

Welcome at Winterhalter



Our objective

- Clean glasses
- Clean cutlery
- Clean dishes
- Clean utensils
- Kitchen hygiene
- Low operating costs

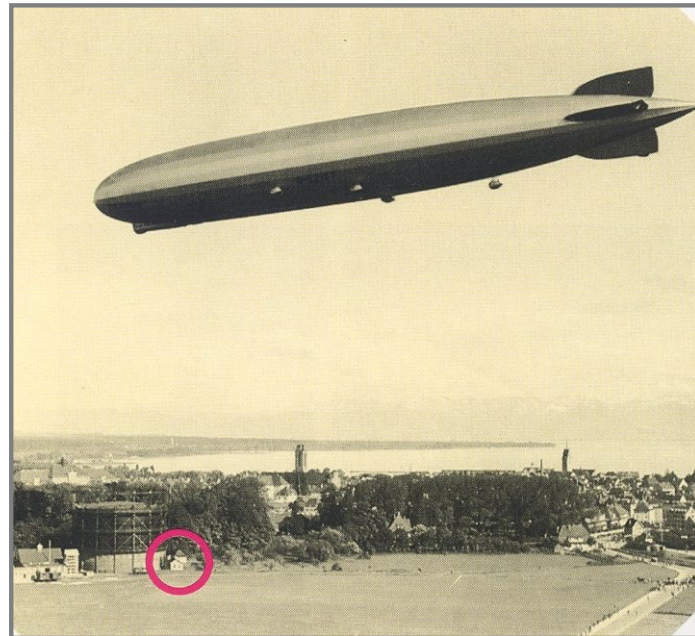


Milestones in the company's history

Foundation of Winterhalter Gastronom in 1947 by Karl Winterhalter



* 24.11.1911 † 16.01.2012



Milestones in the company's history

4-person-family business produces items for the daily use:

- Cooking pots
- Ovens
- Frying devices...



Milestones in the company's history

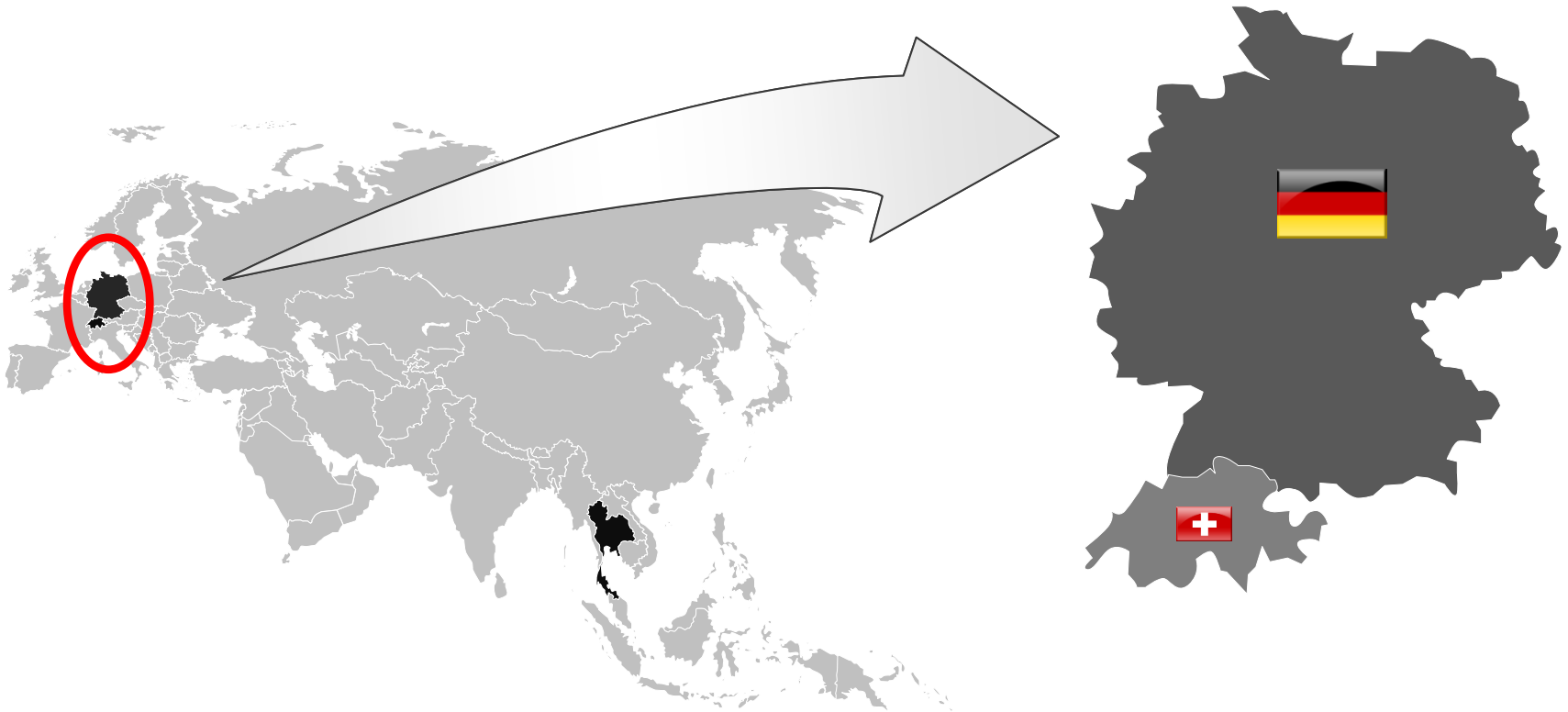
- 1957: First production of the warewasher GS 60
- 1958: Relocation to Meckenbeuren
- 1960: Specialization on commercial warewashing technology
- Today: Winterhalter is the market leader for commercial warewashing solutions in gastronomy and hotel industry





Winterhalter today

- Production sites in Meckenbeuren and Eendingen (GER), Rüthi (CH)





Winterhalter today

- Production sites in Meckenbeuren and Endingen (GER), Rüthi (CH) and Rayong (TH)



Production sites



Meckenbeuren, Germany

- Head office
- Multi-tank rack conveyor and flight-type warewashers MT Series
- Pass-through warewashers PT Series

Production sites



Endingen, Germany

- UC Series: UC-S, UC-M, UC-L, UC-XL

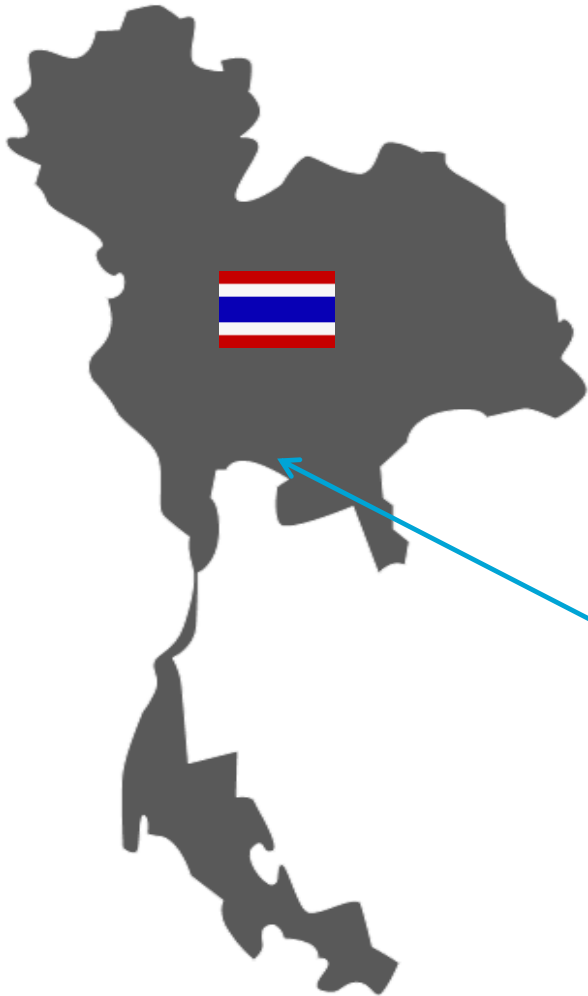
Production sites



Rüthi, Switzerland

- Utensil warewashers UF Series
- Single-tank rack conveyor warewashers STR Series

Production sites – since 2015



Rayong, Thailand

- ValueLine:
Undercounter dishwasher U50
Pass-through dishwasher P50



Winterhalter – a “Global Player”



Over 40 **own** subsidiaries worldwide
... and further sales partners in more than 70 countries

Winterhalter – a family owned business

Proprietors and managing directors:

- Ing. Jürgen Winterhalter
- Dipl.-Kfm. Ralph Winterhalter



Jürgen and Ralph Winterhalter

Winterhalter – a family owned business

Employees:

1,900 worldwide

Turnover of the

Winterhalter group 2018:

approx. 325 Mio. Euro

Sales in pieces 2018:

approx. 46.000



„Success is always a team effort.“
(Karl Winterhalter)

Our customers

- Hotel business
- Gastronomy
- Commercial Catering
- Bakeries
- Butcher's shops



We focus our activities on the needs and the situations of these customer groups - we are specialists - no generalists - and can therefore offer optimized solutions for washing technology and washing systems.

Our objective

In our defined target groups we offer our customers the highest possible benefits via:

- Clean glasses, clean utensils, shiny glasses and spotless cutlery
- Perfectly designed and most effective working stations in the wash up area
- Innovations and new procedures to reduce operation costs.



The 4 factors of commercial warewashing

High quality
and reliable
glass- and
dishwashing
machines

Comprehensive
range of racks



Comprehensive
range of water
treatment
products

Special range of
chemical products

Our products

- Under counter warewashers



Our products

- Under counter warewashers
- Pass-through warewashers



Our products

- Under counter warewashers
- Pass-through warewashers
- Utensil warewashers



Our products

- Under counter warewashers
- Pass-through warewashers
- Utensil warewashers
- Rack conveyer warewashers



Our products

- Under counter warewashers
- Pass-through warewashers
- Utensil warewashers
- Rack conveyer warewashers
- Flight-type warewashers



Our products

- Under counter warewashers
- Pass-through warewashers
- Utensil warewashers
- Rack conveyer warewashers
- Flight-type warewashers
- Chemicals



Our products

- Under counter warewashers
- Pass-through warewashers
- Utensil warewashers
- Rack conveyer warewashers
- Flight-type warewashers
- Chemicals
- Water treatment



Product developments over the last years



→ 1999 → 2000 → 2002 → 2003 → 2005 → 2006 → 2007

- GS 501
- GS 502

- GS 515
- GS 640
- GS 650
- GS 660

- GS 202
- GS 215
- GS 302
- GS 315
- GS 402

- GS 310

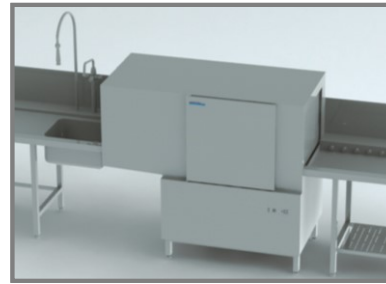
- MTR
- MTF

- GS 202 Cool
- GS 215 Cool
- GS 500 Energy
- GS 500 Energy+

- GS 600 Energy
- GS 200 ReTemp
- STR
- Optimised rinse systems
- MT freshair-drying zone
- MTR: irt-rinse system



Product developments over the last years



→ 2009

- MTF: *irt* rinse system
- UC-S
- UC-M
- UC-L
- UC-XL



2010

- STR 110 Energy
- GS 630



2011

- MT heat pump Climate / Climate⁺
- STR 130
- UC with glass door and light
- Rack for 3D glasses
- Rail 50
- Reverse osmosis RoMatik XS

Product developments over the last years



2012

- Low-temperature warewashing system „effect“
- MT-Facelift



2013

- Launch ValueLine U50 / P50
- Launch PT Series



Product developments over the last years

→ 2014



- PT Series with heat pump ClimatePlus

→ 2016



- Utensil warewashers of the UF Series
- External reverse osmosis devices: AT Excellence-S and AT Excellence-M
- Integrated reverse osmosis devices: UC Excellence-i and UC Excellence-iPlus



winterhalter®

Convinced by the Winterhalter system



Thank you very much for your attention

