

UW5757D

Family	Professional dishwasher
Subfamily	Utensil washer
Type	Utensil washer
Crockery	Crockery; Cutlery; EN 600x400 trays; GN1/1 trays; Utensils
Basket dimensions	570x570 mm
Rinse pump	HTR system
Wash pump	Standard
Power connection	400 V 3N~ / 22,7 A / 9,0 kW / 50 Hz
Product dimensions (WxDxH)	685x750x1710 mm



Target

Industries	Hotels; Ristoranti / Catering; Bakeries / Pastry shops; Butcher shops / Delicatessens; Food Industries; Catering; Care facilities ; Commercial food services; Grocery shops / Food retail
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Aesthetics

Led color	Red
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Technical Features

Trays washing option	Yes	Detergent load	1,5 l/h
Water consumption per cycle	5 l	Rinse load	0,4 l/h
Wash temperature (min-max)	60 °C	Usable load height	650 mm
Rinse temperature (min-max)	78°C	Height open door	1985 mm
Min. water connection temperature	5°C	Depth with open door	1110 mm
Max. inlet temperature	60°C	Maximum height no-basket wash	650 mm
Max water hardness	12°F - 7°dH		

Programs

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

Electrical Connection

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

Interface

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

Construction

Tank Construction	With printed base Single-skin	Filter	2-stage filter system
Tank material	Stainless steel AISI 304	Tank capacity	36 l
Back panel	Galvanized	Boiler capacity	12 l
Upper wash system	One wash and one split rinse spray arms, stainless steel	Boiler type	Artmosferic boiler
Lower wash system	A 3-arms wash and one split rinse spray arms, stainless steel	Noise	LpA<70 dB(A)
Tank filter	Stainless steel	Protection class	IPX4
Rack guides	Welded	Adjustable feet	Yes
		Drain max. height	800 mm

Accessories included

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

Equipments

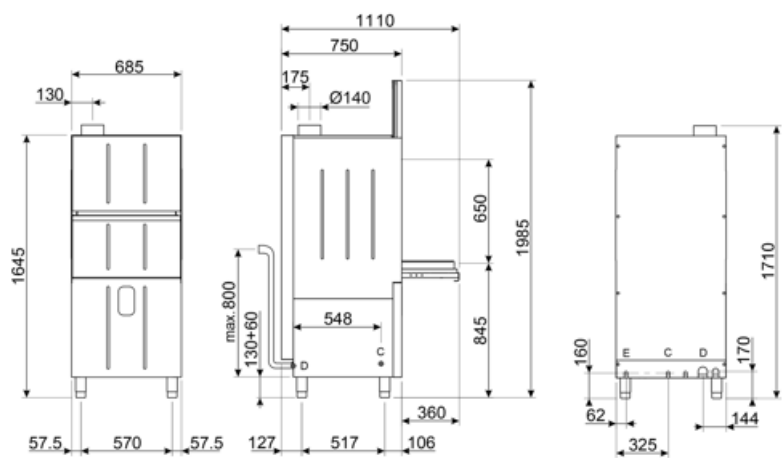
Peristaltic detergent dispenser	Manual	Water supply pipe diameter	DN15 - ½"
Peristaltic rinse-aid dispenser	Manual	Drain supply pipe diameter	DN20-G 3/4"

Rinse boiler Thermostop system	Yes - default
Wash pump soft start system	Yes
Break tank	Yes

Detergent (red) hose lenght	2,2 m
Rinse aid (blue) hose lenght	2,2 m

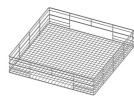
Logistic Information

EAN code	8017709207946	Net weight	135.000 kg
Packed product dimensions (WxDxH)	1910x860x820 mm	Gross weight	161.000 kg



D = SCARICO 1 1/2", VIDANGE 1 1/2", DRAIN 1 1/2", ABFLUSS 1 1/2", DÉSAGÉE 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, НАПОЛ БОДЫ 1/2" GAS
E = ALLACCIAMENTO ELETTRICO, BRANCHEMENT ELECTRIQUE, ELECTRIC CONNECTION, ELEKTRISCHER ANSCHLUSS, CONEXION ELECTRICA, ЭЛЕКТРИЧЕСКОЕ ПОДКЛЮЧЕНИЕ

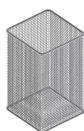
Compatible Accessories

**WB5757G01**

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

**WB5757T02**

Stainless steel basket for 8 trays GN1/1
and EN 600x400, dim. (WxDxH)
570x570x255 mm

**WH00S02**

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

**WB5757T01**

Stainless steel basket for 5 trays
GN1/1 and EN 600x400, dim.
(WxDxH) 570x570x255 mm

**WH00B02**

Block for sac à poche

Symbols glossary



SUITABLE FOR EURONORM TRAY



SUITABLE FOR GASTRONORM
TRAY



HTR RINSING SYSTEM



MAX.USABLE HEIGHT 640mm

Benefit (TT)

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 rinsing temperature according to the program setting. 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.