with self-explanatory pictograms. With gesture control we all know from smartphones. The display responds sensitively and is also easy to use when wearing gloves. The surface is made of glass and is very robust: it has been tested under extreme conditions.

ENERGY HEAT RECOVERY SYSTEM

Less energy consumption, maximum efficiency and a more comfortable room climate: every UC machine is optionally available with an integrated Energy function – an efficient, patented circulating air heat recovery.

VARIOPOWER WASHING PRESSURE ADJUSTMENT

Every UC has VarioPower as standard: the automatic variable water pressure regulation in combination with the selected washing programme ensures that fine glasses and fragile bowls are washed at low water pressure, while sturdy dishes are washed at a higher water pressure.

WATER TREATMENT

For even better wash results and to protect the machine: every UC is available with an integrated softener as an option. This is built into the machine to save space and provides continuous soft water. As a result, detergent and rinse aid can take optimum effect and limescale deposits in the machine are reduced significantly. For the highest standards of water quality, there is the UC Excellence-i with integrated reverse osmosis: this provides sparkling glasses and gleaming cutlery – with no polishing.

CONNECTED WASH*

Greater safety, greater efficiency: the UC can be linked to a computer or mobile device via CONNECTED WASH. This enables analysis and evaluation of all important operating data. For optimisation of the entire washing process.

* You can find the countries in which CONNECTED WASH is currently available and the functions and options it offers at www.connected-wash.com

Cleanliness and hygiene. Each one of our products plays its part. Together they deliver 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. They make handling and transporting wash items easier. What's more: special solutions like the double-rack system, which allows you to wash on two levels with just one wash cycle, provide even more flexibility.

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





CHEMICALS

Usually overshadowed by the machine. Often underestimated. Chemicals have a crucial influence on the wash result. For this reason, they are an extremely important component within the overall Winterhalter system.

We have established a research department with an in-house laboratory at our headquarters in Meckenbeuren. 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 soiling; they are economical and match perfectly with other products in the range. They complement one another and deliver a brilliant overall wash result.

WATER TREATMENT

Deposits. Streaks. Spots are the natural enemies of any restaurateur. Because they are a sign of poor washing quality. 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.

Winterhalter has developed an entire product range from simple water softening through to reverse osmosis. Integrated into the machine or as an external device. And always tailored precisely to your needs and the local water quality. The result is sparkling glasses which require no polishing, gleaming cutlery, and shining plates.





PLINTHS

Do you want to bring your UC up to the optimal working height and create additional storage space? Do you want to be able to store your wash racks under the machine, without taking up too much space? Or keep detergent and rinse aid containers tidied away under the machine? We've developed special plinths for our undercounter machines which are tailored to these requirements. Open and enclosed, in various heights, with and without a drawer. For space-saving storage and ergonomic working.

ADVICE 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 warewashing, and what has to be taken into consideration. What's more: we enjoy passing this knowledge and experience on to our customers.

Together we analyse your processes, plan your needs and choose the optimal equipment. We organise your washing operation, optimise the washing logistics and provide instruction and training sessions for your employees. When it comes to washing up, we're always there for you. And we help you to make your washing process as efficient as possible.

What can we do for you? Let's talk about it: $\ensuremath{\mathrm{C}}$