

UD512DS-1

Família Máquina de lavar louça profissional

Subfamília Undercounter dishwashers

SubfamíliaCesto duploLineEasylineDimensões do cesto500x500 mmRinse pumpHTR systemWash pumpStandard

Ligação energética 400 V 3N~ / 12 A / 7,3 kW / 50 Hz



Acessórios incluídos

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

Cesto para talheres 1x PHOOS02 abastecimento de água

Cesto de fundo plano 1x PB50G02 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

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

Interface

Display 8 dígitos Alerta de falta de Sim Luz indicadora On/Off Sim detergente

Luz indicadora de falta Sim Indicador da fase do Sim de sal programa

Alerta de falta de Sim Indicador de fim do Sim abrilhantador programa



Diagnóstico manual

Sim

ESPECIFICAÇÕES TÉCNICAS

Tank Tipologia Material da cuba Painel traseiro

Porta equilibrada Sistema de lavagem superior

Sistema de lavagem inferior

Filtro da cuba Junta da porta Pofundo Parede dupla Aço Inox AISI 304 Porta galvanizada

One wash and one split rinse spray arms, stainless steel

One wash and one split rinse spray arms, stainless steel

Aço inox Em 3 lados Guias dos cestos Hood elevation system

Filter

Capacidade da cuba Capacidade da caldeira Classe de Proteção Adjustable feet Altura max. de

drenagem

Embutidas, telescópicas

Manual

5-stage filter system

11 I 6,5 I IPX4 Sim 600 mm

Especificações técnicas

Water consumption per

cycle

Temperatura prédefinida de ligação da

Max. inlet temperature 60°C

Dureza máxima da água 54°f - 30°dH

Pressão de entrada

Carga de detergente

5°C

1-6 bar / 100-600 kPa

1,5 l/h

Carga 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

Ligação pré-definida

LxPxA:

400 mm

0,4 l/h

110 mm/225 mm

190 mm/145 mm

600x600x822 mm

Ligação elétrica

Tank heating element

power

Boiler heating element

power

Wash pump power

2000 W

4500 W

700 W

Ligação eléctrica opcional

5200 W

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

Equipamentos

Bomba de drenagem

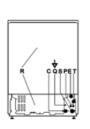
Sim

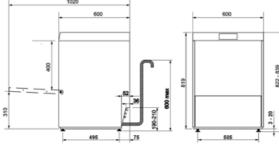
Stand-by system

Sim



Peristaltic detergent dispenser	Controlo eletrónico	Option for auto daily switch on	Sim, desligado por definição
Peristaltic rinse-aid dispenser	Controlo eletrónico	Contador de ciclos Break tank	Sim Sim
Sonda de nível químico Unidade de medida da dosagem de produtos	Sim, opcional KITSONLIV gr/lt	Renovação parcial da água na cuba e bomba de drenagem integrada	Sim
químicos Amaciador automático incorporado	Sim	Diâmetro do tudo de abastecimento de água Ø do tubo de drenagem	DN15 - ½" DN20-G 3/4"
Rinse boiler Thermostop system	Yes - default	Comprimento da mangueira de	2,2m
Wash tank Thermostop system	Sim	detergente (vermelha) Comprimento da	2,2m
Wash pump soft start system	Sim	mangueira de enxaguamento (azul)	





R	PANNELLO RETRO LOWER BACK PANEL	
Q	MORSETTO EQUIPOTENZIALE EARTH TERMINAL	
Р	TUBI POMPE PERISTALTICHE PERISTALTIC HOSES	
E	CAVO 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



PHOOS02

6 compartment polypropylene basket for



WH00S01

Wire insert for 12 small dishes



PHOOS01

Polypropylene single basket for cutlery



WB50PG5

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



WS5

Stainless steel underframe for glasswashers and dishwashers, dim. (WxDxH) 595x595x490 mm



Symbols glossary

GN1/1

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.

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.

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.