

MT Series

GAMECHANGER

MTR | MTF

Conveyor Dishwashers
for Commercial Kitchens

winterhalter.com.au



Complete Flexibility. Maximum Investment Security.

Investing in a warewasher should be the right decision not only for today but also for tomorrow. But what if, in the future, the business expands, trading conditions change or new innovative features come onto the market?

This is where the MT Series dishwashers create new possibilities: the modular system architecture enables individual zones and components to be flexibly combined and customised precisely to individual needs and equipment requirements. And with conversion or retrofitting also possible at a later date, the MT Series offers maximum planning and investment security.

When your business grows, the machine grows with it.

KEY MULTI TANK POINTS

FIRST-CLASS WASH RESULTS

The powerful warewashing system and effective multi-filtration of the MT Series ensure consistently high wash results. Each zone helps to ensure first-class cleanliness and excellent drying. This ensures that your wash items come out of the machine spotless.

HIGH ECONOMIC EFFICIENCY

Water is used in a targeted and sparing way. Energy is used several times with the help of heat recovery. And if there is room for optimisation in the washing process, the machine gives proactive advice. All this provides efficient warewashing operation, saves resources and reduces your operating costs to a minimum.

MAXIMUM HYGIENE SAFETY

The machine architecture and the hygiene and cleaning concept of the MT Series offer maximum hygiene safety. As standard, the machines meet the hygiene requirements of DIN EN 17735 and have the corresponding hygiene certificates. When in operation, the MT monitors itself and automatically alerts you in the event of a hygiene-critical event.

CONVENIENT OPERATION

When it comes to ease of operation, the MT Series has set a new standard for rack conveyor dishwashers. The machine is intuitive and easy to operate. It is ergonomic, safe and time-saving. And it is very easy to clean. This means that the MT provides the prerequisites for a fluid washing process with high reliability and fail-safe operation.

MTR RACK CONVEYOR DISHWASHERS

Different wash items in different quantities. Sometimes bunching at peak times, sometimes spread out over the whole day. This is where the MTR Series rack conveyor dishwashers are in their element. With a capacity of up to 355 racks. With a wide range of options for conversion and retrofitting. And with exceptionally high economic efficiency



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MTF FLIGHT-TYPE DISHWASHERS

The same wash items every day. At the same times every day. Full performance and absolute reliability are always required. This is a job for the MTF Series conveyor dishwashers from Winterhalter. They can handle up to 8,000 plates per hour. They can be flexibly converted and retrofitted. And they are extremely economical.



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FEATURES



ACTIVE DIRT REMOVAL

The MT is also equipped with active dirt removal. It prevents coarse dirt from getting into the tank water in the first place and filters it out before the main wash cycle. The dirt is fed into the inlet zone and collected in the strainer drawer. This can be quickly and easily emptied during operation. This improves the wash result and reduces detergent consumption.



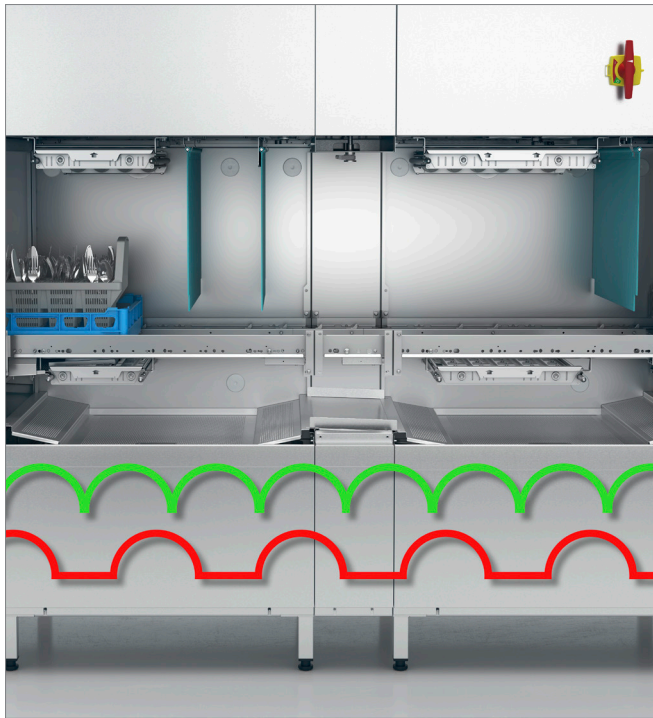
SPEED-DEPENDENT RINSE WATER VOLUME

The MT automatically adjusts the rinse water volume to the selected transport speed. At each stage, only as much rinse water is used as is actually required for a first-class wash result. Rinse aid is also dosed dynamically and adjusted to the rinse water volume. This provides for an economical washing process and saves resources.



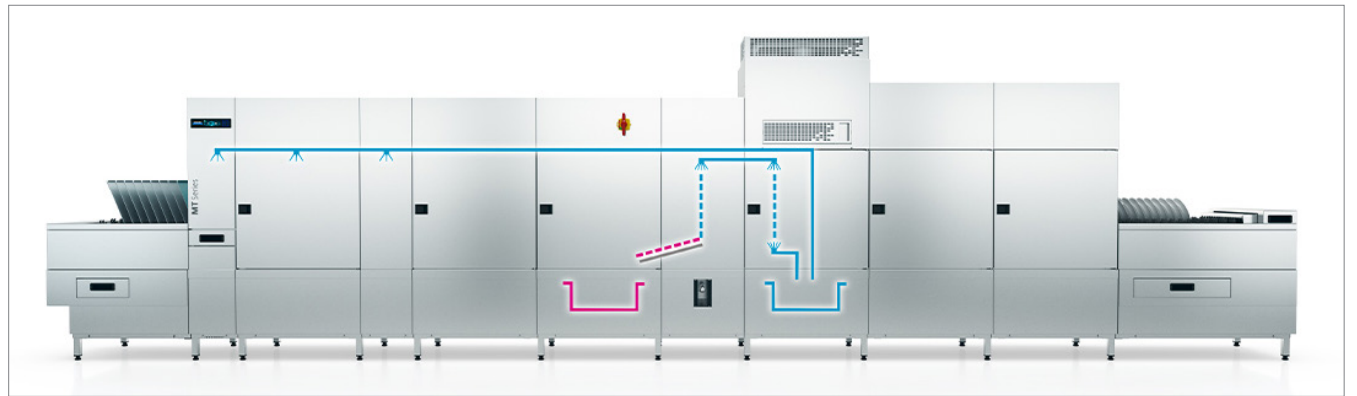
BUILT-IN SOLID DOSING

The built-in solid dosing SPI (Solid Pump Internal) uses powder detergent. It is highly concentrated and about two thirds more efficient than a liquid detergent. The system is convenient, ergonomic and safe, as the cleaner cartridges can be replaced without any contact with chemicals. Further advantages of the built-in solid dosing include hygienic integration into the machine, space-saving storage of the replacement cartridges and the minimal volume of waste.



CONTINUOUS RACK CONVEYOR

The MTR's drive works with shorter and closely spaced strokes so that the wash racks are transported through the machine at as constant a speed as possible. This provides an almost continuous forward movement and ensures first-class wash results even with dessert bowls and other small hollow bodies.



DUAL DETERGENT SAVING FUNCTION

The dual detergent saving function uses an upstream rinse jet at the beginning of the rinse zone to ensure that the majority of the detergent is rinsed directly back into the main wash zone. This means that less detergent is used and less detergent needs to be added in the main wash zone. Furthermore, most of the rinse water is fed back into the main wash zone and the chemicals dissolved in it are used for cleaning. This dual saving measure reduces the consumption of chemicals by up to 80 %, lowering the operating costs of the MT.

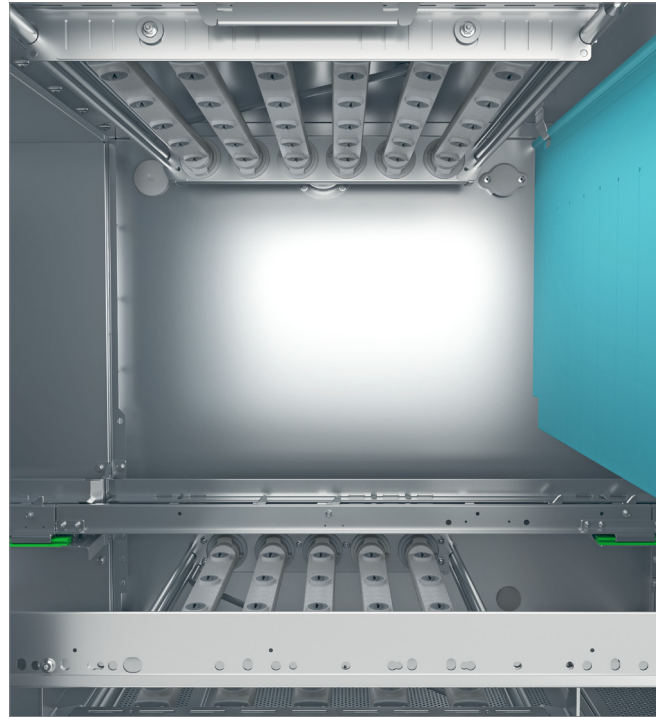
ERROR MANAGEMENT

While the wash cycle is running, the MT Series machines check in the background that all functions are being carried out without error. If an error occurs, a corresponding warning message appears in the display. The MT automatically detects whether the error is self-correctable (e.g. replacement of the detergent), non-critical or critical. For non-critical errors, the machine ensures that washing can continue until the service technician has addressed the issue. Error management reduces possible downtimes and hygiene deficits to a minimum.



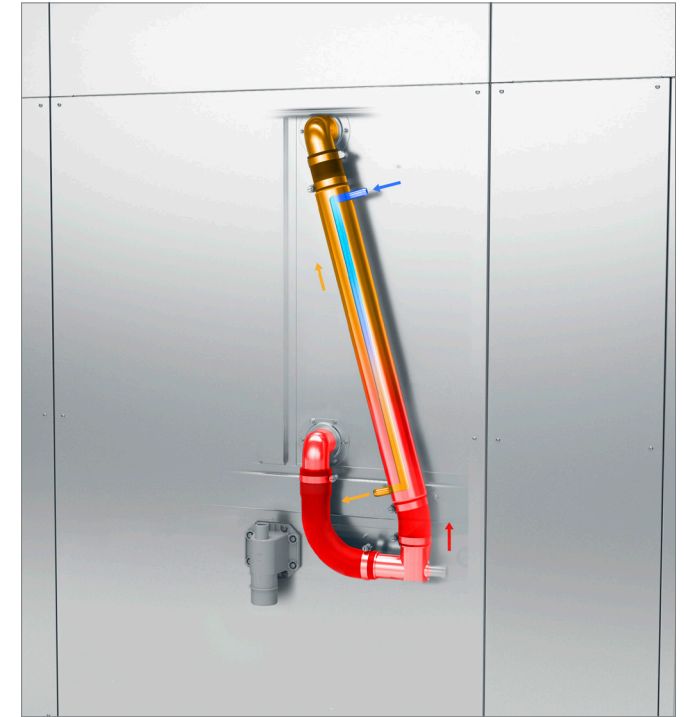
EXCELLENCE-I

Integrated reverse osmosis water treatment removes 98% of all minerals and salt from the water. Optional permanent or temporary utilisation of reverse osmosis water in the fresh water rinse. Sparkling glasses and shining cutlery without the need of hand polishing. Furthermore no additional space is required, as completely integrated into the machine.



HIGH-PERFORMANCE WASHING SYSTEM

The wash arms of the MT's high-performance washing system are arranged asymmetrically for optimum surface coverage when washing. This means that the wash pressure is precisely balanced so that, first, maximum wash performance is achieved and, second, the wash items are held securely in position. The result is a warewashing system that delivers high performance and efficiency – for all types of wash items.



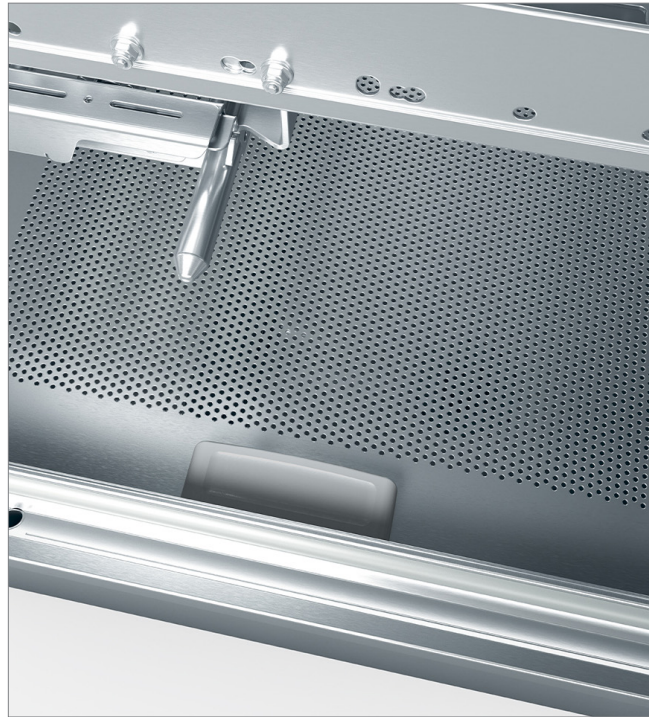
PRE-WASH ZONE HEAT EXCHANGER

Machines in the MT series with at least three tanks are equipped with the EnergyLight pre-wash zone heat exchanger as standard. The stainless steel heat exchanger uses the hot water from the pre-wash zone to pre-heat cold inlet water. This recovers up to 2 kWh/h, which, in combination with other features, ensures a reduced connected load and significant savings in operating costs. The heat exchanger also regulates the tank temperature in the pre-wash zone and keeps it at the optimum level.



HYGIENE MODE

Hygiene mode is a product feature only offered by Winterhalter conveyor dishwashers: If the tank or boiler temperature falls below the set value, the MT automatically reduces its transport speed. This ensures full hygiene safety and DIN-compliant washing at all times.



STRAINER DETECTION

The strainer detection system uses a magnetic control to ensure that all strainers are correctly inserted. This is the only way to ensure that the MT's multi-filtration system works optimally and contributes to a first-class wash result. It also optimally protects the pump from damage.



START ASSISTANT

The SmartStart function checks automatically during filling of the MT that all machine functions are carried out correctly. The start assistant ensures full operating safety and ensures that any errors can be detected and rectified at an early stage.



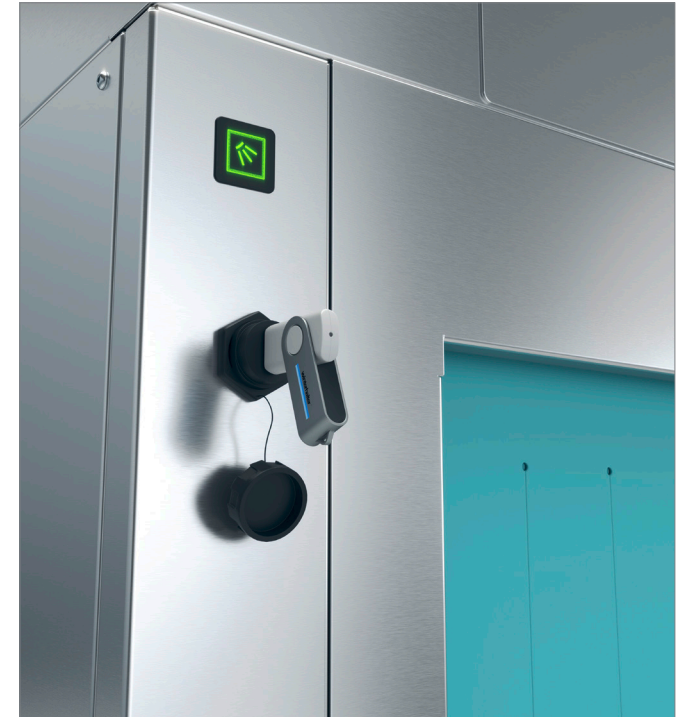
HIGH TEMPERATURE WASHING

If there are special hygiene requirements, it is possible to equip the MT with additional heating power. In HighTemp mode, it is also possible to wash at higher temperatures.



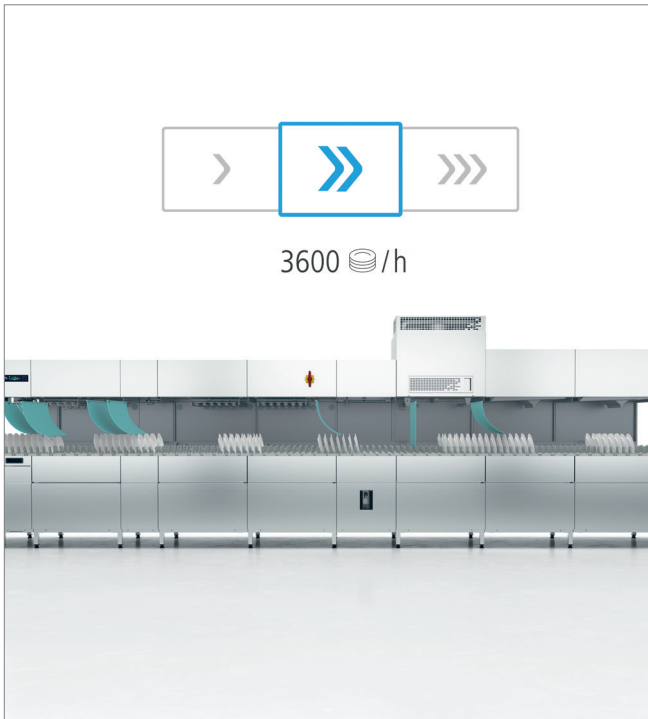
CONNECTED WASH

CONNECTED WASH can be used to analyse and evaluate all important machine data from the networked MT and to access it from anywhere. If there is scope for optimisation in the washing process, CONNECTED WASH indicates this with specific recommendations for action, which increases economic efficiency. If a critical error occurs, the machine automatically sends a notification, ensuring absolute hygiene safety and greater efficiency. Automatic updates ensure that the software on the machine is always up to date and that new functions are available immediately.



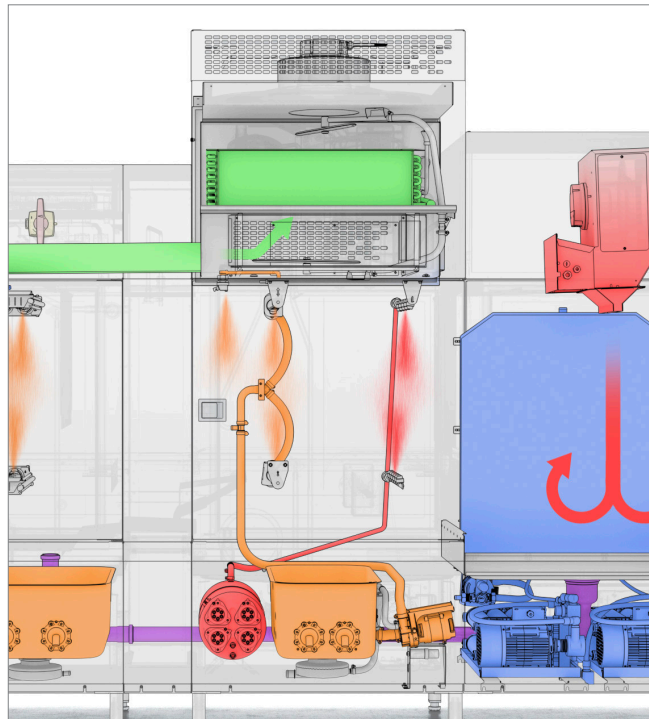
USB INTERFACE FOR DATA TRANSFER

All hygiene-relevant operating data for the MT can be accessed through the USB interface and stored externally as a hygiene report. This enables seamless compliance documentation of all hygiene standards according to HACCP. The service technician can also install updates via this interface. This keeps the MT software up to date and newly added functions are immediately available. The USB interface makes this possible even if CONNECTED WASH cannot be used.



FLEXSPEED MODE

The FlexSpeed mode automatically reduces the transport speed of the MT if it is too high for the current working rhythm. This happens, for example, if wash items are not cleared quickly enough from the machine outlet, causing the washing process to be frequently interrupted, or if large gaps occur when loading the machine. Adjusting the speed allows warewashing staff to work continuously. The FlexSpeed mode therefore ensures a smooth workflow and an efficient washing process.



HEAT PUMP

The ClimatePlus heat pump uses not only the thermal energy of the escaping steam but also the energy from the room air to heat the MT's tank and rinse water. The heat pump has a grease filter and an automatic self-cleaning function and reduces energy consumption. This significantly reduces operating costs, the connected load is lowered and the room climate is improved.



HYGIENE DOORS

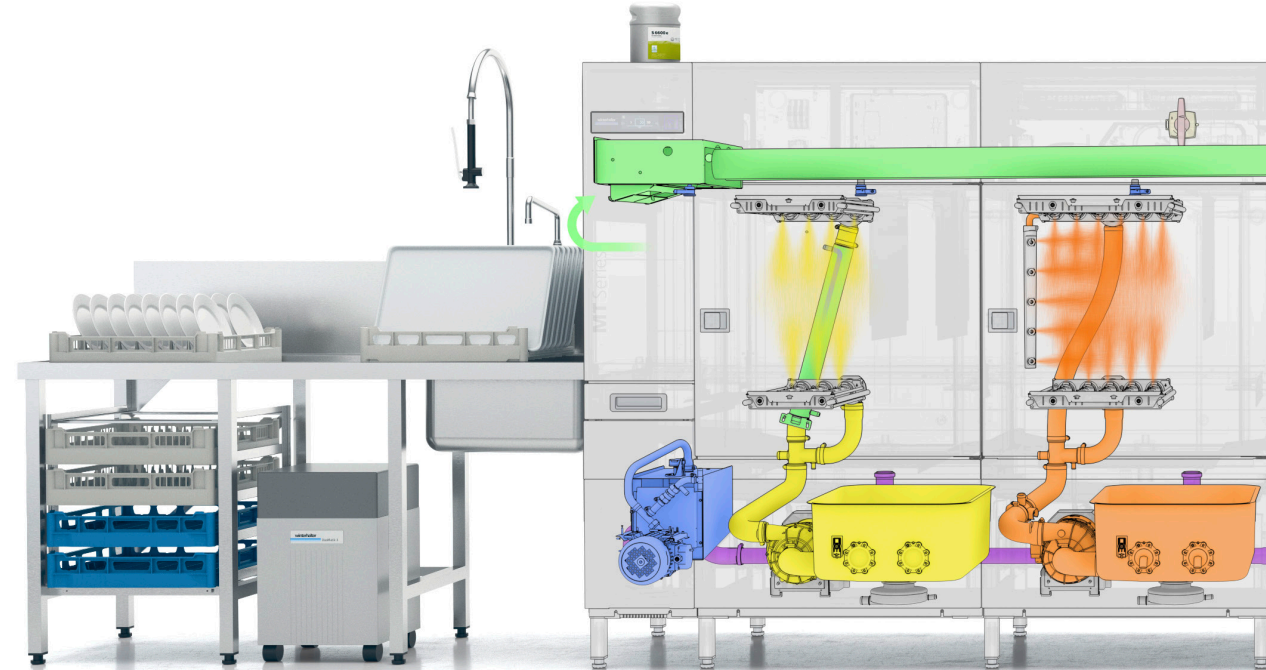
The 180° swiveling hygienic doors give ergonomic access to the entire interior of the machine and allow easy and hygienic cleaning. This is where the big advantages over conventional lifting doors become apparent, because with the high-quality doors on the MT Series, the insides are also easily accessible and can be cleaned if necessary. The double-skinned doors are deep-drawn, acoustically and thermally insulated and a central component of the hygiene concept of the MT.

DIFFERENT ZONES TO MEET YOUR NEEDS

MTR Wash Zones



Scan to
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about zones



INLET ZONE

- Ergonomically operated control centre
- With display and active dirt removal
- Length: 320 mm
- 350mm prewash available option

PRE-WASH ZONE

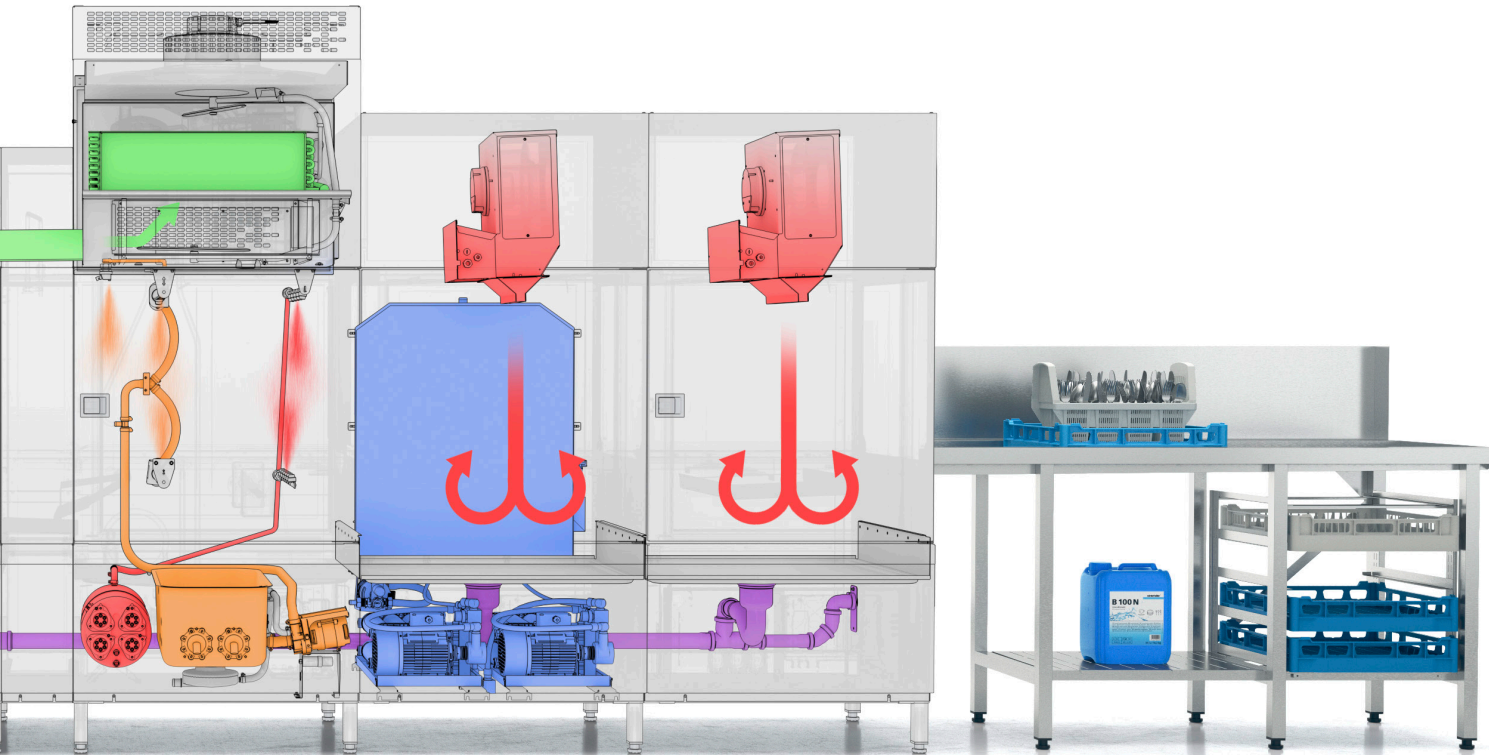
- Less dirt in the main wash zone
- Increased plate capacity and improved wash results
- Length: 840 mm

INTEGRATED REVERSE OSMOSIS

- Clean and sparkling wash items
- Removes 98% of substances dissolved in water
- Prevents any deposits on glasses, dishes and cutlery

NEUTRAL ZONE

- Streamlined processes, reduced rinse water volume
- Up to three neutral zones possible
- Lengths: 210 mm / 350 mm / 560 mm



MAIN WASH ZONE

- High-performance washing system
- Up to three main wash zones possible
- Length: 840 mm

RINSE ZONE

- Economic triple rinse for first-class wash results
- Speed-dependent rinse water volume
- Length: 840 mm

DRYING ZONE

- Complete drying of the water film for optimum drying results
- Can be combined with air knife drying zone(s)
- Length: 840 mm

CLIMATEPLUS

- Ensures significant energy savings
- Positive benefit for the room climate
- Energy savings upto 20kWh/h

ENERGYPLUS

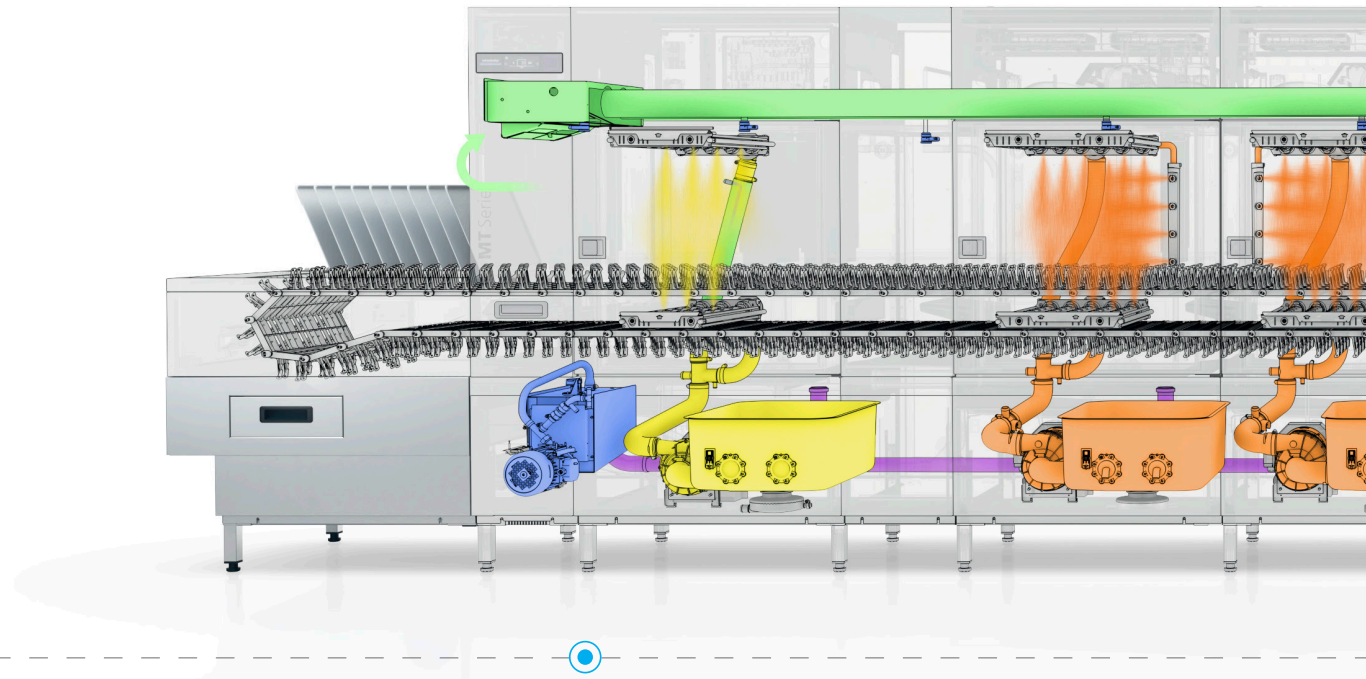
- Reduces energy demand of machine
- Lowers the connected load and operating costs

CORNER DRYING ZONE

- Additional option 90° or 180° angle
- Space-saving variant for confined spaces
- For optimised workflow

DIFFERENT ZONES TO MEET YOUR NEEDS

MTF Wash Zones



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about zones

LOADING ZONE

- Supports ergonomic working
- Hygienic design with self-cleaning function
- Lengths: 750 / 950 / 1,150 / 1,350 mm

INLET ZONE

- Ergonomically operated control centre
- With display and active dirt removal
- Length: 320 mm
- 350mm prewash available option

INTEGRATED REVERSE OSMOSIS

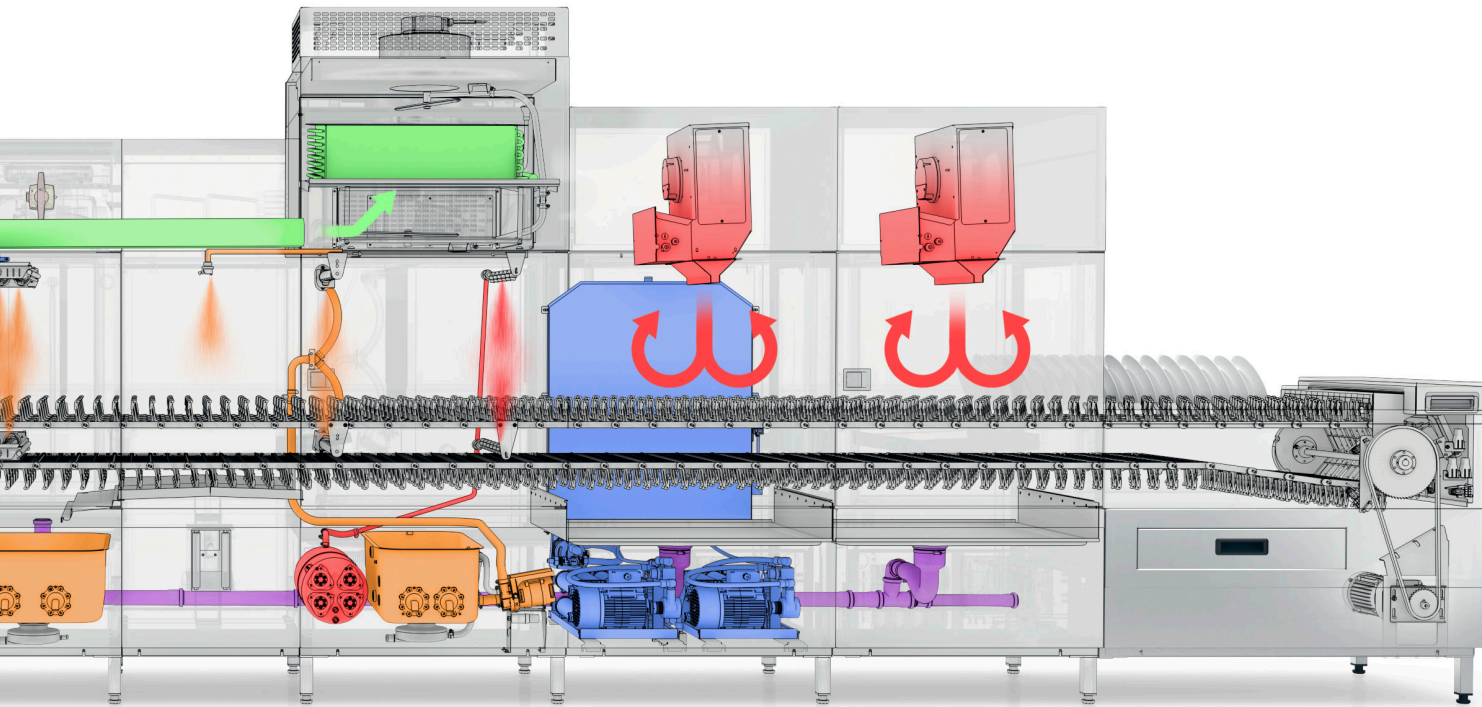
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NEUTRAL ZONE

- Streamlined processes, reduced rinse water volume
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CLIMATEPLUS

- Ensures significant energy savings
- Positive benefit for the room climate
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PRE-WASH ZONE

- Less dirt in the main wash zone
- Pre-heating of wash items
- Length: 840 mm

MAIN WASH ZONE

- Hygiene mode for maximum hygiene safety
- Up to three main wash zones possible
- Length: 840 mm

RINSE ZONE

- Economic triple rinse for first-class wash results
- Optional with heat recovery
- Length: 840 mm

ENERGYPLUS

- Reduces energy demand of machine
- Lowers the connected load and operating costs

UNLOADING ZONE

- Additional option
- Hygienic design
- Incl. safety conveyor cut-off
- Lengths: 900 mm / 1,200 mm / 1,500 mm / 1,800 mm

DRYING ZONE

- Additional option
- Complete drying of the water film
- Can be combined with air knife drying zone(s)
- Length: 840 mm

CHOOSING THE RIGHT MACHINE FOR YOU

The MT Series dishwashers are sleek, flexible, and retrofittable modular systems serving maximum hygiene, safety, and economic efficiency.

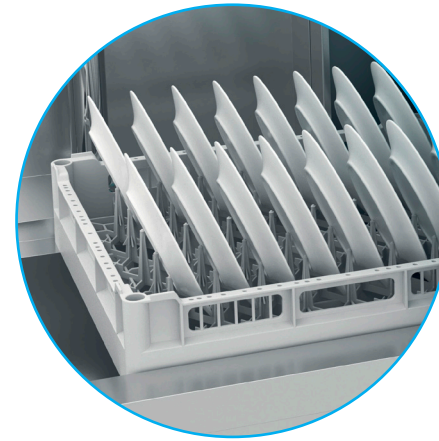
But which one is the right fit for your commercial kitchen?

With factors such as volume, dishwashing time, and application area considered, the choice lies in its conveyor configuration: rack or flight.

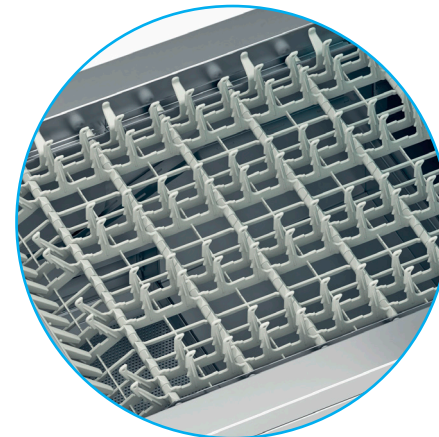
The MTF machines allow direct loading onto the conveyor, and the MTR uses specialised racks to carry dirties.

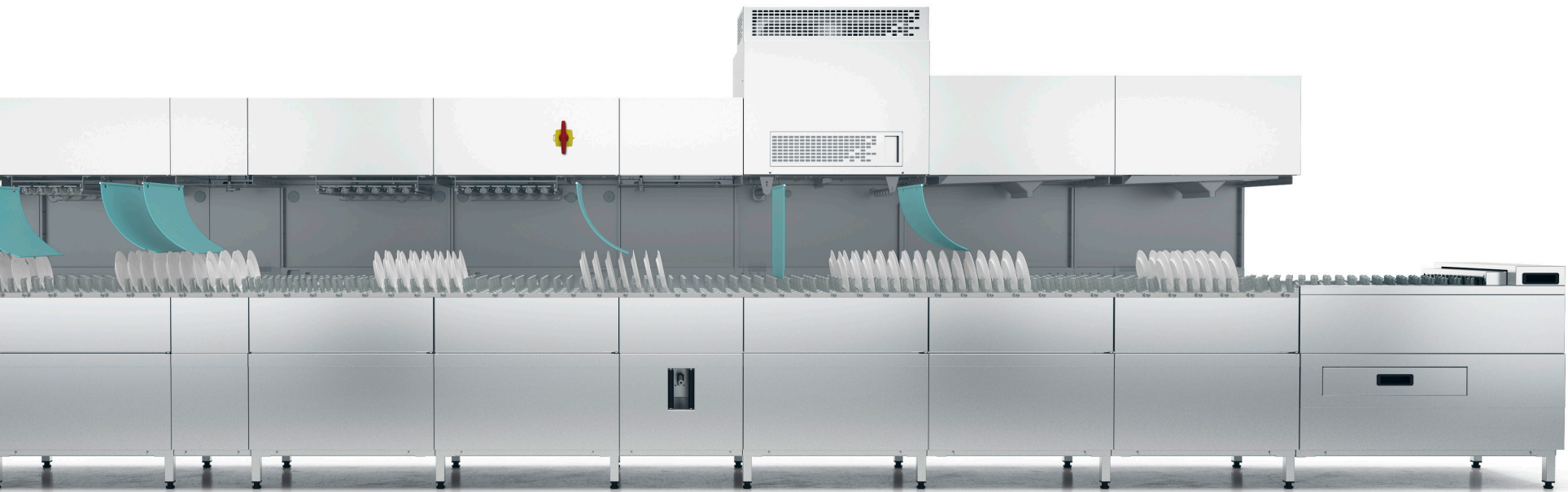
Contact us to find the best solution for your needs today.

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Winterhalter Australia Pty Limited

Commercial Dishwashers & Systems
winterhalter.com.au

Australia

+61 2 9645 3221
sales@winterhalter.com.au

New Zealand

+64 9 973 5100
Sales@winterhalter.co.nz

