

FD515D-1

Família Máquina de lavar louça profissional

Subfamília Undercounter dishwashers

SubfamíliaRaisedDimensões do cesto500x500 mmRinse pumpHTR systemWash pumpStandard

Ligação energética $400 \text{ V } 3\text{N} \sim / 12 \text{ A} / 7.3 \text{ kW} / 50 \text{ Hz}$



400 mm

Mercado

Soluções Bares/ Coffee shops/ Wine

bars; Hotelaria; Restaurantes/ Pubs; Retalho alimentar; QSR

Design

Design Easyline Cor dos LEDs Verde

Especificações técnicas

Water consumption per 3,2 l Carga de detergente 1,5 l/h cycle Carga de 0,4 l/h

Cold rinse temperature No enxaguamento

Temperatura pré- 5°C Altura de carga definida 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 415 mm

Pressão de entrada 1-6 bar / 100-600 kPa pratos
Dimensões de produto 600x675x1315 mm

Programas

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

LxPxA:



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

One wash and one split rinse spray arms, stainless

steel

Pofundo

Parede dupla

Aço Inox AISI 304

Porta galvanizada

Sistema de lavagem

inferior

One wash and one split rinse spray arms, stainless

steel

Filtro da cuba Junta da porta Aço inox Em 3 lados Guias dos cestos Hood elevation system

Filter

Capacidade da cuba Capacidade da caldeira 6,5 l

Classe de Proteção

Adjustable feet Altura max. de drenagem

Embutidas Manual

5-stage filter system

11 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

Equipamentos

Bomba de drenagem

Sim

Option for auto daily

switch on Contador de ciclos Sim, desligado por

definição Sim

Sim - 2m

20/07/2025 **SMEG SPA**



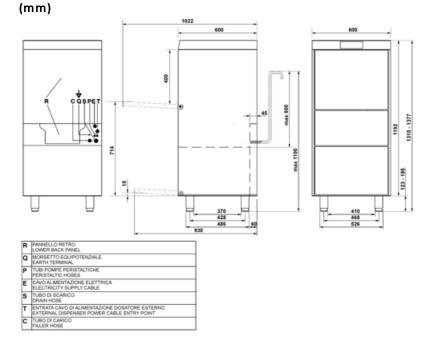
Peristaltic detergent dispenser	Controlo eletrónico	Break tank Renovação parcial da	Sim Sim
Peristaltic rinse-aid dispenser	Controlo eletrónico	água na cuba e bomba de drenagem integrada	
Sonda de nível químico	Sim, opcional KITSONLIV	Diâmetro do tudo de abastecimento de água	DN15 - ½"
Rinse boiler Thermostop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

Dados de logística

Largura da embalagem (mm)

Profundidade da 700 mm
Peso líquido (kg) 84,000 kg
embalagem (mm)

Altura da embalagem 1470 mm





Acessórios Compatíveis

KITSONLIV

Probe level kit



PB50G01

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



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

A0=

THERMODESINFECTION A0=60

GN1/1

SUITABLE FOR GASTRONORM TRAY



HTR RINSING SYSTEM



5 STAGE FILTER



MAX. USABLE HEIGHT 400mm



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.