

winterhalter



Wineries

Charteris, NSW



Sparkling glasses are a must at any winery.

Wineries are a part of the Australian culture and, almost more importantly, the economy. Thousands of tourists visit wineries every year, whilst hundreds of events are held at wineries nationwide. It might be astonishing to hear, but what attracts people to wineries and what sells wine at wineries isn't only the wine — it's the entire atmosphere.

Sauvignon blanc served in a plastic cup is worlds away from one in a sparkling clean wine glass. Perception is everything. Treat your wines like a premium product if you want to set your product apart from the rest. Create an ambient atmosphere, lay out the best wines and set the table with the shiniest flight of wine glasses. Don't leave any room for error; even the slightest mark, such as lipstick and watermarks on your wine glasses, can ruin the entire experience. Such a mistake can turn the experience from something memorable and pleasing to something unforgettably unpleasant. Invest in an excellent warewasher to leave nothing to chance.



Elbourne, NSW



d'Arenberg, SA

Why do wineries prefer Winterhalter?

Wineries turn to Winterhalter warewashers for a straightforward reason: we are dishwasher specialists. Winterhalter offers a complete system — with perfectly coordinated glass racks and specially designed chemicals — for first-class wash results. Winterhalter even provides our customers with advice, training, machine servicing, and the best and latest technology.

Additionally, what was once a long and arduous task is now completed in minutes with a push of a button with the reverse osmosis feature, which guarantees sparkling, bright results without the need for hand polishing. Instead, Winterhalter allows vintners to focus on what's essential — the wine, the customers and the service.



Popolo, QLD

Saving your business thousands

Glass breakages during hand-polishing are incredibly common. Clients report that, on average, two glasses are broken during the polishing process per day. These mishaps can cost wineries anywhere from \$10 to \$60 daily. Removing the need for hand polishing can reduce the glass breakage to below 1% — allowing for significant savings for wineries. Additionally, removing the need for hand polishing frees up staff to complete other tasks, saving wineries on wage expenses.

Moreover, our customers state that, on average, at least 2 hours per day is spent hand polishing their glassware. Even at the conservative hourly wage of \$21.38 per hour, \$51 per day is added to the wage bill. Multiply that out for a month, and the costs total \$1529.38. Investing in a Winterhalter glasswasher allows you to eliminate these unnecessary costs, optimising your business to be as efficient as possible. Moreover, with these savings, the Winterhalter under-counter glasswasher pays for itself within 6 months.

THE MACHINE PAYS FOR ITSELF WITHIN A YEAR!





Machines
suitable for
the wineries

SMART TOUCH DISPLAY
for intuitive and simple operation

CONNECTED WASH
digital connectivity for greater
safety and efficiency

**INNOVATIVE
WASH FIELD**
flow-optimised and
with new nozzle
geometry: reduces
water consumption
by up to 25%



MACHINE SIZES

For ample or limited room. The UC Series allows you to select precisely the machine size that best fits the space available to you and your wash items. And for all sizes: There is, of course, the right rack for every type of application.



UC-S

UC-M

UC-L

UC-XL

UC Series — Undercounter

Delicate champagne flutes, long-stemmed wine glasses, small aperitif glasses or engraved and decorated glasses — there's a simple rule for glass washing: no two glasses are the same, but all need to be sparkling bright and that's precisely the challenge.

We've developed a professional solution to this challenge at Winterhalter: the UC glasswasher. One machine made suitable for all wineries, the UC glasswasher can be retrofitted to your space whether you have ample or limited space. It's a customised solution that features "VarioPower" to ensure delicate glasses are washed at low pressure whilst sturdier glasses are washed at high pressure. It also automatically adjusts wash times and temperatures and measures detergent and rinse aid to ensure gentle cleaning that protects any decals on the glassware. With the Winterhalter glasswasher, you can guarantee the perfect impression is left upon guests time and time again.

How does the **UC Series** help the Wineries?



COST-EFFECTIVE

At Winterhalter, we want to make things that make sense. So the reverse osmosis feature guarantees sparkling polished glasses straight from the machine, saving you time and money.



USER-FRIENDLY

The UC series has been designed for intuitive operation and simple usage with an ergonomic door handle and a smart touch display for programme selection, progress indicators and short explanatory videos. Additionally, it was designed for effortless cleaning, with two wash fields that can be removed with one hand at the push of a button — entirely without using tools.



RELIABLE PERFORMANCE

Glass breakage associated directly with hand polishing can reduce your total glassware stock and, in some cases, cause injury to staff. Removing the need for hand polishing can reduce breakages to around 1% or less, a significant saving for any hospitality business.



ECONOMICAL AND EFFICIENT

The UC Series was designed to be completely economical and cost-effective. Thanks to our innovative technology, we have reduced the consumption of water, energy and chemicals to a minimum — whilst still ensuring optimal wash results. This is achieved through the S-shaped wash fields that allow for the optimal and even distribution of water — significantly reducing water consumption and heat, electricity, and chemical consumption.



CLEANLINESS AND HYGIENE

At some point, everyone goes through the same experience — spilled red wine on a special item. It's safe to say the staining power of wine is notorious — even on glassware. The UC glasswasher guarantees sparkling and hygienically clean glassware. In addition, our machine has been awarded the DIN SPEC 10534 hygiene certificate to give you peace of mind.

Reverse Osmosis

Clean and sparkling wash items. Straight from the machine. Without any manual polishing. Reverse osmosis delivers the best wash results by far. This reverse osmosis process removes 98% of all the substances dissolved in the water. In addition, the limescale and mineral-free osmosis water prevent any deposits on glasses, dishes and cutlery.

UC Excellence-i models deliver the highest water quality standards and are guaranteed to save you space. Integrating water treatment and warewasher optimises processes and workflows whilst boosting sustainable efficiency. Communication and operation take place directly on the machine's touch display. Thanks to the AquaOpt feature, the service life of the membrane is subsequently increased, ensuring water quality is at the highest of standards during extended break periods.

AT Excellence Series delivers perfect wash results every time without polishing. Improved productivity allows you to spend more time on your customers whilst simultaneously reducing costs. The two external devices, AT Excellence-S and AT Excellence-M, differ only in their capacities.





Ten Minutes by Tractor, VIC



Bimbadgen, NSW



Tyrrell's, NSW



Dominique Portet, VIC



Elbourne, NSW

What do our customers have to say?

The Winterhalter Glasswasher has effectively removed/replaced a staff member, which makes it incredibly cost-effective and more reliable. The washers are great — everything comes off the glasses — lipstick, wine stains and they come up beautifully. Also, I find that we don't run out of glassware — which is really important given that we can serve a couple of hundred patrons a night.

Simon Denman — Owner, Neighborhood Wine, Fitzroy Melbourne



Jack Rabbit Vineyard, VIC



Point Leo Estate, VIC



Petersons, VIC



Peterson House, NSW



Oakridge Wines, VIC

We are one of the leading cellar doors in Australia with around 150,000 visitors each year. We regularly see groups of 80 people arriving for tastings, and once they are done, we then have to re-set almost immediately for the next large group.

Having a Winterhalter glasswasher is a God-send. It frees me and my staff up to sell opportunities to customers, rather than using that time to stand and polish glasses or check that they are good enough to go out to customers. With no need to polish we save hours in staff costs and makes us much more efficient in delivering top-notch service to our customers.

Nick Meyer — Wine Ambassador for Jacob's Creek

Some of the venues that rely on
Winterhalter glasswashers

Ten Minutes by Tractor



Cape Lodge



CULLEN WINES
WILLYAROOT in MARGARET RIVER



ESTD 1928
DeBORTOLI
FAMILY WINEMAKERS

CHANDON

JACKALOPE



CAPE
MENTELLE
MARGARET RIVER



MONTALTO



M&J
BECKER
WINES



Polperro



H



COOMBE
YARRA VALLEY



Tscharke

XANADU
MARGARET RIVER

rob
dolan

VOYAGER ESTATE
MARGARET RIVER

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