

STR 110 Single tank  
high-volume rack conveyor  
dishwashing machine



**Optimum power – minimum space**



Optimum cleaning results

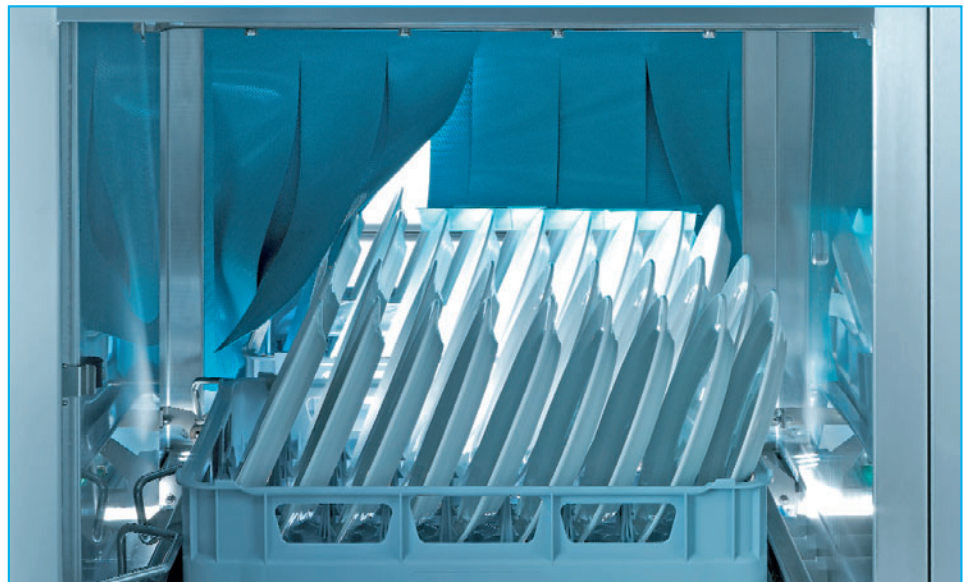


## STR 110 – Powerful performance and flexibility

**Winterhalter – The specialist in innovative dishwashing solutions**

- + Represented in more than 70 countries worldwide
- + Professional dishwashing technology from under counter to flight-type dishwashing machines
- + Complete solutions consisting of machine, detergent products, water treatment and accessories – all from a single source

**Performance and flexibility are what count in the hotel and restaurant sectors, as well as in cost sector catering. This applies to chefs and kitchen personnel – and dishwashers.** The STR 110 single tank rack conveyor dishwasher delivers the power you need at busy times, and saves energy when it's quiet. From automatic zone activation to variable speed, the STR 110 conveyor system adapts to the quantity of dishes you are washing and provides flexible washing capacity. Yet it takes up only a modest amount of space. Variable setup options allow you to adjust the cleaning process to your exact needs.





## Performance at your fingertips

The STR 110 single tank rack conveyor dishwasher has a proven high-performance washing system that adapts automatically to how busy you are.

### + High-performance washing system

Top quality cleaning results are guaranteed by the perfectly coordinated combination of a powerful pump, five upper and three lower wash arms, optimum water distribution and jets positioned for total coverage.

### + Optimum speed

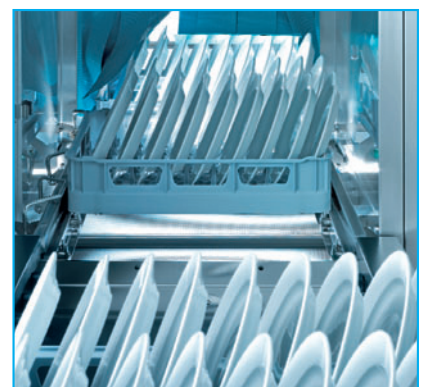
With two conveyor speeds (standard and rapid programme), the STR 110 can adapt to variable quantities of dishes and to their degree of soiling. The rapid programme is selected to do the job during busy periods or to wash away light soiling, saving both money and time.

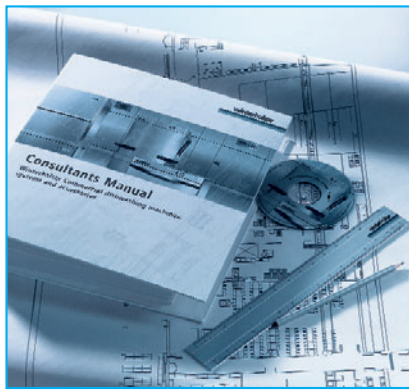
### + Gentle glasswashing

The option of reducing the rinse temperature to 65° C significantly increases your glassware's service life. And it delivers the same excellent cleaning results.

### + Flexible washing

Thanks to its rack-activated zones, the STR 110 adapts to changing volumes automatically. The pump is activated and fresh water fed in only if dishes are actually in the respective zone. This STR 110 feature significantly reduces operating costs. Zone activation also significantly reduces noise, steam and heat emission.

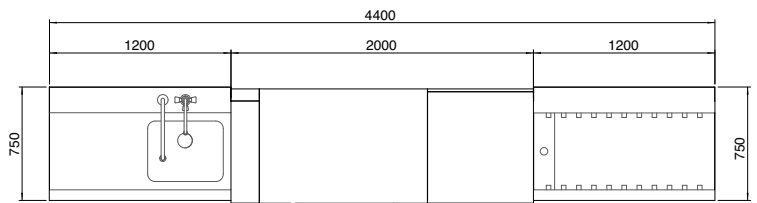
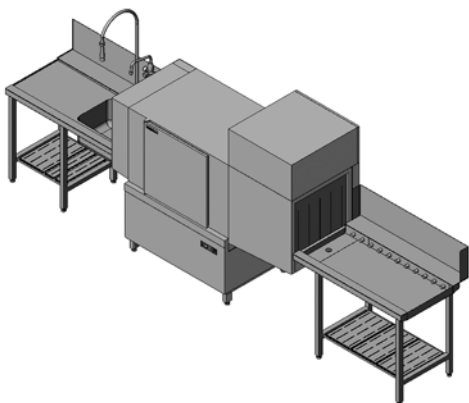




## Flexible, and multi-talented

With its **compact dimensions**, the STR 110 single tank rack conveyor dishwasher also fits into the smallest kitchen. When combined with the 90° corner entry and 90°/180° outlet corner conveyor, small or odd-shaped spaces can be fully utilised. A **wide range of setup options** means integrated **flexibility as early as the planning phase**. So the system can be tailored to deliver optimum cleaning, whatever the onsite conditions. The STR 110 is also available with a drying zone.

### + Standard setup variant with straight tables



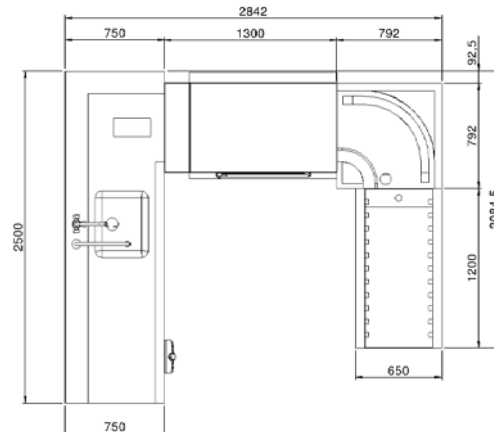
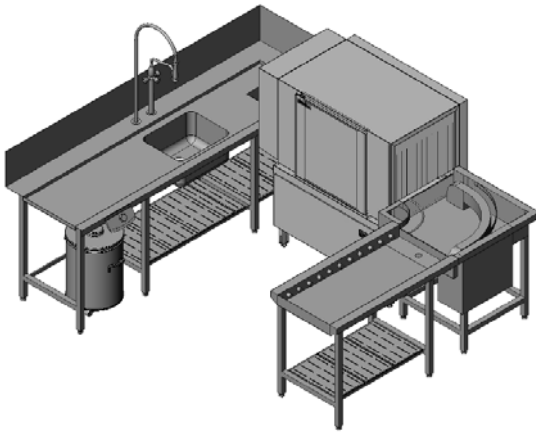
### STR 110 with drying zone in combination with:

- Inlet table with sink; room for two racks\*
- Outlet roller conveyor with room for two racks\*

Due to the STR 110's compact size, straight setups take up a minimum amount of space – and the machine requires a depth of only 800 mm. The setup variables enable the **inlet and exit areas of the machine to be separated** for optimum workflow (dirty and clean sides).

\* It is possible to extend the inlet and outlet tables individually.

+ Compact setup variant for especially small work areas

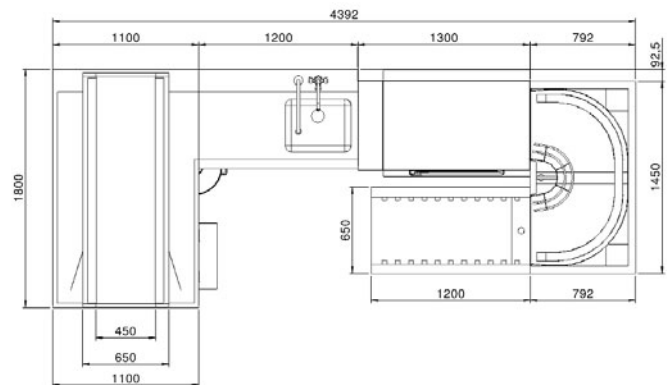
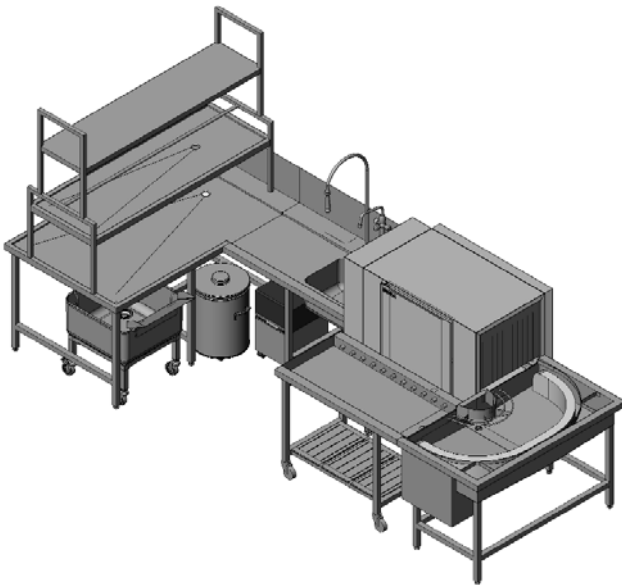


STR 110 in combination with:

- Inlet table with sink and corner entry; room for four racks\*
- 90° corner conveyor and outlet roller conveyor with room for two racks\*

With a length of only 2842 mm, this setup option is ideal for kitchens with limited space for the washing area. **It saves a significant amount of space.** Even in the smallest areas, optimum washing capacity can be achieved with the STR 110.

+ High performance setup variant with compact dimensions



STR 110 in combination with:

- Sorting station; inlet table with sink and room for two racks\*
- 180° corner conveyor and outlet roller conveyor with room for two racks\*

The sorting station enables the **cleaning process to be extremely efficient:** it easily accommodates any quantity of dishes, even at peak times. Combined with the 180° corner conveyor, the amount of space required for washing with the STR 110 is kept to a minimum.

\* The inlet table and the outlet roller conveyor can be extended individually.



Economical and hygienic



## Improve performance, save costs

The STR 110 single tank rack conveyor dishwasher is exceptionally economical. Water, energy and chemical consumption are optimised for minimum usage and maximum cleaning power.

### + Reduced rinse water volume

The STR 110 requires very little rinse water, and fresh water is supplied only when dishes are actually located in the rinse zone. This reduces the quantities of water, energy and detergent required – which also reduces your operating costs.

### + Continuous tank water cleaning

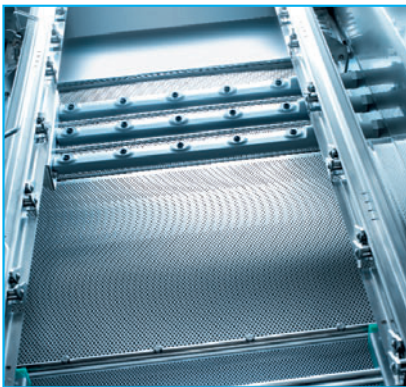
In combination with the total coverage filter system and the pump inlet filter, the Mediamat washwater filtration system continuously filters dirt particles from the tank water. They enable consistently good cleaning results without having to change the tank water. Continuous filtration reduces consumption values and costs, and saves time.

### + Ultimate all-round protection

'All-round protection' consists of the rear panel, closed base cover and double-skinned door. This guarantees minimum heat dissipation and maximum protection for the machine. It also makes the STR 110 extremely quiet.

### + Reliable operation

The clear, colour-coded display prevents operating errors. The wash arms can be removed individually and the filters are easily accessible. This saves time and money.





## Uncompromisingly hygienic

The STR 110 machine's interior design ensures maximum hygiene, eliminating the build up of dirt and bacteria. The control panel display delivers effective hygiene monitoring, thus completing the comprehensive hygiene concept.

### + Smooth, seamless surfaces

The smooth interior door surface and the deep-drawn tank with rounded corners provide no place for dirt and deposits to hide.

### + Access all areas

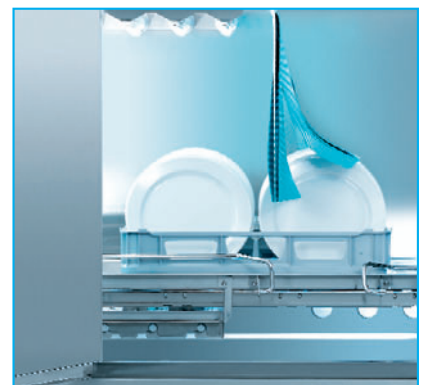
STR 110's 180° pivoting hygiene door has clear advantages compared to a conventional lift sliding door: a perfectly hygienic interior door surface plus maximum, ergonomic access to the interior.

### + Automatic pump-out

At the end of each working day, the machine interior is automatically cleaned. The advanced tank and drain design, combined with the integrated drain pump, ensures that the tank is completely emptied of water.

### + Controlled hygiene

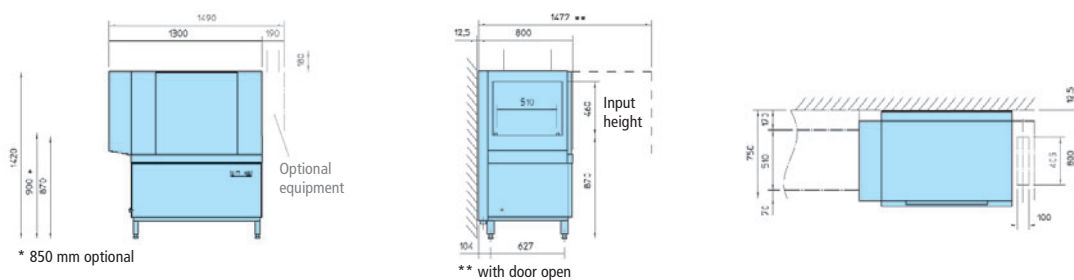
The control panel shows boiler and tank temperature during operation. A special option also allows it to alert the operator when detergent or rinse aid need refilling. This can make a significant contribution to hygiene standards.



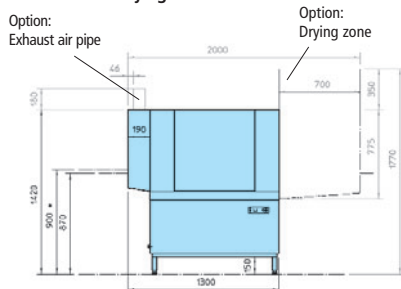
## STR 110 – It's your advantage

		STR 110
<b>Theoretical machine output</b>	[racks/h]	70/110
<b>General dimensions</b>		
Machine length	[mm]	1300
Machine depth	[mm]	800
Machine height	[mm]	1420
Passage width for racks	[mm]	500
Clear entry height, max.	[mm]	460
<b>Washing zone</b>		
Pump output	[kW]	1.7
Tank temperature	[°C]	60
<b>Rinse zone</b>		
Circulating pump capacity	[kW]	0.2
Rinse water consumption per hour*	[l/h]	260
Boiler temperature for rinsing	[°C]	85
<b>Drying zone (optional)</b>		
Heating capacity	[kW]	4.0
Fan motor	[kW]	0.5
<b>Optional equipment</b>		
<ul style="list-style-type: none"> <li>• Pressure booster pump to compensate for fluctuations in water pressure</li> <li>• Gentle glass washing programme for cleaning glasses</li> <li>• Outlet tunnel with exhaust air pipe for venting the exhaust in the outlet area</li> <li>• Infeed tunnel with integrated exhaust air pipe (for machines with drying zone)</li> <li>• Emergency stop switch</li> <li>• Steam heating (0.3-4.0 bar)</li> </ul> <p>→ All other machine features listed in the brochure are standard.</p>		

\*Under ideal conditions. The fresh water consumption depends on the on-site conditions. The precise adjustment takes place during commissioning.



### STR 110 with drying zone



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