

Winterhalter PT-L

Depending on the application, the PT machines are available in four different versions: glasswasher, dishwasher, bistro dishwasher and cutlery washer.

By selecting the corresponding programme, **VarioPower** automatically adjusts the washing power to the type of dishes and the degree of soiling. Maximum coverage is guaranteed by the **elliptical wash fields** with integrated wash and rinse jets. Furthermore the wash water is constantly filtered during the whole washing process thanks to patented **full-flow filtration**. Furthermore a sensor continuously monitors the quality of the wash water. If necessary, more fresh water is fed into the tank which gradually regenerates the wash water. Due to the **active energy management** the machines of the PT Series are ready for operation clearly faster. That reduces the heating time by up to 50%*¹.

The touchscreen is the basis for **self-explanatory, language-neutral operation**. Additionally the machines control many workflows automatically and can detect and report errors, and even rectify some errors themselves.

Features:

- VarioPower: washing pressure adjustment
- Full-flow filtration: tank cover, filter cylinder, pump inlet filter with safety prompt, Mediamat
- Clouding sensor
- Integrated rinse aid dosing device
- Active energy management
- EnergyLight small waste water heat recovery
- Guided self-cleaning programme
- Machine descaling programme
- Separate container empty indicator for detergent / rinse aid
- Wash fields blocked error message
- Maintenance interval indicator
- Integrated hygiene and operating logbook
- Animated operating instructions and washing tips
- Double skinned hood with lock position
- Automatic hood start
- Soft start for wash pump
- Thermostop for hygienic safety
- Drain pump
- Leak sensor
- Multiphasing
- PIN-protected chef and service technician level
- Touchscreen and colour-coded single-button control with progress display
- Time-controlled automatic start-up and shut-down
- Special programmes ECO, Silent, short, intensive and basic cleaning programme for dishes
- Multifunctional output as an interface to external devices
- Deep-drawn hygienic tank, hygiene tank heater, hygienic rack guide



Your benefits:

- Variable washing pressure – coordinated for dish type and degree of soiling
- Needs-based provision of power – far shorter heating times
- Faster programme times
- Hygienic cleaning results
- Reduced operating costs
- Simple and self-explanatory operation
- Ergonomic design

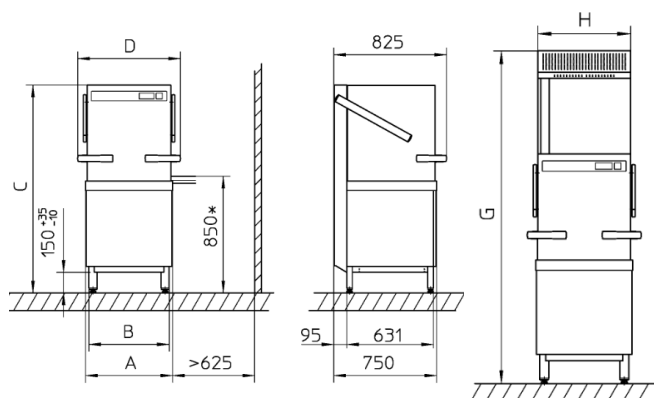
Options:

- Integrated detergent dosing device
- Integrated softener
- EnergyPlus heat recovery*²
- Driven rinse system (magnetic drive)
- Automatic hood opening
- TwinSet (combination of two PT machines)
- Cool version (cold water rinse)
- HighTemp version
- Low temperature warewashing system effect for glasses / dishes
- Third dosing device can be installed
- RS 232 / RS 422 data interfaces
- Feet extension (50 mm / 100 mm)

*¹ Comparative calculations based on comparisons with predecessor GS 502

*² Water inlet temperature < 20 °C

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A = 735 mm
B = 685 mm
C = 1,515 mm
G = 2,195 mm
H = 710 mm

Max. theoretical capacity

Dishwasher:	72 / 44 / 32 / 22 (racks/h)
Glasswasher:	77 / 22 / 32 / 48 (racks/h)
Bistro dishwasher:	72 / 28 / 32 / 40 (racks/h)
Cutlery washer:	21 / 11 (racks/h)
Plates/h:	1,296 / 792 / 576 / 396
Glasses/h:	1,232 / 352 / 512 / 768

Rinse water consumption (depends on programme)

Glasswasher, dishwasher and bistro dishwasher (driven rinse system):	2.4 (2.0) l per rack
Cutlery washer (driven rinse system):	4.0 (3.6) l per rack
Glasswasher Cool (driven rinse system):	4.0 (3.6) l per rack

Thermal radiation (depends on programme and version)

Sensitive / latent (EnergyPlus) dish / glass / bistro:	0.8 / 0.3 (0.6 / 0.2) kW
Sensitive / latent (EnergyPlus) cutlery:	0.7 / 0.2 (0.6 / 0.1) kW

Marks of conformity

CB, SVGW, WRAS

Weight pressure point per foot

Standard / EnergyPlus: 44.5 / 51.5 kg

Electrical specifications

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
400 V / 3 N~ / 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 / 3 N~ / 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 / 3 N~ / 50 – 60 Hz	25 A	6.6 kW	7.1 kW
	32 A	8.0 kW	8.1 kW
230 V / 3 N~ / 50 – 60 Hz	25 A	7.8 kW	–
	32 A	10.1 kW	–
	50 A	–	14.5 kW
230 V / 1 N~ / 50 – 60 Hz	32 A	6.9 kW	–
	25 A	5.1 kW	–
240 V / 1 N~ / 50 – 60 Hz	32 A	6.8 kW	–
	40 A	8.4 kW	–
	50 A	10.9 kW	–

Dimensions

Width x depth:	735 x 750 mm
Height hood closed:	1,515 mm
Height hood open:	1,995 mm
Height EnergyPlus:	2,195 mm
Rack dimensions:	500 x 600 mm
Clear entry height:	440 mm
Water connection:	G ¾"
Waste water connection:	18.5 / 22.2 / 39.7 mm (graduated connection)

General data

Weight Standard (net / gross):	137 / 165 kg
Weight EnergyPlus (net / gross):	165 / 196 kg
Tank capacity:	35 l
Circulating pump (depends on selected progr.):	270 - 310 l/min
Noise emission (depends on selected progr.):	< 66 dB(A)
Splash guard:	IPX5

Cycle duration

Dishwasher:	50 – 164 sec.
Glasswasher:	47 – 163 sec.
Bistro dishwasher:	50 – 129 sec.
Cutlery washer:	171 – 327 sec.

Water connection

Flow pressure:	1.0 bar
Flow pressure EnergyPlus:	1.5 bar
Flow rate:	mind. 4 l/min
Flow rate EnergyPlus:	mind. 4 l/min
Water inlet temp.:	max. 60 °C
Water inlet temp. EnergyPlus & Cool:	max. 20 °C

Extraction

Cubic metres/h (dish / bistro):	28
Cubic metres/h (glass):	30
Cubic metres/h (cutlery):	8
Relative humidity:	100 %
Rel. humidity EnergyPlus:	75 %
Temperature (dish / glass / bistro):	60 °C
Temperature (cutlery):	69 °C
Temperature EnergyPlus:	35 °C