

UW5757DPS

Family	Professional dishwasher
Subfamily	Utensilwasher
Line	Utensil washer
Basket dimensions	570x570 mm
Rinse pump	HTR system
Wash pump	Standard



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

Utensil washers programs	120" (92" at 60°C - rinse 18" at 85°C); 240" (212" at 60°C - 10" dripping pause - rinse 18" at 85°C); Endless at 60°C - 10" dripping pause - rinse 18" at 85°C
Maximum basket/hour	30

Interface

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

Construction

Tank	With printed base	Rack guides	Welded
Construction	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	Protection class	IPX4
Lower wash system	A 3-arms wash and one split rinse spray arms, stainless steel	Adjustable feet	Yes
Tank filter	Stainless steel	Drain max. height	800 mm

Technical Features

Trays washing option	Yes	Max water hardness	12°F - 7°dH
Tank heating element power	4500 W	Detergent load	1,5 l/h
Boiler heating element power	7500 W	Rinse load	0,4 l/h
Default connection	9100 W	Usable load height	640 mm
Wash pump power	1600W	Height open door	2000 mm
Water consumption per cycle	5 l	Depth with open door	1110 mm
Minimum water consumption per cycle	1,8 l	Maximum height no-basket wash	650 mm
Warm water connection	5°C	Product dimensions WxDxH	685x750x1725 mm
Max. inlet temperature	60°C		

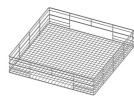
Electrical Connection

Plug	Not present	Optional electrical connection	230 V 3N~ / 9,1 kW / 50 Hz
Power connection	400 V 3N~ / 9,1 kW / 50 Hz		

Equipments

Drain pump	Yes	Partial renewal of water in the tank and built-in drain pump	Yes
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		

Compatible Accessories

**WB5757G01**

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

**WB5757T01**

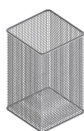
Stainless steel basket for 5 trays, dim.
(WxDxH) 570x570x255 mm

**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



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.

Drain pump

Partial water replacement during the wash cycle for clean and hygienic dishes

The standard drain pump, equipped with a partial water exchange system, ensures that the dirtiest water is automatically removed at every wash cycle. This mechanism allows for continuous renewal of the water used, ensuring that each phase of the washing process is carried out with clean water. The result is optimal dishwashing performance, with outstanding efficiency and an impeccable level of hygiene.

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.