

winterhalter

Offices  
and company  
cafeterias







## Offices and company cafeterias

Office kitchens and cafeterias – the community hub of any office - are sacred to workers. They're a space dedicated to worker wellbeing, allowing staff to convene, take a much-needed break and relax. Whether they eat the catered lunch or bring their meals in, the washing requirements after lunch are the same. No matter the size of the office, after-lunch washing needs to be economical, efficient and user-friendly.





## Winterhalter is here for your business

Every company and office is different in its structure and its requirements. However, one thing remains the same, professional settings require professional solutions. Winterhalter has created customised warewashing solutions for company offices. For example, larger companies often have larger cafeterias and resemble fast-paced catering outlets. They offer a more extensive menu, utilise a bigger kitchen and, as a result, have more dirty wares and utensils at the end of each service. On the other hand, smaller offices need a smaller solution: something to wash a couple of coffee mugs, a few pieces of cutlery, and a plate or two. The only similarity between both is the warewasher needs to be economical, efficient and user-friendly. Winterhalter offers cost effective solutions that guarantee maximum hygiene and effectiveness.







RW Marketing, VIC



RW Marketing, VIC

## How does Winterhalter help offices and company cafeterias?

All-in-one  
solution



Perfectly cleans a  
variety of wares  
and materials



Customisable



Efficient



Economical



Comes with  
customer support  
and assistant



Minimises environmental impact –  
reduces energy consumption, water  
consumption and chemical consumption

# Product recommendations for offices and company cafeterias

Winterhalter has a solution for every warewashing problem.

## Undercounter Glasswashers And Dishwashers

For smaller offices and kitchenettes, the under counter warewasher is recommended. The warewasher is designed for spotless glassware and hygienic cleaning of the most used wares in an office kitchen - plastic containers and cutlery. A wholly economic solution, the UC series maximises savings where non-professional warewashers can't.



## Conveyor Dishwashers

Developed for high performance and high-volume washing, conveyor washers are essential in a large company cafeteria. Available in both rack or flight types, the configurable system is completely reliable – even at peak times – and can be customised precisely to suit various applications.

## Passthrough Dishwashers

The PT Series is a streamlined solution for maximum economy in large company kitchens. Encompassing the most innovative warewashing technology, they are 100% reliable, even under intense pressure.





How has Winterhalter helped offices and company cafeterias across Australia keep up with warewashing demands?



## Westpac

Westpac is Australia's oldest banking company and one of Australia's four major banking institutions. They provide a broad range of banking and financial services, with the conglomerate serving over 13.9 million customers. With the business split into six major divisions – consumer, business, Westpac Institutional Bank, Westpac New Zealand, group businesses and specialist businesses – it's safe to say that Westpac has a lot of employees. As a result, they require a large office building.

Westpac's office is designed to foster an agile working environment. The open plan spaces support innovation, with project rooms for business processes, collaborative spaces to speed up decision-making and common areas to promote informal and spontaneous communications. To add to this, their kitchenettes feature Winterhalter, to allow for maximum communication and collaboration, whilst minimising time wasted washing up.





### How does Winterhalter help Westpac?

Westpac utilises Winterhalter's UC Masterpiece throughout their office building. The offices boast 30 UC machines. Each machine is programmed to switch on at 7:30am and are fully operational at 8:00am sharp. Moreover, each cycle is roughly two minutes. With such quick cycles, this means that any office workers, arriving to work, can head straight to the kitchenette and make a coffee or wash re-usable coffee cups and head straight to their desk, without missing a step. The UC series results guarantee that coffee-stained glasses and re-washing are a thing of the past.

Additionally, Winterhalter's UC Masterpiece minimises all resources including water, chemicals and electricity. The efficiency of the machine ensures that costs are kept low – despite utilising 30 machines. Winterhalter warewashers are also completely user-friendly. The single button operation, touch screen display, colour-coded operation and three pre-programmed programs make it easy to use. Moreover, Winterhalter's technology isn't just limited to what's inside the machine. With Winterhalter's Connected Wash, Westpac's facilities managers are able to monitor all 30 of their machines to ensure they're all running efficiently and as effectively as possible. With Connected Wash, managers are able to view operational reports, monitor usage, maintain maintenance schedules and observe consumption. This ensures that the office kitchen is always running smoothly, and operational costs are kept low.



## Google

Australia's Google headquarters, fondly named Googleplex, first opened its doors over a decade ago in 2009. The building, a haven for its staff members – Googlers – can be found harbourside in Pyrmont, Sydney. The campus-style office was the first six-star Green building in NSW. This rating is reflected throughout the building, with much of the decor nature-themed.

Unlike other Google offices, Sydney's Googleplex is distinctly Australian. Although the overall architecture features Google's distinct aesthetic, the details are Australian. The offices are dotted with Australian-themed areas with meeting rooms named "Iced Vo-Vo" and "Billabong."

Google is famous for its office worker incentives, praised worldwide for its work-life model. The Australian headquarters is no different. Catering only to Googlers and special guests, the offices feature gaming spaces and chill-out zones, built around themes such as oceans and parks, designed to help employees unwind. But, perhaps the most famous incentive is the free cafeteria. Google provides free breakfasts, lunches and dinners to its 400-plus staff members. With such incentives, it's no wonder thousands of Australians laud the tech powerhouse's offices.

## How does Winterhalter help Google?

Google's free cafeterias cannot be run without the help of Winterhalter. The cafeteria, exclusive to Googlers, runs five days a week for breakfast, lunch and dinner, with some areas open on weekends. Hundreds of people are served food, colour-coded to dictate the health rating of each meal, during the work day. To do this, Google's cafeteria relies on two Winterhalter machines: MTR multi tank rack dishwasher and UF pot washer.

Winterhalter's MTR helps Google tackle the mountain of dishes it faces daily. The high-performance system, with perfectly coordinated wash arms, powerful wash pumps – combined with advanced filtration system – guarantees that all dishes and utensils are spotless, no matter how many there are. Moreover, the adaptable nature of the machine was configured to fit perfectly into Google's kitchen, maximising space and allowing for a thoroughly efficient wash system.

With so many meals to cater for, Google's cafeteria needed a specialised solution for their warewashing system. As a result,

Google opted for Winterhalter's UF series Pot washer. The UF series pot washer offers a heavy-duty solution to heavy-duty soiling. With the help of the TurboZyme programme, everything from gastro trays to large stock pots and greasy fry pans can be gleamingly clean in under five minutes. Moreover, the intelligent wash water filtration system ensures the continuous purification of the wash water, allowing machines to run non-stop for longer.

Choosing Winterhalter was an easy decision for Google. Every detail, from the first enquiry of a machine, is personalised with Winterhalter. Like Google, Winterhalter makes the warewashing experience as easy as possible, from customer service to machine servicing. Moreover, Winterhalter machines fit perfectly into Google's six-star Green star rating. This is because the machines are designed to optimise consumption completely. From water and electricity consumption to chemicals, Winterhalter machines reduce the usage of chemicals by up to 50%.

## RW Marketing

VIC

RW Marketing is a boutique Melbourne marketing firm specialising in the food service industry. Located in the inner city of Melbourne, the office is particularly unique. Despite its size, the office features a state-of-the-art kitchen and coffee bar. RW Marketing uses their impressive kitchen to host a wealth of events, create mouth-watering dishes that tantalise the eyes for visual marketing collaterals, and test client products. They rely on a Winterhalter Masterpiece to ensure their needs are met, and everything runs smoothly. Initially utilising a UC-L Model, RW Marketing has recently upgraded to a UC-XL for its compact nature, power and versatility, as well as Polish Free results that can be achieved.



“At RW Marketing, we are proud to have a Winterhalter. It has changed our lives. Our office in Kensington is unique and needs something a little different. From serving staff and clients at meetings, lunches, dinners and events, food photography and videography, and equipment cleaning, we needed a universal solution. So, bound by little space, we invested in a Winterhalter UC-XL, which solves all our warewashing needs.”





## Why did RW Marketing upgrade?

RW Marketing upsized from their original UC-L Model for one straightforward reason: they needed something compact enough to fit into their small kitchen but strong enough to handle their versatile wash requirements. RW Marketing often hosts events where a large number of plates and heavily baked-on, greasy gastro trays and commercial-sized equipment need to be washed through the machine per hour. The UC-XL washes up to 6 commercial baking trays (400mm x 600mm) but is still compact enough to fit under the bench in their kitchen.

Moreover, the free standing reverse osmosis AT-S removes all particles from the water, guaranteeing the perfect watermark free glasses, for when the machine is used as a glasswasher. Reverse osmosis ensures that all glassware, including wine glasses, bottles, and coffee cups, is perfectly washed, removing the need to hand polish every glass. It is ideal for entertaining and impressing clients, which RW Marketing regularly does. Additionally, the polish-free nature of the machine saves RW Marketing time and money because, as a marketing company, the office doesn't have full-time kitchen staff. This means that no one is around to regularly polish glassware and cutlery.



## How does RW Marketing use their machine?

RW Marketing utilises their machine to the fullest. Different machine applications are used throughout the day and into the night. These applications are broken down to:

### MORNING

The staff coffee rush is guaranteed, as are meetings with clients. The ability to serve tea, coffee and other refreshments is one thing, but being able to wash them is another. The Winterhalter works great at removing coffee stains in cups, lipstick, lip gloss and other blemishes, even if the cups are not cleaned immediately. With short-wash cycles, RW Marketing can quickly wash the glassware without waiting for a full load or hours for the cycle to finish.

### DURING THE DAY

During the day, there are always plates, cutlery, glassware, and lunch containers to be washed. Washing these items as they go means the kitchen is always clean and tidy. It's also good to wash any lunch boxes brought from home. It saves the employees from washing unsalvageable containers and encourages the team to eat healthier by packing home-cooked meals. Using the machine as a bistro washer allows for mixed loads. This means that plates, cutlery and other wares are washed simultaneously and cleaned in minutes. Sanitation is also a huge factor for RW Marketing. Cleaning plates at 85°C and glasses at 80°C guarantees a clean wash every time.

Like many offices, RW Marketing has a sparkling water dispenser and uses reusable glass bottles to be more environmentally conscious. Their bottles are cleaned using Winterhalter's specially designed bottle rack. The rack features specially

designed jets that bottles are mounted onto to ensure every bottle is professionally cleaned, inside and out.

### AFTERNOON AND EVENING

The end of a work day calls for celebration. RW Marketing often ends their work day with team drinks - offering a range of alcoholic beverages, including wine. As a result, washing fine glassware is an essential factor in their warewasher. With their recent upgrade, their Winterhalter now features the AT-S reverse osmosis. The reverse osmosis ensures that each item is sparkling clean after every wash - removing the need for hand polishing glassware and cutlery.

### EVENTS

RW Marketing often holds events at their office. Whether it's product activations, showcases or hosting clients, these events often call for one thing: Catering. Moreover, despite the small size of the RW office and commercial kitchen, they tend to host large events. Whether it is a sit-down dinner, a canape situation, or a buffet-style event, one thing is for sure; these events cycle through hundreds of plates, glasses, cutlery and utensils. The compact nature of the UC masterpiece ensures room for a commercial warewasher in the kitchen. Moreover, the versatility of the machine guarantees that all dishes come out sparkling clean, no matter how stubborn the soiling, within a couple of minutes. This means that no matter how big the event, hygienically clean dishware and cutlery is always available to be recirculated.

Additionally, the three pre-set programmes mean that utensils, such as greasy trays, burnt pots and baked on gastro trays, and fine glassware, such as tall stemmed wine glasses, can be washed interchangeable and easily without skipping a beat. Winterhalter's UC Masterpiece help RW Marketing host and manage their events without worry.



## A machine beyond expectations!

**RW Marketing was wildly surprised with the functionality of a UC masterpiece.** Things that shocked the small marketing office about the UC Masterpiece are:

### THE VERSATILITY

The size of the UC masterpiece and how compact it was made RW Marketing doubt its versatility. Before testing the machine, they believed the primary use of the UC masterpiece would be for sturdy glasses and coffee cups. However, the pre-set programmes that allow for up to three different wash cycles, ensure that everything from their delicate wine glasses and cutlery to crockery and large commercial gastro trays is easily washed.

### THE SHORT WASH CYCLES

The wash cycles vary depending on the selected program, the longest being for pots & pans, taking 3 minutes. This gives them the confidence to know they can make a mess doing what they love knowing that it won't take long to wash.

### THE QUICK RECOVERY

Our machine is on single-phase 15-amp power, and the recovery time between cycles is quick. This is made possible with low rinse water consumption of only 2 litres per rinse.

### FRESH RINSE WATER

The rinse water is always fresh, meaning that the water in the wash tank will be used to wash but is always freshly rinsed. At the end of the cycle, 2 litres from the wash tank are drained and then topped up with the 2 litres of fresh, clean rinse water. This, combined with the quadruple filtration, means the wash water is always clean.

### CLEANING THE MACHINE IS EASY

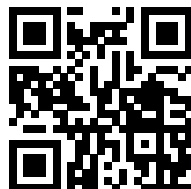
The design of the machine means that the cleaning process is as simple as throwing in a cleaning tablet and turning off the machine. At the end of a busy day, they add a Winterhalter A15MC cleaning tablet in conjunction with the self-guided cleaning program. This acts like a breath mint for their machine and removes any food residue.

### THE COST-EFFECTIVENESS

Running a Winterhalter machine does not cost more than running a household dishwasher. With the UC Masterpiece, RW Marketing can benefit from the industrial-strength clean without the industrial costs.

### EASY CHEMICAL MAINTENANCE

Despite all the different wash items washed at the RW Marketing office, they are lucky as Winterhalter offers great warewashing chemicals. RW Marketing uses the F300, a universal detergent for cleaning, and the B2S rinse aid, to help with drying.



SCAN HERE  
to watch  
the UC  
Masterpiece  
video

## RW Marketing's latest install: **PT Workhorse**

Recently, RW Marketing installed a second washer to help them keep up with the business model's ever-changing demands. With its ergonomic design, quick cycles and perfectly washed results, the PT workhorse has been the perfect addition to the office.



## Other offices that rely on **Winterhalter**





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