

FD526DS

Familia	Lavavajillas
Subfamilia	Undercounter traywisher
Subfamilia	Lavavasos bajo barra
Dimensiones de la cesta	500x500 mm
Rinse pump	Sí
Wash pump	Standard
Conexión eléctrica	400 V 3N~ / 13 A / 6,7 kW / 50 Hz



Equipo accesorios incluidos

Cesta plana	1x PB50G02	Tubo de desagüe	Si - 2m
Tubería de suministro de agua	Si - 2m		

Distribución

Usuarios potenciales	Restaurantes - Pubs; Panaderías - Pastelerías; Industria de panadería congelada; Comercio minorista de alimentos; Otra industria alimentaria
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Programas

Program options	Aclarado extra; Ciclo de agua limpia
Máximo cesto / hora	72
Máximo platos / hora	1296

Interface

Pantalla	TFT	Alerta falta de detergente	Sí
Botón ON/OFF	Sí	Alerta de progreso del ciclo	Sí
Alerta de sal	Sí	Alerta de fin de ciclo	Sí
Alerta de falta de abrillantador	Sí		

Construcción

Cuba	Produndidad del dibujo	Guías de estante	En relieve
Construcción de la cuba	Pared Doble	Hood elevation system	Manual
Material de la cuba	Acero inoxidable AISI 304	Bomba de desagüe	Sí
Panel trasero	Galvanizado	Capacidad de la cuba	11 l
Puerta equilibrada	Sí	Volumen del calderín	6,5 l
Upper wash system	Un brazo rociador para lavado y un brazo rociador para aclarado, de acero inoxidable.	Clase de protección	IPX4
Lower wash system	Un brazo rociador para lavado y un brazo rociador dividido para aclarado, de acero inoxidable.	Adjustable feet	Sí
Filtro de la cuba	Acero inoxidable	Profundidad de carga	600 mm
Junta de la puerta	En 3 lados		

Características técnicas

Water consumption per cycle	3,2 l	Dosificador de detergente peristáltico	Si, manual
Entrada de agua	5°C	Dosificador de detergente peristáltico	Si, manual
Max. inlet temperature	60°C	Altura útil de carga	400 mm
Dureza máxima del agua	54°f - 30°dH	Profundidad puerta abierta	1020 mm
Entrada de agua	Frío 15°C	Product dimensions WxDxH	600x675x1315 mm

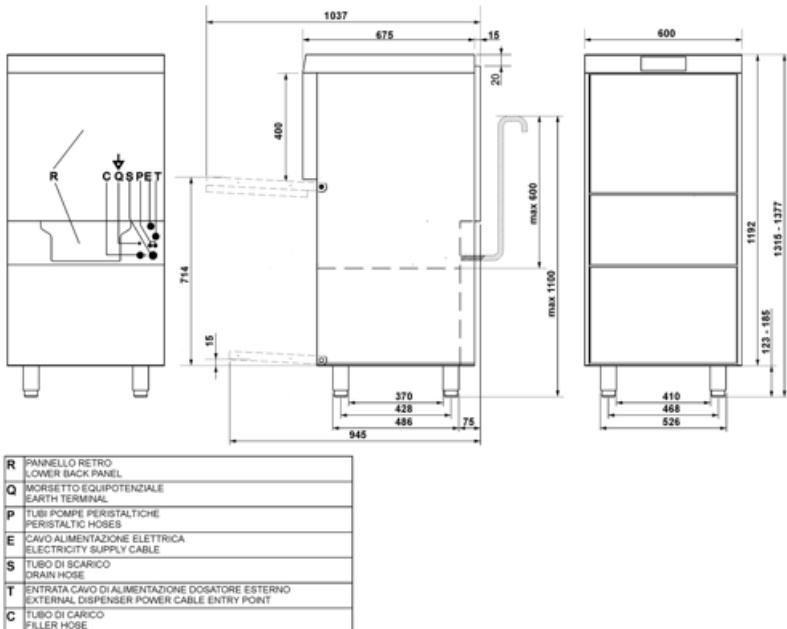
Conexión eléctrica

Tank heating element power	2000 W	Conexión por defecto	6700 W
Boiler heating element power	6000 W	Opción de conexión eléctrica	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 / 50 Hz; 230 V~/22 A / 5,0 kW / 50 Hz
Wash pump power	730 W		

Equipamiento

Bomba de desagüe	Sí	Option for auto daily switch on	Si, por defecto desactivado
Peristaltic detergent dispenser	Si, control electrónico	Contador de ciclos	Sí
Peristaltic rinse-aid dispenser	Si, control electrónico	Tanque de rotura	Sí
Nivel de productos químicos	Si, opcional KITSONLIV		

Descalcificador incorporado	Sí	Renovación parcial del agua en el tanque e incorporación bomba de drenaje	Sí
Rinse boiler Thermostop system	Yes - default		
Wash tank Thermostop system	Sí	Diámetro del tubo de entrada de agua	Si - 1,5m
Wash pump soft start system	Sí	Diámetro del tubo de desagüe	Si - 2m
Stand-by system	Sí	Dosificador de detergente peristáltico	Si, manual
		Dosificador de detergente peristáltico	Si, manual



Accesories Compatible

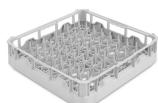
KITSONLIV

Probe level kit



PB50D01

Cesta de polipropileno para 18 platos, 500x500x105 mm



PHOOS01



WB50D01

Cesta de alambre para 18 platos 250 mm máx. bandejas de diámetro o autoservicio, 500X500mm



WB50G02

Cesta de alambre para vasos de 90 mm de diámetro máximo con fondo inclinado, 500x500x170 mm



WB50G04

Cesta de alambre para vasos de 135 mm de diámetro máximo, con fondo inclinado, 500x500x170 mm



WH00S01



KIT-WG500

Trays holder for trays washer



PB50G01

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

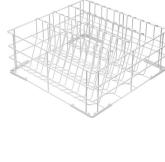


PHOOS02



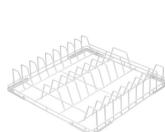
WB50G01

Cesta de alambre universal con fondo plano, 500x500x123 mm



WB50G03

Cesta de alambre para vasos de 72 mm de diámetro con fondo inclinado, 500x500x235 mm



WB50T02

Cesta de alambre para 7 bandejas GN1/1 h 20 mm, 500x500 mm



WS5

Estructura inferior para lavavasos 500, 595x595x490 mm

Symbols glossary

 THERMODESINFECTION A0=30  THERMODESINFECTION A0=60

 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.

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.

Integrated softener

Effective water treatment for consistently sparkling glasses

The integrated continuous regeneration water softener ensures effective water treatment, enhancing washing performance and preserving the machine's operational lifespan. The resin regeneration process takes place during the wash cycle without interruptions, providing constant control over water hardness. This system prevents limescale buildup, maximises detergent efficiency, and guarantees spotless results on glassware and dishes.

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.