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Optimum power – minimum space

Cleanliness and hygiene
Rack for rack

Flexibility and performance are what counts in the hotel, foodservice industries and in commercial catering – this is as true for kitchen personnel as it is for equipment. Winterhalter have taken these into account for the STR series, single-tank rack conveyor dishwashers. By adopting a holistic approach, the machine has the flexibility to adapt to any quantity of dishes or variations of space.

All models ensure perfect cleaning results with reliable hygiene and maximum economy.

Optimal solutions for every need

As varied as your requirements are – with its numerous combination options, the STR series provides maximum flexibility.

Customised planning

Thanks to its compact dimensions the STR single-tank rack conveyor dishwasher can be installed as a straight or a corner version – perfect for a custom plan, especially in small and awkward spaces.

Highest flexibility

With two conveyor speeds to choose from, the STR series adapts to the degree of soiling and the quantity of dishes, during operation. Additionally the optional pre-wash zone increases the machine capacity – ensuring that an increased number of dishes are reliably cleaned. For dishes that will be needed immediately the optional drying zone is recommended.

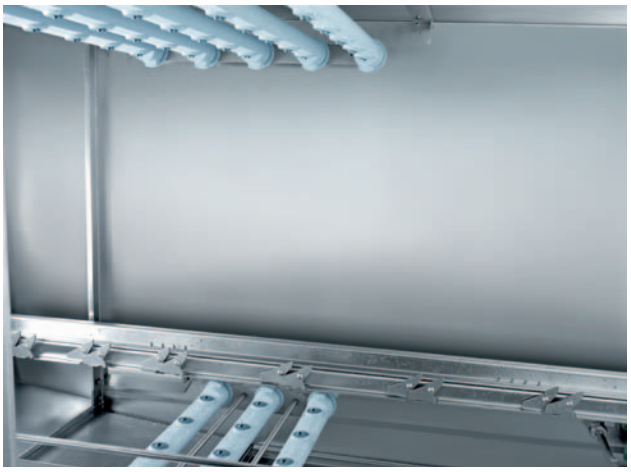
You can find sample plans on page 10.

Maximum flexibility:

- Numerous combination options with minimal space requirements
- Adaptable capacity, independent of the degree of soiling and quantity of dishes

High performance and sparkling results

The STR series provides optimum cleaning results achieved through the intelligent interaction of perfected warewashing technology.



High performance warewashing system

Top quality cleaning results are guaranteed by the perfectly coordinated combination of a powerful pump, five upper and three lower wash arms, optimal water distribution and jets positioned for total coverage. In the standard programme, the STR series fulfils the hygiene requirements of the DIN 10510.

Wash water filtration

Large dirt particles are trapped by a removable strainer and pump inlet filter. The Mediamat uses centrifugal force to permanently remove fine impurities, such as coffee grounds, from the wash water.

Pre-wash zone – extra cleaning power

The pre-wash zone of the STR 130 removes coarse food residue from dishes, which is then captured in an easily removable filter cassette. This reduces the dirt entering the main wash zone.

Gentle glass washing

With optional temperature switching, the rinse temperature can be reduced to 65 °C. This ensures the gentle washing of glasses.

Sparkling results:

- Well-designed warewashing system
- Efficient wash water filtration
- Pre-wash zone for stubborn soiling
- Temperature switching for gentle glass washing

Hygienic design ensures safety

The construction of the STR Series dramatically reduces dirt and bacteria deposits. The control display provides support with the monitoring of hygiene data.

Smooth surfaces

Limescale and dirt particles do no collect because of the smooth door interior, the seamless, deep-drawn tank with rounded corners and the hygiene rear panel with exterior riser pipes.

Fully accessible

The STR series 180° pivoting hygienic door has clear advantages over conventional lift sliding doors: It is wear-free and allows for ergonomic access to the interior of the machine and the inside of the door during cleaning.

Controlled hygiene

Hygiene monitoring is done via the control display using a temperature display for boiler and tank. In combination with optional suction tubes, the warewasher shows when detergent and rinse aid need refilling. This can make a significant contribution to hygiene safety.

Self-cleaning programme and automatic shutdown

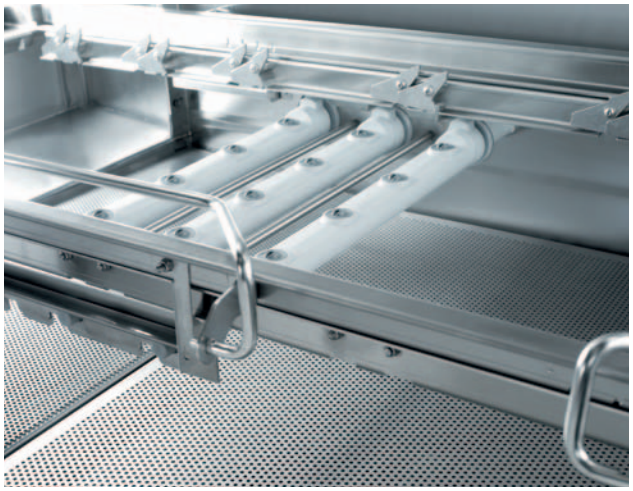
At the end of an operational day, the machine interior is automatically rinsed. In addition, the integrated drain pump ensures that the tanks are completely emptied – the effort required for manual cleaning is reduced to a minimum.

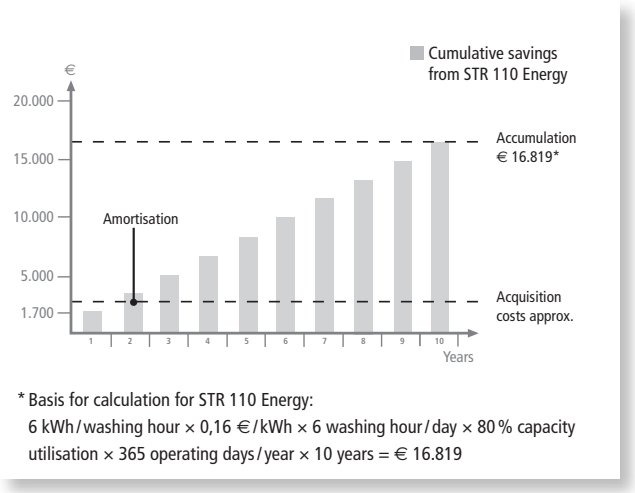
Hygienic safety:

- Machine constructed for optimised hygiene
- Easy access to the interior of the machine
- Continuous hygiene monitoring

Savings through efficiency

The STR series is designed for economy. Well-designed technical solutions reduce the consumption of resources and minimise operating costs.





* Basis for calculation for STR 110 Energy:
6 kWh / washing hour × 0,16 € / kWh × 6 washing hour / day × 80 % capacity utilisation × 365 operating days / year × 10 years = € 16.819

Efficient consumption

Thanks to rack activated zones, the STR series automatically reacts to the quantity of dishes. Pumps and fresh water supply are only activated when a washing rack is in a particular zone. The proven wash water filtration system reduces the necessity of repeatedly filling the tank. In addition, the STR series has an extremely low rinse water volume (2 l per rack). The consumption of detergent, rinse aid and energy is also proportionately lower, which also significantly reduces operating costs.

Energy exhaust air heat recovery

During operation, warm moist steam escapes from the inlet and outlet areas of the conveyor dishwasher – valuable energy that disappears into thin air. The Energy versions of the STR series use this energy to warm the cold inlet water supply. The steam is collected and drawn over an exhaust air heat exchanger. The connected load is subsequently reduced – the energy savings are up to 6 kWh per washing hour which leads to annual cost savings of approx. € 1.700. The temperature and moisture of the exhaust air and the room climate is considerably improved.

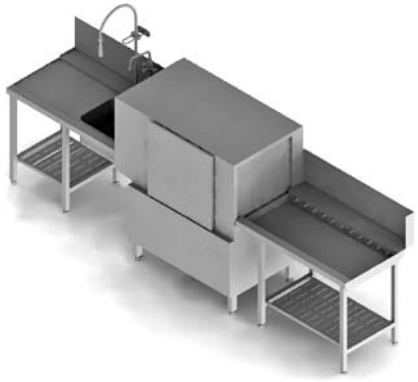
Lower operating costs:

- Reduced consumption of resources
- Lower connection rating thanks to heat recovery

A perfect fit in any room

The STR's numerous installation options provide a fitting solution for any kitchen. With many years of planning experience, Winterhalter can offer you project support.

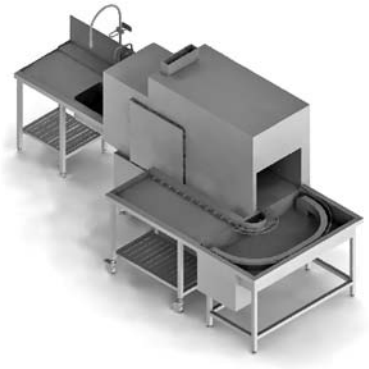
STR 110 single-tank rack conveyor dishwasher



Hotel, restaurant, commercial catering with 100 – 200 diners

Performance:	Up to 110 racks/h
Total length/depth:	3.700 mm / 815 mm
Loading area:	Inlet table with sink and pre-spray unit, space for two racks
Removal area:	Removal roller conveyor, space for two racks

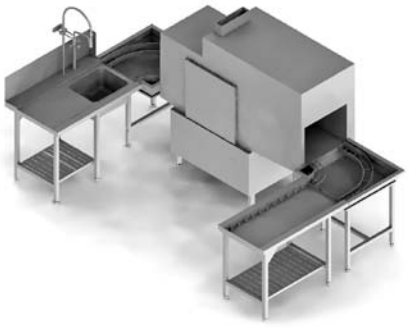
STR 110 Energy single-tank rack conveyor dishwasher with drying zone



Hotel, restaurant, commercial catering with 100 – 200 diners

Performance:	Up to 110 racks/h
Total length/depth:	4.000 mm / 1.550 mm
Loading area:	Inlet table with sink and pre-spray unit, space for two racks
Removal area:	180° outlet corner conveyor, pivoting removal roller conveyor, space for two racks

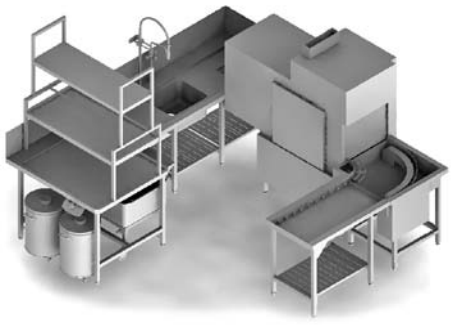
STR 110 Energy single-tank rack conveyor dishwasher with drying zone



Hotel, restaurant, commercial catering with 100 – 200 diners

Performance:	Up to 110 racks/h
Total length/depth:	3.680 mm / 2.100 mm
Loading area:	Inlet table with sink and pre-spray unit, space for two racks, 90° inlet corner conveyor
Removal area:	90° outlet corner conveyor, removal roller conveyor, space for two racks

STR 130 Energy single-tank rack conveyor dishwasher (including pre-wash zone)



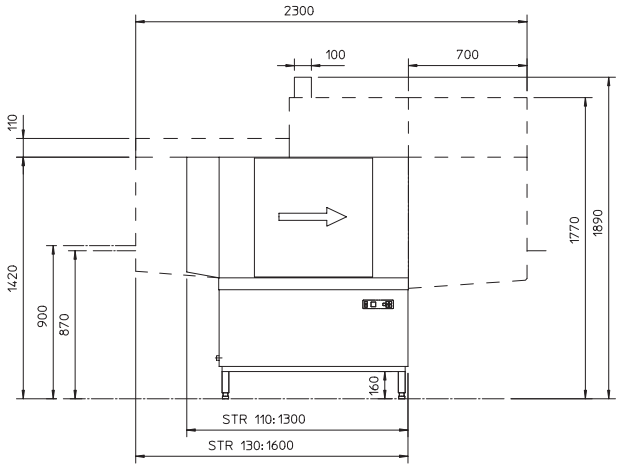
Hotel, restaurant, commercial catering with 150 – 250 diners

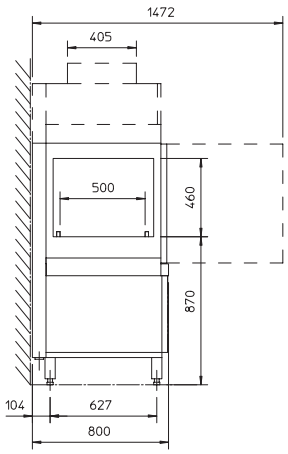
Performance:	Up to 130 racks/h
Total length/depth:	3.150 mm / 3.000 mm
Loading area:	Sorting station, inlet table with sink and pre-spray unit, space for two racks, 90° corner entry
Removal area:	90° outlet corner conveyor, removal roller conveyor, space for two racks

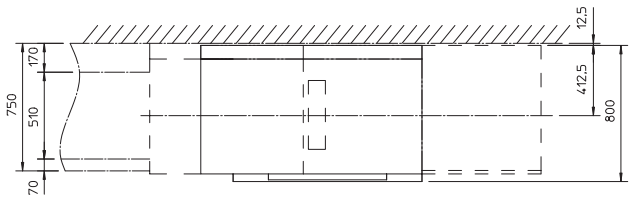
		STR 110	STR 130
Theoretical capacity	**[racks/h]**	70/110	90/130
Length	**[mm]**	1.300	1.600
Depth with door closed	**[mm]**	800	800
Depth with door open	**[mm]**	1.472	1.472
Height without exhaust air vent	**[mm]**	1.420	1.420
Height with exhaust air vent (outlet area) **Height with Energy**	**[mm]** **[mm]**	1.600 1.890	1.600 1.890
Working height	**[mm]**	900	900
Clear entry height	**[mm]**	460	460
Passage width	**[mm]**	500	500
Circulating pump	**[kW]**	1.7	2.0
Tank temperature	**[°C]**	55–65	55–65
Boiler temperature	**[°C]**	85	85
Rinse water consumption (full load)*	**[l/h]**	260	260

Optional features
- Energy exhaust air heat recovery
- Direction of travel freely selectable: left–right/right–left
- Working height: 850 mm
- Plinth installation
- Rinse booster pump to compensate for on-site fluctuations in water pressure
- Temperature switching for glass washing 85 °C/65 °C
- Drying zone (Length: 700 mm)
- Infeed tunnel with integrated exhaust air vents (only when equipped with drying zone)
- Outlet tunnel with exhaust air vents (not in combination with drying zone)
- Emergency switch
- Steam-heating (0.3–4.0 bar)

* Under ideal conditions. Fresh water consumption is dependent on local conditions.







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