

UD512D-1

Família Máquina de lavar louça profissional

Subfamília Undercounter dishwashers

Subfamília Cesto duplo
Line Easyline
Dimensões do cesto 500x500 mm
Rinse pump HTR system
Wash pump Standard



Acessórios incluídos

Cesto para pratos 1x PB50D01 Mangueira de Sim - 2m

Cesto para talheres 1x PHOOS02 abastecimento de água

Cesto de fundo plano 1x PB50G01 Mangueira de drenagem Sim - 2m

Mercado

Soluções Bares/ Coffee shops/ Wine

bars; Hotelaria; Offices;

QSR

Programas

Programs 6 automatic programs; 1 fully customizable program; Self-

cleaning programs

Program options Extra rinse; Clean water cycle

Program specifications

Caldeira 71°C/Cuba 60°C - 1'20"; Caldeira 71°C/Cuba 60°C - 2'10"; Caldeira 85°C/Cuba 60°C - 60"; Caldeira

85°C/Cuba 60°C - 1'10"; Caldeira 85°C/Cuba 60°C - 3'; Caldeira 85°C/Cuba 60°C - 4'10"; Caldeira 85°C/Cuba

60°C - 1'30"

Numero máximo de cestos/hora 51 Numero máximo de pratos/hora 720

Interface

Display 8 dígitos Indicador da fase do Sim programa



Luz indicadora On/Off

Sim

Alerta de falta de

abrilhantador

Sim

Alerta de falta de detergente

Sim

Parede dupla

Aco Inox AISI 304

Porta galvanizada

One wash and one split

One wash and one split

rinse spray arms, stainless

rinse spray arms, stainless

Indicador de fim do

programa

Diagnóstico manual

Sim Sim

ESPECIFICAÇÕES TÉCNICAS

Tank

Tipologia

Material da cuba Painel traseiro

Porta equilibrada

Sistema de lavagem

superior

Sistema de lavagem

inferior

Filtro da cuba Aço inox Junta da porta Em 3 lados

Guias dos cestos Pofundo

Hood elevation system

Capacidade da cuba Capacidade da caldeira

Classe de Proteção Adjustable feet

Altura max. de drenagem

Embutidas, telescópicas

Manual

5-stage filter system

1-6 bar / 100-600 kPa

6.5 I IPX4 Sim

600 mm

1,5 l/h

0.4 l/h

400 mm

Especificações técnicas

Tank heating element

power

Boiler heating element

power

Wash pump power Ligação pré-definida

Water consumption per

cycle

Minimum water consumption per cycle

Temperatura prédefinida de ligação da

água

Max. inlet temperature

Dureza máxima da água 12°f - 7°dH

2000 W

6100 W

700 W 5200 W

1.8 I

5°C

Pressão de entrada

Carga de detergente

Caraa de enxaguamento

Altura de carga

operável

Profundidade com porta 1020 mm

aberta

Configuração 1: altura máxima do cesto

inferior para copos / cesto superior para

pratos

Configuração 2: altura máxima do cesto

inferior e superior

Dimensões de produto

LxPxA:

190 mm/145 mm

110 mm/225 mm

600x600x822 mm

Ligação elétrica

Ligação energética

400 V 3N~ / 12 A / 7,3 kW /

50 Hz

Ligação eléctrica

230 V 3~ / 21 A / 7,3 kW / opcional

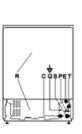
50 Hz; 230 V~ / 15 A / 3,4 kW / 50 Hz; 230 V~ / 20 A / 4,5 kW / 50 Hz; 230 V~ / 22 A / 5,0 kW / 50 Hz

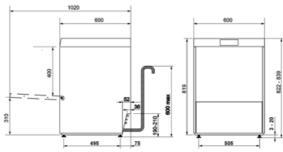


Equipamentos

Bomba de drenagem Sim Peristaltic detergent Controlo eletrónico dispenser Peristaltic rinse-aid Controlo eletrónico dispenser Sonda de nível químico Sim, opcional KITSONLIV Unidade de medida da qr/lt dosagem de produtos químicos Rinse boiler Thermostop Yes - default system Wash tank Thermostop system Wash pump soft start Sim system Stand-by system Sim

Option for auto daily Sim, desligado por switch on definição Contador de ciclos Sim Break tank Sim Renovação parcial da Sim água na cuba e bomba de drenagem integrada Diâmetro do tudo de DN15 - ½" abastecimento de água Ø do tubo de drenagem DN20-G 3/4" Comprimento da 2,2m mangueira de detergente (vermelha) Comprimento da 2.2m mangueira de enxaguamento (azul)





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



Acessórios Compatíveis



PB50D01

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



PHOOS01

Polypropylene single basket for cutlery



PHOOGR5

Glass insert for 500x500 mm basket



PHOOS02

6 compartment polypropylene basket for cutlery



WB50PG5

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



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.

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.

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.

Double basket

Double load capacity for maximum productivity

Designed to ensure maximum productivity and high configuration flexibility. This solution represents a sustainable choice, as it allows for handling larger loads while reducing the number of cycles required. In doing so, it optimises the use of resources such as energy, water, and detergents.

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.