Depending on the usage, the UC machines can be customized into four different basic versions: glass washer, dish washer, bistro and cutlery washer. The single button operation is colour coded and has an integrated status indication. A progress indication is also integrated into the display. The smart Winterhalter touch-display offers **three washing programmes** (cutlery washer only one programme)**,** accompanied by **self-explanatory, language neutral symbols.** This guarantees **intuitive, error-free operation** and the programmes allow a customer specific programming. Furthermore a lot of special programmes such as intensive, energy-saving, low-noise or short are available within all models. A large number of technical innovations have enabled Winterhalter to achieve **dishwashing results** of a quality **never seen before**. Moreover the machine works in the **most economical** way.

**Features:**

* Innovative, full-coloured touch-display with robust glass surface
* WLAN-function integrated
* USB-interface for software updates
* VarioPower warewashing system: S-shaped wash field with maximum surface coverage and optimized jet geometry for highest cleaning power and adjustable water pressure
* Removable, quick release wash fields
* Tank water exchange programme
* Descaling programme
* Integrated rinse aid and detergent dosing device
* Integrated storage tanks for rinse aid and detergent
* Quadruple filtration system with clouding sensor
* Deep-drawn tank with hygienic tank heater
* Deep-drawn rack guide
* Guided self-cleaning programme
* Thermostopp for hygienic safety
* Hygiene logbook with data memory of all hygiene relevant data
* Non-pressurised boiler
* Drain pump
* Closed plastic rear cover (spray guard IPX3)
* 1 rack package according to choice
* Multiphasing (all machines can be used as 3-phase AC or 1-phase AC machines)
* Main power cable according to choice
* Inlet water and drain hose
* Double-skinned housing and door
* Door safety switch and vent position
* Detailed error display with error code and text
* Video-enhanced recommendations
* Time-controlled automatic start-up and shut-down
* PIN-protected chef and service technician level
* Temperature display (tank and boiler)
* Display of operating data
* Contact data for service technician and chemical suppliers stored
* Data logger
* Soft start of the wash pump
* Under counter or stand mounted

**Your benefits are:**

* Best wash results
* Low operating costs
* Easy operation
* Energy efficiency
* Short wash cycles
* High service friendliness

**Options:**

* CONNECTED WASH (free App) – connected warewasher for monitoring operating data\*
* Circulating air heat recovery system Energy (85 mm higher, saves up to 0.1 kWh per cycle)\*\*
* Cool model (cold rinse water for cool glasses)
* Suction tubes with level control
* Integrated softener (up to 31 °gTH)
* Variety of rack packages and plinths
* Double-rack system
* Excellence-i, built in reverse osmosis (up to 35 °gTH)
* Excellence-iPlus, built in reverse osmosis equipped with upstream integrated water softener (up to 31 °gTH)
* Data interface according DIN 18875 (for connection of energy management systems)\*\*\*
* Stainless steel rear cover
* PAY PER WASH – fixed price per wash cycle\*
* LAN-function (available as kit)

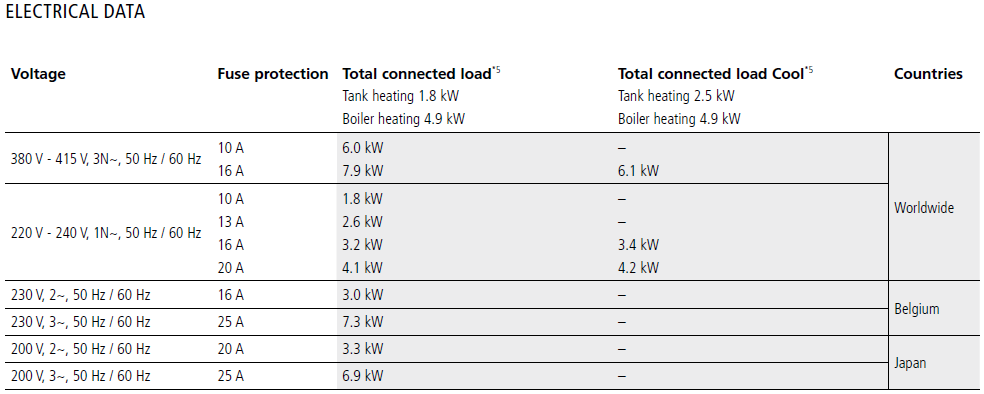
\* Not available in all markets

\*\* Only cold water

\*\*\* CAUTION: Connecting the warewasher to an external energy management (EMS) system has an influence on programme cycle times and

temperatures. The operator must therefore ensure rated temperatures are adhered to.

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| UC-M    UC-M Excellence-i / iPlus UC-M Energy  **Max. theoretical capacity**  Glass washer: 77 / 48 / 32 / 22 (racks / h)  Dishwasher: 66 / 40 / 28 / 24 (racks / h)  Bistro dishwasher: 66 / 40 / 32 / 28 (racks / h)  Cutlery dishwasher: 21 / 11 (racks / h)  **Rinse water consumption\*3** (depends on programme)  Glass-, dish- and bistro  Dishwasher: from 2.0 l per rack  Cutlery dishwasher: from 3.1 l per rack  **Thermal radiation** (depends on programme and version)  Sensitive / latent (1~): 0.3 / 0.1 kW  Sensitive / latent Energy (1~): 0.2 / 0.1\*1 kW  Sensitive / latent (3~): 0.6 / 0.2 kW  Sensitive / latent Energy (3~): 0.5 / 0.2\*1 kW  **Extraction**  Cubic metres / h (glasses/bistro): 6.1  Cubic metres / h (dishes): 5.3  Cubic metres / h (cutlery) 1.3  Relative humidity: 100 %  Rel. humidity Energy: 75 %\*1  Temperature: 60 °C  Temperature (cutlery): 69 °C  Temperature Energy: 35 °C\*1 | **Dimensions**  Width x depth: 600 x 603 mm  Height: 725 – 760 mm  Height with heat recovery: 810 – 845 mm\*1  Height Excellence-i / -iPlus: 820 – 855 mm\*2  Depth with door open: 940 mm  Rack dimensions: 500 x 500 mm  Clear entry height: 309 mm  Water connection: G ¾”  Waste water hose (Outer diamter): ø 24/28/46 mm  (staged connection)  **General data**  Weight Standard (net / gross): 64 / 74 kg  Weight Energy (net / gross): 70 / 80 kg\*1  Weight Excellence-i / iPlus  (net / gross): 85 / 95 kg\*2  Tank capacity: 15.3 l  Circulating pump  (Depends on selected progr.): 150 - 200 l/min  Noise emission  (Depends on selected progr.): max. 55 dB(A)  Impact resistance display: IK07  Splash guard: IPX3 (plastic rear cover)  IPX5 (stainless steel r.c.)  **Cycle duration**  Glass washer: 47 – 163 sec.  Dishwasher: 54 – 150 sec.  Bistro dishwasher: 54 – 128 sec.  Cutlery dishwasher: 171 – 327 sec.  **Water connection**  Flow pressure: 1.0 – 6.0 bar  Flow pressure Energy: 1.5 – 6.0 bar\*1  Flow pressure Excellence-i / -iPlus: 1.4 – 6.0 bar\*2  Flow rate: at least 4 l/min.  Flow rate Energy: at least 3 l/min.\*1  Water inlet temp.: max. 60 °C  Water inlet temp. Energy & Cool: max. 20 °C\*1  Water inlet temp.  Excellence-i / -iPlus: max. 35 °C\*2  **Certificates**  CB, SVGW, WRAS  **Weight pressure point per foot**  Standard / Energy: max. 24.5 / max. 26.5 kg\*1  Excellence-i / -iPlus: max. 29.5 kg\*2 |
|  |  |

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\*4

\*4 / \*5

\*1 Only with Energy version

\*2 Only with Excellence-i / iPlus

\*³ Under ideal conditions. The fresh water consumption depends on the on-site conditions. The precise adjustment takes place during

commissioning.

\*4 The actual connected load varies depending on the mains voltage.

\*5 + 0.2 kW with Excellence-i and Excellence-iPlus