

Expert report according to DIN SPEC 10534

Microbiological testing of the UF-M and UF-L single-tank dishwashers by Winterhalter Gastronom GmbH

As with the requirements according to DIN SPEC 10534, the dishes were provided with the test samples ("bio-indicators") and contaminated with the test bacteria enterococcus faecium and test contaminants. The subsequent analysis concerned the extent to which the tested detergents and rinse systems guarantee sufficient cleaning and bacterial deactivation in accordance with DIN SPEC 10534.

Operating data - for the dishwashers of the types "UF-M and UF-L - in the standard energy programme"

No.	Washing process			Temperature		Detergent		Rinse aid		Programme time
	Size	Programme	Wash item	Tank	Boiler	Type	Dosage	Type	Dosage	
1	M	Standard energy I, II, III	Plates, cutlery	62 °C	85 °C	DIN cleaner REGSM	3 ml/l	DIN rinse aid KEGSM	0.3 ml/l	70/130/270 sec.
2	L	Standard energy I, II, III	Plates, cutlery	62 °C	85 °C	DIN cleaner REGSM	3 ml/l	DIN rinse aid KEGSM	0.3 ml/l	70/130/270 sec.

Result (see test report winter 462-2-15)

The microbiological / hygiene requirements required according to DIN SPEC 10534 are reliably achieved for the tested test conditions. In > 90% of the bioindicators ("test samples"), a decontamination performance and/or bacterial reduction of at least 5 decimal powers is achieved for the test bacteria enterococcus faecium. The maximum permissible residual bacteria count (<500 cfu/ml) in the tank required according DIN 10534:2012-08 is clearly underrun.

The UF-M and UF-L single-tank dishwashers passed the type tests in accordance with DIN SPEC 10534 and are therefore fully suitable for washing dishes and utensils in the commercial sector.

Hergatz, 24.11.2015

Dr. Josef Hüfner



Dr. Josef Hufner
Institute Director

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