UW5757D

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



Target

Industries	Hotels, Restaurants, Bakeries / Pastry shops, Food Industries, Care facilities , Grocery shops / Food retail, Catering, Commercial food services, Butcher shops / Delicatessens

Aesthetics

Led color	Red

Technical Features

Trays washing option	Yes
Water consumption per cycle	5 l
Wash temperature (min-max)	60 °C
Rinse temperature (min-max)	78°C
Min. water connection temperature	5°C
Max. inlet temperature	60°C
Max water hardness	8°f-5dh / 14°f-8dh
Detergent load	1,5 l/h
Rinse load	0,4 l/h
Usable load height	650 mm
Height open door	1985 mm
Depth with open door	1110 mm
Maximum height no-basket wash	650 mm

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

Interface

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

Construction

Tank	With printed base	**Filter**	2-stage filter system
Construction	Single-skin	**Tank capacity**	36 l
Tank material	Stainless steel AISI 304	**Boiler capacity**	12 l
Back panel	Galvanized	**Noise**	LpA<70 dB(A)
Upper wash system	One wash and one split rinse spray arms, stainless steel	**Protection class**	IPX4
		Adjustable feet	Yes
		Drain max. height	800 mm
Lower wash system	A 3-arms wash and one split rinse spray arms, stainless steel	**Power cable length**	300 cm
Tank filter	Stainless steel		
Rack guides	Welded		

Accessories included

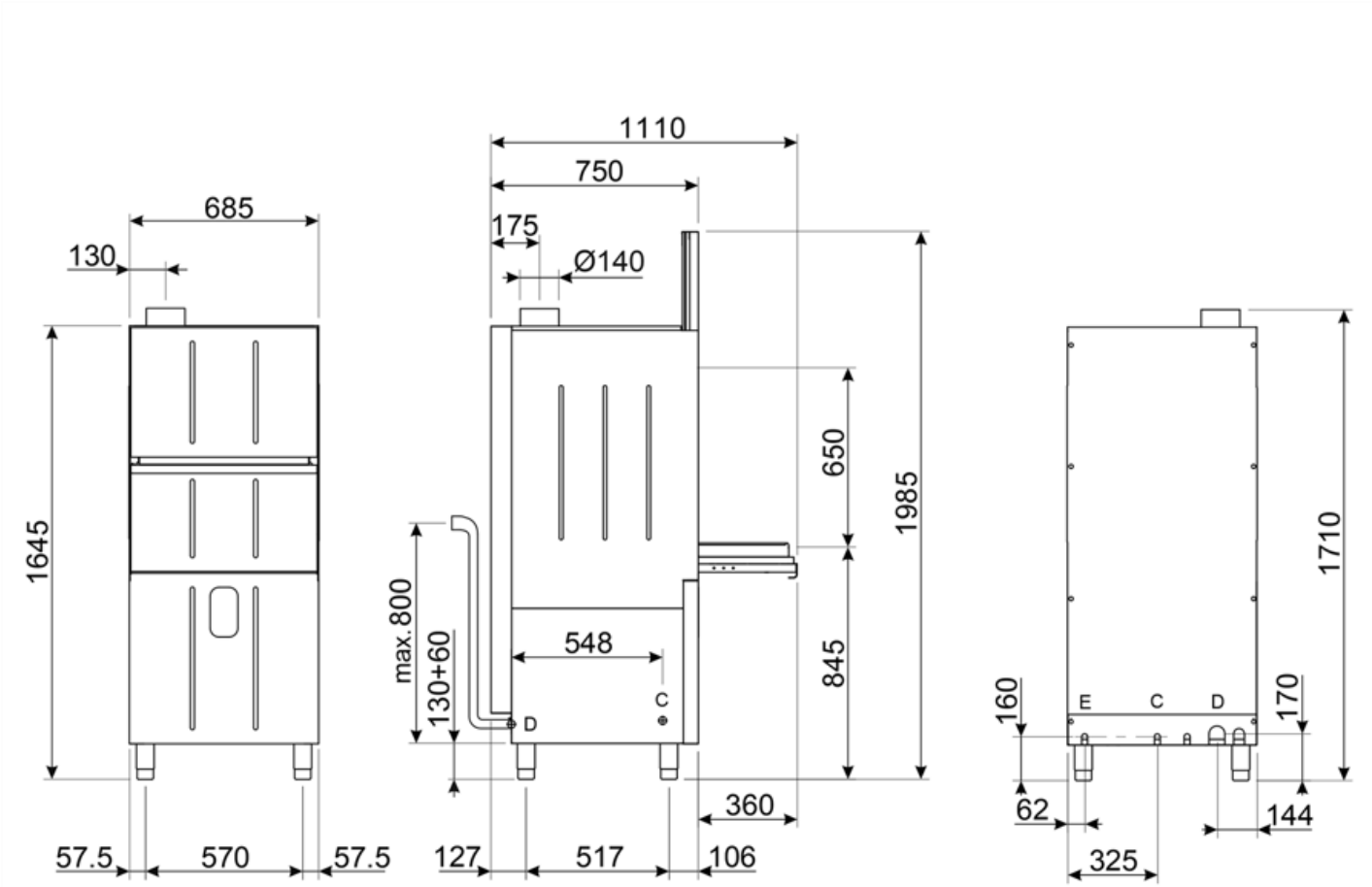
Flat basket	1x WB5757G01	**Drain hose**	Yes - 2m
Water supply hose	Yes - 2,5 m		

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	**Detergent (red) hose length**	2,2 m
Wash pump soft start system	Yes	**Rinse aid (blue) hose length**	2,2 m
Break tank	Yes		

Logistic Information

EAN code	8017709207946	**Net weight**	135,000 kg
Packed product dimensions (WxDxH)	860x820x1910 mm	**Gross weight**	161,000 kg



D = SCARICO 1½", VIDANGE 1½", DRAIN 1½"; ABFLUSS 1½"; DESAGÜE 1½"; СЛИВ 1½"

C = CARICAMENTO ACQUA ¾" GAS; CHARGEMENT EAU ¾" GAZ; WATER INLET ¾" GAS; ZUFLUSS ¾" GAS; CARGA AGUA ¾" GAS; НАБОР ВОДЫ ¾" 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, 54 mm tray spacing, dim. (WxDxH) 570x570x255 mm



WH00S02

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



WB5757T01

Stainless steel basket for 5 trays GN1/1 and EN 600x400, 90 mm tray spacing, dim. (WxDxH) 570x570x255 mm

WH00B02

Block for sac à poche



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.