

UW5757D

Professional dishwasher Family

Subfamily Utensilwasher Utensilwasher Type

Crockery; Cutlery; EN 600x400 trays; Crockery

GN1/1 trays; Utensils

Basket dimensions 570x570 mm Rinse pump HTR system Wash pump Standard

400 V 3N~ / 22,7 A / 9,0 kW / 50 Hz Power connection



Target

Hotels; Restaurants/Pubs; **Solutions**

> Bakery/Pastry making; Frozen bakery industry; Food retail; Other food industry; Catering and Institutions; QSR

Aesthetics

Led color Red

Technical Features

Trays washing option Yes Water consumption per

cycle

Wash temperature 60°C

(min-max)

Rinse temperature (min- 78°C

max)

Minimum water 1,8 I

consumption per cycle

Min. water connection

temperature

5°C

60°C Max. inlet temperature Max water hardness 12°f - 7°dH **Detergent load** 1.5 l/h Rinse load 0,4 l/h Usable load height 650 mm 1985 mm Height open door Depth with open door 1110 mm

Maximum height nobasket wash

Product dimensions

685x750x1710 mm

650 mm

WxDxH



Programs

Program table

Utensil washers programs

Maximum basket/hour

Utensil washer

Short - 2"; Long - 4"; Endless

30

Electrical Connection

Plug

Tank heating element

power

Boiler heating element

power

Not present 4500 W

7500 W

Wash pump power **Default connection**

Optional electrical

connection

1600W 9000 W

230 V 3~ / 39,5 A / 9,0 kW /

50 Hz

Interface

Display

4 digit

Number of buttons

On/Off button

Yes

Construction

Tank

Construction

Tank material

Back panel

Upper wash system

Lower wash system

Tank filter Rack guides With printed base

Single-skin

Stainless steel AISI 304

Galvanized

One wash and one split

rinse spray arms, stainless

A 3-arms wash and one

split rinse spray arms,

stainless steel

Stainless steel

Welded

Filter

Tank capacity **Boiler** capacity

Noise

Protection class Adjustable feet Drain max. height 2-stage filter system

36 I 12 I

LpA<70 dB(A)

IPX4 Yes 800 mm

Accessories included

Cutlery basket Flat basket

1x WH00S02 1x WB5757G01 Water supply hose

Drain hose

Yes - 2,5m Yes - 2m

Equipments

Peristaltic detergent

dispenser

Peristaltic rinse-aid

dispenser

Manual

Manual

Water supply pipe

diameter

Drain supply pipe

diameter

DN15 - 1/2"

DN20-G 3/4"



Rinse boiler Thermostop Yes - default

system

Wash pump soft start Yes

system

Break tank Yes Detergent (red) hose

lenght

Rinse aid (blue) hose

lenght

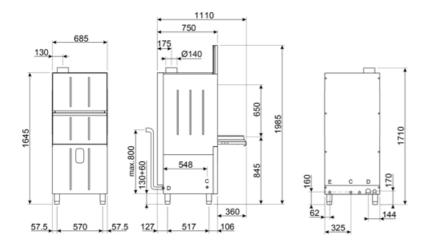
2,2m 2,2m

Logistic Information

Width packed product 860 mm Depth packed product 820 mm Height packed product 1910 mm Packed product dimensions

1910X860X820

Net weight 135,000 kg Gross weight (kg) 161,000



D - SCARICO 19°, VIDANGE 19°, DRAIN 19°, ARFLUSS 19°, DESAGÜE 19°, CHB 19°
C - CARICAMENTO ACQUA N° GAS, CHARGEMENT EAU N° GAS, WATER INSET N° GAS, ZUFLUSS N° GAS, CARGA AGUA N° GAS, HAGOP BORB N° GAS
E - ALLACCIAMENTO LETTRICO, BRANCHEMINT LEUTENGE, ELECTRE CONNECTION, LERKINGUER ANSOLULISS, CONDISON ELECTRICA, DESTRIPHICKOE DIQUERE



Compatible Accessories



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



SUITABLE FOR EURONORM TRAY



SUITABLE FOR GASTRONORM TRAY 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 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.