STR Single-tank rack conveyor dishwashers

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-cleaning 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.
Available for use in small kitchens and as a corner variant. Fitted on a 90° corner conveyor, the machine dimensions remain very compact and make room planning simpler and more flexible.

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 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.

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-cleaning zone – extra cleaning power
The pre-cleaning zone of the STR 200 / STR 260 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 water 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-cleaning zone for stubborn soiling
- Temperature switching for gentle glass washing

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

HighTemp – washing at high temperature
For special requirements, the STR 155 warewasher is also available as HighTemp variant. The HighTemp setting can only be reached in the slow programme.

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.

Hygiene 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.

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 (1.3l 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 €2,208. The temperature and moisture of the exhaust air and the room climate is considerably improved.

Cumulative savings from STR 155 Energy

<table>
<thead>
<tr>
<th>Years</th>
<th>Acquisition costs approx.</th>
<th>Accumulation €22,080*</th>
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<td>20</td>
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* Basis for calculation for STR 155 Energy:
6 kWh/washing hour × 0.21 €/kWh × 6 washing hour/day × 80% capacity utilisation × 365 operating days/year × 10 years = €22,080

* Non-binding information. The actual need for rinse water can vary depending on the on-site conditions.
Lower operating costs:

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

### Hotel, restaurant, commercial catering with 200–400 diners

**Example plan STR 155 / STR 208 single-tank rack conveyor dishwasher**

- **Performance:** Up to 155/208 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

**Example plan STR 155 Energy / STR 208 Energy single-tank rack conveyor dishwasher**

- **Performance:** Up to 155/208 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

**Example plan STR 200 Energy / STR 260 Energy single-tank rack conveyor dishwasher (including pre-wash zone)**

- **Performance:** Up to 200/260 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° inlet corner conveyor
- **Removal area:** 90° outlet corner conveyor, removal roller conveyor, space for two racks

**Example plan STR 155 Energy / STR 208 Energy single-tank rack conveyor dishwasher with drying zone**

- **Performance:** Up to 155/208 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
### Technical data

<table>
<thead>
<tr>
<th></th>
<th>STR 155</th>
<th>STR 208</th>
<th>STR 200</th>
<th>STR 260</th>
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</thead>
<tbody>
<tr>
<td><strong>Theoretical capacity</strong> [racks/h]</td>
<td>100/155</td>
<td>130/208</td>
<td>130/200</td>
<td>170/260</td>
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<tr>
<td><strong>Length</strong> [mm]</td>
<td>1,300</td>
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<td><strong>Depth with door closed</strong> [mm]</td>
<td>800</td>
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<tr>
<td><strong>Depth with door open</strong> [mm]</td>
<td>1,472</td>
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<td><strong>Height without exhaust air vent</strong> [mm]</td>
<td>1,420</td>
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<tr>
<td><strong>Height with exhaust air vent (outlet area)</strong> [mm]</td>
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<td><strong>Height with Energy</strong> [mm]</td>
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<td><strong>Working height</strong> [mm]</td>
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<td><strong>Clear entry height</strong> [mm]</td>
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<tr>
<td><strong>Passage width</strong> [mm]</td>
<td>500</td>
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<tr>
<td><strong>Circulating pump</strong> [kW]</td>
<td>1.7</td>
<td>2.0</td>
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<tr>
<td><strong>Tank temperature</strong> [°C]</td>
<td>55–65</td>
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<tr>
<td><strong>Boiler temperature</strong> [°C]</td>
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<td><strong>Rinse water consumption (full load)</strong> [l/h]</td>
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<td><strong>Minimal water inlet temperature</strong> [°C]</td>
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<tr>
<td><strong>Total connected load (with minimal water inlet temperature)</strong> [kW]</td>
<td>36.7</td>
<td>39.0</td>
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**Optional features**
- Energy exhaust air heat recovery
- Direction of travel freely selectable: left→right/right→left
- Working height: 850 mm
- Plinth installation
- Temperature switching for glass washing 85 °C/65 °C
- Drying zone (length: 700 mm)/corner drying zone (length: 795 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)
- HighTemp (only available with STR 155) – option only possible in slow programme
- Rinse booster pump to compensate for one-site fluctuations in water pressure (standard feature in some countries)

*Non-binding information. The actual need for rinse water can vary depending on the on-site conditions.*

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Note for STR machines with corner drying zone: drawings with dimensions will gladly be made available on request.
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