

Price List

Washers – Undercounter & Hood
for a wide range of applications





Efficient. Energy Saving. Environment friendly

WMAXX are reliable, silent, versatile and efficient warewashing solutions. WMAXX offer a wide range of high-quality dishwashers for hospitality and caterer businesses. Our WMAXX warewashing products are robust, highly efficient, environment friendly and ergonomic.

WMAXX warewasher range are designed to achieve a highly efficient wash process without compromising on the hygiene factors. Warewashing products designed to provide the best wash results, with sanitation of the wares an integral part of this process.

WMAXX are an optimum balance between wash process efficiency and hygiene standards. Recommended for all type of caterer and hospitality business: Fine restaurants, Banqueting, Caterers, Bar, Pub, Snack & Convenience Store, Coffee shops and Hotels.

Welbilt UK

Welbilt UK consists of the sales, consulting, and service departments. We belong to the ALI Group, the world's largest manufacturer and supplier of professional catering equipment. Inspired by simplicity and driven by experience, we offer durable, reliable and innovative solutions, systems and concepts.

Our broad product range, with 15 individual brands, provides professional technological solutions to improve our customers' productivity, quality and profitability in all processes: heating, cooling, food and beverage preparation.

With many years of experience in the industry and countless projects behind us, we offer our products and services across UK and Ireland.

www.welbilt.uk

Our recipes for success



Pragmatically innovative

Your needs are the basis of our innovations.



Intelligently connected

Shaping the future – Your kitchen always connected.



HoReCa expertise

Our experience moves your business forward.



Uncompromisingly reliable

Quality and first-class service – for us, there is no alternative.



Simply sustainable

Durable products – sustainable service.



Banketing know-how

Simple and powerful – we know what counts.

For more information on our service areas, please see page 8/9.

Professional warewashing: Undercounter & Hood Warewasher

Warranty of clean and sanitizing & simplicity are our priorities.

- Our W Water control system achieves maximum cleaning and sanitation results, with a drastic reduction in consumptions.
- WMAXX warewasher products have been designed to provide the best wash results and maxx hygiene standards.
- WMAXX offer a wide range of high-quality dishwashers for restaurants and foodservice businesses.
- Our WMAXX warewashers are **robust, highly efficient, environment friendly** and **ergonomic**.

All our **WMAXX warewasher** are equipped with the following features as standard:

Full construction in Double skin: AISI 304 machine it limits the heat loss and reduce the ambient noise.

WMAXX Water management: Allows us to reduce energy and water consumption. WMAXX are **one of the most efficient units in the market**.



Wash arm in stainless steel.



C-Panel.

Detergent Dispenser: automatically open and release the soap at the correct time in the washing cycle. Meaning lower costs, less product waste. Avoiding contamination.

Self-Cleaning cycle: Increase sanitization killing any bacteria inside the warewasher all thorough to the filter and drain system. In addition, Reduced labour.

Drain pump: Remove water from the bottom of the tank after each wash cycle. Recommended to retain the clean and hot rinse water, and warranties the drain process in any case of installation. **Savings.**

Wash arms in stainless steel: Allows withstand higher heat temperatures and retain heat better becoming more energy-efficient. Better cleaning is guaranteed too.

Booster Pump: It warranties the rinse quality and pressure in any ambient. **Efficient.**

Intuitive Panel: Start button with multicolor backlight for a quick visualization. Our C-Panel lights let you know what's happening in your dishwasher.

Clean and sanitized results are our ***priorities!***
Choose the one fits better in your business.

WMAXX warewashing products have high efficiency
and also save water, chemicals and labour.



Optimaxx 500
Undercounter warewashers



Maxx Hood
Pass-through warewashers



Utensils Maxx
Utensils washers

Optimaxx 500

Warewashing undercounter



Optimaxx 500

Main features

- Intuitive START button with multicolour backlight for a quick visualization of the machine status
- Thermostop to grant the rinse temperature according to HACCP regulations
- Wash and rinse temperatures displayed
- Four programmable wash cycles
- Soft Start wash pump
- Self-cleaning cycle
- Soft door opening with a ventilation position
- OPTIMAL-RINSE
- Suitable for Gastronorm 1/1 trays
- Detergent and rinse pump included
- Built-in Drain pump
- Built-in Water pressure pump
- WMaxx water management

Rack Equipment

- 1 Rack for plates
- 1 Rack for glasses
- 1 Cutlery holder

Product Model	OPTIMAXX 500	OPTIMAXX 500 WS
Art. Number	135E	DW135E.0007
Dimension (WxDxH)	600 x 610 x 850 mm	600 x 610 x 850 mm
Power Supply	400V 3N 50Hz	400V 3N 50Hz
Rack Dimension	500 x 500 mm	500 x 500 mm
Plates diameter	340mm	340mm
Plates max height	325 mm /GastroNorm	325 mm /GastroNorm
Water Consumption	2,3 L	2,3 L
Rinsing Temperature	85°	85°
Capacity	340 plates/325 glasses	340 plates/325 glasses
Washing Cycles	4	4
Water Softener	No	Yes
Price £	£ 4,314.00	£ 4,842.00

Maxx Hood

Warewashing hood



Maxx hood

Main features

- Easy and intuitive LED electronic control panel
- Wash and rinse temperatures displayed
- Thermostop to grant the rinse temperature according to HACCP regulations
- Four programmable wash cycles
- Soft start wash pump
- Self-cleaning cycle
- Self-cleaning vertical pump
- Double skin insulated hood
- Double tank filters, with dirt collection system and pump filter
- Anti-drop roof panel
- Easily removable basket support
- Built-in Break Tank with booster pump
- Built-in Detergent and rinse aid pumps

Rack Equipment

- 2 Plate baskets
- 1 Glass basket
- 2 Cutlery holder

Product Model	MAXX HOOD	MAXX HOOD WS
Art. Number	136E.0004	DW136E
Dimension (wDXH)	720 x 735 x 1445/1880(open hood) mm	720 x 735 x 1445/1880(open hood) mm
Power Supply	400V 3N 50Hz	400V 3N 50Hz
Rack Dimension	500 X 500	500 X 500
Plates diameter	410mm	410mm
Trays Max Dimension	GN 1/1 (530 x 325 x 25H) mm	GN 1/1 (530 x 325 x 25H) mm
Washing Cycles	4	4
Water Consumption	2,8 L	2,8 L
Rinsing Temperature	85°C	85°C
Water Softener	No	Yes
Price £	£ 6,999.00	£ 7,946.00

Utensils Maxx

Utensils warewashing



Utensils Maxx

Main features

- 5" TFT touch display
- Multichromatic START key
- Four customizable wash cycles
- Automatic self-cleaning cycle
- Thermostop to grant the rinse temperature according to HACCP regulations
- Double skin
- Double skin door that can be used as a countertop
- Plus System for a stabilized rinse with integrated rinse pump
- Self-cleaning vertical pump Electronic with energy saving system
- Deep tank
- Stainless steel independent wash/rinse arms
- Double tank filter with dirt collection system
- Innovative drain valve system
- The wash pump activates one after the other to reduce the electric peak

Rack Equipment

- 1 Spatula basket
- 1 Stainless steel basket
- 1 Tray support

Product Model	UTENSILS MAXX
Art. Number	DW137E
Dimension (wXDXH)	840 x 885 x 1800/2050 (door open) mm
Power Supply	400V 3N 50Hz
Rack Dimension	700 x 700 mm
Size Allowed	645mm
Water Consumption	4,3 L
Rinsing Temperature	85°
Capacity	645mm H
Washing Cycles	4
Price £	£ 13,760.00

Our recipes for success

Welbilt is more than just a name. It's a promise. Because at Welbilt, we know the kitchen is the true heart of your business, and that's why we offer the smartest, simplest solutions for all your today and tomorrow needs.



Reliable

Quality products and excellent service are not negotiable for us. Our appliances are durable and designed for high load capacity, our customer service is fast and available at any time. Our team will advise you as individually as the requirements in your kitchen are - from the first idea to the realization and after-sales service.

- ▶ A technologically leading products - sustainable and durable.
- ▶ A individually adapted solutions, systems and concepts for your kitchen and caterer business.



Innovative

Inspired by simplicity, driven by expertise, we make your life easier. We develop the smartest and simplest solutions based on your needs to sustainably improve work processes in the kitchen. With over 1000 patents, we are the innovation leader and a strong partner at your side.

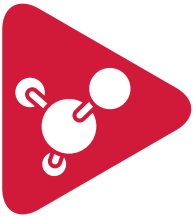
- ▶ The smartest and simplest solutions for your needs
- ▶ Innovations that make your work easier
- ▶ Applications that have successfully solved real-life successfully solved



Sustainable

When developing new products, we always keep an eye on the future - from the environment to your business success. Reducing consumption and conserving resources, increasing performance and intelligent networking are our central themes. We recognize our responsibility to the environment. That's why we offer you the broadest portfolio of environmentally friendly products and the most sustainable service in the industry.

- ▶ Responsibility for your business and the environment
- ▶ Lowest consumption values with highest performance
- ▶ Sustainable product development and service



Smartly Connected

Our claim is to provide you with added value. That's why we offer integrated solutions, systems and concepts that optimize your kitchen and drive your business forward. With intelligently connected equipment and intuitive displays, we ensure a seamless workflow. So you can produce quickly and with consistently high quality, even at peak times.

- ▶ Effective optimization of your kitchen - through intelligently networked devices
- ▶ Intuitive user interfaces for the simplest simple operation at the touch of a button pressure
- ▶ Intelligently interconnected devices for optimal work processes



HoReCa Expertise

No excellent food without excellent equipment. Especially for Horeca, we offer kitchen equipment for cooking professionals. The ingredients? Outstanding quality and durability, ease of use and high efficiency.

- ▶ Simple operation
- ▶ Durable products
- ▶ Workshops and trainings
- ▶ Support by our culinary team



Caterer & Banqueting System know-how

We understand the requirements of system catering. Our solutions ensure top food quality even at peak times through the simplest operation, highest reliability and maximum performance. Our service network also ensures maximum operational reliability at all times.

- ▶ Simplest operation
- ▶ High reliability
- ▶ Maximum efficiency
- ▶ Customer-focused technical service
- ▶ Comprehensive service network

Welbilt Deutschland GmbH

Talstraße 35
82436 Eglfing, Germany

Betriebsstätte Herborn
Auf der Weih 11
35745 Herborn, Germany

T: +49 2772 5805-0
F: +49 2772 5805-70
info-de@welbilt.com
www.welbilt.com/de

Welbilt UK

Ashbourne House, The Guildway
Old Portsmouth Road
Guildford, GU3 1LR
United Kingdom

T: +44 148346490-0
F: +44 148346490-5
Sales.uk@welbilt.com
www.welbilt.uk

Welbilt Iberia SAU

Carrer textil, 6 -P.I.La Ferrería
08110 Montcada I Reixac
Barcelona Spain

T: +34 936 429 200
F: +34 933 481 509
iberia@welbilt.com
www.welbilt.es

Welbilt Italia SRL

Via Caduti Di Amola 11/2
40132 Bologna (BO),
Italy

T: +39 051 092 0590
italia@welbilt.com
www.welbilt.it

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▶ FITKITCHENSM

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▶ KOLPAK®
▶ LINCOLN

▶ MERCO®
▶ MERRYCHEF®
▶ MULTIPLEX®
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Welbilt UK Ltd. reserves the right to reestablish pricing when currency fluctuates +5 and on an annual basis.

Standard accessories, warranty terms and delivery conditions are unchanged. Should you have any questions in the interim, please do not hesitate to contact your Welbilt representative

We appreciate your understanding and continued support.