

Pot, tin and utensil washers
GS 600 Series

Take it large





Large dishes, high performance – the GS 600 Series is up to the job

Winterhalter – the specialist for warewashing systems

- + A family company in its 3rd generation
- + Represented in more than 70 countries worldwide
- + At home in the largest and best washing kitchens
- + Professional dishwashing technology from front loading to flight-type dishwashing machines
- + Complete solutions detergent products, water treatment and accessories – all from a single source

Winterhalter dishwashers are an essential partner in everyday use. Whether it's glasses, dishes, cutlery or other items – Winterhalter can offer you the appropriate machine. **The GS 600 Series is designed for large dishes such as pots, trays and utensils.**

Depending on the size of your wash area and your operational requirements, Winterhalter can offer you the ideal machine: from the GS 630, the smallest utensil washer in the world and the compact GS 640, through to the slim GS 650 and the XXL-model GS 660. All of these machines are available with energy saving options (except the GS 630).

Winterhalter has the perfect solution for your dishwashing needs. Having selected a machine with the appropriate capacity and performance, you will also find a matching selection of racks and accessories as well as water treatment systems and the right detergent products. **Trust the specialist for professional washing systems.**



Jürgen and Ralph
Winterhalter





For commercial catering, restaurant chains, hotels, snack bars, bakeries and butchers – the GS 600 Series is big in washing utensils.



Intelligent technology, simple operation – advantages that pay off day in, day out

The GS 600 Series stands for intelligent dishwashing technology with a high level of user-friendliness. An **ingenious hygiene concept, economical efficiency and high performance** are only some of the many outstanding properties that put this series of utensil washers in a class of their own.

Their durability and low operating costs means that a model from the GS 600 Series will definitely pay off for you. Trouble-free, reliable operation and low consumption of resources ensure efficient working procedures that cut costs at the same time.

Compared to washing utensils by hand, using a utensil washer from the GS 600 Series significantly reduces water and energy consumption as well as reducing the number of personnel required. This reduces your operating costs and helps to keep them down.

Economy



Low rinse water volume

In parallel to the low consumption of rinse water, the amount of all other resources consumed such as energy, detergent and rinse aid is also minimal. You reduce environmental pollution and save operating costs.

Performance



High washing power

The reversing washing system with high-power jets (top and bottom) guarantees the best cleaning results even with the most stubborn dirt. The GS 600 Series is optionally available with a cold water pre-wash function, which means it is particularly suitable for cleaning dishes with starch and egg-white soiling.

Machine operation



Operating reliability

With the colour-coded, self-explanatory single-button control, the dishwasher has everything under control – a big advantage when the turnover of untrained personnel is high.



Work ergonomically

The space-saving lift/folding door makes it possible to work comfortably in the immediate vicinity of the machine even when the machine is open (except the GS 630).

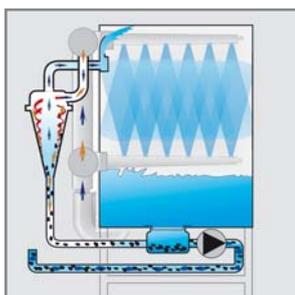


Hygiene concept



Quadruple wash water filtration

Large dirt particles are trapped by a total coverage filter system with a removable filter cassette. It can be easily removed without previously draining the water from the tank. The pump inlet filter provides additional reliability. Mediamat wash water filtration



keeps the finest dirt particles out of the detergent permanently – this significantly reduces detergent consumption. Quadruple wash water filtration keeps the detergent solution so clean that it can be used for a whole workday – this permanently reduces water and energy consumption.



Self-cleaning programme

When operation is finished, the interior self-cleans automatically and then the machine switches itself off. The integrated drain pump removes any remaining dirty water from the machine – deposits and odours are avoided.



Spray guard

The rear cover fitted as standard provides total protection for the machine against ingress of dirt and water (index of protection IPX5). This means the outside of the machine can be cleaned without problems.



Whether for foodservice, bakeries, butchers or fast food restaurants, Winterhalter has the right racks, water treatment and detergents for the type of ware and degree of soiling.

GS 630 – compact power

Winterhalter offers the ideal solution for washing utensils in small kitchens or tight spaces. The GS 630 is the world's smallest utensil washer.

The compact undercounter version delivers excellent washing results for Euronorm trays, sheet pans, Gastronorm containers, trays and grease filters. If required, the GS 630 also offers programs to wash dishes, cutlery and glasses, with some restrictions.

With its numerous innovations, the GS 630 meets the highest of demands and sets the standard when it comes to quality. It is easy to operate, provides assured hygiene and ensures the perfect washing results, even when utensils are especially dirty. Easy access for servicing rounds out the features of the GS 630.



GS 640 / GS 650



GS 640 / GS 650 – its slimline body packs a punch

Utensil washing by machine is possible even if little space is available in the washing kitchen – the GS 640 and GS 650, each only 750 mm wide, prove it. Despite their small dimensions, they can easily cope with the dishwashing volumes that arise in medium-sized cafés and restaurants, fast food outlets, bakeries and confectioners or butchers. Trays, pots and utensils are cleaned without difficulty.

The GS 650 is ideal for bakeries. This model offers a remarkable **clear entry height of 830 mm**. This additional height bonus means that even tall display trays or baguette racks can be washed in the machine.

What is more, these two models in the GS 600 Series can wash two Euronorm crates up to a max. height of 220 mm in each wash cycle. A specially developed rack insert ensures the crates are positioned at an angle, meaning that the depth of the machine is used to optimum effect and that the remaining dirty water can drain away completely.

Ideal for bakeries – the GS 650 is tall enough for baguette racks



Open Euronorm transport racks can be washed on two levels



GS 660 – performance goes large

The GS 660 offers plenty of room in all directions. The XXL model in the GS 600 Series offers impressively generous dimensions: **The clear entry height is 830 mm with an overall width of 1380 mm.** The GS 660 can be used with ideal results wherever a lot of dishes or large items have to be washed. It has even got enough room for utensils and trays up to 1000 mm x 600 mm.

The GS 660 can deal with three Euronorm crates in one wash cycle. When the machine is equipped with an optional additional rack shelf, it is even possible to wash up to six of the open Euronorm transport racks that are commonly used in bakeries.

A special feature of the GS 660:

Detergent and rinse aid containers can be stored in the base frame, thereby saving space.



GS 600 Energy



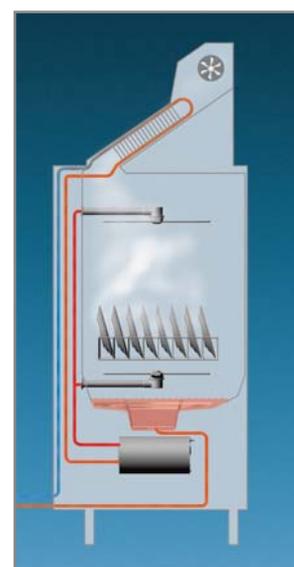
The innovative irt economy models from Winterhalter reduce your consumption of important resources. Easy on the environment and your wallet.

GS 600 Energy Series – big savings

As the years go by, its high consumption values can turn a dishwasher into an expensive purchase.

You can significantly lower your operating costs with the energy models in the GS 600 series (GS 640 Energy, GS 650 Energy and GS 660 Energy) through the integration of an exhaust air heat exchanger. The moist, warm water vapour is drawn directly out of the machine when the door is closed, and used for heating the cold water supply. This lowers the energy costs each year by up to 10 %. The heat exchanger reduces the exhaust air temperature by more than 50 percent. This permanently improves the room climate.

Save hard cash: With the GS 640 Energy and the GS 650 Energy, you can save around 260 Euro per year; the GS 660 Energy will save you up to 280 Euro per year. The total connected load of the GS 640 Energy and the GS 650 Energy can be lowered by 6 kW to a mere 8.4 kW. That of the GS 660 Energy can be lowered to 9.8 kW.



Schematic view of the heat recovery process in the GS 640 Energy (only possible with cold water connection)



Technical data / information

Technical data	GS 630	GS 640	GS 640 Energy	GS 650	GS 650 Energy	GS 660	GS 660 Energy
Theoretical capacity [racks/h]	38/29/12	40/24/12	40/24/12	40/24/12	40/24/12	40/24/12	40/24/12
Width [mm]	870	750	750	750	750	1380	1380
Depth with door closed [mm]	600	870	870	870	870	870	870
Width with door open [mm]	1070	1245	1245	1305	1305	1305	1305
Height with door closed [mm]	820–835	1617 ± 20	2201 ± 20	1787 ± 20	2371 ± 20	1787 ± 20	2371 ± 20
Height with door open [mm]	820–835	1933 ± 20	2201 ± 20	2205 ± 20	2371 ± 20	2205 ± 20	2371 ± 20
Working height [mm]	325	840 ± 20	840 ± 20	840 ± 20	840 ± 20	840 ± 20	840 ± 20
Clear entry height (without rack) [mm]	410	670	670	830	830	830	830
Rack dimensions (width x depth) [mm]	650 x 508	608 x 672	608 x 672	608 x 672	608 x 672	1260 x 695	1260 x 695
Tank capacity [l]	25	82	82	82	82	125	125
Rinse water consumption per wash cycle [l]	4.4	5.2	5.2	5.2	5.2	7.5	7.5
Tank temperature [°C]	60	60	60	60	60	60	60
Boiler temperature [°C]	85 (65)*	85	85	85	85	85	85
Tank heating [kW]	5.3	6.0/9.0	6.0/9.0	6.0/9.0	6.0/9.0	6.0/9.0	6.0/9.0
Boiler heater [kW]							
with inlet water temperature 55-60 °C	5.3	6.0	–	6.0	–	6.0	–
with inlet water temperature 40-55 °C	5.3	9.0	–	9.0	–	9.0	–
with inlet water temperature 10-40 °C	5.3	12.0	–	12.0	–	12.0	–
with cold water connection up to max. 20 °C							
in conj. with exhaust air heat recovery	–	–	6.0	–	6.0	–	6.0
Required water flow pressure [bar/kPa]	1.0/100	1.0/100	1.0/100	1.0/100	1.0/100	1.0/100	1.0/100
Circulating pump, P1 [kW]	1.5	2.3	2.3	2.3	2.3	3.7	3.7
Reversing drive, P1 [kW]	0.1	0.1	0.1	0.1	0.1	0.1	0.1
Total connected load [kW]							
with inlet water temperature 55-60 °C	7.1	8.4	–	8.4	–	9.8	–
with inlet water temperature 40-55 °C	7.1	11.4	–	11.4	–	12.8	–
with inlet water temperature 10-40 °C	7.1	14.4	–	14.4	–	15.8	–
with cold water connection up to max. 20 °C							
in conj. with exhaust air heat recovery	–	–	8.4	–	8.4	–	9.8

* Temperature switching (option)

Overview of dishes	GS 630	GS 640 / GS 640 Energy	GS 650 / GS 650 Energy	GS 660 / GS 660 Energy
Item size	For utensils up to GN 1/1 and trays up to 600 mm x 400 mm	For utensils up to GN 2/1	For utensils and baking trays up to 600 mm x 800 mm	For utensils, pots and trays up to 1000 mm x 600 mm
Catering dishes	Glasses, crockery, flatware, trays, pots, platters, dishes, gastron container (1 piece) etc.	Pots, platters, dishes, etc.	–	Gastronom containers (up to 3 racks side-by-side), pots, platters, bowls, etc.
Dishes in butchers	Gastronom containers (1 piece), display trays, knife hygiene boxes, etc.	Gastronom containers, display trays, knife hygiene boxes, etc.	–	Gastronom containers (up to 3 racks side-by-side), display trays, knife hygiene boxes, etc.
Dishes in bakeries and confectioners	Gastronom containers, display trays etc.	Gastronom containers, display trays, etc.	Gastronom containers up to 800 mm tall (e.g. baguette racks), baking trays, display trays, etc.	Gastronom containers (up to 3 racks side-by-side or 6 open racks with optional additional rack shelf), baking trays, display trays, etc.

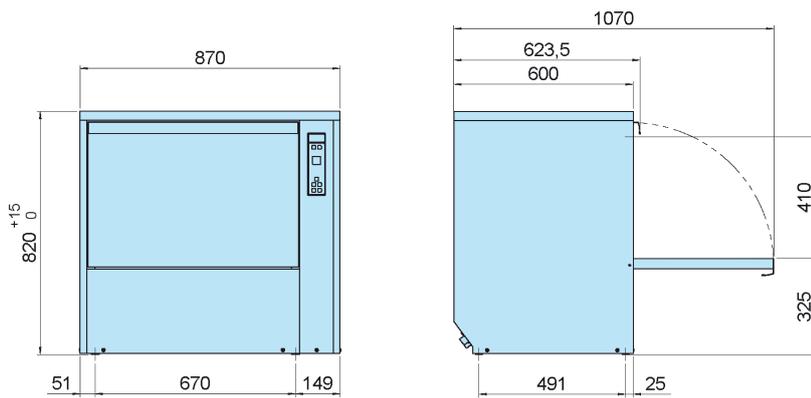
Standard equipment for all models in the GS 600 Series:

- + Single-button control with colour coding
- + Display panels (e.g. for dosing, water treatment, etc.)
- + Reversing top and bottom wash system
- + Integrated rinse aid dosing equipment
- + Non pressurised boiler for rinsing
- + IPXS
- + Hygiene features
 - Quadruple wash water filtration (total coverage filter system with filter cassette, pump inlet filter, Mediamat Cyclo)
 - Integrated self-cleaning programme
 - Thermostat on the boiler for ensuring the required rinse water temperature

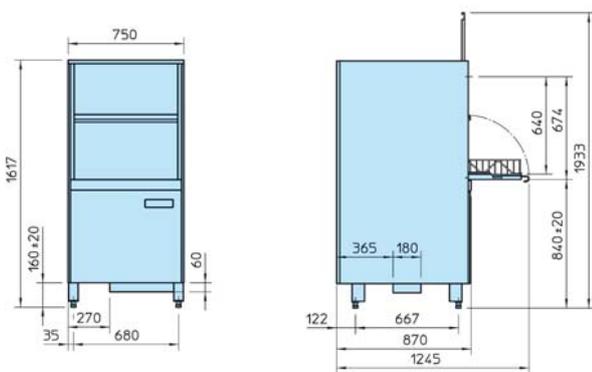
Special features of the GS 600 Energy Series:

- + Integrated exhaust air heat recovery

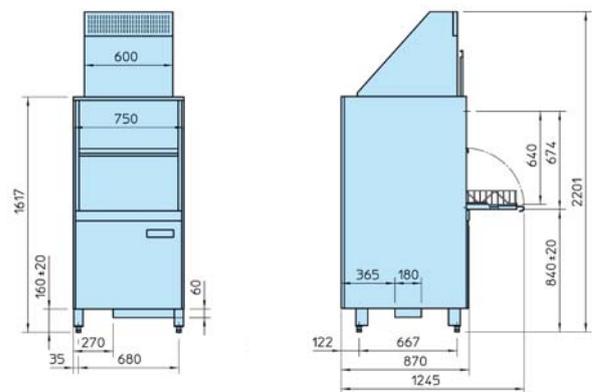
GS 630



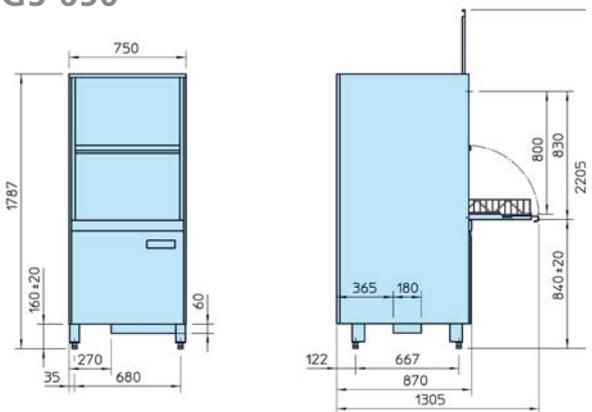
GS 640



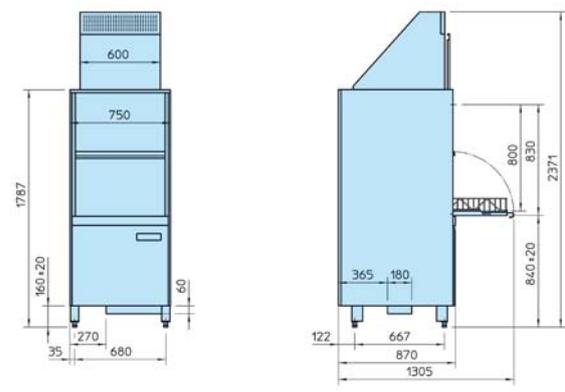
GS 640 Energy



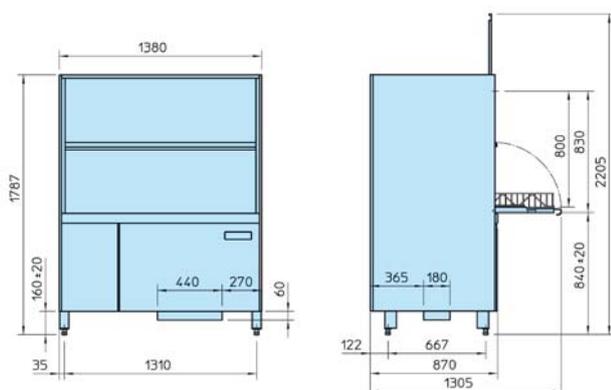
GS 650



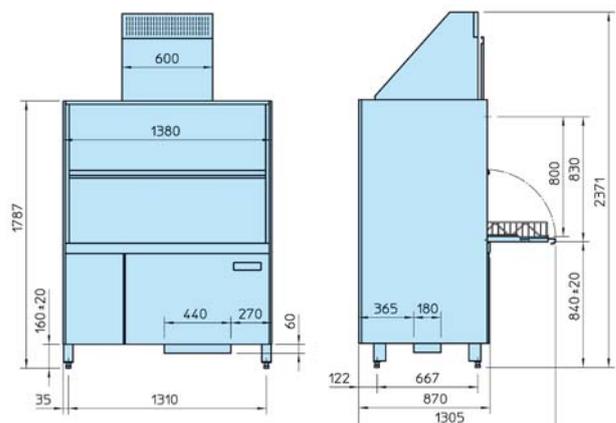
GS 650 Energy



GS 660



GS 660 Energy



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