

STR | COMPACT SOLUTION.

Immense power. Minimal space required. The flexible single-tank rack conveyor dishwasher. Variable installation options.



One machine for perfect cleanliness and hygiene. Perfectly coordinated accessories. Specially-developed chemicals. Advice. Training services. Service. All that and more from Winterhalter.



HIGH DEGREE OF FLEXIBILITY

Confined spaces. Changing wash items. Various item quantities and degrees of soiling. The STR can be individually configured and tailored to conditions on-site.

PERFECT WASH RESULTS

Nice and clean. Hygienically clean. The STR's powerful warewashing system delivers high-quality wash results. Even for large loads in peak times.



CHALLENGE ACCEPTED.

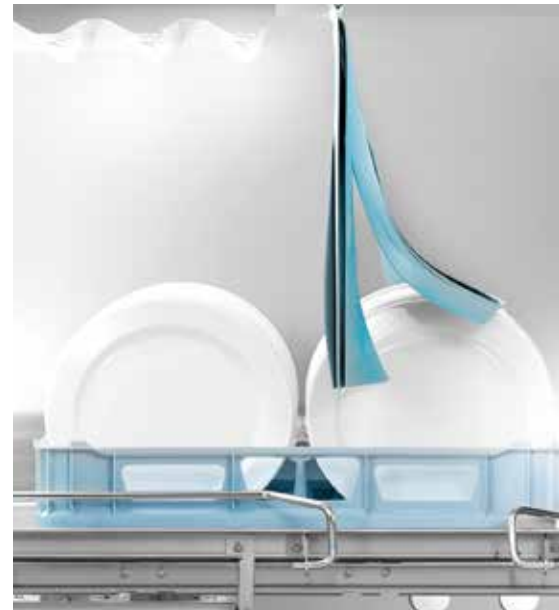
It's peak time, and you're serving anywhere from 100 to 250 diners. But there is no space for washing. Because the kitchen is not only small – it's also at an angle. Perfect working conditions for the STR single-tank conveyor dishwasher from Winterhalter: the efficient and versatile system delivers first-class wash results in the most confined spaces. With compact dimensions. With a wide range of installation options and modules that can be combined individually. And with a professional approach: it will deal with whatever you send its way. Rack by rack. For a wide range of wash items, distributed throughout the day. Job done.

HYGIENE SAFETY

The STR is designed with hygiene always in mind. With its special machine architecture. Its easy-to-clean interior. And the option to monitor hygiene-related data easily.

ECONOMICAL AND EFFICIENT

It's typical of Winterhalter: as a warewashing specialist, we are continuously developing warewashing solutions for our machines. As a result, the STR is also characterised by its cost-effective operation and economical consumption of water, energy and chemicals.



A detailed overview of the STR is available on our website at:

>> www.winterhalter.com/str



HEAT RECOVERY

Intelligent use of energy: As an option, the STR can be fitted with integrated »Energy« exhaust air heat recovery. This uses the energy from the warm exhaust air to pre-heat the cold inlet water. This reduces energy consumption considerably and lowers operating costs.

HYGIENE INTERIOR

Behind the STR, there is a carefully thought-out concept for perfect hygiene and convenient cleaning. The interior of the machine is smooth and has no joints. The tank is deep-drawn. All this means: there are no nooks, crannies or concealed corners in the interior in which dirt can accumulate or deposits can form. A hygiene door that opens 180° allows ergonomic access for cleaning the interior of the machine. In conjunction with the integrated self-cleaning programme, cleaning work is reduced to a minimum.

FILTRATION SYSTEM

The cleaner the wash water, the better the wash result. That's why the STR comes with an efficient filtration system. Large dirt particles are caught in the individual zones by removable strainers. The Mediamat then filters out the finest particles, such as coffee grounds. As a result, the wash water remains clean at all times. Pump inlet filters also protect the pumps from mechanical damage.

RACK-CONTROLLED ZONE ACTIVATION

Another innovative feature of the STR is that the individual pre-wash, main wash and rinsing zones only operate when they are activated and required: in other words, when the rack is in the respective zone. This conserves resources and lowers your operating costs. Because water, power, detergent and rinse aid are used efficiently and economically.

TEMPERATURE DISPLAY

It's always best to err on the side of caution: a press on the touch screen is enough to see exactly what the current status of the tank and boiler temperatures are. This enables you to monitor the temperature quickly and easily, safe in the knowledge that hygiene is guaranteed throughout the wash cycle.

DRYING ZONE

Would you like to be able to reuse the dishes cleaned by your STR as quickly as possible? Then you should take a closer look at the optional drying zone: particularly suitable for wash items made of plastic – because they have low heat storage capacity, which makes drying more difficult. The STR drying zone is available not only in a straight design, but also in a corner variant, so that your room planning can be as flexible as possible. For small kitchens and confined spaces.





»Our kitchen is extremely narrow, and is also the service route to the beer garden. It's a real challenge for us – every day. But this is easily solved with the STR from Winterhalter.«

Josef Hartl, OWNER GASTHOF ZUM UNTERWIRT | TÜRKENFELD



Cleanliness and hygiene. Every single one of our products plays its part. Together they create 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. And naturally they make handling and transporting wash items easier.

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



CHEMICALS

They are usually overshadowed by the machine. Often underestimated. But they have a crucial influence on the wash result: the chemicals. For this reason they are an extremely important component within the overall Winterhalter system.

At our headquarters in Meckenbeuren, we have therefore established a research department with an in-house laboratory. 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 contaminants; they are economical and can be ideally combined with other products in the range. They thus work together perfectly and deliver a brilliant overall wash result.



WATER TREATMENT

Deposits. Streaks. Spots. They are »little greetings from the kitchen« and the natural enemies of any restaurateur. As they are the hallmark of a poor wash result. As 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 the DuoMatik 3 softener especially for the large volume of dishes in the STR series: The external device requires no power supply and works mechanically to ensure consistently high-quality water – and it does this without a regeneration break due to two alternating ion exchange cartridges. If you have even higher water quality standards: The compact RoMatik 420 reverse osmosis device achieves almost 100 % demineralisation, even where large volumes of water are required. The result is gleaming wash results, with no need for subsequent polishing.



SUPPORT 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 washing, and what has to be taken into consideration. And: we enjoy passing this knowledge and experience on to our customers.

The aim: a perfect washing process. A big advantage of the STR is its flexibility. The machine perfectly adapts to the space available to you and your work processes with a wide range of setup and combination options. What advantages could a corner solution offer you? Do you require a separate pre-cleaning zone so you are well prepared, even for peak times? Is a drying zone appropriate so your dishes are instantly ready for you to use again? What could a heat recovery system do for you? We help you answer every single question. So that you can make the right choices when you make your investment.

Your partner: Winterhalter. Our team of advisers and planners analyse your individual on-site situation: the layout, the room arrangement, the processes. We plan your estimated requirements and calculate the necessary equipment. We help you organise your washing operation, optimise the washing logistics and provide instruction and training sessions for your employees. In short: when it comes to washing up, we're always there for you. From the start. And we help you to establish a professional and efficient washing process.

What can we do for you? Let's talk about it: Tel. +49 7542 402-5408 or www.winterhalter.com/contact



Karl Winterhalter



Jürgen Winterhalter



Ralph Winterhalter

»We are family people«

Down-to-earth. Forward-looking. With a focus on family. The culture and values of our family have shaped the Winterhalter company for three generations. Close to staff, customers and partners. Long-term thinking with a view to the generations to come. Taking personal responsibility – all typically Winterhalter. We are proud of our family company. And we are pleased to grow a little more every day.

THE FIRST WINTERHALTER



It all began in 1947: Karl Winterhalter established his own company in Friedrichshafen. He started by salvaging scrap metal from the war, which he used to manufacture household goods. Cooking pots and ovens, for example. A short time later he specialised, and in 1957 launched the GS 60 model: the first commercial warewasher from Winterhalter. That was the starting signal. Since then the company has always pursued a single goal: perfect wash results as part of an efficient washing process. With this holistic approach, Winterhalter has developed from a machine supplier to the full system provider of warewashing solutions it is today.

»Products, advice, service – three factors that intertwine seamlessly at Winterhalter. And that makes our customers feel safe in the knowledge that they have the right partner for any issue relating to the washing process.«

FROM WAREWASHER TO WAREWASHING SOLUTION

In days gone by, all we needed to do was deliver the new warewasher to our customer's kitchen on a hand truck. Now it's about the development of a new, individual warewashing solution, which is perfectly coordinated with the on-site situation and the special requirements and preferences of the customer. A solution of this type is based on clear analysis and planning. To achieve this, we visualise the room layout using state-of-the-art CAD software in 2D and 3D. For a bespoke and efficient washing process.



1.700

EMPLOYEES WORLDWIDE

High quality standards. Diligence. Curiosity and ambition. These are the typical attributes of a Winterhalter employee. And with them, we have grown from a small Swabian family company into a global player: with over 40 branches worldwide and distribution partners in over 70 countries. We are proud of what we have achieved. And we are proud of each and every employee who has done their bit. So we would just like to take this opportunity to officially say »Thank you!«



OUR ACADEMY OF WASHING SCIENCE

Almost 1,000 participants per year and 250 training days worldwide: as part of our training programmes we pass on our knowledge and experience in the discipline of »warewashing«. We provide training to our own personnel as well as to our retail and service partners. Our objective: every Winterhalter customer should receive informed advice and professional support in the specific situation. Whether it's an initial informative discussion, installing a warewasher, or service and maintenance appointments.

IN-HOUSE LABORATORY FOR IMPROVED CHEMICALS

As a specialist in warewashing, do we want to rely on the products of other manufacturers? The answer to this question was an immediate and resounding »No!«. This was the moment when our in-house research laboratory was born: we have been developing our own formulas for original Winterhalter chemicals for many years now: from detergents and rinse aids to hygiene products.

Good to know

As a specialist in warewashing, at Winterhalter we set high standards for ourselves: we don't just want to meet our customers' current requirements. We want to support them proactively and gain their trust for the long term. Service plays an important role here: our comprehensive network guarantees fast and professional support on site. Worldwide.

We and our service partners are there when you need us. On that you can always rely with Winterhalter.



What opportunities does new technology offer? How is our society and the world of work changing? Which trends and developments will shape commercial warewashing in the future? We find all of these questions extremely exciting. And that's why we are already working on developments that will affect us and our customers tomorrow, and the day after that. You can take a look at the solutions that we have developed in our NEXT LEVEL SOLUTIONS. Current examples include CONNECTED WASH and PAY PER WASH.

>> www.connected-wash.com >> www.pay-per-wash.com

»See you again soon«

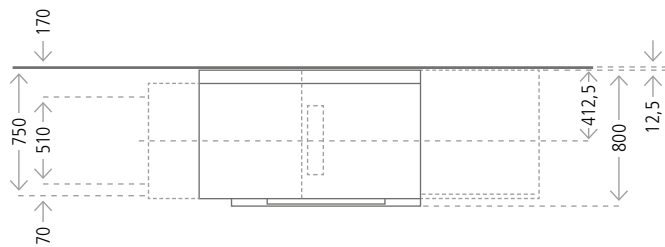
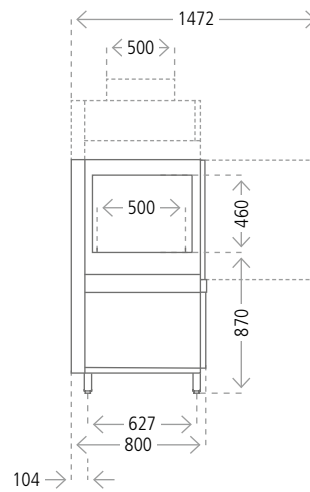
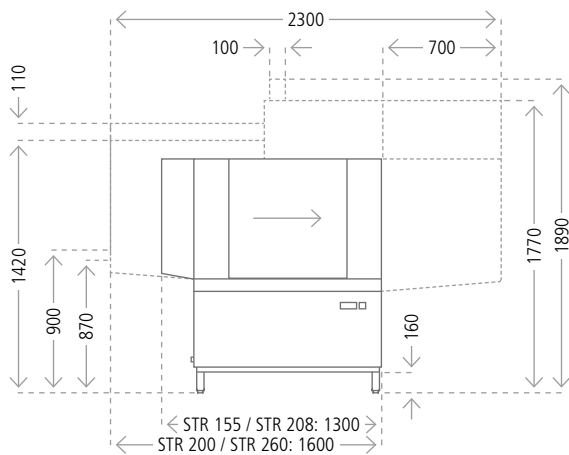
Customers often own a Winterhalter warewasher for 15 or 20 years. So our customers only have to worry about disposing of their old equipment once every few decades. What's more, we take care of this ourselves. We design our machines as modular systems, so they are easy to dismantle if ever the need arises. We reduce the range of materials, use standardised construction materials and label plastic parts for easy recycling. Winterhalter warewashers have a particularly high recycling ratio thanks to these and many other measures.



MADE IN GERMANY AND SWITZERLAND

As ever, it is not simply an indication of origin, but a seal of quality: products made in Germany and Switzerland are recognised worldwide for their premium quality and total reliability. For engineering skill, ingenuity and precision. Winterhalter is the perfect testament to this: in Meckenbeuren, Edingen and Rüthi, we develop and produce solutions for first-class cleanliness and hygiene. This is our promise for every single warewasher that leaves our factory.

TECHNICAL DATA



Notes for the STR with corner drying zone:
Drawings with dimensions are provided on request.

General data		STR	STR
		155 / 208	200 / 260
Tank capacity	l	65	
Rack dimensions	mm	500 x 500	
Clear entry height	mm	460	
Working height	mm	900	
Passage width	mm	500	
Wash pump	kW	1.7	2.0
Noise emission	dB(A)	< 70	
Splash guard		IPX5	
Weight net / gross			
– without drying zone		207 / 240	243 / 273
– with drying zone	kg	274 / 316	310 / 352
– with corner drying zone		300	336
Weight net / gross with Energy			
– without drying zone		279 / 312	315 / 348
– with drying zone	kg	346 / 388	382 / 421
Max. inlet water temperature	°C	60 (Energy: 20)	
Required water flow pressure with pressure boiler	bar / kPa	2.5 – 6.0 / 250 – 600	
Required water flow pressure with non pressurized boiler	bar / kPa	1.0 – 6.0 / 100 – 600	

OPTIONAL EQUIPMENT

- Exhaust air heat recovery Energy
- Direction of travel can be selected:
left – right / right – left
- Working height: 850, 950 mm
- Base installation
- Rinse booster pump for compensating on-site water pressure fluctuations
- Temperature switching for glass washing
85 °C / 65 °C
- Drying zone (length: 700 mm) / corner drying zone (length: 795 mm)
- Spray tunnel with built-in exhaust air vent (only when equipped with a drying zone)
- Emergency-stop button
- Steam heating (0.3 – 4.0 bar)
- HighTemp

*1 Non-binding information. The actual rinse water consumption may vary depending on the on-site conditions.

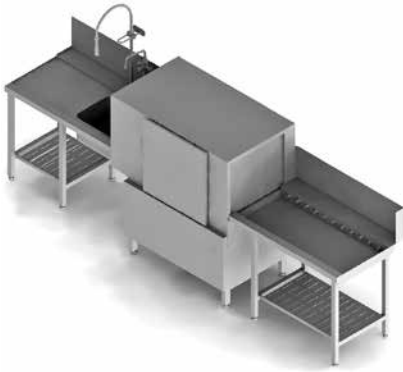
Specific data		STR 155	STR 200	STR 208	STR 260
Theoretical capacity	Racks/h	100 / 155	130 / 200	130 / 208	170 / 260
Rinse water consumption full capacity *1	l / h	260		350	
Tank temperature	°C	55-65			
Rinse water temperature	°C	85			

CUSTOMISED PLANNING

IDEAL FOR ANY ROOM

The STR's various setup and combination options offer the best solution for every kitchen. Winterhalter supports you in planning your project with many years of expertise and planning skill.

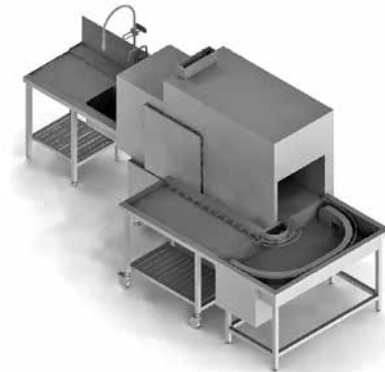
PLANNING EXAMPLE OF STR 155 / STR 208



Hotel, restaurants, canteen meals for 200 – 400 diners

- Power: Up to 155 / 208 racks/h
- Total length / depth: 3,700 mm / 815 mm
- Loading area: Inlet table with sink and pre-spray unit, space for two racks
- Unloading area: Outlet roller table, space for two racks

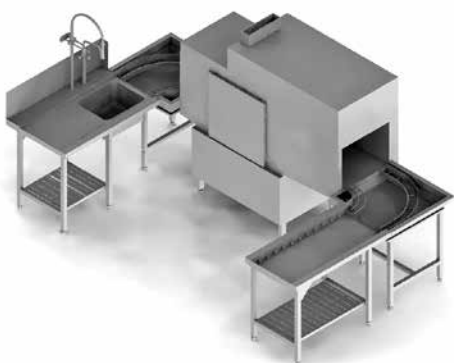
PLANNING EXAMPLE OF STR 155 ENERGY / STR 208 ENERGY WITH DRYING ZONE



Hotel, restaurants, canteen meals for 200 – 400 diners

- Power: Up to 155 / 208 racks/h
- Total length / depth: 4,000 mm / 1,550 mm
- Loading area: Inlet table with sink and pre-spray unit, space for two racks
- Unloading area: 180° outlet corner conveyor, rotating outlet roller table, space for two racks

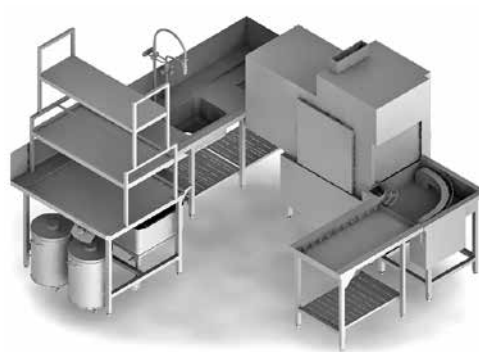
PLANNING EXAMPLE OF STR 155 ENERGY / STR 208 ENERGY WITH DRYING ZONE



Hotel, restaurants, canteen meals for 200 – 400 diners

- Power: Up to 155 / 208 racks/h
- Total length / depth: 3,680 mm / 2,100 mm
- Loading area: Inlet table with sink and pre-spray unit, space for two racks, 90° inlet corner conveyor
- Unloading area: 90° outlet corner conveyor, outlet roller table, space for two racks

PLANNING EXAMPLE OF STR 200 ENERGY / STR 260 ENERGY (INCLUDING PRE-WASH ZONE)



Hotel, restaurants, canteen meals for 300 – 500 diners

- Power: Up to 200 / 260 racks/h
- Total length / depth: 3,150 mm / 3,000 mm
- Loading area: Clearing and sorting station, inlet table with sink and pre-spray unit, space for two racks, 90° corner inlet
- Unloading area: 90° outlet corner conveyor, outlet roller table, space for two racks



*»In this brochure, we have presented our STR:
its product features, application options and what
sets it apart. However we were not able to provide
you with the strongest argument of all here: the
positive experiences of our satisfied customers.
Just ask next time you see a STR anywhere. There
is no better aid to making your decision.«*

Jürgen and Ralph Winterhalter