

MT | EVERYTHING FALLS INTO PLACE.

Versatile and powerful. Bespoke flight and rack conveyor dishwashers.
For large-scale dishwashing. Economical and reliable.



A machine for perfect cleanliness and hygiene. Perfectly coordinated accessories. Specially developed chemicals. Advice and personal support. Planning expertise and training courses. Monitoring, reporting and service. All that and more from Winterhalter.



STRAIGHT TO BUSINESS.

Peak times. Guests en masse. Large-scale dishwashing. An industrial kitchen plays by its own rules. It's a job for the MT Series: the high-performance conveyor warewashers do their job effortlessly. No matter what happens. Everything falls into place. They are easy to use and economical. Modular design, individually configurable. Made just for you. Machines you can rely on, and guaranteed safety.

FLEXIBLE SYSTEM

The MT Series of flight and rack conveyors are modular in design and come with a variety of configurations and setup options. It is a flexible system.

MTF | FLIGHT-TYPE MACHINE

For uniform dishes at pre-defined times. In refectories, hospitals, large canteens and nursing facilities.

MTR | RACK CONVEYOR WAREWASHER

For a variety of wash items distributed throughout the day. In hotels, restaurants, service stations, smaller canteens and nursing facilities.



CERTIFIED HYGIENE SAFETY

Designed for the highest hygiene standards: the MT Series has received a DIN SPEC 10534 hygiene certificate and fulfils all the specifications that the standard recommends. If you have special requirements, you can wash at even higher temperatures with the optional HighTemp function. This means that when it comes to hygiene, the MT is completely safe.

FIRST-CLASS WASH RESULTS

Perfectly cleaned wash items. Even at peak times, no matter how stubborn the soiling. For every type of wash item. The powerful washing and filtration system of the MT Series guarantees the highest level of cleanliness. In every situation.

ERGONOMIC OPERATION

180 degree rotating doors that open and close effortlessly with just one finger. Smart touch display ideally positioned at eye level and at the machine entrance. Conveniently accessible interior for rear-wall cleaning. The MT enables simple and ergonomic working. Your dishwashing staff will be delighted!

ECONOMICAL AND EFFICIENT

Integrated economy functionality, enhances and optimises the rinse zone, means the MT Series water consumption is very low. Consequently the consumption of energy and chemicals is lowered, which helps to keep your operating costs to a minimum.



A detailed overview of the MT Series is available on our website at:

>> www.winterhalter.com/mtr
>> www.winterhalter.com/mtf

HYGIENE CONCEPT

Behind the MT Series is a concept for perfect hygiene. With double-skinned and easy-to-clean doors, smooth interior and rear walls and deep-drawn tanks – and without corners and edges where dirt and bacteria could collect. There is also an exhaust air system with a removable grease filter, a heat exchanger cleaning system, and ceiling cleaning jets that continuously clean the interior of the machine during filling, washing and emptying – that's all standard. The automatic self-cleaning programme also contributes to the hygienic cleanliness of the machine. No question about it: the MT is consistently designed for maximum hygiene down to the smallest detail. Confirmed by the hygiene certificate in accordance with DIN SPEC 10534.

EXHAUST AIR HEAT RECOVERY *1

Intelligent use of input energy: the MT Series is optionally available with the Energy exhaust air heat recovery system, which uses the energy of the warm machine exhaust air to pre-heat the cold inlet water. This reduces the connected load and energy consumption of the machine and lowers operating costs. To ensure that the high efficiency of the exhaust air heat recovery is permanently maintained, the heat exchanger has a sophisticated double cleaning system that automatically ensures reliable hygiene in this area of the machine as well.

RACK-CONTROLLED ZONE ACTIVATION

A proven feature of the MT Series: the individual zones for pre-wash, main wash and rinse are activated only when they are actually needed – i.e. when there are wash items in the respective zone. This conserves resources and lowers operating costs. Because water, power, detergent and rinse aid are used as efficiently and economically as possible.

EFFICIENT FILTRATION

Used in all our warewashers to keep the tank water clean, the proven Winterhalter filtration system has a comprehensive filter system in all tanks, an additional filter for coarse dirt in the pre-wash zone, and a finely perforated strainer in the rinse zone – supplemented by full-flow filtration for the pump rinse. The cascade system uses the natural wash-off effect and reliably ensures continuous self-cleaning of the tank water surface. All in all, this means first-class wash results.

DOUBLE-SKINNED DESIGN

The MT represents high-quality design and workmanship: the machine is completely double-skinned and insulated. The full effect of this concept, however, can be witnessed only in combination with the standard closed base plate. This maximises the cost-reducing effect of the heat insulation and considerably reduces the machine noise.

HEAT PUMP *1

A further optional feature is the ClimatePlus *2 heat pump, which uses the energy of the surplus machine exhaust air to heat not only the rinse water but also the water in the main wash tanks, effectively reducing connected load, energy consumption and operating costs – with savings of up to 16 kWh of electricity per operating hour. And thanks to the air-conditioning effect of the heat pump, the absolute humidity of the exhaust air is reduced more than would be possible with a conventional heat exchanger – for a significantly more pleasant climate in the kitchen.

AIR KNIFE DRYING ZONE

Some wash items dry less well than others because of their material or shape: for example, plastic trays or hollow ware with recesses and edges. In these cases, the fresh air drying zone can be combined with an air knife drying zone to achieve optimum drying. At double air speed, puddles are also reliably removed from trays, which increases hygiene safety, speeds up work steps, and eliminates the need for manual, unhygienic drying.

GLASSWASHING PROGRAMME

Sparkle and shine: the demands on a warewasher are particularly high when it comes to washing glasses. The MT Series therefore has an optional special programme. At the touch of a button, all of the important factors in the washing process are adjusted to glass washing. And if the MT is equipped with reverse osmosis, this is automatically activated for the final rinse.

*1 Room ventilation is to be provided by the customer according to local guidelines, e.g. DIN EN 16282 / VDI 2052. Sensitive and latent thermal radiation from the machine must always be taken into account.

*2 Fluorinated greenhouse gases contained in a hermetically sealed device; refrigerant R134a, 2.19 kg, 3.1 tonnes of CO₂ equivalent; greenhouse gas potential 1430.

PROFESSIONALLY PLANNED. NEATLY SOLVED.

Washing up plays a key role in foodservice but is rarely in the limelight. Only when everything is running smoothly in the wash up area can the overall kitchen function effectively. This means it is even more important to professionally plan the washing process and warewashing solutions with skilled partners.

ERGONOMICS

Pre-sorting dirty dishes can often be a bottleneck. The solution: A professionally planned and ergonomically designed work space with short work routes. For smooth and fast work.

ROOM CLIMATE

Pleasant room temperatures and reduced humidity: options such as the Energy exhaust air heat recovery system or the ClimatePlus heat pump create an improved room climate – and make planning more flexible. We will be happy to advise you and find the optimum solution for you.

WORKFLOW

Ensure an efficient washing process with the MT: from the return of dirty wash items to restocking with clean dishes. Perfectly coordinated work processes make employees and guests happy.



A WIN-WIN-WIN SITUATION.

The perfect kitchen. That is the aim of professional kitchen planning. That's why we do everything possible to support our customers and partners during the planning process. With all our expertise as a worldwide washing specialist. With modern and high-quality dishwashing technology such as the MT Series. And, of course, with everything that makes the work of the planning experts easier, from BIM to 3D tools. This gets the project off to a great start under the best conditions. And that makes everyone happy: the customer, the specialist planner and us at Winterhalter.



HYGIENE

The separation of clean from unclean areas is often a challenge. Flexible machine systems like the MT enable the most diverse planning and installation options and ensure the required hygiene effortlessly.

EFFICIENCY

One of the most important subjects when it comes to a kitchen is efficiency and economy. It's great if a machine with an intelligent concept can ensure operating costs are reduced to a minimum.

USER FRIENDLINESS

Good kitchen planning can become outstanding when employees enjoy working with a machine. 180° rotating doors for example make it easy to access the interior and particularly easy to clean. Making everyone's life that little bit easier.

INDUSTRIAL KITCHEN CHALLENGE.

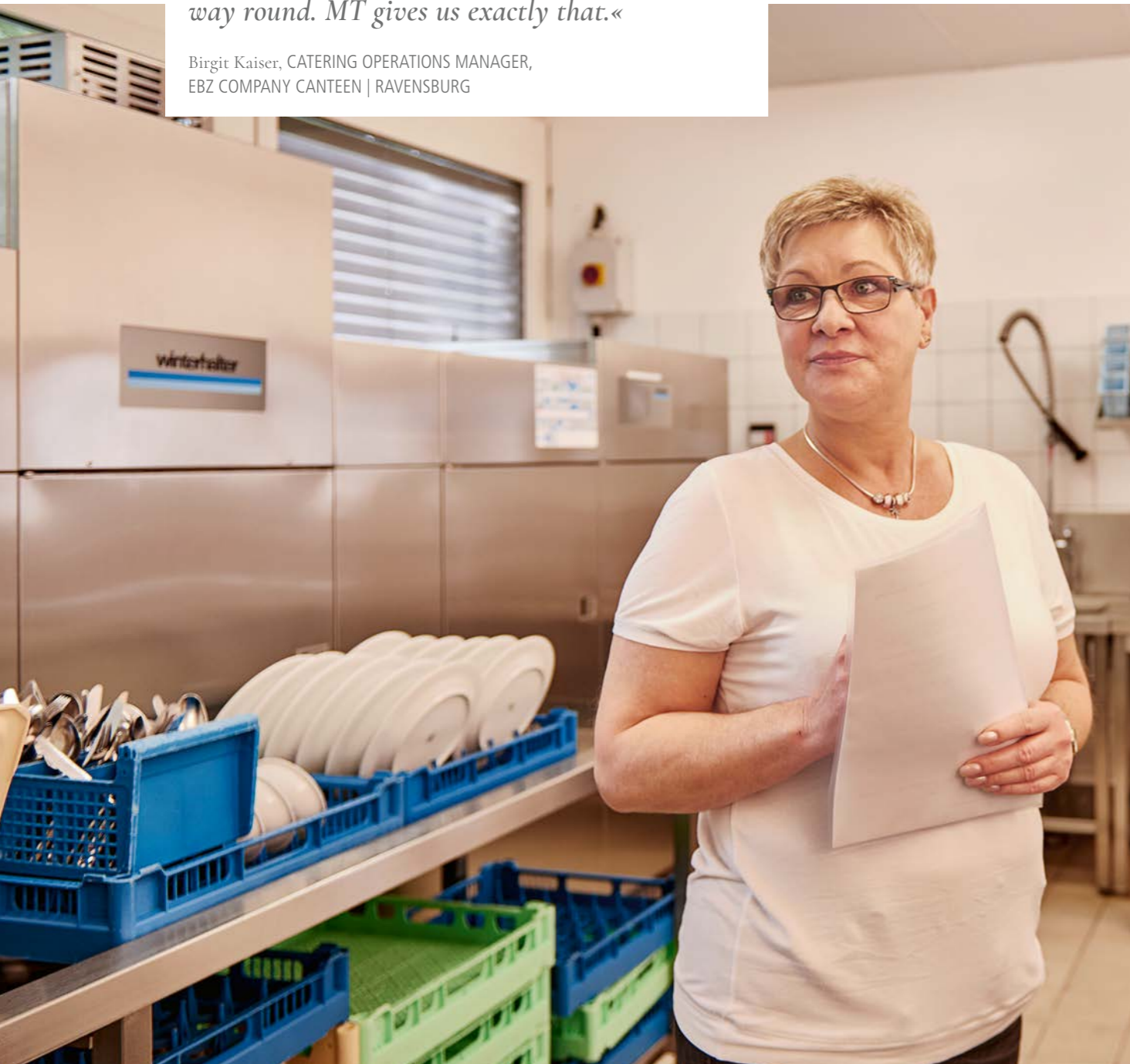
This is where the MT Series comes into its own – in commercial kitchens. And this is where the situation is particularly complex. Flight-type or rack conveyor – which is the best version? Free-standing or wall-mounted positioning? Corner or linear installation? What advantages would a heat pump offer? We help you answer every single question in order to make the right decision in this investment.

Your partner, Winterhalter. Our team of advisers and planners analyse your individual on-site situation: the layout, the floor plans, the processes. We plan your estimated requirements and calculate the necessary equipment. We help you organise your warewashing operation, optimise warewashing logistics and instruct and train your staff. In short: when it comes to washing up, we're always there for you. From the start. And we help to make your washing process professional and efficient.

What can we do for you? Let's talk about it: Tel. +49 7542 402-5408 or www.winterhalter.com/contact

»Our rooms and layouts are rigidly designed, the existing work processes stay as they are. What we need is a warewasher that is perfectly adapted to our requirements – not the other way round. MT gives us exactly that.«

Birgit Kaiser, CATERING OPERATIONS MANAGER,
EBZ COMPANY CANTEEN | RAVENSBURG



Cleanliness and hygiene. Every single one of our products plays its part. Together they create the perfect wash result. Welcome to the complete Winterhalter system!

CONVEYOR BELTS AND RACKS

They are custom-made for glasses, dishes or cutlery. With their functional design they adapt precisely to the respective wash items, protecting them and preventing damage. And they ensure ideal water and air circulation and fast drying. Wash conveyors and wash racks have a decisive influence on the quality of the wash result. We can advise which solution is optimal for your requirements.



WASHING CHEMICALS

Washing is essentially about two things: perfect cleanliness and maximum hygiene. Chemicals have a decisive influence on both. Winterhalter offers a highly effective range of detergents and hygiene products – precisely tailored to different wash items and types of soiling, economical to use, and perfectly coordinated with other products in our range.



WATER TREATMENT

Deposits. Streaks. Spots. They are »little greetings from the kitchen« and the natural enemies of any restaurateur. Because limescale impairs the effect of detergent and rinse aid and permanently damages the machine. The solution is professional water treatment: softening, demineralisation and reverse osmosis, which optimise the water quality, protect the warewasher and improve the wash results.



Note: the product illustrations are customer-specific configurations that may also include products from other manufacturers.

»We are family people!«

Down-to-earth. Forward-looking. With a focus on family. The culture and values of our family have shaped the Winterhalter company for three generations. Close to staff, customers and partners. Long-term thinking with a view to the generations to come. Taking personal responsibility – all typically Winterhalter. We are proud of our family company. And we are pleased to grow a little more every day.



Karl Winterhalter



Jürgen Winterhalter



Ralph Winterhalter

THE FIRST WINTERHALTER

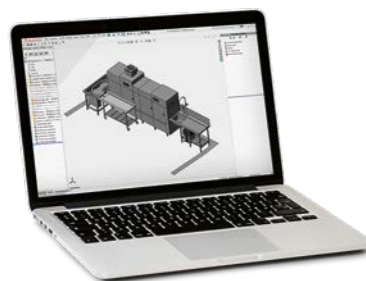


It all began in 1947: Karl Winterhalter established his own company in Friedrichshafen. He started by salvaging scrap metal from the war, which he used to manufacture household goods. Cooking pots and ovens, for example. A short time later he specialised, and in 1957 launched the GS 60 model: the first commercial warewasher from Winterhalter. That was the starting signal. Since then the company has always pursued a single goal: perfect wash results as part of an efficient washing process. With this holistic approach, Winterhalter has developed from a machine supplier to the full system provider of warewashing solutions it is today.

»Products, advice, service – three factors that intertwine seamlessly at Winterhalter. And that makes our customers feel safe in the knowledge that they have the right partner for any issue relating to the washing process.«

FROM WAREWASHER TO WAREWASHING SOLUTION

In days gone by, all we needed to do was deliver the new warewasher to our customer's kitchen on a hand truck. Now it's about the development of a new, individual warewashing solution, which is perfectly coordinated with the on-site situation and the special requirements and preferences of the customer. A solution of this type is based on clear analysis and planning. To achieve this, we visualise the room layout using state-of-the-art CAD software in 2D and 3D. For a bespoke and efficient washing process.



OVER 2.000

EMPLOYEES WORLDWIDE

High quality standards. Diligence. Curiosity and ambition. These are the typical attributes of a Winterhalter employee. And with them, we have grown from a small Swabian family company into a global player: with over 40 branches worldwide and distribution partners in over 70 countries. We are proud of what we have achieved. And we are proud of each and every employee who has done their bit. So we would just like to take this opportunity to officially say »Thank you!«



OUR ACADEMY OF WASHING SCIENCE

Almost 1,000 participants per year and 250 training days worldwide: as part of our training programmes we pass on our knowledge and experience in the discipline of »warewashing«. We provide training to our own personnel as well as to our retail and service partners. Our objective: every Winterhalter customer should receive informed advice and professional support in the specific situation. Whether it's an initial informative discussion, installing a warewasher, or service and maintenance appointments.

IN-HOUSE LABORATORY FOR IMPROVED CHEMICALS

As a specialist in warewashing, do we want to rely on the products of other manufacturers? The answer to this question was an immediate and resounding »No!«. This was the moment, when our in-house research and development laboratory was born: we have been developing our own formulas for original Winterhalter chemicals for many years now, from detergents and rinse aids to hygiene products.

Good to know

As a specialist in warewashing, at Winterhalter we set high standards for ourselves: we don't just want to meet our customers' current requirements. We want to support them proactively and gain their trust for the long term. Service plays an important role here: our comprehensive network guarantees fast and professional support on site. Worldwide.

We and our service partners are there when you need us. On that you can always rely with Winterhalter.



What opportunities does new technology offer? How is our society and the world of work changing? Which trends and developments will shape commercial warewashing in the future? We find all of these questions extremely exciting. And that's why we are already working on developments that will affect us and our customers tomorrow, and the day after that. You can take a look at the solutions that we have developed in our NEXT LEVEL SOLUTIONS. Current examples include CONNECTED WASH and PAY PER WASH.

>> www.connected-wash.com >> www.pay-per-wash.com

»See you again soon!«

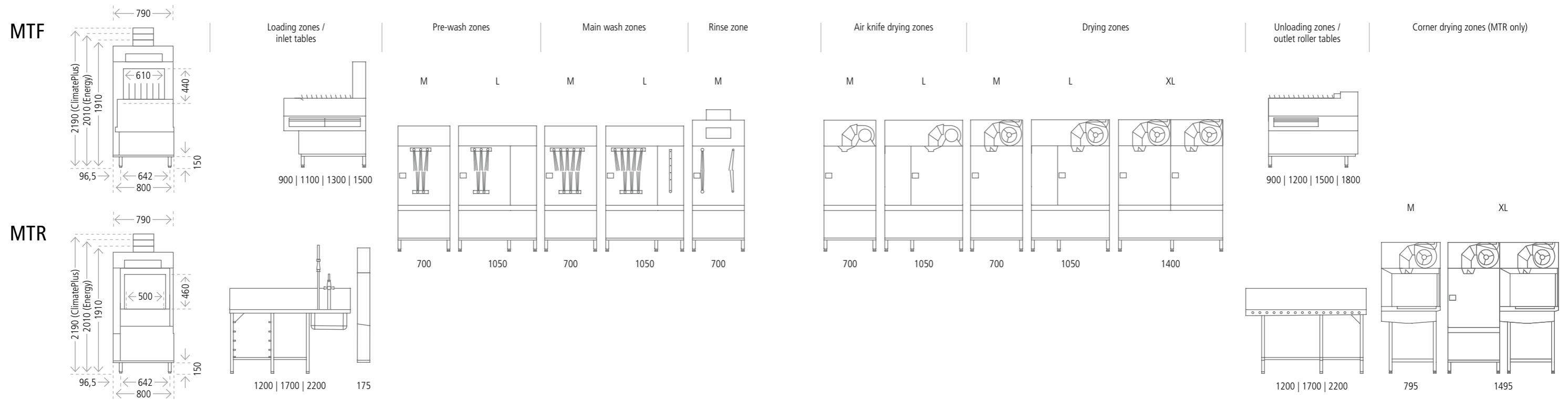
Customers often own a Winterhalter warewasher for 15 or 20 years. So our customers only have to worry about disposing of their old equipment once every few decades. What's more, we take care of this ourselves. We design our machines as modular systems, so they are easy to dismantle if ever the need arises. We reduce the range of materials, use standardised construction materials and label plastic parts for easy recycling. Winterhalter warewashers have a particularly high recycling ratio thanks to these and many other measures.



MADE IN GERMANY AND SWITZERLAND

As ever, it is not simply an indication of origin, but a seal of quality: products made in Germany and Switzerland are recognised worldwide for their premium quality and reliability. For engineering, inventiveness and precision. Winterhalter is the best proof of this: in Meckenbeuren, Edingen and Rüthi, we develop and produce solutions for first-class cleanliness and hygiene. This is our promise for every single warewasher that leaves our factory.

GENERAL TECHNICAL DATA: MT SERIES



Special sizes available for tables.

MTF HighSpeed

| Model | | MTF 3-3400 MMM | MTF 3-3900 MLM | MTF 3-4600 LLM | MTF 4-4600 MMMM | MTF 4-5200 MLMM | MTF 4-5800 LLMM | MTF 4-6400 LLLM | MTF 5-8000 LLLLM |
|---|------------|----------------|----------------|----------------|-----------------|-----------------|-----------------|-----------------|------------------|
| Theoretical capacity (65 mm conveyor belt) | Plates / h | | | | | | | | |
| - Intensive | | 1500 | 1700 | 2000 | 2000 | 2200 | 2500 | 2700 | 3600 |
| - Standard | | 2200 | 2600 | 3000 | 3000 | 3400 | 3800 | 4100 | 5400 |
| - Rapid | | 3400 | 3900 | 4600 | 4600 | 5200 | 5800 | 6400 | 8000 |
| Machine length (without air knife drying, drying, loading and unloading zone) | mm | 2100 | 2450 | 2800 | 2800 | 3150 | 3500 | 3850 | 4900 |
| Total water tank capacity | l | 240 | 240 | 240 | 325 | 325 | 325 | 325 | 410 |
| Average rinse water volume with triple rinse (optional) * | l/h | 240 | 240 | 260 | 260 | 270 | 270 | 280 | 310 |

MTR HighSpeed

| Model | | MTR 2-210 MM | MTR 2-240 SMM | MTR 2-240 LM | MTR 3-250 MMM | MTR 3-270 MLM | MTR 3-340 LLM | MTR 4-340 MMMM | MTR 4-380 MLMM |
|---|-----------|--------------|---------------|--------------|---------------|---------------|---------------|----------------|----------------|
| Theoretical capacity | Racks / h | | | | | | | | |
| - Intensive | | 85 | 110 | 110 | 100 | 115 | 135 | 135 | 150 |
| - Standard | | 130 | 165 | 165 | 150 | 175 | 205 | 205 | 225 |
| - Rapid | | 210 | 240 | 240 | 250 | 270 | 340 | 340 | 380 |
| Machine length (without splash box, blowing-out and drying zone and table system) | mm | 1400 | 1750 | 1750 | 2100 | 2450 | 2800 | 2800 | 3150 |
| Total water tank capacity | l | 155 | 155 | 155 | 240 | 240 | 240 | 325 | 325 |
| Average rinse water volume with triple rinse (optional) * | l/h | 220 | 220 | 220 | 220 | 220 | 240 | 240 | 250 |

* Non-binding information. The actual rinse water volume may vary depending on the on-site conditions.

The printed models are a selection.

»In this brochure, we have presented our MT Series: its product features, application options and what sets it apart. However, we were not able to provide you with the strongest argument of all here: the positive experiences of our satisfied customers. Just ask next time you see a MT anywhere. There is no better aid to making your decision.«

Jürgen and Ralph Winterhalter

