

UD505D

Família	Máquina de lavar louça profissional
Type	Undercounter dishwashers
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 / 5,7 kW / 50 Hz



Mercado

Industries	Hotelaria; Ristoranti / Catering; QSR
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Design

Design	Ecoline	Cor dos LEDs	Vermelho
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Especificações técnicas

Water consumption per cycle	3,2 l	Carga de detergente	1,5 l/h
Temperatura pré-definida de ligação da água	5°C	Carga de enxaguamento	0,4 l/h
Max. inlet temperature	60°C	Altura de carga operável	340 mm
Dureza máxima da água	12°F - 7°dH	Profundidade com porta aberta	1000 mm
Pressão de entrada	1-6 bar / 100-600 kPa	Dimensões de produto LxPxA:	578x600x814 mm

Programas

Programs	3 automatic programs; Self-cleaning programs
Program options	Extra rinse; Clean water cycle
Numero máximo de cestos/hora	40
Numero máximo de pratos/hora	720

Ligação elétrica

Tank heating element power	2000 W	Ligação pré-definida	5650 W
Boiler heating element power	4960 W	Ligação eléctrica opcional	230 V 3~ / 16 A / 5,7 kW / 50 Hz; 230 V~ / 12 A / 2,7 kW / 50 Hz; 230 V~ / 14 A / 3,2 kW / 50 Hz; 230 V~ / 18 A / 4,0 kW / 50 Hz
Wash pump power	680 W		

Interface

Display	4 dígitos	Luz indicadora On/Off	Sim
Numero de botões	5	Diagnóstico manual	Sim

ESPECIFICAÇÕES TÉCNICAS

Tank	Pofundo	Hood elevation system	Manual
Tipologia	Parede dupla parcial	Filter	Sistema de filtragem em 4 fases
Material da cuba	Aço Inox AISI 304	Capacidade da cuba	16 l
Painel traseiro	Porta galvanizada	Capacidade da caldeira	6 l
Sistema de lavagem superior	One wash and one split rinse spray arms, stainless steel	Ruído	Lpa 55,5 dBA
Sistema de lavagem inferior	One wash and one combined rinse spray arms, stainless steel and plastic	Classe de Proteção	IPX4
Filtro da cuba	Plástico	Adjustable feet	Sim
Junta da porta	Apenas para cima	Altura max. de drenagem	600 mm
Guias dos cestos	Embutidas		

Acessórios incluídos

Cesto para pratos	1x PB50D01	Mangueira de abastecimento de água	Sim - 1,5m
Cesto para talheres	1x PHOOS02	Mangueira de drenagem	Sim - 2m
Cesto de fundo plano	1x PB50G02		

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
Unidade de medida da dosagem de produtos químicos	gr/lt	Renovação parcial da água na cuba e bomba de drenagem integrada	Sim
		Diâmetro do tudo de abastecimento de água	DN15 - ½"
		Ø do tubo de drenagem	DN20-G 3/4"

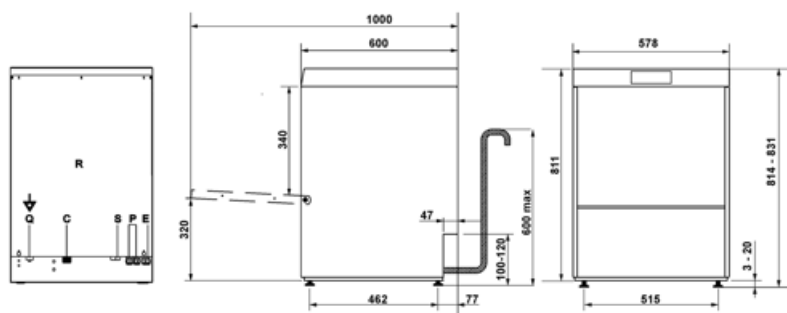
Rinse boiler Thermostop system	Yes - default
Wash tank Thermostop system	Sim
Wash pump soft start system	Sim
Stand-by system	Sim

Comprimento da mangueira de detergente (vermelha)	2,2m
Comprimento da mangueira de enxaguamento (azul)	2,2m

Dados de logística

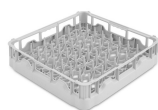
Largura da embalagem (mm)	660 mm
Profundidade da embalagem (mm)	700 mm
Altura da embalagem (mm)	990 mm

Dimensões do produto embalado (mm)	990x660x700
Peso líquido (kg)	56,000 kg
Peso bruto (kg)	64,000 kg



R	Pannello retro	Lower back panel
Q	Morsetto equipotenziale	Earth terminal
C	Tubo di carico	Filler hose
S	Tubo di scarico	Drain hose
P	Tubi pompe peristaltiche	Peristaltic hoses
E	Cavo alimentazione elettrica	Electricity supply cable

Acessórios Compatíveis



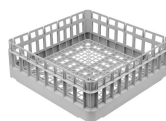
PB50D01

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



PHOOS01

Polypropylene single basket for cutlery



PB50G02

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



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



WB50PG5

Wire basket with flat bottom for 25 plastic glasses, dim. (WxDxH) 500x500x260 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



SUITABLE FOR GASTRONORM TRAY



HTR RINSING SYSTEM



4 STAND FILTER



MAX.USABLE HEIGHT 340mm

Benefit (TT)

Interface

Control panel with electronic buttons

The electronic control panel features an intuitive interface with soft-touch buttons, allowing easy selection of one of the three wash programmes: short, medium, or intensive. There are also buttons for power, selection, and cycle start. The display provides real-time monitoring of the tank and boiler temperature, as well as diagnostics, ensuring effortless and immediate control of the main functions.

4-stage filtration system

Deep cleaning and spotless washes with the Patented 4-Stages Filtration System

The innovative Smeg filtration system consists of 4 stages to completely eliminate all impurities: the 1st stage captures larger food residues; in the 2nd stages, finer particles are captured at this filtration stage; the 3th 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.

Partial double-skin

Optimised thermal and acoustic insulation

The Ecoline undercounter dishwashers are equipped with a partial double-skin structure that optimises energy efficiency by minimising heat loss. Additionally, it provides effective acoustic 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.

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.