

winterhalter



Bakeries, Patisseries
& Pizzerias

Lune, QLD



Bakeries, Patisseries and Pizzerias

In the heart of any municipality are well-loved bakeries, patisseries and pizzerias where you'll be greeted with mouth-watering aromas of freshly baked dough. Sourdough loaves, baguettes, shokupan, croissants, sweet buns, birthday cakes, scones, pizza bases, piadina and seasonal treats – there's always something to look forward to. But we all know how exhausting and time-consuming baking can be. That's why Winterhalter has devised a solution to minimise the stress and time in these bakery kitchens. Our tailored solutions will streamline the cleaning process so you can focus on what's important – the product.



What machines
work best for
bakeries and
pizzerias?



GS630 - The smallest pot washer in the world.

With a capacity of 38/29/12 racks per hour, the GS630 packs a punch!

Winterhalter presents the perfect answer to cleaning kitchen utensils in cramped spaces or small kitchens. Its compact undercounter design, complete with a 630 x 465 wash rack, guarantees exceptional cleaning outcomes for a variety of items, such as baking trays, GN containers, pots, pans, and utensils.



A PERFECT WASH RESULT AND HYGIENIC SAFETY

The wash system consists of top and bottom reversing wash arms that achieve maximum surface coverage with optimum power. As well as the standard programme, there is also an intensive and a short programme available – these can be selected according to how dirty the wash items are. The quadruple filtration system with Mediamat guarantees hygiene safety.



OPERATION MADE EASY

The single-button operation of this product ensures intuitive and self-explanatory functionality, thanks to its thoughtful design. The language-neutral colour-coding further adds to its ease of use. Additionally, the operating panel displays both tank and boiler temperatures for convenient monitoring.



QUALITY AND MACHINE MAINTENANCE

The high-quality materials and construction ensure a long service life. The GS630 is also accordingly equipped with IPX5 protection against water jets. The automatic self-cleaning programme facilitates machine maintenance and saves on time and costs. The wash arms with non-detachable wash jets can be individually removed for cleaning, as can all components of the wash-water filtration system.

UF Series

Winterhalter's UF series is the ultimate solution for challenging washing tasks. It boasts a robust design, immense power, and innovative features that ensure exceptional wash results and maximum hygiene. With a rack capacity of 40/24/12 racks per hour, the UF series can accommodate a diverse range of wash items, including baking trays, GN containers, pots, pans, and utensils.

What's more, the UF series comes in three different sizes, giving you the flexibility to select the perfect machine size for your wash ware and the available space on site. Additionally, all UF models are available in Energy models that utilize recirculating air heat recovery technology to save 0.15kWh for the UF-M/L and 0.20kWh for the UF-XL per wash cycle.



HIGH PERFORMANCE WASHING SYSTEM

The special geometry of the wash arm and water pressure of up to 1 bar per jet ensure optimal cleaning performance throughout the entire interior of the machine.



TANK WATER EXCHANGE PROGRAM

The tank water exchange program, which displays progress and time indication, allows for a fast and economical tank water exchange in three steps: 30%, 50%, or 100%.



QUADRUPLE FILTRATION

The system's strainer, filter cylinder, pump protection, and mediamat work together to ensure that cleaner tank water produces better wash results.



TOUCH SCREEN CONTROL

With single button operation, the machine can be operated intuitively with self explanatory and language neutral pictograms.



HYGIENE CONCEPT

The highest level of hygiene safety is ensured and is further confirmed by a hygiene certificate in accordance to DIN17735.



VARIOPOWER

Adjusts the wash pressure precisely to the type of wash items and to the degree of soiling.



UF-M

Compact and for all common wash items

The UF-M is a utensil washer designed for washing common items such as pots, pans, baking trays, GN trays, and utensils, with a wash chamber height of 640mm. Despite its compact size, it can easily wash two Euronorm crates up to a maximum height of 220mm in each wash cycle.



UF-L

Increased entry height for larger wash items

Designed for larger wash items such as pots, pans, baking trays, GN trays, and utensils, the UF-L utensil washer has a wash chamber height of 800mm. It can easily wash two Euronorm crates up to a maximum height of 220mm in each wash cycle.



UF-XL

More space for bulky wash items

The UF-XL is the largest utensil washer in the UF series, featuring a wide 1300mm basket and an 800mm wash chamber height. It is designed for high volume washing of items such as pots, pans, baking trays, GN trays, and utensils.

How has Winterhalter helped Australian Bakeries and Pizzerias?

Baker Bleu

NSW and VIC

In 2016, Mike and Mia Russell started a bakery: Baker Bleu. They opened their first location in Melbourne to create socially conscious and delicious sourdough. Baker Bleu's philosophy is to use quality ingredients that pay respect to not only the producers and the product but the planet as well; rotating ancient grains in their recipes for their daily specials. Since their first store, the bakery has become a hit with the locals, allowing the duo to expand.

Years later, Baker Bleu opened its doors in Sydney and now has three major stores across Australia. Their most prominent location and headquarters in Caulfield North makes bread for their Melbourne-based retail stores, wholesale production, and well-known local restaurants. Working almost exclusively with sourdough – creating favourites such as bagels, baguettes, challah and country loaves – the 400 square meter site is a haven for bread lovers throughout the city, providing them with the space to ferment their bread for up to 18 hours; resulting in beautifully crisp, caramel-hued loaves.

The large premises feature state-of-the-art equipment sourced from all over the world – most prominently bread capitals of the world, France and Germany – to ensure that their product continues to be the best. Among this equipment lies Winterhalter Warewashers, streamlining the cleaning process so that they can continue to focus on their products.



Baker Bleu, NSW

Baker Bleu

NSW and VIC

Baker Bleu started its history as an artisan bread bakery with small production. Winterhalter product range has assisted us with increasing our product offering and capacity without increasing the labour on the end of production cleaning. We now have large bread and pastry production in Sydney and Melbourne along with a coffee and food offering. Winterhalter and it's support has been there to make the days easier from large units to small.

Mike Russell

Director - Baker Bleu

How does Winterhalter help Baker Bleu?

Winterhalter's UF and UC series machines were the obvious choice when choosing a dishwasher for their business. Not only did their beliefs of high quality and respecting the planet align, Winterhalter's wash results are unparalleled.

Winterhalter's modern designs are made to reduce consumption and maximise efficiency. The UC and UF series machines save Baker Bleu in the long run, cutting costs and minimising resource expenditure during operation. The UC series machines feature an S-shaped wash field that guarantees optimal and even water distribution, safeguarding wash results while minimising water consumption. Baker Bleu saves up to 25% of their operating costs annually with the UC series machine. This is complemented by the UF series machines, designed to wash their commercial baking trays. Their UF series machine can be configured with an integrated energy-circulated air heat recovery system. Not only does this minimise energy use through utilising residual steam, but it ensures that the machine doesn't alter the ambient temperature of the kitchen – allowing their products to remain consistently delicious.

Winterhalter's products are robust and durable, made from the highest quality stainless steel. Both the UC and UF are guaranteed to run all day reliably with sparkling clean results. The UC series machines feature built-in reverse osmosis – which filters over 98% of dissolved particles in the water – safeguarding wash hygiene. Moreover, Winterhalter manufacturers to European standards in accordance to DIN17735.





Lune, QLD

Lune

QLD and VIC

Concepted in a suburban backyard in early 2012, Lune Croissanteries has skyrocketed to fame in the last decade. Specialising in the butteriest, freshest and flakiest French Croissants and pastries, Lune is one of the trendiest hotspots in Melbourne and Queensland.

On her return from a stay in Paris, owner and pastry chef Kate Reid obsessively searched for a pastry that resembled that of Paris'. However, soon she found that it was an impossible endeavour. As such, she challenged herself to recreate the perfect croissant in her home kitchen. This eventually led to the opening of the first Lune Croissanterie.

Despite having locations in Melbourne and Brisbane, all Lune Croissanteries have the same look and feel. Open warehouse, exposed brick and ceiling and a kitchen fitted in a glass box in the centre. The box gives patrons a window into the intricate process of creating laminated dough and creates a climate-controlled room to produce delicate pastries. Selling out early almost everyday, the warehouse patisserie offers both dine-in and take-away options.



Lune

QLD and VIC

We love our Winterhalter machines and have rolled them out in all our kitchens and FOH areas company wide. Their simplicity, build quality and elite cleanliness of the washed product is unparalleled in my experience. We would not consider using another supplier.

Cameron Reid

Director - Lune

How does Winterhalter help Lune?

When it comes to dishwashing, Winterhalter was the go-to for Lune. The sleek design perfectly fits into their open kitchen. Blending in seamlessly, the robust stainless-steel UF series utensil washer is always ready to wash all their heavy-duty wares. The UF series utensil washer can wash everything, from large heavy mixing bowls to endless commercial baking trays.

Lune also benefits from the ergonomic design. Built for practicality, the UF series features a touchscreen display, three easy-to-use programmes depicted with language-neutral symbols and a single-button start. The UF series also has an optional rack dolly created for bulky, heavy wash items that can easily be pushed straight into and out of the machine—optimising Lune's workflow.

Finally, the heat recovery of the machine has dual benefits. Utilizing the hot steam by-product to pre-heat the cold inlet water significantly reduces energy consumption, lowers operating costs, and controls the surrounding climate. This feature hugely benefits Lune as croissants are notoriously difficult and require a perfectly controlled climate to be optimal.

From Scratch Dough

VIC

In 2016 SPQR Pizzeria opened in Melbourne and became the epitome of fun.

Designed by Nick Harding of HA Architects, the venue playfully intertwines functionality with culture. Its sunken dining room and large high windows create separate functional spaces within the forum: The dining room allows guests to enjoy meals with family and friends, while the foyer, situated slightly above, provides a standing room for patrons to grab a quick slice from the counter before heading out. Having grown a cult following throughout Melbourne, SPQR decided to open a factory in Coburg in 2020.

Lovingly named From Scratch Dough, the factory was built to supply the pizzeria and the rest of Melbourne with fresh dough and part-cooked pizza bases. The pizza dough takes over two days to create. The lengthy process begins with mixing premium 00 flour, their 20-year-old sourdough starter and water in their sizeable commercial mixer. The dough is left to rest and ferment for at least 48 hours in a climate-controlled room, then portioned and divided, pre-shaped, stretched into beautiful pizza bases and par-baked in their woodfired oven. The freshly made pizza bases are then packaged, labelled and shipped to businesses throughout metropolitan and regional Victoria. With a focus on quality, excellence and reliability in the kitchen, From Scratch Dough chooses no one else but Winterhalter for their warewashing solutions.



SPQR, VIC

From Scratch Dough

VIC

I've used the smaller Winterhalter glasswasher units in my restaurants. So, when the time came to acquire an industrial washer for my food factory, there was only one choice for me due to its reliability, quality, and ease of use. Our Utensil Washer is efficient, and in our HACCP environment, it reduces labour costs by eliminating unnecessary steps. We're pleased with our decision.

David Mackintosh

From Scratch Dough

How does Winterhalter help SPQR?

From Scratch Dough needed a powerful solution to ensure kitchen cleanliness and hygiene, leading them to choose Winterhalter's UF Series. Those familiar with flour and water understand the stubbornness of dried-up dough, but the robust UF Series machine handles such soiling in a single wash. Remarkably, it also treats delicate items like glass and plastics with care, thanks to VarioPower, adjusting water pressure based on the degree of soiling.

The UF-XL machine at From Scratch Dough accommodates their commercial trays and mixing bowls, ensuring hygienically clean utensils in line with DIN17735 standards. Additionally, the standard soaking program eliminates the need for pre-scrubbing, effectively releasing even the toughest, baked-on stains.

Ergonomics are a significant advantage of the UF Series for From Scratch Dough. Its user-friendly design enables efficient operation by anyone in the kitchen, from porters to bakers. The inclusion of a dolly rack and foldback door simplifies the collection and transportation of bulky mixer bowls and large trays directly into the machine. After the wash cycle, the wares are easily removed, transported back to the countertops, and ready for use again.

To further enhance efficiency, From Scratch Dough utilises the energy-circulated air heat recovery system, which repurposes steam to pre-heat cold inlet water. This not only saves operating costs but also maintains a consistent ambient temperature in the kitchen, crucial for yeast and bread production. Additionally, Connected Wash integration allows From Scratch Dough to monitor operational data, including wash cycles and alerts, across all their locations. Real-time recommendations ensure optimal wash processes and prompt error notifications.





Ned's Bake

VIC

Ned's Bake began out of necessity in the mid-2010s. Ned Radjocic, formerly an aircraft engineer, was forced to transition into the hospitality sector after migrating from Naples. After decades of working his way up in hospitality, he left the industry altogether to form an aeroplane engineering company. However, he soon realised his heart no longer yearned for the skies and opened his first bakery – Ned's Bake.

With their sole existence and purpose directed towards creating beautiful, honest European food – specifically bread – Ned's Bake became a Melbourne institution. Not long after, Ned's opened their production kitchens to service Melbourne businesses and surrounds. Nowadays, Ned produces their trademark green olive grissini and 100 per cent sourdough heritage corona for more than their bakeries and café. Locals can pop into almost any greengrocer and find a freshly made loaf of Ned's bread.

Like Ned's Bake, Winterhalter takes the time, puts in the work and does their homework to perfect their craft. So, when it came time to choose a warewashing solution, Winterhalter – with their focus on perfection - was the obvious choice.



Ned's Bake, VIC



Ned's Bake

VIC

How does Winterhalter help Ned's Bake?

Currently, Ned's Bake requires a powerful, efficient, and reliable solution to meet its high-volume production demands. That's why they trust Winterhalter's UF Series. By choosing the UF-XL machine, Ned's Bake relies on its immense power, intense pressure, and robust construction to bake hundreds of beloved products daily. With non-stop operation capabilities, this reliable UF Series machine is the ultimate solution for tackling heavy soiling, including dried-up dough, oily oven trays, and sticky pots and pans, all in a single wash.

Despite its heavy-duty nature, the UF Series offers ergonomic design benefits that greatly enhance Ned's Bake production kitchen. This device provides a powerful warewashing solution without compromising precious bench space. Its user-friendly features, such as touchscreen operation, language-neutral icons, and customised wash programs, ensure that anyone in the kitchen can easily operate the machine. The inclusion of a rack dolly and fold-back door enables effortless transportation of oversized and bulky items like large oven trays and mixing bowls, directly into and out of the machine as needed.

Moreover, Winterhalter provides cutting-edge technology designed to streamline work processes within their warewashers, benefiting Ned's Bake. The energy-circulated air heat recovery system is a notable addition, utilising excess steam from wash cycles and the kitchen to pre-heat cold inlet water. This not only saves operational resources but also maintains a consistent ambient temperature crucial for working with yeast and dough. The pre-wash and pre-soaking programs ensure impeccable cleanliness of all utensils, including heavily stained items, in accordance with DIN17735 standards. Additionally, Connected Wash allows Ned and the team to monitor their Winterhalter warewashers' operation from anywhere in the world, receiving notifications for urgent errors, operational data for each wash cycle, and optimisation alerts and recommendations. This ensures maximum efficiency for Winterhalter warewashers and a smoothly running kitchen.

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