

UW5757D

Product Family	Dishwasher
Subfamily	Utensil dishwasher
Line	Utensil washer
Basket dimensions	570x570 mm
Rinse pump	HTR system
Wash pump	Standard



Accessories Included

Cutlery basket	1 x WH00S02	Water supply pipe	Yes - 2,5m
Flat basket	WB5757G01	Drain pipe	Yes - 2m

Target

Potential users	Hotels; Restaurants/Catering; Bakery/Pastry making; Industrial pastry&bakery laboratories; Butcher's shops; Meat processing industry; Schools; QSR
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Programmes

Utensil washer programs	1- 120" (92" at 60°C - rinse 18" at 85°C); 2- 240" (212" at 60°C - 10" dripping pause - rinse 18" at 85°C); 3- Endless at 60°C - 10" dripping pause - rinse 18" at 85°C
Maximum baskets/hour	30

Interface

Display	4 digit	On/off indicator	Yes
Number of buttons	3		

Construction

Tank	With printed base	Rack guides	Welded
Construction	Single skinned	Filter	2-stages filter system
Tank material	Stainless steel AISI 304	Wash tank capacity	36 l
Back panel	Galvanized	Boiler capacity	12 l
Upper washing system	One washing and one split rinse spray arms, stainless steel	Protection class	IPX4
Lower washing system	A 3-arms washing and one split rinse spray arms, stainless steel	Adjustable feet	Yes
Tank filter	Stainless steel	Drain max. height	230 mm

Technical Features

Trays washing option	Yes	Max water hardness	12°f - 7°dH
Tank heating element power	4500 W	Detergent flow rate	1.5 l/h
Boiler heating element power	7500 W	Rinse aid flow rate	0.4 l/h
Default connection	9100 W	Usable load height	640 mm
UW wash pump power	1600W	Height with door open	2000 mm
Water consumption per cycle	5 l	Depth with door open	1110 mm
Minimum water consumption per cycle	1,8 l	Maximum height with no-basket washing	650 mm
Warm water connection	8°C	Dimensions	685x750x1710 mm
Max. inlet temperature	60°C		

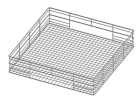
Electrical Connection

Default power supply	400 V 3N~ / 9,1 kW / 50 Hz	Electrical connection options	230 V 3N~ / 9,1 kW / 50 Hz
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Equipment

Peristaltic detergent dispenser	Yes, manual	Water supply pipe diameter	16 mm
Peristaltic rinse-aid dispenser	Yes, manual	Drain supply pipe diameter	21.5 mm
Rinse boiler Thermostop system	Yes - default	Detergent (red) hose length	Yes, manual
Wash pump soft start system	Yes	Rinse aid (blue) hose length	Yes, manual
Break tank	Yes		

Compatible Accessories

**WB5757G01**

Universal basket with flat bottom for
utensilwasher

**WB5757T01**

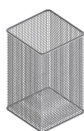
Stainless steel basket for 5
utensilwasher trays

**WB5757T02**

Stainless steel basket for 8
utensilwasher trays

**WH00B02**

Block for utensilwasher saccapoe

**WH00S02**

Basket for utensilwasher tools

Symbols glossary



SUITABLE FOR EURONORM TRAY



Suitable for 1/1GN trays



HTR rinsing system



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Benefit

Interface

Control panel with electronic buttons

The electronic control panel features an intuitive interface with soft-touch buttons, allowing easy selection of one of the three wash programmes: short, medium, or intensive. There are also buttons for power, selection, and cycle start. The display provides real-time monitoring of the tank and boiler temperature, as well as diagnostics, ensuring effortless and immediate control of the main functions.

2-stage system

Two-stage filtration system to ensure optimal washing performance and maximum water purity.

The filtration system is entirely made of AISI 304 stainless steel, ensuring maximum resistance, durability, and corrosion protection. It consists of two filtration stages: the first features a grid that prevents dirt residues from entering the tank, thereby avoiding water clouding; the second protects the washing pumps by retaining any debris that may accidentally enter the tank during filter cleaning.

HTR System

Consistent temperatures and pressures for uniform and effective dishwashing

Thanks to the HTR system (High Temperature Rinse) and the presence of the atmospheric boiler combined with the Thermostop, the cold inlet water does not enter the boiler during rinsing, ensuring a constant temperature of 85°C. The HTR system keeps the water hot for deep sanitisation and quick drying, ensuring constant pressure for uniform and effective cleaning.

Door

Split and balanced doors for maximum ergonomics, with double-skin construction

The split, balanced doors are designed to ensure maximum ergonomics during the loading and unloading of utensils, making the process easier and minimising operator effort. Furthermore, the double-skin construction not only provides a robust structure but also ensures excellent thermal and acoustic insulation, helping to maintain a consistent internal temperature and reduce noise levels during operation, further enhancing the user experience.

Soft-start system

Effective management of the washing pump to protect your glassware

The Soft-Start function initiates the wash cycle gently and gradually, progressively increasing the water pressure. This system has been designed to provide optimal protection for the most fragile items, such as crystal glasses, significantly reducing the risk of chipping or damage. At the same time, it ensures excellent cleaning performance, combining efficiency and safety in every wash cycle.