

CTR Series

INDUSTRY
KITCHENS

www.industrykitchens.com.au 1800 611 058

winterhalter®

EVERYTHING IS POSSIBLE IN THE
KITCHEN WITH OUR COMPACT
RACK CONVEYOR DISHWASHER

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Doltone House, NSW

The list of requirements is endless when it comes to a commercial dishwasher that suits a commercial kitchen.

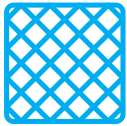
It has to be compact, because space is generally limited. It has to be fast, to keep up with washing volume at peak times. It has to be modular, so that it can be tailored precisely to meet each kitchen's unique requirements. Naturally, it should also be economical to operate.

With up to 195 racks per hour, lower consumption values and lower operating costs, maximum hygiene safety, a huge degree of flexibility, high washing performance and compact dimensions, the impossible becomes reality with the CTR from Winterhalter. This is thanks to the modular system, which enables the CTR to be easily planned, individually configured and retrofitted. The perfect solution for 100 to 400 diners.



EVERYTHING IS POSSIBLE

PRODUCT BENEFITS



RACK CAPACITY

The CTR delivers an impressive rack capacity but with compact dimensions: With a transport speed of up to 195 racks per hour, it can handle a high volume of dishes during peak times. This allows you to simply and effortlessly set the machine according to your specific requirements at any given time: By selecting one of the three speed levels: fast, standard and intensive. The stored settings can be adjusted by the service technician according to individual requirements.



COST-EFFECTIVE

Despite its huge rack capacity, it has been possible to reduce rinse water consumption to a minimum of just 130 litres per hour. The speed-dependent control of the rinse water volume makes this possible, so you can wash as economically and environmentally friendly as possible. With a transport speed of up to 195 racks per hour, it can handle a high volume of dishes during peak times, which allows you to simply and effortlessly set the machine according to your specific requirements at any given time.



EFFICIENT WASHING RESULTS

A new concept with effective hygiene safety and filtration solutions. The CTR also guarantees first-class wash results for large loads. Its high-performance washing system comprises of five wash arms at the top and four wash arms at the bottom. Thanks to their shape and nozzle geometry, they ensure that water is distributed over the entire wash area. The system has been balanced so that it provides the optimum pressure distribution between the top and bottom elements of the system. This means that dishes are held securely in position to ensure maximum washing performance.



FLEXIBLE

The CTR is based on a modular system and can be customised to precisely meet your individual requirements, even for confined spaces. It offers a wide range of machine variants, with up to three tanks and modules and features that can be retrofitted.





ERGONOMIC & USER FRIENDLY

The CTR is convenient to operate and easy to clean. Pre-sorting dirty dishes can often be a bottleneck. With CTR, you will have a professionally planned and ergonomically designed work space with short work routes for smooth and fast work. 180° rotating doors make it easy to access the interior to clean. A smart touch display is at the heart of the CTR cockpit, with single-button operation, a language-neutral operator interface and with self-explanatory pictograms. Different programmes can be selected for the tank draining process, each using the standard drain pump which protects the user from contact with the wash water and ensures greater safety at work. All wash arms and curtains can be taken out separately and quickly and easily cleaned when necessary. The colour coding means they can't get mixed up.



HYGIENIC

The hygiene mode is one innovative feature: if the tank or boiler temperature falls below the set value, the machine automatically reduces its transport speed and thus ensures a hygienic wash. Other hygiene features include the hygiene design of the machine's interior and exhaust air heat recovery with an integrated and easily cleaned grease filter. The hygiene logbook provides additional hygiene safety: It stores all important operating data and the current operational status including fault messages. The hygiene certificate in accordance with DIN SPEC 10534 confirms the high hygiene standards of the CTR.



EVERYTHING IS POSSIBLE

PRODUCT BENEFITS



EXHAUST AIR HEAT RECOVERY

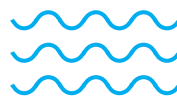
Intelligent use of energy: The CTR is available with an optional Energy exhaust air heat recovery system. This uses the energy from the steam produced by the machine to pre-heat cold inlet water. This is good for the environment, reduces energy consumption, lowers operating costs and also improves the kitchen climate.



FILTRATION SYSTEM

The cleaner the wash water, the fewer changes of water are required – and the better the wash result. That's why the CTR is fitted with an effective filtration system:

In the first step, coarse soiling is trapped in the removable strainer in the main wash zone. In the second step, the Mediamat filters out the finest particles, such as coffee grounds, from the wash water. Moreover, a pump inlet filter ensures that the pump is protected from mechanical damage. If the CTR is fitted with a pre-wash zone, food residues are trapped in a separate and easy-to-clean filter system before the main wash zone.



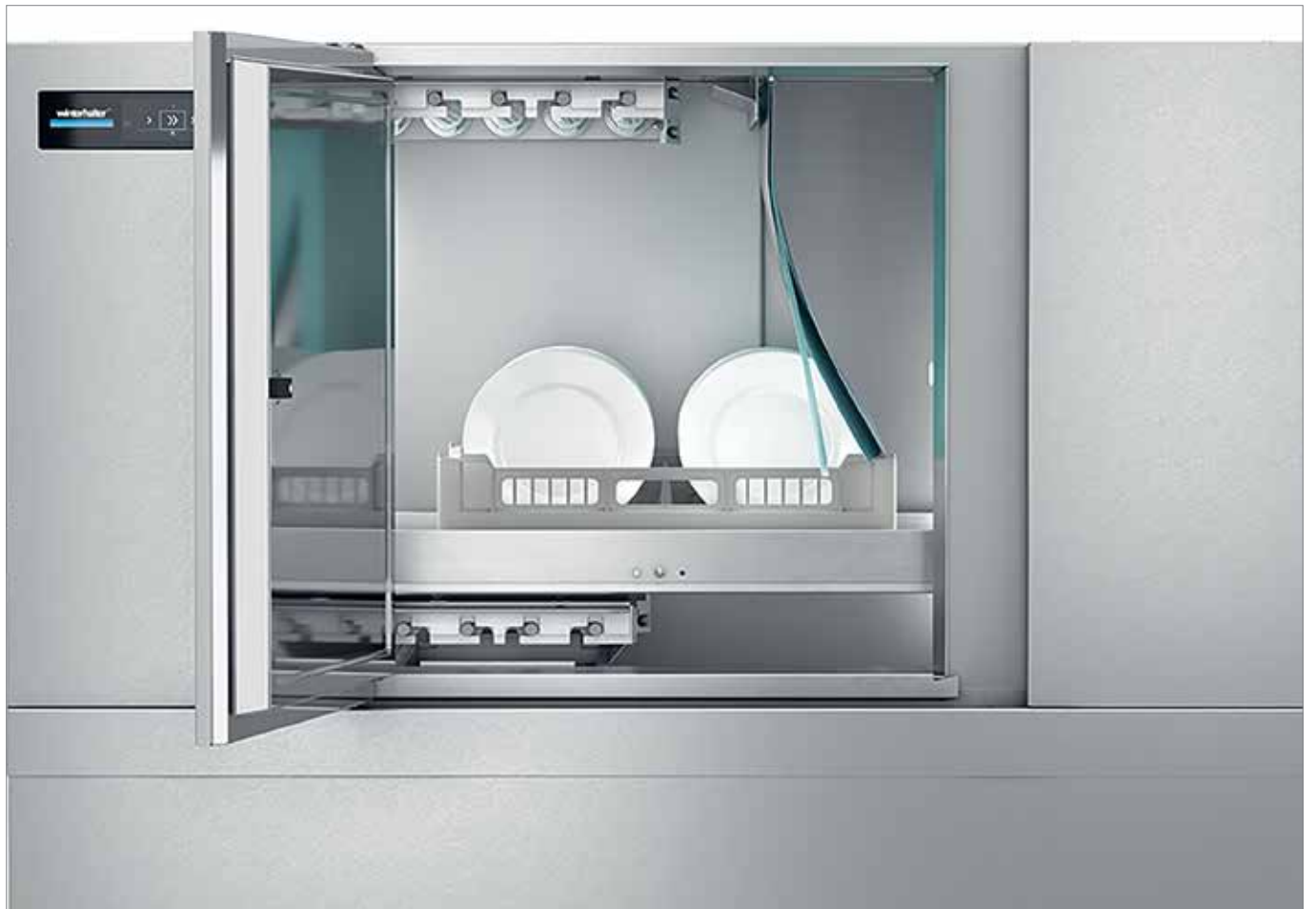
SPEED-DEPENDENT RINSE WATER VOLUME

For a significant reduction in water consumption and operating costs: The CTR adapts the rinse water volume automatically to the current transport speed. Based on need – from an economical 130 litres per hour up to a maximum of 260 litres per hour. Furthermore, an individual setting allows you to determine whether your washing operation is designed for the highest possible energy savings or a high rack capacity.



CONNECTED WASH*

Greater safety, greater efficiency: The CTR can be networked with a computer or mobile device via CONNECTED WASH. This creates the basis for the analysis and evaluation of all the important operating data. To optimise the entire washing process.



DIFFERENT ZONES TO MEET YOUR NEEDS

WASH ZONES





PRE-WASH ZONE S

The pre-wash zone S is a space-saving addition to the main wash zone and increases the rack capacity of the CTR. It comes without a separate tank and its own wash pump and is 500 mm wide. Wash arms at the top and bottom remove coarse food residues prior to the main wash phase. Its inbuilt filter cassette traps coarse soiling and can be easily removed and cleaned. The pre-wash zone S can be retrofitted.

PRE-WASH ZONE M

For a better wash result and a significant increase in the rack capacity: The pre-wash zone M has its own deep-drawn tank, a double warewashing system at the top and bottom and its own pump. It has a width of 800 mm. The two-part filter system filters out food residues and prevents them entering into the main wash zone. A further advantage: By using the energy from the main wash zone, it pre-heats the dishes without any additional costs – and thus stabilises the temperature level across the entire washing process. Its own door ensures easy operation and ergonomic cleaning. The pre-wash zone M can be retrofitted.

RACK-CONTROLLED ZONE ACTIVATION

An economical feature of the CTR: The zones for the pre-wash, main wash and rinse are only activated by the machine control unit if they are actually required – that is, the zones only activate when the dishes enter the respective zone. This conserves resources and lowers the operating costs when the machine is running below capacity. Because water, power, detergent and rinse aid are used efficiently and economically.

A MODULAR SYSTEM

FEATURES & EXTRAS

STANDARD EQUIPMENT & FEATURES

- Smart touch control display
- Connected wash
- Start button with colour code and status display
- USB interface for software updates
- Non-pressurised boiler
- 3 different rack speeds
- Rack controlled zone activation
- Double walled machine front
- Drain pump
- 180° Pivoting hygiene door
- Hygiene rear panel
- Quadruple washer water filtration with mediamat
- Hygiene logbook
- Detailed error messages with code and text
- Time controlled automatic start up/shut down
- 130l/h rinse water consumption
- Tank water exchange program

ENERGY MODEL INCLUDES THE ABOVE PLUS:

- Air exhaust heat recovery

SINGLE RINSE
CTR M



SMALL PRE WASH
CTR SM



MEDIUM PRE WASH
CTR MM



DUAL RINSE
CTR L



SMALL PRE WASH
CTR SL



MEDIUM PRE WASH
CTR ML



OPTIONS

- Pre wash zone s or m
- Single or Dual rinse
- Straight or corner drying zone

OPTIONAL EXTRAS

- 90° inlet and outlet corners
- 180° outlets
- Corner inlet grabber
- Emergency stop switch
- Roller benches with end stop switches
- Detergent and rinse aid devices
- Energy Model: Air exhaust heat recovery



STRAIGHT DRYER

CTR M M



CORNER DRYER

CTR M M Corner



ENERGY OPTION

CTR M Energy



STRAIGHT DRYER

CTR L M



CORNER DRYER

CTR L M Corner



ENERGY OPTION

CTR L M Energy



DOLTONE HOUSE, SYDNEY

CASE STUDY

Doltone House Venue Collection & Catering boasts some of the most glamorous award winning venues in Sydney: elegant wedding reception venues, function venues, conference venues, a heritage waterfront venue, stylish meeting rooms & unique corporate event spaces. Their offer of spectacular Sydney CBD & waterfront venues on Sydney Harbour includes a green 6 star rated venue & cooking school.

Doltone House relies on Winterhalter's CTR series to keep up with the high volume of washing required in larger venues, and to be able to adapt to each kitchen's unique requirements; all while delivering exceptional wash results.



MANCINIS, SYDNEY

CASE STUDY

Mancinis is an icon in Belfield, famous for their traditional woodfired pizzas and delicious food. The founder, Eric Mancini, was one of the first to introduce the woodfired oven in Australia, all the way from Naples, his birth town. People come from all over Sydney to experience their Italian cuisine, which is firmly rooted in the Italian tradition seasonal eating and top-quality prime ingredients.

Why buy small when your washing needs are large? Mancinis have maximised their kitchen space and went big with the CTR Series to cater for their high dishwashing demand.

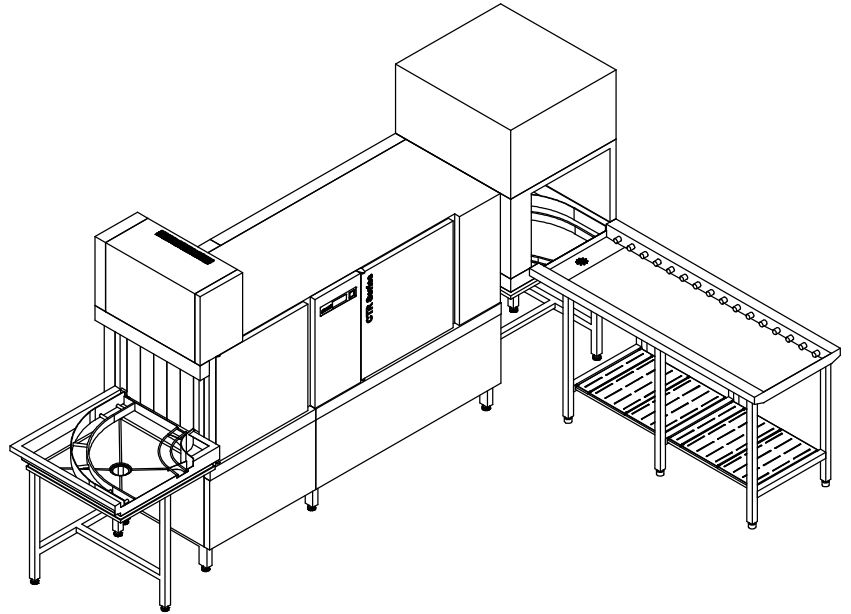


CTR CONFIGURATIONS

CTR MM M Energy Corner Dryer

Left to Right operation

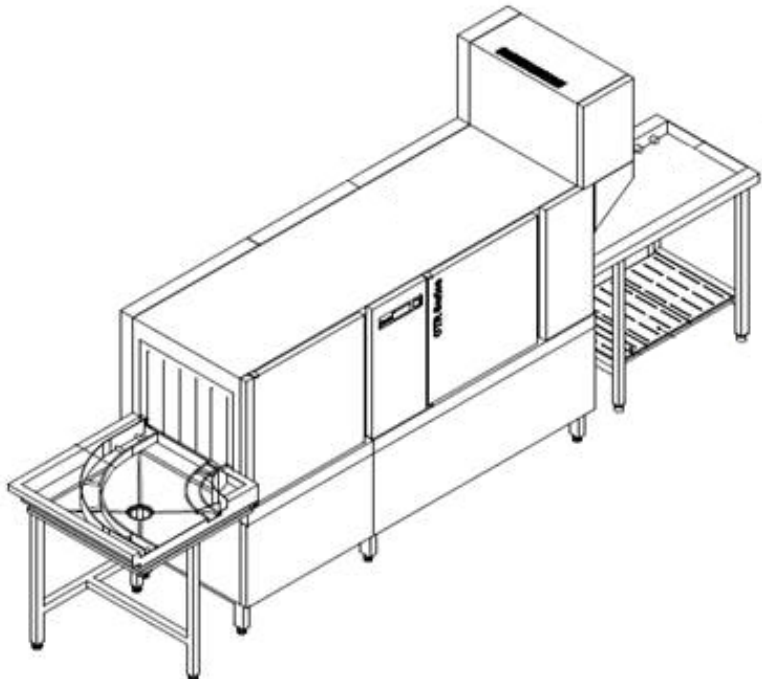
- M Pre wash zone
- M Corner drying zone
- 90° Mechanical Entry Corner
- 1700mm outlet roller bench



CTR MM Energy

Left to Right operation

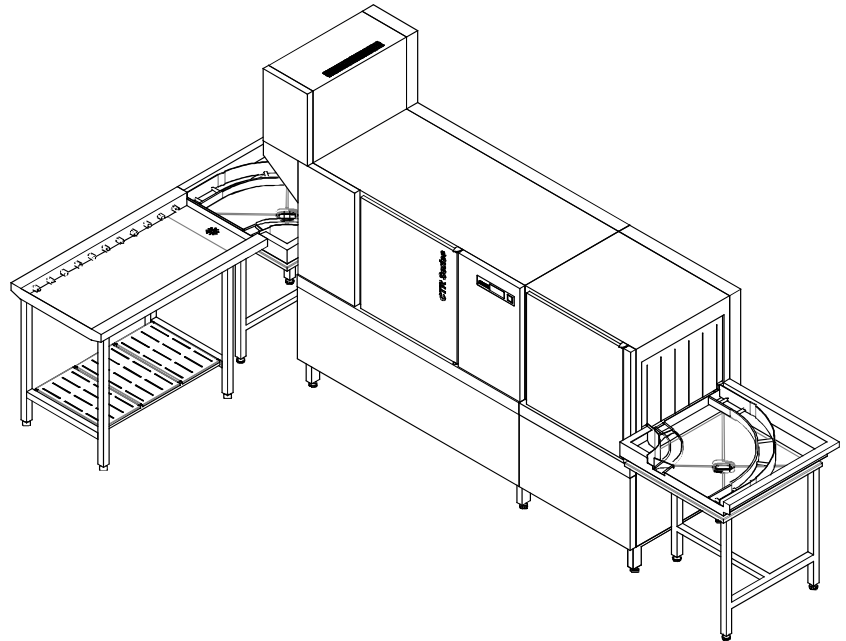
- M Pre wash zone
- M Corner drying zone
- Energy component
- 90° Mechanical energy corner
- 1200mm outlet roller table



CTR ML Energy

Right to left operation

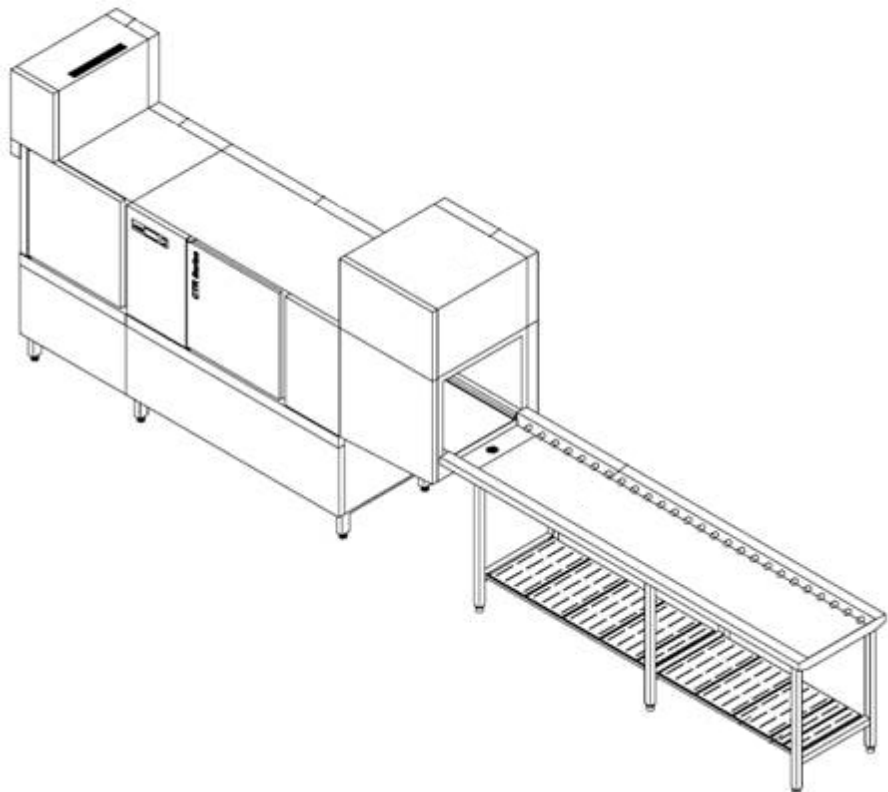
- M Pre wash zone
- Energy component
- 90° mechanical corner entry
- 90° mechanical corner exit
- 1200mm outlet roller table



CTR ML M Energy

Left to right operation

- M Pre wash zone
- M Drying zone
- Energy component
- 2200mm outlet roller table



TECHNICAL DATA

General data		CTR M Single rinse	CTR L Dual rinse
Tank capacity	l	75	83
Rack dimensions	mm	500x500 (for straight installation: 500x600)	
Clear entry height	mm	450	
Clearance width / passage width	mm	530/510	
Working height	mm	900	
Wash pump	kW	2.2	
Noise emission	dB(A)	< 70	
Splash guard		IPX5	
Max. inlet water temperature	°C	60 (Energy: 20)	
Required water flow pressure on-site	bar / kPA	1.5–6.0 / 150–600	
Tank temperature	°C	63	
Boiler temperature	°C	85	

Weight net / gross

Straight drying zone	kg	61 / 109
Corner drying zone	kg	110 / 158
Energy	kg	38 / 40

Specific data		CTR M	CTR SM	CTR MM	CTR L	CTR SL	CTR ML
Theoretical rack capacity *1	Racks/h	50/75/120	70/100/150	90/125/185	60/85/130	80/110/160	100/135/195
Maximum DIN rack capacity	Racks/h	100	140	125	116	156	135
Average rinse water consumption *2	l/h	114	152	190	130	168	205
Average energy consumption *3	kW	18.0	21.9	24.0	19.8	23.7	25.6
Weight net / gross	kg	212/264	249/315	340/418	244/296	281/347	372/450

*1 Factory setting

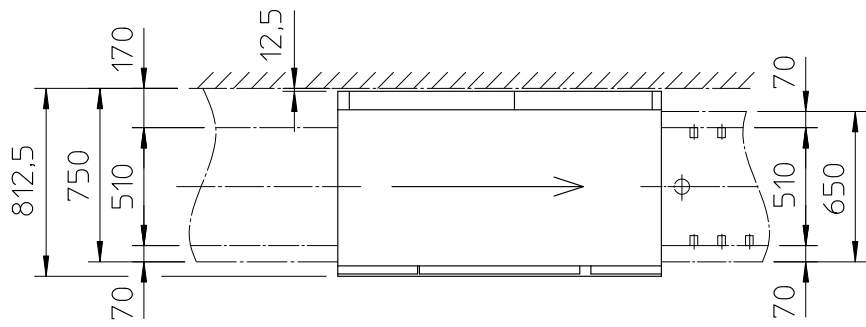
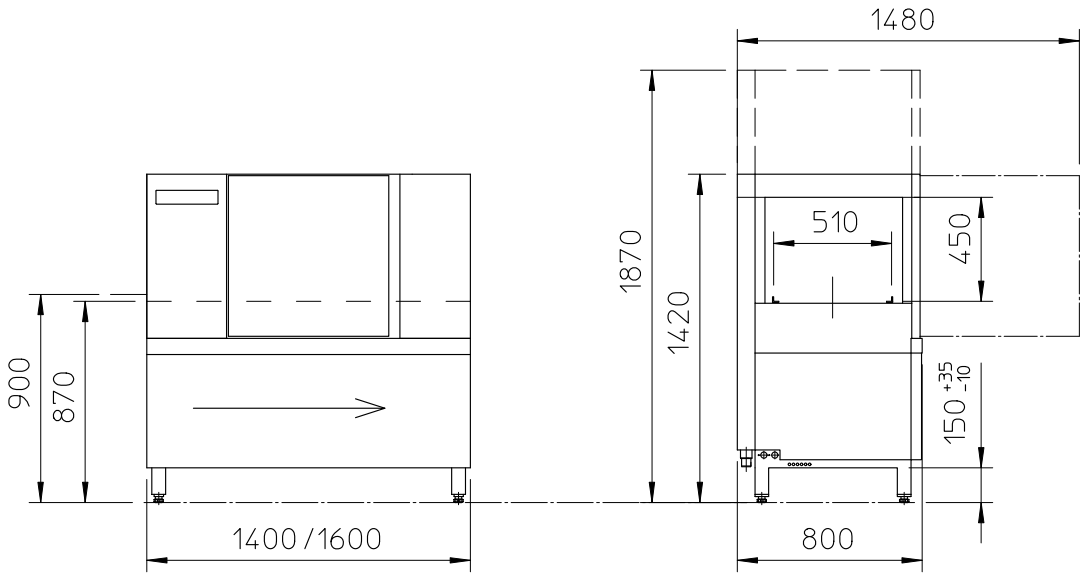
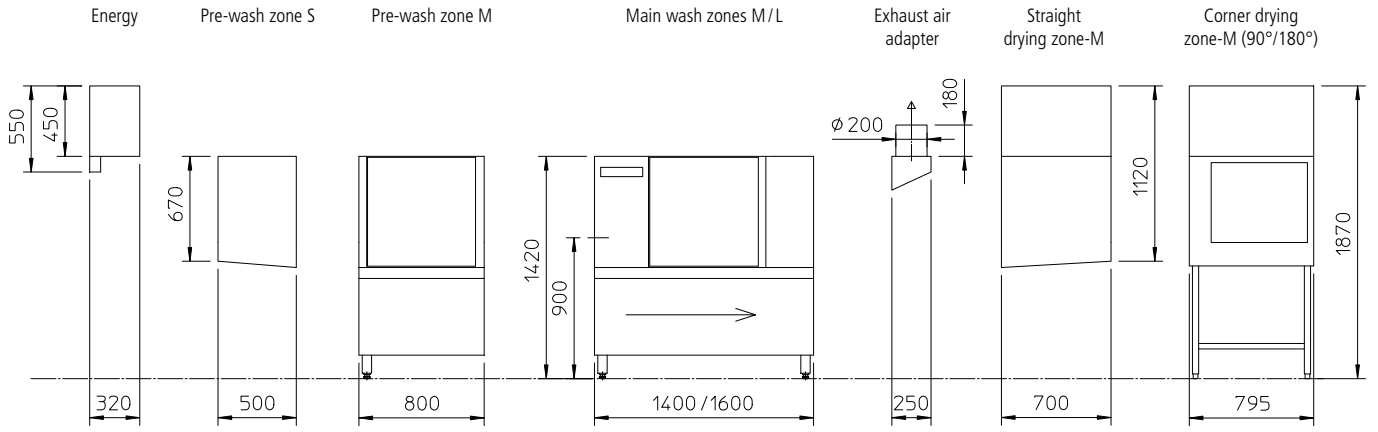
*2 Non-binding information. The actual rinse water consumption may vary depending on the on-site conditions.

*3 Average data incl. drying zone with exemplary conditions, operating mode and cover rate. Individual, deviating values possible.

OPTIONAL ADDITIONS

- Heat recovery Energy *4
- Working direction can be selected: left–right / right–left
- working height: 850 mm, 950 mm *4
- base installation
- pre-wash zone S *4
- pre-wash zone M *4
- straight drying zone *4
- corner drying zone *4
- exhaust air adapter (only outlet end) *4
- emergency stop switch *4
- dual rinse
- increased boiler heating at the cold water connection *4

*4 Retrofittable



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