

# UW5757D

Family	Professional dishwasher
Subfamily	Utensilwasher
Line	Utensil washer
Basket dimensions	570x570 mm
Rinse pump	HTR system
Wash pump	Standard
Power connection	400 V 3N~ / 22,7 A / 9,0 kW / 50 Hz



## Accessories included

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

## Target

Solutions	Hotels; Restaurants/Pubs; Bakery/Pastry making; Frozen bakery industry; Food retail; Other food industry; Catering and Institutions; QSR
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## Programs

Program table	Utensil washer
Utensil washers programs	Short - 2"; Long - 4"; Endless
Maximum basket/hour	30

## Interface

Display	4 digit	On/Off button	Yes
Number of buttons	3		

## Construction

<b>Tank</b>	With printed base	<b>Rack guides</b>	Welded
<b>Construction</b>	Single-skin	<b>Filter</b>	2-stage filter system
<b>Tank material</b>	Stainless steel AISI 304	<b>Tank capacity</b>	36 l
<b>Back panel</b>	Galvanized	<b>Boiler capacity</b>	12 l
<b>Upper wash system</b>	One wash and one split rinse spray arms, stainless steel	<b>Protection class</b>	IPX4
<b>Lower wash system</b>	A 3-arms wash and one split rinse spray arms, stainless steel	<b>Adjustable feet</b>	Yes
<b>Tank filter</b>	Stainless steel	<b>Drain max. height</b>	800 mm

## Technical Features

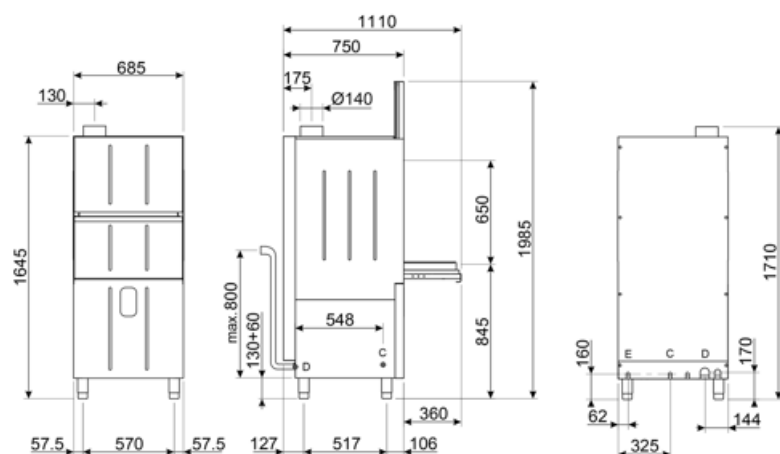
<b>Trays washing option</b>	Yes	<b>Rinse load</b>	0,4 l/h
<b>Water consumption per cycle</b>	5 l	<b>Usable load height</b>	650 mm
<b>Minimum water consumption per cycle</b>	1,8 l	<b>Height open door</b>	1985 mm
<b>Min. water connection temperature</b>	5°C	<b>Depth with open door</b>	1110 mm
<b>Max. inlet temperature</b>	60°C	<b>Maximum height no-basket wash</b>	650 mm
<b>Max water hardness</b>	12°F - 7°dH	<b>Product dimensions WxDxH</b>	685x750x1710 mm
<b>Detergent load</b>	1,5 l/h		

## Electrical Connection

<b>Plug</b>	Not present	<b>Wash pump power</b>	1600W
<b>Tank heating element power</b>	4500 W	<b>Default connection</b>	9000 W
<b>Boiler heating element power</b>	7500 W	<b>Optional electrical connection</b>	230 V 3~ / 39,5 A / 9,0 kW / 50 Hz

## Equipments

<b>Peristaltic detergent dispenser</b>	Manual	<b>Water supply pipe diameter</b>	DN15 - ½"
<b>Peristaltic rinse-aid dispenser</b>	Manual	<b>Drain supply pipe diameter</b>	DN20-G 3/4"
<b>Rinse boiler Thermostop system</b>	Yes - default	<b>Detergent (red) hose lenght</b>	2,2m
<b>Wash pump soft start system</b>	Yes	<b>Rinse aid (blue) hose lenght</b>	2,2m
<b>Break tank</b>	Yes		



D = SCARICO 1 1/2", VIDANGE 1 1/2", DRAIN 1 1/2", ABFLUSS 1 1/2", DESAGÉE 1 1/2", CIBB 1 1/2"

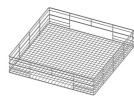
C = CARICAMENTO ACQUA 1/2" GAS, CHARGEMENT EAU 1/2" GAZ, WATER INLET 1/2" GAS, ZUFLUSS 1/2" GAS, CARGA AGUA 1/2" GAS, НАПОР ВОДЫ 1/2" GAS

E = ALLACCIAMENTO ELETTRICO, BRANCHEMENT ÉLECTRIQUE, ELECTRIC CONNECTION, ELEKTRISCHER ANSCHLUSS, CONEXION ELECTRICA, ЭЛЕКТРИЧЕСКОЕ ПОДКЛЮЧЕНИЕ

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## Compatible Accessories

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**WB5757G01**

Universal basket with flat bottom, dim.  
(WxDxH) 570x570x140 mm

**WB5757T01**

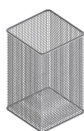
Stainless steel basket for 5 trays, dim.  
(WxDxH) 570x570x255 mm

**WB5757T02**

Stainless steel basket for 8 trays, dim.  
(WxDxH) 570x570x255 mm

**WH00B02**

Block for sac à poche

**WH00S02**

Basket for utensils, dim. (WxDxH)  
150x150x250 mm

## Symbols glossary

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SUITABLE FOR EURONORM TRAY



SUITABLE FOR GASTRONORM  
TRAY



HTR RINSING SYSTEM



MAX.USABLE HEIGHT 640mm

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## Benefit (TT)

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### 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

The split and balanced doors have been designed with the aim of optimising ergonomics during tool loading and unloading operations. Their design allows for easier use, minimising the physical effort required from the operator. This helps improve work efficiency while also ensuring greater comfort and safety in the working environment.

### 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.