

UD512D-1

Familia	Lavavajillas
Subfamily	Undercounter
Tipología	Undercounter dishwashers
Dimensiones de la cesta	500x500 mm
Panel de control	Línea Fácil 2016
Rinse pump	HTR system
Wash pump	Standard
Conexión eléctrica	400 V 3N~ / 12 A / 7,3 kW / 50 Hz
Product dimensions (WxDxH)	600x600x822 mm



Distribución

Industries	Bar / Cafeterías / Bistros / Wine bars / Pubs; Hoteles; Oficinas; QSR
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Estética

Color Led	Verde	Serie	Easyline
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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
Minimum water consumption per cycle	1,8 l	Altura útil de carga	400 mm
Max. inlet temperature	60°C	Profundidad puerta abierta	1020 mm
Dureza máxima del agua	12°f - 7°dH	Configuration 1: maximum height for glasses lower basket/ Ø dishes upper basket	110 mm/225 mm
Entrada de agua	Frío 15°C	Configuration 2: max H glasses lower basket /max Ø dishes upper basket	190 mm/145 mm

Programas

Programs	6 programas automáticos; 1 programa completamente personalizable; Programas de autolimpieza
Program options	Aclarado extra; Ciclo de agua limpia
Máximo cesto / hora	51
Máximo platos / hora	720

Conexión eléctrica

Tank heating element power	2000 W	Conexión por defecto	5200 W
Boiler heating element power	6100 W	Opción de conexión eléctrica	230 V 3~ / 21 A / 7,3 kW / 50 Hz; 230 V~ / 15 A / 3,4 kW / 50 Hz; 230 V~ / 20 A / 4,5 kW / 50 Hz; 230 V~ / 22 A / 5,0 kW / 50 Hz
Wash pump power	700 W		

Interface

Pantalla	8 dígitos	Alerta de progreso del ciclo	Sí
Botón ON/OFF	Sí	Alerta de fin de ciclo	Sí
Alerta de falta de abrillantador	Sí	Diagnostico manual	Sí
Alerta falta de detergente	Sí		

Construcción

Cuba	Profundidad del dibujo	Guías de estante	Relieve bajo, telescópico arriba
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.	Boiler type	Artmosferic boiler
Lower wash system	Un brazo rociador para lavado y un brazo rociador dividido para aclarado, de acero inoxidable.	Clase de protección	IPX4
Filtro de la cuba	Acero inoxidable	Adjustable feet	Sí
Junta de la puerta	En 3 lados	Profundidad de carga	600 mm

Equipo accesorios incluidos

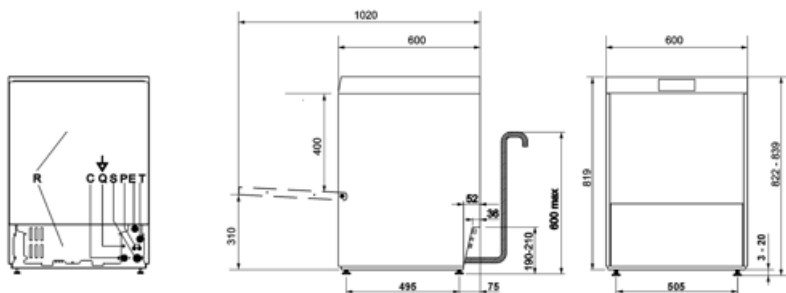
Cesta de platos	PB50D01	Tubería de suministro de agua	Si - 2m
Cesta de cubiertos	PHOOS02	Tubo de desagüe	Si - 2m
Cesta plana	PB50G01		

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

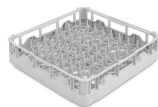
Datos logísticos

Código EAN	8017709305864	Peso neto	61,000 kg
Packed product dimensions (WxDxH)	990x660x700 mm	Peso bruto (kg)	69,000 kg



R	PANNELLO RETRO LOWER BACK PANEL
Q	MORSETTO EQUIPOTENZIALE EARTH TERMINAL
P	TUBI POMPE PERISTALTICHE PERISTALTIC HOSES
E	CAVO ALIMENTAZIONE ELETTRICA ELECTRICITY SUPPLY CABLE
S	TUBO DI SCARICO DRAIN HOSE
T	ENTRATA CAVO DI ALIMENTAZIONE DOSATORE ESTERNO EXTERNAL DISPENSER POWER CABLE ENTRY POINT
C	TUBO DI CARICO FILLER HOSE

Accesorios Compatible



PB50D01

Cesta de polipropileno para 18 platos,
500x500x105 mm



PHOOS01



WB50PG5

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



WS5

Estructura inferior para lavavasos 500,
595x595x490 mm



PHOGR5

Tilted glass insert for basket
PB50G02 500x500 mm, configurable
with 4 units of 5 glasses each (first line
Ø max 110 mm, lines 2-4 Ø max 95
mm), or 5 units of 5 glasses each (first
line Ø max 95 mm, lines 2-5 Ø max 75
mm)



PHOOS02



WH00S01

Symbols glossary



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.

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.

Cuba moldeada

Rendimiento de lavado superior y mayor comodidad de limpieza gracias a fondos de cuba y guías de cestas moldeados.

Los lavavajillas Smeg están diseñados con cuba moldeada y guías para las cestas. La ausencia de bordes afilados garantiza un flujo de lavado optimizado, asegurando higiene y un rendimiento de limpieza impecable. Además, este diseño innovador simplifica la limpieza del aparato, reduciendo la necesidad de intervenciones de mantenimiento.

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.

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.