

FD520D

Família Máquina de lavar louça profissional

Subfamília Undercounter dishwashers

Subfamília Raised

Dimensões do cesto500x500 mmRinse pumpHTR systemWash pumpStandard



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; Catering

e cantinas; QSR

Programas

Program options Extra rinse; Clean water cycle

Program specifications Caldeira 24°C/Cuba 60°C - 4'; Caldeira 71°C/ cuba 60°C -

50°C; Caldeira 71°C/ cuba 60°C - 60°C; Caldeira 71°C/Cuba 60°C - 1'10"; Caldeira 71°C/Cuba 60°C - 2'10"; Caldeira 85°C/Cuba 60°C - 1'10"; Caldeira 85°C/Cuba 60°C - 4'; Caldeira 85°C/Cuba 60°C - 4'10"; Caldeira 85°C/Cuba 60°C - 7'10"; Caldeira 85°C/Cuba 60°C - 7'10"; Caldeira 85°C/Cuba 70°C - 30'; Caldeira

85°C/Cuba 70°C - 35'

Numero máximo de cestos/hora 72 Numero máximo de pratos/hora 1296

Interface



Display

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

Display TFT

Sim Sim

Sim

Indicador da fase do

programa

Indicador de fim do

programa

Diagnóstico manual

Sim

Sim

Sim

ESPECIFICAÇÕES TÉCNICAS

Tank **Tipologia**

detergente

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

drenagem

Capacidade da cuba Capacidade da caldeira Classe de Proteção Adjustable feet Altura max. de

Embutidas Manual

5-stage filter system

6.5 I IPX4 Sim 600 mm

Especificações técnicas

Tank heating element

power

Boiler heating element

power

Wash pump power Ligação pré-definida

Water consumption per

cycle

Temperatura prédefinida de ligação da

áqua

Max. inlet temperature

2000 W

6000 W

700 W 6700 W

3,21

5°C

60°C

Dureza máxima da água 12°f - 7°dH

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

Carga de detergente 1,5 l/h Carga de 0,4 l/h

enxaguamento

Altura de carga

operável

Profundidade com porta 1022 mm

aberta

Dimensões de produto

LxPxA:

400 mm

600x600x1315 mm

Ligação elétrica

Ligação energética

400 V 3N~ / 12 A / 6,7 kW /

50 Hz

Ligação eléctrica

opcional

230 V~ / 6,7 kW / 50 Hz; 230 V 3~ / 19 A / 6,7 kW / 50 Hz; 220 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

Equipamentos

Bomba de drenagem

Sim

Option for auto daily switch on

Sim, desligado por definição



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

Sim

Sim

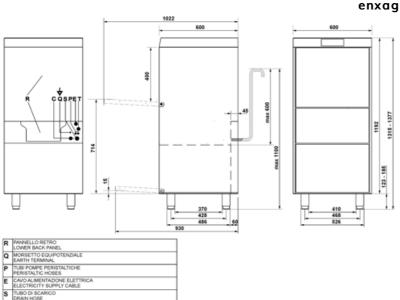
Sim

2,2m

2,2m

DN15 - 1/2"

DN20-G 3/4"





Acessórios Compatíveis

KITSONLIV



Chemical level sensor probe kit for undercounter double wall models and hoodtype models



PB50D01

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



PB50G01

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



WB50G01

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



WB50G02

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



WB50G03

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



WB50G04

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



WB50T02

Wire basket for 7 trays GN1/1 h 20 mm



WH00S01

Wire insert for 12 small dishes



WS5

Stainless steel underframe for glasswashers and dishwashers, dim. (WxDxH) 595x595x490 mm



Symbols glossary

THERMODESINFECTION A0=30

A0= **60**

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.