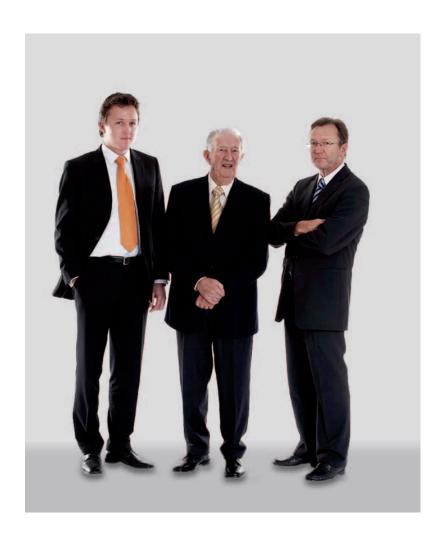
winterhalter

Winterhalter GS 600-Serie GS 600 Series Gamme GS 600



Betriebsanleitung
Operating Instructions
Notice d'utilisation



Sehr geehrte Damen und Herren, sehr geehrte Kunden!

»Vertrauen schenken« – »Vertrauen haben«: Ein Unternehmen zu führen ohne Vertrauen in die eigenen Talente und Fertigkeiten, in die Beziehungen zu Kunden und Lieferanten, ist für uns undenkbar.

Diese Grundhaltung erlaubt uns Spitzenleistungen. Wir stellen uns täglich den Herausforderungen, »tüfteln« an Technik und Design, und entwickeln neue Konzepte, um unseren Kunden Sicherheit und Erfolg zu garantieren.

Ich danke Ihnen für Ihr Vertrauen, das Sie uns mit dem Kauf dieser Winterhalter Spülmaschine schenken.

Mit den besten Grüßen und Wünschen With kind regards and best wishes for für die Zukunft

Ihr

Dear Customer,

"Giving trust" - "having trust": running a company without having faith in your own abilities and skills, and in the relationship to customer and supplier is unthinkable for us. This guiding company principle allows us to give our best. We live up to the challenges on a daily basis, "tinkering" with technology and design and developing new concepts that guarantee our customers' safety and success.

I thank you for the trust that you have placed in us by buying this Winterhalter product.

the future

Yours sincerely

Mesdames, Messieurs, Chers clients.

«Faire confiance et gagner la confiance», telle est notre devise car il est impossible de conduire une entreprise sans faire confiance en nos ressources créatives, aux relations avec la clientèle et les fournisseurs. Ce principe nous conduit à des réalisations de pointe et, jour après jour, nous nous assignons de nouveaux défis au niveau technique et pour la conception, que nous maîtrisons par notre persévérance, dans l'intérêt de la sécurité et du succès du travail de nos clients.

Je vous remercie de la confiance que vous placez en nous et que vous avez illustrée en faisant l'acquisition de ce lave-ustensiles Winterhalter.

Je vous souhaite un grand succès dans vos activités.

Toujours à votre service

Operating instructions

(translation of the original operating instructions)

for Winterhalter Gastronom utensil washer GS 640, GS 650, GS 660

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1 Intended use

- The Winterhalter Gastronom utensil washers GS 640, GS 650 and GS 660 may only be used for washing items and utensils from the catering industry and related trades (butcher shops, bakeries).
- The machine may only be used for this purpose and in accordance with the operating instructions.
- The utensil washer is a technical implement for commercial use and is not intended for domestic applications.
- Any change in design or use of the utensil washer carried out without the written permission of Winterhalter Gastronom GmbH leads to the guarantee and product liability becoming null and void. If damage is caused to the utensil washer due to failure to observe the instructions given in this manual, no claims under guarantee can be made to Winterhalter Gastronom GmbH.

2 Safety instructions





- Read through the safety notes and operating instructions in this manual carefully. Allow the Winterhalter Customer Service Department to provide information about the operation and functioning of the utensil washer. Always operate the machine as described in this operating manual.
- This device is not intended for use by persons (including children) with limited physical, sensory or
 mental capabilities or who do not have the required experience with and knowledge of this device.
 Such persons must either be instructed by a supervisor who is responsible for their safety or must be
 supervised during the operation of the device.
- Do not make changes, additions or reconstructions in the utensil washer without the approval of the manufacturer.
- In case of danger and/or defects, switch off the machine immediately. Switch off the local mains separator (main switch). Only then is the machine without power.
- Contact the Winterhalter Customer Service in case of defects that are not caused due to the local
 water or the current supply line. In case of defects resulting from an unknown cause, switch off the
 machine, and switch it on again only when the defect has been rectified.
- The water in the utensil washer is not drinking water.
- Keep the dish washer away from children. The interior space of the utensil washer contains lye-mixed hot water with a temperature of approx. 60°C.

The following symbols are used:



Warning: Failure to observe these instructions can lead to danger to life, e.g. from electrical equipment.



Attention: Failure to observe these instructions can lead to damage to equipment.

3 Before using the machine

Before you use the machine in your work, it must be connected by trained specialists in conformance with locally effective regulations and then set in operation by the Winterhalter customer service.



DANGER! Danger of death due to live components!

Installation and connection of the washer to the customer's water inlet, waste water drainage and electricity connections are to be carried out in accordance with national and local criteria by qualified engineers.

Completeness check:

After unpacking the machine, first check the delivery against the packing slip to see that it is complete and has suffered no damage during transportation. Inform the haulage company, the insurance company and the manufacturer immediately of any damages.

Setting up and aligning the machine



Do not expose the machine to freezing temperatures. Freezing can damage running water systems damaged.

Before starting installation, use a spirit level to check that the machine is totally horizontal. Adjust the machine's feet to compensate for any unevenness of the floor.

Sanitary installations:



Please observe carefully the information in the attached connection diagram! Make sure that the water pressure and flow capacity demanded by the connection diagram are present so that the machine will function properly.

- Connect the machine to the drinking water.
- Install an easily accessible **main shutoff valve** in the water supply line near the machine. It may not be located behind the machine.
- The water-related safety should be as per DIN EN 61770. Thus, the machine can be connected to a fresh water line without an intermediate connection to another safety equipment.
- Use the supply pipe and the fine filter in the washer for water supply. The fine filter prevents particles from the water supply line entering the machine thus preventing extraneous rust on the cutlery and in the machine. Check whether the connections are tight. The supply hose may not be shortened or damaged.
- Use the drain pipe in the washer for draining water. The drain pipe may not be shortened or damaged.
- In case of water hardness of more than 3°d total hardness (GH), we recommend that you connect a
 water preparation system upstream so that the machine is not scaled and an optimum washing and
 drying result can be attained. The service engineer authorised by Winterhalter is always at your service.
- The washer is equipped with a drain pump. Refer to the connection diagram for the maximum pumping height.

Electrical installation:

Notes for the electrician:



DANGER! Danger of life due to components that are energised!
Disconnect the machine from the mains during all electrical work and check if it is without power.

The machine and the relevant additional devices must be connected by an electrical company authorised by the relevant electricity supplier as per the locally applicable standards and regulations.

The electrician must take note of the following:

- Check the effectiveness of all electrical protection systems.
- Adhere to the rating plate and the circuit diagram.
- The electrical connection of the machine must correspond with the data of the rating plate.
- Secure the electrical connection of the machine as a separately secured circuit locally using inactive fuses or circuit breakers as per the total connecting loads on the rating plate.
- Mount a mains disconnector and a fault current circuit breaker (FI) in the electrical supply line. These switches must switch off from all poles and must have the prescribed contact distance. The installation site must be near the machine and easily accessible.
- Connect the machine to a properly installed and checked protective conductor system.
- Connect the machine to your potential equalization system. The screw for this connection is located in the machine's base.

Connecting cable

The connecting cable may only be changed or replaced by the manufacturer, its customer service representative or a similarly qualified person. Use an H07 RN-F type cable or equivalent.

Phase sequence of main power cable

Mains	1/N/~	2/-/~	3/N/~	3/-/~
No. of leads	3	3	5	4
PE	green-yellow	green-yellow	green-yellow	green-yellow
N	blue	-	blue	-
L1	brown	brown	grey	brown
L2	-	blue	brown	grey
L3	-	-	black	black

Final work:

The machine must be entirely connected to the electrical power mains and the fresh water supply and waste water drain system. The electrical safety system must be tested and fully functional.

A Winterhalter customer service technical performs the initial start-up. In the process, the operator of the machine is instructed in how the machine works.

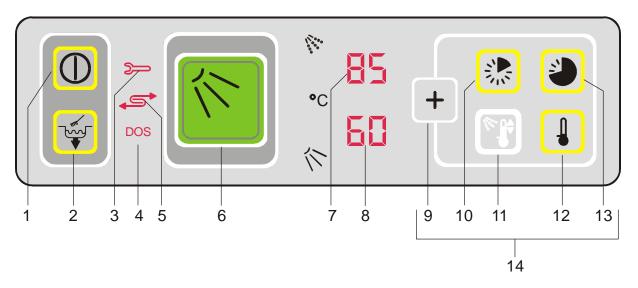
4 Commissioning

After the machine has been connected to your supply lines according to regulations, contact the Winterhalter agent responsible for your locality in order to perform the initial start-up and be instructed in how to run the machine.

5 Machine description

5.1 Operating panel

The operating panel is situated on the bottom casing.



- 1 On/Off switch
- 2 Tank drainage / Self cleaning
- 3 Control lamp for fault
- 4 Control lamp for lack of detergent or rinse additive (optional)
- 5 Control lamp for connected water treatment (optional)
- 6 Programme button normal programme
- 7 Temperature display Boiler
- 8 Temperature display Tank
- 9 Activates special programmes (10-13)
- 10 Short programme
- 11 Not allocated
- 12 Reduced temperature rinse (optional)
- 13 Intensive programme
- 14 Button area for special programmes

5.2 Functions of the utensil washer

After the machine is switched on, the boiler and tank are filled and heated up to operating temperature. The programme button (6) is lit red during the heating up phase.

As soon as the pre-set target temperatures (tank: approx. 60°C, boiler: approx. 85°C) have been reached, the machine is ready for operation. The programme button (6) is now lit green.

The machine is operated with fully automatic programmes consisting of the program steps washing, dripping off and rinsing.

The rinse additive is dosed by a built-in dosing device. With GS 660, the container for the rinse additive can be stored inside of the machine. With the other machines it is stored separately.

Detergent must be added by hand (in the form of powder) or by means of a built-in or external dosing pump (in the case of liquid detergent), depending on the equipment of the machine. With GS 660 the container for the detergent can be stored inside of the machine. With the other machines, it is stored separately.

Washing: The circulating pump conveys the wash water out of the tank via the wash arms and nozzles onto the wash items. The wash arms move thereby side to side, thus guaranteeing powerful and efficient cleaning of the wash items. During circulation the wash water is continuously circulated through a filtering system and the patented Mediamat Cyclo (floating particle separator).

Dripping off: There is a short pause after washing to allow the wash water to drip off the washing items.

Rinsing: During the last programme step, the cleaned items are rinsed with fresh, hot water to remove residual water and to warm up the wash items for optimum drying outside of the machine. In addition, the rinse water refreshes the wash water.



Do not open the doors during the washing programme. There is the risk of hot water spilling out of the device.

Do not sit or stand on the open door.

5.3 Wash programmes

The utensil washer can be operated with various wash programmes. The respective wash programme is selected by means of the control panel.

Programme	Description	
Normal programme (6)	Normally soiled items Medium drying time	
Short programme (10)	Lightly soiled items Short/no drying time	
Intensive programme (13)	Heavily soiled items Long drying time	
Normal programme with cold water pre-rinse (optional) (12)	Items with protein-containing soiling Coagulation is prevented by rinsing with cold water.	
Tank drainage / self-cleaning (2)	Cleaning the machine: rinse water circulates in the rinsing space rinse water is pumped out rinsing space is rinsed out with fresh, hot water used fresh water is pumped out. When the self-cleaning program is finished, the machine automatically switches off.	

6 Before washing



Turn water stop valve to open position.



Switch on the mains disconnecting device (mains switch) provided by the customer.



Check level in rinse additive container and detergent container (only with automatic detergent dosage).

Replace or fill up empty containers.

Adding rinse aid and detergent¹:



Only use detergent and rinse aid which are suitable for commercial washers.

Do not use acid detergent.

Do not use normal washing-up liquid. This leads to large amounts of foam building up in the washer.

We recommend the products developed by Winterhalter Gastronom. These are specially developed to suit Winterhalter Gastronom washers.

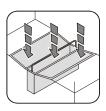


Warning: Detergents for commercial dishwashers can cause corrosion. Always follow the instructions on the packaging and drums.



Do not mix different detergent products, since this could cause the dosing pump to break down due to crystallisation (see Maintenance and care).

Checking the filter system:



Check whether the flat filters, the basket filter and the filter in the floor of the tank (drainage filter) are installed.

¹ Detergent for machines with automatic detergent dosing only.



Do not load wash items at this stage. *Close* door.



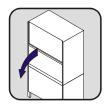
Press On/Off switch (1), heating up phase begins.

Programme button (6) is lit red: the tank is filled in stages over the boiler and heated up.

Programme button (6) is lit green: Filling and heating up phase completed.



Door must remain closed during filling / heating up.



Open door.

6.1 Detergent dosage

If the utensil washer is fitted with a built-in or external detergent dosing pump, there is no need for manual dosing. In this case, detergent dosing is carried out automatically by the utensil washer.

With an external detergent dosing pump, please observe the operating instructions supplied with it.

Manual detergent pre-dosage:



Pour detergent powder into basket filter with cup.



Only use detergent which are suitable for commercial washers. Do not use normal washing-up liquid.

This leads to large amounts of foam building up in the washer.

We recommend the products developed by Winterhalter Gastronom. These are specially developed to suit Winterhalter Gastronom washers.



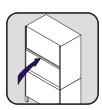
Detergents for commercial dishwashers can cause corrosion. Always follow the instructions on the packaging and drums.

Pre-dosage table when using the Winterhalter Gastronom Detergent P 865 PLUS:

	Tank volume	Dosage quantity (*)	Winterhalter measuring cup
GS 640, GS 650	85 I	255 g	1
GS 660	125 l	375 g	1 1/2

(*) The need for greater quantities of detergent must be accounted for in case of heavily soiled wash items or e.g. extreme water hardness.

Other detergents must be dosed according to the information stated on the detergent packaging.



Close door.



Start normal programme. For this, *press* button (6). Detergent powder is mixed with wash water.

The utensil washer is now ready for operation.

Manual addition of detergent:



Manual addition of the detergent powder must be repeated after approx. every 5 wash cycles. When manually adding detergent, add the quantity of detergent powder according to the table into the basket filter. Then start the wash programme.

Table for manual addition when using the Winterhalter Gastronom Detergent P 865 PLUS:

	Fresh water rins- ing	Dosage quantity (*)	Winterhalter measuring cup
GS 640, GS 650	approx. 5 l/basket	75 g	1/2
GS 660	approx. 7.5 l/basket	110 g	3/4

(*)The need for greater quantities of detergent must be accounted for in case of heavily soiled wash items or e.g. extreme water hardness.

Other detergents must be dosed according to the information stated on the detergent packaging.

6.2 Changing the detergent type (liquid product)

If changing to a different **detergent type** (even one by the same manufacturer), the suction and pressure hoses must be rinsed with fresh water before connecting the new detergent container.

Otherwise, the mixing of different types of detergent will cause crystallisation, which may result in a breakdown of the dosing pump.

Failure to observe this rule will lead to the loss of guarantee and product liability claims vis-à-vis Winterhalter Gastronom GmbH.

Procedure:

- Remove the suction stick from the empty detergent container and place it in a container filled with fresh water
- Trigger several wash programmes until fresh water is visibly pumped into the machine over the dosage pump. The suction and pressure hoses are rinsed thereby.
- Insert the suction stick in the new detergent container. Operate the machine as usual.

7 Washing

Before the washing items are loaded into the machine, they should be scraped clean of the largest leftovers and scraps: pour off leftover gravy, soak dried on leftovers. Do not use steel sponges to do this, because the machine could be contaminated with rust thereby.



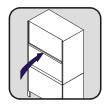
Wash items such as buckets, pots, cauldrons, ham roasting dishes etc. must be placed into the utensil rack with the opening facing downwards.

The empty intermediate spaces can be filled with small utensils such as ladles etc. The wash items should however not be laid on top of each other because spray shadows may be created and thus possibly affect the washing result.

When washing baking sheets, put these into the insert with forward slant. Ensure that the soiled sides face downwards.

Use the plastic small parts basket to wash cutlery and other small parts. After it is filled it is mounted on the utensil basket. Sort knives and other sharp objects into the upright cutlery basket with the handles facing upward. Long, sharp utensils must be laid in the wash basket or be washed by hand.

Light parts made of e.g. plastic can easily slip or turn over during washing. Put a plastic basket on these light parts if necessary.



Close door.

7.1 Washing with the normal washing cycle



Press programme button (6). The programme button is lit **blue** while the programme is running.

The programme button (6) is flashing **green** when the programme has ended and the door has not yet been opened. As soon as the door of the machine is opened, the flashing stops and the programme button 6 switches to a continuous green light.

The flashing programme button (6) indicates that the wash programme is complete and the door has not yet been opened.

If the flashing disturbs you, the machine control system can be adjusted by an authorised service engineer to prevent key 6 from emitting the flashing green light.



Open door.
Pull out wash basket.

Remove items and *check* for cleanliness and allow to air dry outside of the machine.

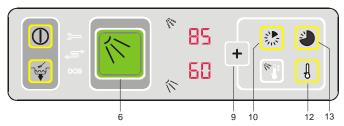
Break

- Check basket filter for blockages from time to time and clean if necessary. The basket filter can be removed without having to drain the tank first.
- Check tank water for soiling. If necessary, drain and re-fill machine.
- During wash pauses the door should remain closed to avoid unnecessary losses of heat and restriction of the freedom of movement around the machine.

7.2 Washing with the special programmes



Press the function button to activate the area with the special programmes. Press the button again to deactivate this area.



The special programmes can now be used in addition to the normal programme. The number of special programmes depends on the equipment supplied with the machine.

If a button is lit, then it can be used.

The temperatures are also shown now.

This means that once a special programme has been selected, it will always be activated by pressing button 6. To clear the special programme press button 9 again. If switched off the machine will revert to the normal programme.

A) Short programme or intensive programme

Use: Depending on the level of soiling on the wash items, select one of the two special programmes:



Press one of the two buttons to select the short or intensive programme.



Press the button to start the selected programme.

B) Normal programme with reduced temperature rinse (optionally available)

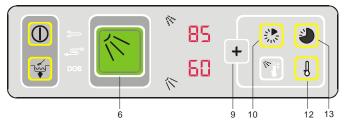


This device is used to rinse off **protein-containing soiling (remains of meat and blood)** from the wash items to prevent the protein from coagulating with the wash water during cleaning.

The machine can be equipped with **manual reduced temperature rinse**, then it is possible to select whether reduced temperature rinse is run or not; or with **automatic reduced temperature rinse** – then reduced temperature rinse is run before every wash cycle.

Manual reduced temperature rinse

Condition for continued operation: The button area with the special programmes has been activated (buttons 10, 12 and 13 are lit), the wash items are in the machine and the door is closed.



Press button (12):

Select normal programme (6).

At the start of the rinse program the wash items are rinsed with cold water. Rinsing is followed by the normal cleaning cycle with hot wash water and hot fresh water rinse.

Every further wash cycle is run from now on with this setting until either another programme (short or intensive) or the plus button is pressed.

Automatic reduced temperature rinse

At the start of the programme the wash items are always rinsed with reduced temperature.

The function button annot be selected.

Note for manual addition of detergent:

Please note that the concentration of detergent in the wash water diminishes more rapidly when the reduced temperature rinse is used. Therefore add somewhat more detergent when this facility is continually in use.

Addition table when using Winterhalter Gastronom Detergent P 865 PLUS:

	Fresh water rinse	Dosage quantity (*)	Winterhalter measuring cup
GS 640, GS 650	ca. 5 l/basket	110 g	3/4
GS 660	ca. 7,5 l/basket	165 g	1

(*)The need for greater quantities of detergent must be accounted for in case of heavily soiled wash items or e.g. extreme water hardness.

Other detergents must be dosed according to the information stated on the detergent packaging.

8 After washing

8.1 Tank drainage / self-cleaning



The machine must be drained and cleaned daily.



Remove wash items, push wash basket into the machine, close door.



Hold down the function button for three seconds to start the cleaning programme. The function button flashes.

The wash water is then circulated inside the wash chamber while it is pumped out. The machine interior is finally flushed out with hot fresh water. The washer switches off automatically when the cleaning programme is finished. The operating panel is no longer lit.

8.2 Switching off

The end of the cleaning programme automatically switches off the dishwasher controller, although the machine is not yet isolated from the power supply.



Turn water stop valve to closed position².



Switch off the mains disconnecting device (mains switch) provided by the customer. **Now the machine is isolated from the power supply.**

9 Maintenance and care

We recommend having the machine serviced at least twice a year by a service technician authorised by Winterhalter. This service should also include having components which are subject to wear or ageing being checked and replaced as necessary.

Examples of such components:

- · Water connection hose
- Dosing tubes

Winterhalter offers a service contract which includes this work and other services.

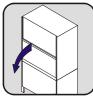


Do not spray the machine or direct vicinity (walls and floor) with a water hose, steam jet or high-pressure cleaner.

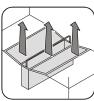
When cleaning the floor, take care to avoid flooding the substructure of the machine, in order to prevent the uncontrolled entry of water.

² If an external water treatment system is used, follow the instructions in the system documentation.

9.1 Every day after washing



Open door



Remove and *clean* basket filter and flat filter.
Remove and clean drainage filter
Remove wash arms and check jets for blockages, clean if necessary.

Check the interior of the machine for cleanliness. Remove any remaining dirt with a brush if necessary. Do not use steel sponges to do this because otherwise the machine could be contaminated with rust.

Re-insert the parts removed after cleaning.



- Leave door open. In this way the interior can dry out.
- Clean the outer walls of the utensil washer with cleaning products for high grade stainless steel.

We recommend Winterhalter Gastronom high grade stainless steel cleaner and Winterhalter high grade stainless steel protection.

9.2 As required

FI fault-current circuit-breaker:



Check the required FI-residual current operated device for faults regularly according to the regulations by pressing the test button.

Descaling

Drain machine.

Interrupt detergent supply: Remove suction pipe from the detergent canister.

Re-fill machine.

Addition of the descaling solution according to manufacturer's instructions.



Observe the printed safety instructions.

Trigger intensive programme once or twice (max. 10 minutes circulation). This loosens the coating of scale. Drain machine.



Never leave the descaling solution in the machine for a period of several hours.

Put detergent supply into operation again.

Re-fill machine.

Operate machine twice more in intensive programme mode.

Drain machine or use for the current wash programme.

10 Malfunctions

10.1 Malfunctions you can remedy yourself

You can remedy minor malfunctions yourself. See the following table. If you cannot remedy the fault, please get in touch with the responsible Winterhalter customer service.



Do not open any panels or parts of the machine if you need a tool to do so. You may get an electric shock.

Only trained specialists are allowed to work on the electrical system. Unplug the machine from the mains supply beforehand.

Do not switch the machine back on until the cause of the fault has been remedied. Switch off the main switch on your premises. Only then is the machine no longer live.

Display	Cause	Remedy
The washer cannot be	The mains disconnecting device (mains switch) provided by the customer is not switched on.	Switch on the mains disconnecting device (mains switch) provided by the customer.
switched on	Customer's fuses blown	Replace the customer's fuses
Wash programme does not start	Door is not completely closed	Close door completely.
	Too low dosage of detergent or detergent container empty	Fill up detergent container or add detergent powder
Dishes are not	Basket filter and/or flat filter blocked	Clean basket filter and flat filter
clean	Wash jets in the wash arms blocked	Clean wash jets
	Functional fault in the water treatment	Call Winterhalter service engineer

Display	Cause	Remedy
Display shows:	Water stop valve closed Malfunction	Switch off machine (press on-off switch). Then Err will appear on the control panel accompanied by a fault code. If error code 20 is shown, close the water shutoff valve and notify Winterhalter customer service. If other error codes are displayed, check whether the water shut-off valve is opened. Then switch on the machine again. If the fault message appears again, note the fault code and get in touch with the appropriate Winterhalter customer service
Key flashes blue	If the cutlery has not been properly cleared away beforehand, so much dirt may have collected on the flat filter and in the filter cassette that the rinsing program can no longer run properly. The washing pump switches off and the program key flashes blue.	 Switch off machine, the program key will continue to flash. Take out filters, clean and replace them. After two minutes, the flashing will stop. Switch the machine back on and continue to run it. Clear away the cutlery more carefully to avoid further malfunctions.

10.2 Error alarms in machines with optional extras

Display	Possible cause	Remedy
DOS	Lack of detergent or rinse additive	Re-fill detergent or rinse additive
	External water treatment system needs regenerating	Regenerate external water treatment system
ECO	Peak load cut-off active	Wait until the peak load cut-off switches on the machine completely again.

10.3 Malfunctions calling for the Winterhalter customer service



Red flashing light: Temperature in boiler or tank is greater than 95°C.



Caution: Surface is very hot. The fault (3) symbol appears together with the fault code Err 2 or Err 3. Switch off the mains disconnecting device (mains switch) provided by the customer.

Notify the Winterhalter service team immediately.

When the machine can no longer be used because of internal faults, the machine turns itself off automatically and displays an error code.

Display	Possible cause	Remedy
Machine switches off and displays Err 1, 11	Fault inside machine	Notify Winterhalter customer service
Machine switches off and displays Err 6	Fault inside machine or water drain is clogged	Notify Winterhalter customer service or remove cause of clogging.
Machine is switched off and displays Err 21	Magnetic valve not closing	Close the water shut-off valve and notify Winterhalter customer service.
Machine switches off and displays nothing at all	Fault inside machine	Notify Winterhalter customer service

11 Emission values

Noise emission values

Workplace related emission value measured according to DIN EN ISO 11202: $L_{pAeq} < 70 dB$

EG-KONFORMITÄTSERKLÄRUNG EC-DECLARATION OF CONFORMITY

Wir, We, Nous, Noi, Wij, Nosotros, Nós, My, My, Podjetje, Εμείς η, Vi, Mi a

Winterhalter Gastronom GmbH Tettnanger Straße 72 DE-88074 Meckenbeuren

erklären in alleiniger Verantwortung, dass das Produkt "Gewerbliche elektrische Spülmaschine", declare under our sole responsibility that the product "Commercial electric dishwashing machines", déclarons sous notre seule responsabilité que le produit « Lave-vaisselle professionnelle électrique », dichiariamo sotto la nostra piena responsabilità che il prodotto "Sistema di lavaggio elettronico industriale", verklaren als enig verantwoordelijke dat het product "professionele vaatwasmachine", declaramos bajo nuestra absoluta responsabilidad que el producto "lavavajillas eléctrico industrial", Declaramos sob nossa única responsabilidade, que o produto "Máquina de lavar loiça comercial eléctrica", oświadczamy na własną odpowiedzialność, że produkt "elektryczna zmywarka przemysłowa", prohlašujeme na vlastní zodpovědnost, že produkt "profesionální elektrická myčka", na lastno odgovornostjo izjavlja, da je izdelek "Profesionalni električni pomivalni stroj", δηλώνουμε αποκλειστικά με δική μας ευθύνη, ότι το προϊόν "Επαγγελματικό ηλεκτρικό πλυντήριο πίατων", förklarar med enskilt ansvar att produkten "elektrisk industridiskmaskin", felelősségünk teljes tudatában kijelentjük, hogy a termék "Professzionális elektromos mosogatógép",

GS 640

auf das sich diese Erklärung bezieht, mit den folgenden Normen übereinstimmt: to which this declaration relates is in conformity with the following standards: auquel se réfère cette déclaration est conforme aux normes : al quale fa riferimento la presente dichiarazione, è conforme alle seguenti norme: waarop deze verklaring betrekking heeft, met de volgende normen in overeenstemming is: al que se refiere esta declaración, cumple las siguientes normas : ao qual esta declaração diz respeito, está em conformidade com as seguintes normas: do którego odnosi się to oświadczenie, jest zgodny z następującymi normami: na kterou se vztahuje toto prohlášení, odpovídá níže uvedeným normám: na katerega se nanaša ta izjava, skladen z naslednjimi standardi: στο οποίο αναφέρεται αυτή η δήλωση, συμφωνεί με τα ακόλουθα πρότυπα: vilken denna förklaring åsyftar, överensstämmer med följande normer: amihez kapcsolódóan ezen nyilatkozat megfelel a következő szabványoknak:

EN 60335-1:2002 + A1:2004 + A2:2006 + A11:2004 + A12:2006; EN 60335-2-58:2005 EN 55014-1:2006; EN 55014-2:1997 + A1:2001 EN 61000-3-2:2006 + A1:2008 (<16A); EN 61000-3-12 :2005(>16A)

EN 61000-3-3:1995 + A1:2001 + A2:2005 (<16A); EN 61000-3-11:2000 (>16A)

EN 50366:2003 + A1:2006; EN 62233:2008

gemäß den Bestimmungen folgender Richtlinien: following the provisions of Directives: selon les conditions des directives suivantes: Ai sensi alle disposizioni previste dalle seguenti direttive : volgens de bepalingen van de volgende richtlijnen: conforme a las disposiciones de las siguientes directivas: de acordo com as disposições das seguintes directivas: zgodnie z postanowieniami następujących dyrektyw: na základě ustanovení následujících směrnic: in je skladen z določili naslednjih direktiv : σύμφωνα με τους κανονισμούς των ακόλουθων Οδηγιών: enligt följande riktlinjers bestämmelser: a következő Irányelvek rendelkezéseinek:

2006/42/EC/MD (Machinery Directive); 2004/108/EC/EMC (Electromagnetic Compatibility)

5. (meff

Name und Anschrift der Person, die bevollmächtigt ist, die technischen Unterlagen zusammenzustellen:

Name and address of the person authorised to compile the technical file:
Nom et adresse de la personne autorisée à constituer le dossier technique:
Nome e indirizzo della persona autorizzata a costituire il fascicolo tecnico:
Naam en adres van degene die gemachtigd is het technisch dossier samen te stellen:
Nombre y dirección de la persona facultada para elaborar el expediente técnico:

Bernhard Graeff
Winterhalter Gastronom GmbH
Tettnanger Straße 72
DE-88074 Meckenbeuren

Bernhard Graeff Technischer Leiter

Meckenbeuren, 21.03.2012

89007138-08

EG-KONFORMITÄTSERKLÄRUNG EC-DECLARATION OF CONFORMITY

Wir, We, Nous, Noi, Wij, Nosotros, Nós, My, My, Podjetje, Εμείς η, Vi, Mi a

Winterhalter Gastronom GmbH Tettnanger Straße 72 DE-88074 Meckenbeuren

erklären in alleiniger Verantwortung, dass das Produkt "Gewerbliche elektrische Spülmaschine", declare under our sole responsibility that the product "Commercial electric dishwashing machines", déclarons sous notre seule responsabilité que le produit « Lave-vaisselle professionnelle électrique », dichiariamo sotto la nostra piena responsabilità che il prodotto "Sistema di lavaggio elettronico industriale", verklaren als enig verantwoordelijke dat het product "professionele vaatwasmachine", declaramos bajo nuestra absoluta responsabilidad que el producto "lavavajillas eléctrico industrial", Declaramos sob nossa única responsabilidade, que o produto "Máquina de lavar loiça comercial eléctrica", oświadczamy na własną odpowiedzialność, że produkt "elektryczna zmywarka przemysłowa", prohlašujeme na vlastní zodpovědnost, že produkt "profesionální elektrická myčka", na lastno odgovornostjo izjavlja, da je izdelek "Profesionalni električni pomivalni stroj", δηλώνουμε αποκλειστικά με δική μας ευθύνη, ότι το προϊόν "Επαγγελματικό ηλεκτρικό πλυντήριο πίατων", förklarar med enskilt ansvar att produkten "elektrisk industridiskmaskin", felelősségünk teljes tudatában kijelentjük, hogy a termék "Professzionális elektromos mosogatógép",

GS 650

to which this declaration relates is in conformity with the following standards: auquel se réfère cette déclaration est conforme aux normes : al quale fa riferimento la presente dichiarazione, è conforme alle seguenti norme: waarop deze verklaring betrekking heeft, met de volgende normen in overeenstemming is: al que se refiere esta declaración, cumple las siguientes normas : ao qual esta declaração diz respeito, está em conformidade com as seguintes normas: do którego odnosi się to oświadczenie, jest zgodny z następującymi normami: na kterou se vztahuje toto prohlášení, odpovídá níže uvedeným normám: na katerega se nanaša ta izjava, skladen z naslednjimi standardi: στο οποίο αναφέρεται αυτή η δήλωση, συμφωνεί με τα ακόλουθα πρότυπα: vilken denna förklaring åsyftar, överensstämmer med följande normer: amihez kapcsolódóan ezen nyilatkozat megfelel a következő szabványoknak:

EN 60335-1:2002 + A1:2004 + A2:2006 + A11:2004 + A12:2006; EN 60335-2-58:2005 EN 55014-1:2006; EN 55014-2:1997 + A1:2001 EN 61000-3-2:2006 + A1:2008 (<16A); EN 61000-3-12 :2005(>16A) EN 61000-3-3:1995 + A1:2001 + A2:2005 (<16A); EN 61000-3-11:2000 (>16A) EN 50366:2003 + A1:2006; EN 62233:2008

gemäß den Bestimmungen folgender Richtlinien: following the provisions of Directives: selon les conditions des directives suivantes: Ai sensi alle disposizioni previste dalle seguenti direttive : volgens de bepalingen van de volgende richtlijnen: conforme a las disposiciones de las siguientes directivas: de acordo com as disposições das seguintes directivas: zgodnie z postanowieniami następujących dyrektyw: na základě ustanovení následujících směrnic: in je skladen z določili naslednjih direktiv : σύμφωνα με τους κανονισμούς των ακόλουθων Οδηγιών: enligt följande riktlinjers bestämmelser: a következő Irányelvek rendelkezéseinek:

2006/42/EC/MD (Machinery Directive); 2004/108/EC/EMC (Electromagnetic Compatibility)

Name und Anschrift der Person, die bevollmächtigt ist, die technischen Unterlagen zusammenzustellen:

Name and address of the person authorised to compile the technical file:
Nom et adresse de la personne autorisée à constituer le dossier technique:
Nome e indirizzo della persona autorizzata a costituire il fascicolo tecnico:
Naam en adres van degene die gemachtigd is het technisch dossier samen te stellen:
Nombre y dirección de la persona facultada para elaborar el expediente técnico:

Bernhard Graeff Winterhalter Gastronom GmbH Tettnanger Straße 72 DE-88074 Meckenbeuren

Bernhard Graeff Technischer Leiter

Meckenbeuren, 21.03.2012

89007139-08

nischer Leiter

EG-KONFORMITÄTSERKLÄRUNG EC-DECLARATION OF CONFORMITY

Wir, We, Nous, Noi, Wij, Nosotros, Nós, My, My, Podjetje, Εμείς η, Vi, Mi a

Winterhalter Gastronom GmbH Tettnanger Straße 72 DE-88074 Meckenbeuren

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GS 660

auf das sich diese Erklärung bezieht, mit den folgenden Normen übereinstimmt: to which this declaration relates is in conformity with the following standards: auquel se réfère cette déclaration est conforme aux normes : al quale fa riferimento la presente dichiarazione, è conforme alle seguenti norme: waarop deze verklaring betrekking heeft, met de volgende normen in overeenstemming is: al que se refiere esta declaración, cumple las siguientes normas : ao qual esta declaração diz respeito, está em conformidade com as seguintes normas: do którego odnosi się to oświadczenie, jest zgodny z następującymi normami: na kterou se vztahuje toto prohlášení, odpovídá níže uvedeným normám: na katerega se nanaša ta izjava, skladen z naslednjimi standardi: στο οποίο αναφέρεται αυτή η δήλωση, συμφωνεί με τα ακόλουθα πρότυπα: vilken denna förklaring åsyftar, överensstämmer med följande normer: amihez kapcsolódóan ezen nyilatkozat megfelel a következő szabványoknak:

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selon les conditions des directives suivantes:
Ai sensi alle disposizioni previste dalle seguenti direttive : volgens de bepalingen van de volgende richtlijnen: conforme a las disposiciones de las siguientes directivas: de acordo com as disposições das seguintes directivas: zgodnie z postanowieniami następujących dyrektyw: na základě ustanovení následujících směrnic: in je skladen z določili naslednjih direktiv : σύμφωνα με τους κανονισμούς των ακόλουθων Οδηγιών: enligt följande riktlinjers bestämmelser: a következő Irányelvek rendelkezéseinek:

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Bernhard Graeff Winterhalter Gastronom GmbH Tettnanger Straße 72 DE-88074 Meckenbeuren

Bernhard Graeff 12 Technischer Leiter

Meckenbeuren, 21.03.2012

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Winterhalter Gastronom GmbH **Commercial Dishwashing Systems**

Tettnanger Strasse 72 88074 Meckenbeuren · Germany Telephone +49 (0) 75 42 4 02-0 Telefax +49 (0) 75 42 4 02-1 87

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