



High Performance to the Core

The P50 is ideal for high volume catering and hospitality dishwashing – perfect for the busy Commercial kitchen wash up area.



More transparency for the operator – fewer mistakes and better results

- Simple, clear and colour-coded controls made from robust CN-switches
- Integrated temperature displays
- Electro mechanical controls
- Two programmes for different degrees of soiling



Excellent wash result

- Rotating wash and rinse arms for efficient removal of dirt
- Wash and rinse arms easy to remove and clean
- Complete coverage of wash area, including corners



Ease of operation and perfect hygiene

- Automatic hood start lets you go on with other tasks
- Self-draining wash pump – no dirty water is left
- Continuous hood cleaning system – cleaner interior of machine hood



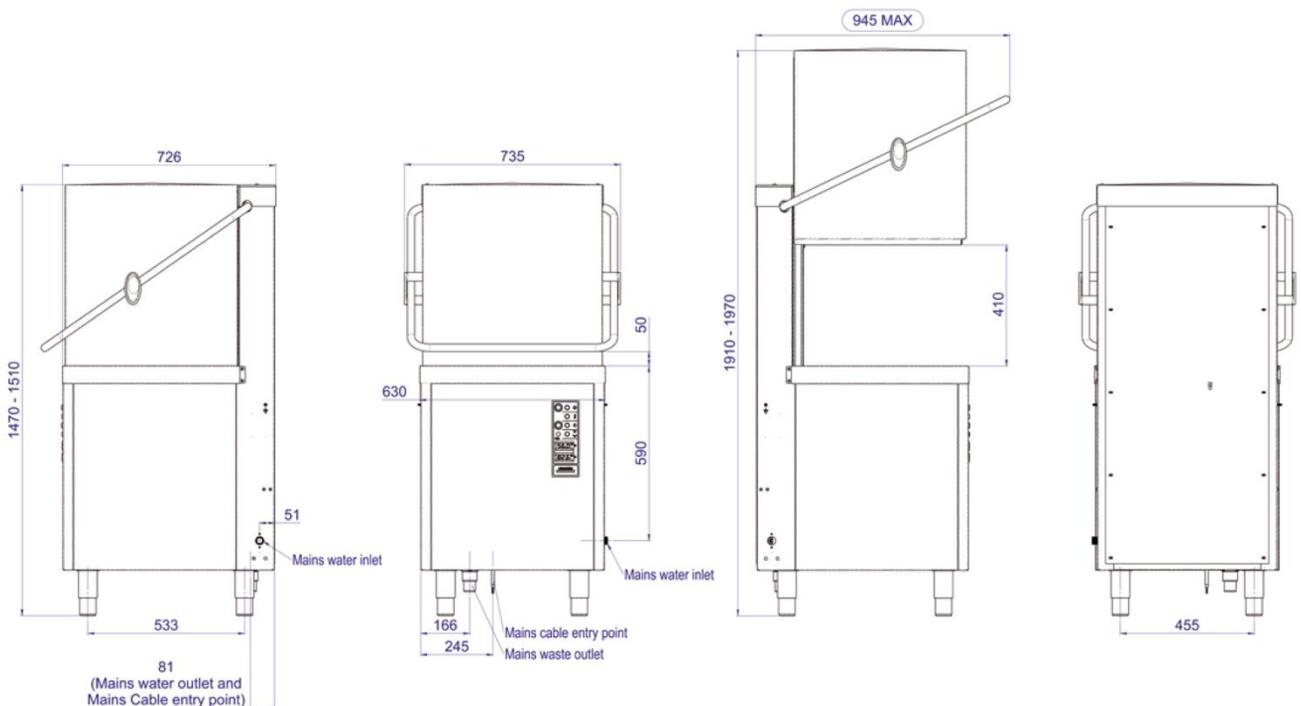
Most effective use of your wash up area

- Straight and corner setup possible

Pass-Through Warewasher P50

Technical data		
Number of programmes		2
Theoretical capacity	[racks/h]	60/30
Water consumption		
Tank capacity	[l]	39
Rinse water consumption per cycle	[l]	2,9
Temperatures		
Tank temperature	[°C]	62
Rinse temperature	[°C]	85
Electrical specifications		
Total connected load		
– Three-phase AC	[kW]	12,84
Fuse protection		
– Three-phase AC	[A]	20
Circulating pump (P1)	[kW]	0,84
Tank heating	[kW]	4,80
Boiler heating	[kW]	12,00
Other information		
Max. water inlet temperature	[°C]	60
Required water flow pressure for pressure boiler	[bar]	2
Required water flow pressure for non pressurized boiler.	[bar]	1
Splash guard		IP X3
Weight, net/gross	[kg]	83/95

- Dimensions



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