

# **FD526D**

Família Máquina de lavar louça profissional

Undercounter traywasher Subfamília

Subfamília Raised

Dimensões do cesto 500x500 mm

Rinse pump Sim

Wash pump Standard

Ligação energética 400 V 3N~ / 13 A / 6,7 kW / 50 Hz



### Mercado

Soluções Restaurantes/ Pubs;

> Padarias e pastelarias; Indústria de comida congelada; Retalho

alimentar; Outras indústrias

de comida

## Design

**Topline** Cor dos LEDs Branco Design

# Especificações técnicas

Water consumption per 3,21

cycle

Temperatura pré-5°C definida de ligação da

água

Max. inlet temperature

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 400 mm

operável

Profundidade com porta 1020 mm

Dimensões de produto 600x675x1315 mm

LxPxA:

# **Programas**

**Program options** Extra rinse; Clean water cycle

Numero máximo de cestos/hora

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72



Numero máximo de pratos/hora

1296

# Ligação elétrica

Tank heating element

power

**Boiler heating element** 

power

Wash pump power

2000 W

6000 W

730 W

Ligação pré-definida

Ligação eléctrica

opcional

6700 W

230 V 3~ / 20 A / 7,0 kW / 50 Hz; 230 V~ / 13 A / 3,0

kW / 50 Hz; 230 V~ / 18 A / 4,0 kW / 60 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

Display TFT

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

Pofundo

Parede dupla Aço Inox AISI 304

Porta galvanizada

Sim

One wash and one split rinse spray arms, stainless

steel

One wash and one split rinse spray arms, stainless

steel

Aço inox Junta da porta 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

600 mm

# Acessórios incluídos

Cesto de fundo plano

Mangueira de abastecimento de água 1x PB50G02 Sim - 2m

Mangueira de drenagem Sim - 2m

# **Equipamentos**

Bomba de drenagem Peristaltic detergent dispenser

Sim

Controlo eletrónico

Option for auto daily

switch on

Contador de ciclos

Break tank

Sim, desligado por

definição

Sim Sim

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Peristaltic rinse-aid dispenser	Controlo eletrónico	Renovação parcial da água na cuba e bomba de drenagem integrada	Sim
Sonda de nível químico	Sim, opcional KITSONLIV	Diâmetro do tudo de	DN15 - 1/2"
Rinse boiler Thermostop	Yes - default	abastecimento de água	
system		Ø do tubo de drenagem	DN20-G 3/4"
Wash tank Thermostop system	Sim	Comprimento da mangueira de	2,2m
Wash pump soft start	Sim	detergente (vermelha)	
system		Comprimento da	2,2m
Stand-by system	Sim	mangueira de enxaguamento (azul)	

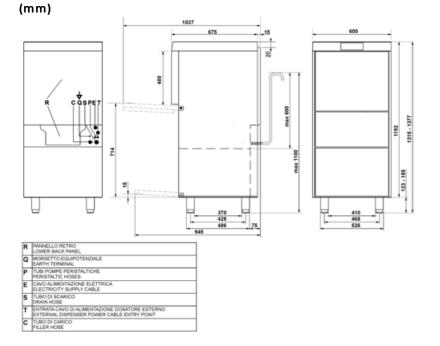
# Dados de logística

Largura da embalagem (mm)

Profundidade da 700 mm

Peso líquido (kg) 91,000 kg
embalagem (mm)

Altura da embalagem 1470 mm





# Acessórios Compatíveis

#### **KITSONLIV**

Probe level kit



### PB50D01

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



#### PHOOS01

Polypropylene single basket for cutlery



## WB50D01

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



#### 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



Trays holder for trays washer



#### PB50G01

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



#### PHOOS02

6 compartment polypropylene 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



#### WS5

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

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# Symbols glossary

A0=

THERMODESINFECTION A0=30



THERMODESINFECTION A0=60



SUITABLE FOR EURONORM TRAY



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.

#### 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.