

FD515D-1

Família Máquina de lavar louça profissional

Subfamily Raised

Undercounter dishwashers

500x500 mm Dimensões do cesto

Painel de comandos Controlo eletrónico da temperatura

Rinse pump HTR system Standard Wash pump

Ligação energética 400 V 3N~ / 12 A / 7,3 kW / 50 Hz



Mercado

Bar / Cafeterias / Bistros / Industries

> Wine bars / Pubs: Hotelaria: Ristoranti / Catering; Retalho alimentar; QSR

Design

Design Easyline Cor dos LEDs Verde

Especificações técnicas

Water consumption per Carga de detergente 1.5 l/h

cycle Carga de 0,4 l/h Cold rinse temperature enxaguamento Nο

Temperatura prédefinida de ligação da

operável água Profundidade com porta 1020 mm Max. inlet temperature 60°C aberta

Dureza máxima da água 12°f - 7°dH Diâmetro máximo dos

5°C

pratos Pressão de entrada 1-6 bar / 100-600 kPa

Dimensões de produto 600x675x1315 mm LxPxA:

400 mm

415 mm

Programas

Programs 6 automatic programs; 1 fully customizable program; Selfcleaning programs

Altura de carga



Program options

Numero máximo de cestos/hora Numero máximo de pratos/hora Extra rinse; Clean water cycle

60 1080

Ligação elétrica

Tank heating element

power

Boiler heating element

power

Wash pump power

2000 W

6100 W

700 W

Ligação pré-definida

Ligação eléctrica

opcional

7300 W

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

Interface

Display

Luz indicadora On/Off Alerta de falta de abrilhantador Alerta de falta de

detergente

8 dígitos

Sim Sim

Sim

Indicador da fase do programa

Indicador de fim do

programa

Diagnóstico manual

Sim

Sim

Sim

ESPECIFICAÇÕES TÉCNICAS

Tank

Tipologia Material da cuba

Painel traseiro

Porta equilibrada

Sistema de lavagem superior

Sistema de lavagem

inferior

Filtro da cuba Junta da porta Pofundo

Parede dupla Aço Inox AISI 304 Porta galvanizada

One wash and one split rinse spray arms, stainless

steel

One wash and one split rinse spray arms, stainless

steel

Aço inox Em 3 lados Guias dos cestos

Hood elevation system

Filter

Capacidade da cuba Capacidade da caldeira Classe de Proteção

Adjustable feet Altura max. de drenagem

Embutidas

Manual

5-stage filter system

11 I 6.5 I IPX4 Sim

1100 mm

Acessórios incluídos

Cesto para pratos

Cesto para talheres Cesto de fundo plano 1x PB50D01 1x PHOOS02

1x PB50G02

Mangueira de

abastecimento de água

Mangueira de drenagem Sim - 2m

Sim - 2m

Equipamentos

Bomba de drenagem

Sim

Option for auto daily

switch on Contador de ciclos Sim, desligado por

30/10/2025

definição Sim

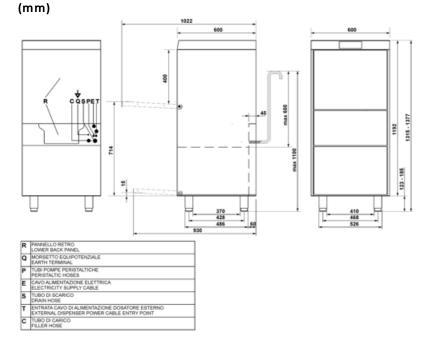
SMEG SPA



Peristaltic detergent dispenser	Controlo eletrónico	Break tank Renovação parcial da	Sim Sim
Peristaltic rinse-aid dispenser	Controlo eletrónico	água na cuba e bomba de drenagem integrada	
Sonda de nível químico	Sim, opcional KITSONLIV	Diâmetro do tudo de abastecimento de água	DN15 - ½"
Rinse boiler Thermostop system	Yes - default	Ø do tubo de drenagem	DN20-G 3/4"
Wash tank Thermostop system	Sim	Comprimento da mangueira de detergente (vermelha)	2,2 m
Wash pump soft start system	Sim	Comprimento da	2,2 m
Stand-by system	Sim	mangueira de enxaguamento (azul)	

Dados de logística

Largura da embalagem
(mm)660 mmDimensões do produto
embalado (mm)1470x660x700Profundidade da
embalagem (mm)700 mmPeso líquido (kg)84.000 kgPeso bruto (kg)94.000 kg





Acessórios Compatíveis

KITSONLIV

Probe level kit



PB50G01

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



PHOOS02

WB50G02

500x500x170 mm

6 compartment polypropylene basket for cutlery



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



WB50G04

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

Wire basket with sloped bottom for

glasses Ø90 mm max, dim. (WxDxH)



Wire insert for 12 small dishes



Symbols glossary

THERMODESINFECTION A0=30

A0=

THERMODESINFECTION A0=60

GN1/1

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.

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 rinsing temperature according to the program setting. 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.