UW5757D

Family	Professional dishwasher
Subfamily	Utensil washer
Type	Utensilwasher
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

Target

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

Aesthetics

Led color	Red

Technical Features

Trays washing option	Yes		**Detergent load**	1,5 l/h
Water consumption per cycle	5 l		**Rinse load**	0,4 l/h
			Usable load height	650 mm
Wash temperature (min-max)	60 °C		**Height open door**	1985 mm
Rinse temperature (min-max)	78°C		**Depth with open door**	1110 mm
Minimum water consumption per cycle	1,8 l		**Maximum height no-basket wash**	650 mm
Min. water connection temperature	5°C		**Product dimensions WxDxH**	685x750x1710 mm
Max. inlet temperature	60°C			
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

Plug	Not present	**Wash pump power**	1600W
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

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	**Boiler type**	Artmosferic boiler
Upper wash system	One wash and one split rinse spray arms, stainless steel	**Noise**	LpA<70 dB(A)
		Protection class	IPX4
Lower wash system	A 3-arms wash and one split rinse spray arms, stainless steel	**Adjustable feet**	Yes
		Drain max. height	800 mm
Tank filter	Stainless steel		
Rack guides	Welded		

Accessories included

|			
Cutlery basket	1x WH00S02	**Water supply hose**	Yes - 2,5m
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	**Detergent (red) hose lenght**	2,2m
Wash pump soft start system	Yes	**Rinse aid (blue) hose lenght**	2,2m
Break tank	Yes		

Logistic Information

Width packed product	860 mm	**Packed product dimensions**	1910X860X820
Depth packed product	820 mm		
Height packed product	1910 mm	**Net weight**	135,000 kg
		Gross weight (kg)	161,000
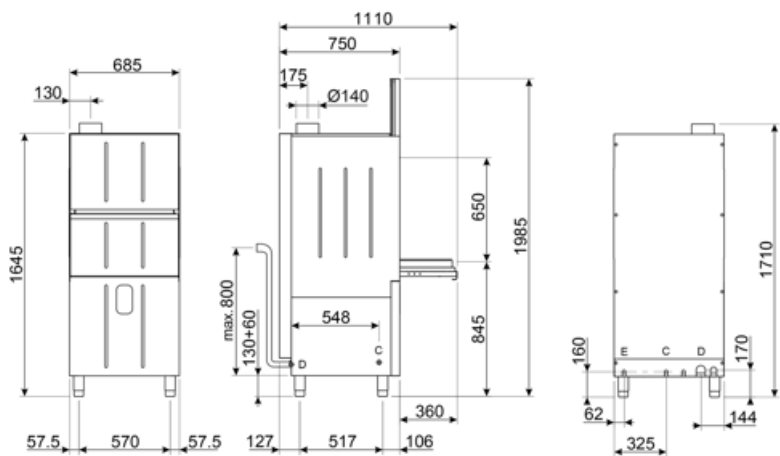
D = SCARICO 1½"; VIDANGE 1½"; DRAIN 1½"; ABFLUSS 1½"; DESAGÜE 1½"; СЛИВ 1½"

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
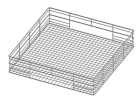
WB5757G01

Universal basket with flat bottom, dim. (WxDxH) 570x570x140 mm
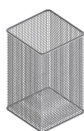
WB5757T01

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

EN	SUITABLE FOR EURONORM TRAY	**GN1/1**	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 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.