

# UD505DS

Família	Máquina de lavar louça profissional
Subfamília	Undercounter dishwashers
Line	Ecoline
Dimensões do cesto	500x500 mm
Rinse pump	HTR system
Wash pump	Standard



## Acessórios incluídos

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

## Mercado

Soluções	Hotelaria; Restaurantes/ Pubs; QSR
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## Programas

Programs	3 automatic programs; Self-cleaning programs
Program options	Extra rinse; Clean water cycle
Program specifications	Caldeira 85°C/Cuba 60°C - 2'30"; Caldeira 85°C/Cuba 60°C - 4'; Caldeira 85°C/Cuba 60°C - 1'30"
Numero máximo de cestos/hora	40

## Interface

Luz indicadora On/Off	Sim	Diagnóstico manual	Sim
Luz indicadora de falta de sal	Sim		

## ESPECIFICAÇÕES TÉCNICAS

<b>Tank</b>	Pofundo	<b>Hood elevation system</b>	Manual
<b>Tipologia</b>	Parede dupla parcial	<b>Filter</b>	Sistema de filtragem em 4 fases
<b>Material da cuba</b>	Aço Inox AISI 304	<b>Capacidade da cuba</b>	16 l
<b>Painel traseiro</b>	Porta galvanizada	<b>Capacidade da caldeira</b>	6 l
<b>Sistema de lavagem superior</b>	One wash and one split rinse spray arms, stainless steel	<b>Ruído</b>	Lpa 55,5 dBA
<b>Sistema de lavagem inferior</b>	One wash and one combined rinse spray arms, stainless steel and plastic	<b>Classe de Proteção</b>	IPX4
<b>Filtro da cuba</b>	Plástico	<b>Adjustable feet</b>	Sim
<b>Junta da porta</b>	Apenas para cima	<b>Altura max. de drenagem</b>	1000 mm
<b>Guias dos cestos</b>	Embutidas		

## Especificações técnicas

<b>Tank heating element power</b>	2000 W	<b>Dureza máxima da água</b>	54°F - 30°dH
<b>Boiler heating element power</b>	4960 W	<b>Pressão de entrada</b>	1-6 bar / 100-600 kPa
<b>Wash pump power</b>	680 W	<b>Carga de detergente</b>	1,5 l/h
<b>Ligação pré-definida</b>	5650 W	<b>Carga de enxaguamento</b>	0,4 l/h
<b>Water consumption per cycle</b>	3,2 l	<b>Altura de carga operável</b>	340 mm
<b>Temperatura pré-definida de ligação da água</b>	5°C	<b>Profundidade com porta aberta</b>	1000 mm
<b>Max. inlet temperature</b>	60°C	<b>Dimensões de produto LxPxA:</b>	578x600x814 mm

## Ligação elétrica

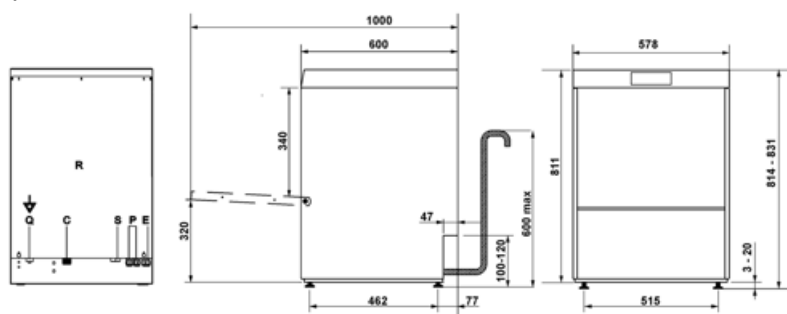
<b>Ligação energética</b>	400 V 3N~ / 12 A / 5,7 kW / 50 Hz	<b>Ligação eléctrica opcional</b>	230 V 3~ / 16 A / 5,7 kW / 50 Hz; 230 V~ / 12 A / 2,7 kW / 50 Hz; 230 V~ / 14 A / 3,2 kW / 50 Hz; 230 V~ / 18 A / 4,0 kW / 50 Hz
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## Equipamentos

<b>Bomba de drenagem</b>	Sim	<b>Stand-by system</b>	Sim
<b>Peristaltic detergent dispenser</b>	Manual	<b>Contador de ciclos</b>	Sim
<b>Peristaltic rinse-aid dispenser</b>	Manual	<b>Break tank</b>	Sim
<b>Unidade de medida da dosagem de produtos químicos</b>	gr/lt	<b>Renovação parcial da água na cuba e bomba de drenagem integrada</b>	Sim
<b>Amaciador automático incorporado</b>	Sim	<b>Diâmetro do tudo de abastecimento de água</b>	DN15 - ½"
<b>Rinse boiler Thermostop system</b>	Yes - default	<b>Ø do tubo de drenagem</b>	DN20-G 3/4"
		<b>Comprimento da mangueira de detergente (vermelha)</b>	2,2m

Wash tank Thermostop system Yes  
Wash pump soft start system Sim

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



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



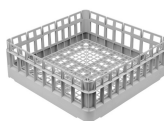
### PB50D01

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

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SUITABLE FOR GASTRONORM TRAY



HTR RINSING SYSTEM



4 STAND FILTER



MAX.USABLE HEIGHT 340mm

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## Benefit (TT)

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### 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 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.

### 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.

### 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.