

FD516D

Família	Máquina de lavar louça profissional
Subfamily	Raised
Type	Undercounter traywasher
Dimensões do cesto	500x500 mm
Painel de comandos	Controlo eletrónico da temperatura
Rinse pump	HTR system
Wash pump	Standard
Ligação energética	400 V 3N~ / 12 A / 6,73 kW / 50 Hz



Mercado

Industries	Hotelaria; Ristoranti / Catering; Bakeries / Pastry shops; Food Industries; Catering; Retalho alimentar; Outras indústrias de comida; QSR
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Design

Design	Easyline	Cor dos LEDs	Verde
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Especificações técnicas

Trays washing option	Sim	Carga de detergente	1,5 l/h
Water consumption per cycle	3,2 l	Carga de enxaguamento	0,4 l/h
Cold rinse temperature	No	Altura de carga operável	400 mm
Temperatura pré-definida de ligação da água	5°C	Profundidade com porta aberta	1290 mm
Max. inlet temperature	60°C	Diâmetro máximo dos pratos	415 mm
Dureza máxima da água	12°F - 7°dH	Dimensões de produto LxPxA:	600x675x1315 mm
Pressão de entrada	1-6 bar / 100-600 kPa		

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

Ligação elétrica

Tank heating element power	2000 W	Ligação pré-definida	6730 W
Boiler heating element power	6000 W	Ligação eléctrica opcional	230 V 3~ / 19 A / 6,7 kW / 50 Hz; 230 V~ / 12 A / 2,7 kW / 50 Hz; 230 V~ / 16 A / 3,7 kW / 50 Hz; 230 V~ / 21 A / 4,7 kW / 50 Hz
Wash pump power	730 W		

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	600 mm
Junta da porta	Em 3 lados		

Acessórios incluídos

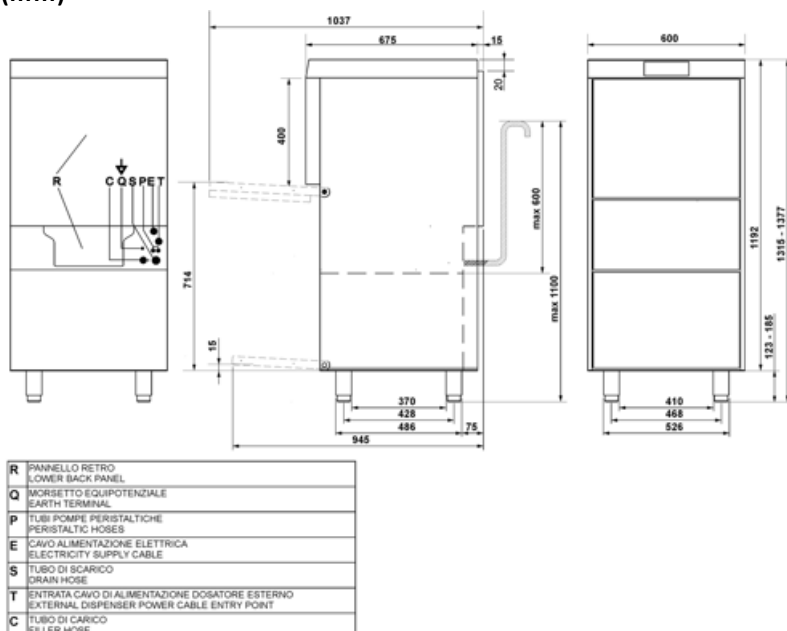
Cesto de fundo plano	1x PB50G02	Mangueira de abastecimento de água	Sim - 2m
Grids	1 x KIT-WG500	Mangueira de drenagem	Sim - 2m

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	Renovação parcial da água na cuba e bomba de drenagem integrada	Sim
Rinse boiler Thermostop system	Yes - default	Diâmetro do tudo de abastecimento de água	DN15 - ½"
Wash tank Thermostop system	Sim	Ø do tubo de drenagem	DN20-G 3/4"
Wash pump soft start system	Sim	Comprimento da mangueira de detergente (vermelha)	2,2 m
Stand-by system	Sim	Comprimento da mangueira de enxaguamento (azul)	2,2 m

Dados de logística

Largura da embalagem (mm)	660 mm	Dimensões do produto embalado (mm)	1470x660x700 mm
Profundidade da embalagem (mm)	700 mm	Peso líquido (kg)	88,000 kg
Altura da embalagem (mm)	1470 mm	Peso bruto (kg)	108,000 kg

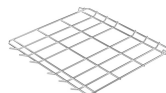


Acessórios Compatíveis



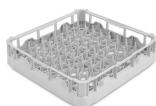
KITSONLIV

Probe level kit



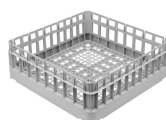
KIT-WG500

Trays holder for trays washer



PB50D01

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



PB50G02

Universal flat bottom polypropylene
basket, dim. (WxDxH) 500x500x170
mm



PHOOS01

Polypropylene single basket for cutlery



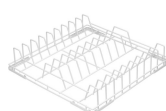
PHOOS02

6 compartment polypropylene basket
for cutlery



WB50D01

Wire basket for 18 dishes Ø250 mm. or
self service trays, dim. (WxDxH)
500X500x92 mm



WB50T02

Wire basket for 7 trays GN1/1 h 20
mm



WB50T03

Wire basket for 6 trays GN1/1 h 60 mm
and EN 600x400 mm



WH00S01

Wire insert for 12 small dishes

Symbols glossary



SUITABLE FOR EURONORM TRAY



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.