Winterhalter PT TwinSet

The machines of the PT Series (except PT-XL) can also be ordered as **TwinSet**. The temporarily combination of two PT machines is specifically designed for businesses that experience extreme capacity fluctuations together with peak utilization levels.
Two identical machines that are connected at the hood take care of large quantities of wash items with **double capacity at peak times**. As soon as the rush is over, the hoods can be **easily disconnected** with one motion and washing will be continued with one machine. That avoids idle runs and saves **water, detergent and power**.
Each machine works independently and it is possible to **separate dishes** by type if required. This makes it possible to **optimally coordinate** temperatures, detergent and water quality.
Depending on the application the machines of the PT Series are available as dish-, glass-, cutlery- and bistro dish -washers.



Features:
- VarioPower washing pressure adjustment
- Full-flow filtration: tank cover, filter cylinder, pump inlet filter with safety prompt, Mediamat
- Clouding sensor
- Integrated rinse aid dosing device
- Active energy management
- EnergyLight heat recovery
- Guided self-cleaning programme
- Machine descaling programme
- Separate container empty indicator for detergent / rinse aid
- Wash fields blocked error message
- Maintance interval indicator
- Integrated hygiene and operating logbook
- Animated operating instructions and washing tips
- Double skinned hood with lock position
- Automatic hood start
- Soft start for wash pump
- Thermostop for hygienic safety
- Drain pump
- Leak sensor
- Multiphasing
- PIN-protected chef and service technician level
- Touchscreen and colour-coded single-button control with progress display
- Time-controlled automatic start-up and shut-down
- Special programmes ECO, silent, short, intensive and basic cleaning programme for dishes
- Multifunctional output as an interface to external devices
- Deep-drawn hygienic tank, hygiene tank heater, hygienic rack guide

Your benefits with TwinSet*[1]:
- Doubling of the wash capacity
- Maximum capacity at peak times
- Depending on the amount of dishes the machines can be separately operated
- Dishes can be separately washed in the respective machines
- Maximum of flexibility
- Optimisation of operating costs

Options*[2]:
- Integrated detergent dosing device
- HighTemp version
- Low temperature warewashing system effect for dishes*[3]
- Low temperature warewashing system effect for glasses*[3]
- Third dosing device can be installed
- RS 232 / RS 422 data interfaces
- Data interface according DIN 18875 (for connection of energy management systems)
- Feet extension (50 mm / 100 mm)

*[1] Benefits of separate machines, see PT Series
*[2] With TwinSet no automatic hood opening and integrated softener

Additional information on www.winterhalter.com.au

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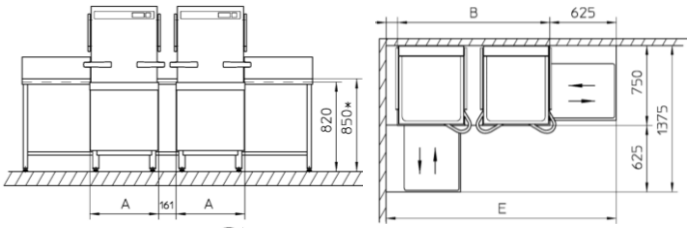
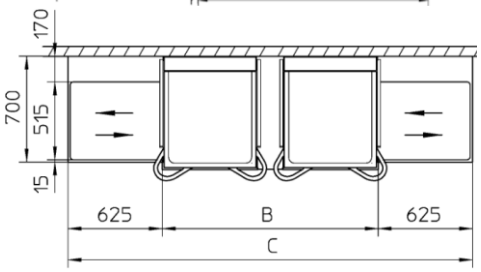
Winterhalter PT TwinSet



PT-M
A = 635 mm
B = 1,431 mm
C = 2,681 mm
E = 2,164 mm

PT-L
A = 735 mm
B = 1,631 mm
C = 2,881 mm
E = 2,314 mm



TwinSet combination, clear width between 2 machines: 161 mm

Max. theoretical capacity per machine

Dishwasher:	72 / 44 / 32 / 22 (racks/h)
Glasswasher:	77 / 22 / 32 / 48 (racks/h)
Bistro dishwasher:	72 / 28 / 32 / 40 (racks/h)
Cutlery washer:	21 / 11 (racks/h)

Rinse water consumption per machine (depends on programme)

Glasswasher, dishwasher and bistro dishwasher (driven rinse system):	2.4 (2.0) l per rack
Cutlery washer (driven rinse system):	4.0 (3.6) l per rack
Glasswasher Cool (driven rinse system):	4.0 (3.6) l per rack

Thermal radiation per machine (depends on programme and version)

Sensitive / latent (EnergyPlus) dish / glass / bistro:	0.8 / 0.3 (0.6 / 0.2) kW
Sensitive / latent (EnergyPlus) cutlery:	0.7 / 0.2 (0.6 / 0.1) kW

Marks of conformity

CB, SVGW, WRAS

Weight pressure point per foot

Standard PT-M / L:	43.75 / 44.5 / 45.25 kg
EnergyPlus PT-M / L:	49.5 / 51.5 / 53.5 kg

Dimensions per machine

Width x depth (PT-M):	635 x 750 mm
Width x depth (PT-L):	735 x 750 mm
Height hood closed (PT-M / L):	1,515 mm
Height hood open (PT-M / L):	1,995 mm
Height EnergyPlus (PT-M / L):	2,195 mm
Rack dimensions (PT-M):	500 x 500 mm
Rack dimensions (PT-L):	500 x 600 mm
Clear entry height (PT-M / L):	440 mm
Water connection:	G ¾"
Waste water connection:	18.5 / 22.2 / 39.7 mm (graduated connection)

General data per machine

Weight Standard PT-M / L (net):	134 / 137 / 140 kg
Weight EnergyPlus PT-M / L (net):	157 / 165 / 173 kg
Tank capacity:	35 l
Circulating pump (PT-M, depends on selected progr.):	250 - 300 l/min
Circulating pump (PT-L, depends on selected progr.):	280 - 370 l/min
Noise emission (depends on selected progr.):	< 62 dB(A)
Splash guard:	IPX5

Cycle duration per machine

Dishwasher:	50 – 164 sec.
Glasswasher:	47 – 163 sec.
Bistro dishwasher:	50 – 129 sec.
Cutlery washer:	171 – 327 sec.

Water connection per machine

Flow pressure:	1.0 bar
Flow pressure EnergyPlus:	1.5 bar
Flow rate:	mind. 4 l/min
Flow rate EnergyPlus:	mind. 4 l/min
Water inlet temp.:	max. 60 °C
Water inlet temp. EnergyPlus & Cool:	max. 20 °C

Extraction per machine	**PT-M**	**PT-L**
Cubic metres/h (dish / bistro):	28	32
Cubic metres/h (glass):	30	35
Cubic metres/h (cutlery):	8	9
Relative humidity:	100 %	100 %
Rel. humidity EnergyPlus:	75 %	75 %
Temperature (dish / glass / bistro):	60 °C	60 °C
Temperature (cutlery):	69 °C	69 °C
Temperature EnergyPlus:	35 °C	35 °C

Electrical specifications per machine

Voltage	Fuse protection	Total connected load with 6.4 kW boiler heating element	Total connected load with 10.8 kW boiler heating element
415 V / 3 N~ / 50 – 60 Hz	15 A	6.9 kW	9.5 kW
	16 A / 20 A	8.4 kW	9.7 kW
	25 A	10.9 kW	14.2 kW
	32 A	–	15.7 kW
240 V / 1 N~ / 50 – 60 Hz	25 A	5.1 kW	–
	32 A	6.8 kW	–
	40 A	8.4 kW	–
	50 A	10.9 kW	–