

FD515D-1

Família	Máquina de lavar louça profissional
Subfamília	Undercounter dishwashers
Subfamília	Raised
Line	Easyline
Dimensões do cesto	500x500 mm
Rinse pump	HTR system
Wash pump	Standard
Ligação energética	400 V 3N~ / 12 A / 7,3 kW / 50 Hz



Acessórios incluídos

Cesto para pratos	1x PB50D01	Mangueira de	Sim - 2m
Cesto para talheres	1x PHOOS02	abastecimento de água	
Cesto de fundo plano	1x PB50G02	Mangueira de drenagem	Sim - 2m

Mercado

Soluções	Bares/ Coffee shops/ Wine bars; Hotelaria; Restaurantes/ Pubs; Retalho alimentar; QSR
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Programas

Programs	6 automatic programs; 1 fully customizable program; Self-cleaning programs
Program options	Extra rinse; Clean water cycle
Numero máximo de cestos/hora	60
Numero máximo de pratos/hora	1080

Interface

Display	8 dígitos	Indicador da fase do programa	Sim
Luz indicadora On/Off	Sim	Indicador de fim do programa	Sim
Alerta de falta de abrillantador	Sim	Diagnóstico manual	Sim

Alerta de falta de detergente Sim

ESPECIFICAÇÕES TÉCNICAS

Tank	Pofundo	Guias dos cestos	Embutidas
Tipologia	Parede dupla	Hood elevation system	Manual
Material da cuba	Aço Inox AISI 304	Filter	5-stage filter system
Painel traseiro	Porta galvanizada	Capacidade da cuba	11 l
Porta equilibrada	Sim	Capacidade da caldeira	6.5 l
Sistema de lavagem superior	One wash and one split rinse spray arms, stainless steel	Classe de Proteção	IPX4
Sistema de lavagem inferior	One wash and one split rinse spray arms, stainless steel	Adjustable feet	Sim
Filtro da cuba	Aço inox	Altura max. de drenagem	1100 mm
Junta da porta	Em 3 lados		

Especificações técnicas

Water consumption per cycle	3,2 l	Carga de detergente	1,5 l/h
Cold rinse temperature	No	Carga de enxaguamento	0,4 l/h
Temperatura pré-definida de ligação da água	5°C	Altura de carga operável	400 mm
Max. inlet temperature	60°C	Profundidade com porta aberta	1020 mm
Dureza máxima da água	12°F - 7°dH	Diâmetro máximo dos pratos	415 mm
Pressão de entrada	1-6 bar / 100-600 kPa	Dimensões de produto LxPxA:	600x675x1315 mm

Ligação elétrica

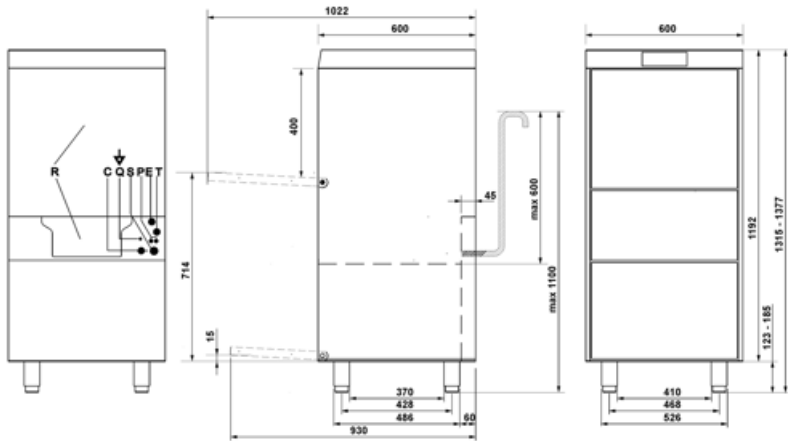
Tank heating element power	2000 W	Ligação pré-definida	7300 W
Boiler heating element power	6100 W	Ligação eléctrica opcional	230 V 3~ / 21 A / 7,3 kW / 50 Hz; 230 V~ / 15 A / 3,4 kW / 50 Hz; 230 V~ / 20 A / 4,5 kW / 50 Hz; 230 V~ / 22 A / 5,0 kW / 50 Hz
Wash pump power	700 W		

Equipamentos

Bomba de drenagem	Sim	Option for auto daily switch on	Sim, desligado por definição
Peristaltic detergent dispenser	Controlo eletrónico	Contador de ciclos	Sim
Peristaltic rinse-aid dispenser	Controlo eletrónico	Break tank	Sim
Sonda de nível químico	Sim, opcional KITSONLIV		

Rinse boiler Thermostop system	Yes - default
Wash tank Thermostop system	Sim
Wash pump soft start system	Sim
Stand-by system	Sim

Renovação parcial da água na cuba e bomba de drenagem integrada	Sim
Diâmetro do tudo de abastecimento de água	DN15 - ½"
Ø do tubo de drenagem	DN20-G 3/4"
Comprimento da mangueira de detergente (vermelha)	2,2m
Comprimento da mangueira de enxaguamento (azul)	2,2m



R	PANNELLO RETRO LOWER BACK PANEL
Q	MORSETTO EQUIPOTENZIALE EARTH TERMINAL
P	TUBI POMPE PERISTALTICHE PERISTALTIC HOSES
E	CAVO ALIMENTAZIONE ELETTRICA ELECTRICITY SUPPLY CABLE
S	TUBO DI SCARICO DRAIN HOSE
T	ENTRATA CAVO DI ALIMENTAZIONE DOSATORE ESTERNO EXTERNAL DISPENSER POWER CABLE ENTRY POINT
C	TUBO DI CARICO FILLER HOSE

Acessórios Compatíveis



KITSONLIV

Probe level kit



PB50G01

Universal flat bottom polypropylene basket, dim. (WxDxH) 500x500x100 mm



PHOOS02

6 compartment polypropylene basket for cutlery



WB50G02

Wire basket with sloped bottom for glasses Ø90 mm max, dim. (WxDxH) 500x500x170 mm



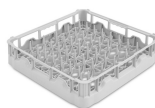
WB50G04

Wire basket with sloped bottom for glasses Ø135 mm max, dim. (WxDxH) 500x500x165 mm



WH00S01

Wire insert for 12 small dishes



PB50D01

Polypropylene basket for 18 plates Ø250 mm, dim. (WxDxH) 500x500x105 mm



PHOOS01

Polypropylene single basket for cutlery



WB50G01

Universal wire basket with flat bottom, dim. (WxDxH) 500x500x123 mm



WB50G03

Wire basket with sloped bottom for glasses Ø72 mm max, dim. (WxDxH) 500x500x235 mm



WB50T02

Wire basket for 7 trays GN1/1 h 20 mm

Symbols glossary



THERMODESINFECTION A0=30



THERMODESINFECTION A0=60



SUITABLE FOR GASTRONORM TRAY



HTR RINSING SYSTEM



MAX. USABLE HEIGHT 400mm



5 STAGE FILTER

Benefit (TT)

Balanced door

Effortless opening and closing

The counterbalanced door is designed to ensure smooth and effortless opening and closing, providing high user convenience. Additionally, it can be locked in a halfway position, a particularly useful feature for promoting natural drying at the end of the workday, enhancing overall hygiene and preventing the buildup of residual moisture.

5-stage system

Deep cleaning and spotless washes with the patented filtration system

The innovative Smeg filtration system consists of 5 stages to completely eliminate all impurities: the 1st stage captures larger food residues; in the 2nd and 3rd stages, finer particles are captured at this filtration stage; the 4th stage features a pre-filtration grid to prevent debris from entering the tank and clouding the water. Finally, the last stage is designed to further protect the washing and draining pumps from any debris that may accidentally enter the tank during filter cleaning.

The presence sensor filter alerts if the filtration system is out of position, ensuring safe washes every time.

HTR System

Consistent temperatures and pressures for uniform and effective dishwashing

Thanks to the HTR system (High Temperature Rinse) and the presence of the atmospheric boiler combined with the Thermostop, the cold inlet water does not enter the boiler during rinsing, ensuring a constant temperature of 85°C. The HTR system keeps the water hot for deep sanitisation and quick drying, ensuring constant pressure for uniform and effective cleaning.

Moulded tank

Superior washing performance and enhanced cleaning convenience with molded tub bottoms and basket guides

Smeg dishwashers are designed with moulded tank and basket guides. The absence of sharp edges ensures an optimised wash flow, guaranteeing hygiene and impeccable cleaning performance. Furthermore, this innovative design simplifies machine cleaning, reducing the need for maintenance interventions.

Integral double-skin

Thermal and acoustic insulation guaranteed

The double-skin design of undercounter dishwashers is engineered to optimise energy efficiency by minimising heat loss and accelerating water heating, resulting in lower energy consumption and faster start-up times. Additionally, it provides effective sound insulation, helping to reduce noise levels and ensuring a quieter, more comfortable working environment for staff.

Drain pump

Partial water replacement during the wash cycle for clean and hygienic dishes

The standard drain pump, equipped with a partial water exchange system, ensures that the dirtiest water is automatically removed at every wash cycle. This mechanism allows for continuous renewal of the water used, ensuring that each phase of the washing process is carried out with clean water. The result is optimal dishwashing performance, with outstanding efficiency and an impeccable level of hygiene.

Soft-start system

Effective management of the washing pump to protect your glassware

The Soft-Start function initiates the wash cycle gently and gradually, progressively increasing the water pressure. This system has been designed to provide optimal protection for the most fragile items, such as crystal glasses, significantly reducing the risk of chipping or damage. At the same time, it ensures excellent cleaning performance, combining efficiency and safety in every wash cycle.

Raised version

Easy and fast dishwasher loading and unloading operations

The raised design facilitates loading and unloading dishes, making these tasks faster and more efficient. This results in significant time savings, especially valuable in high-intensity work environments.

The space below the dishwasher can be used to store detergents, utensils, or other accessories, providing a practical solution to optimise space usage, particularly in compact kitchens.

Hood lift

Unprecedented comfort with the patented lifting system

The new ergonomic handle, combined with the patented lifting system, minimises the effort required to open and close the hood, limiting it to just 2.5 kg. This system ensures an exceptionally smooth and lightweight operation, helping to protect the operator's health and well-being, even during extended use.