

# UD516DS

Family	Professional dishwasher
Subfamily	Undercounter traywasher
Line	Easyline
Basket dimensions	500x500 mm
Rinse pump	HTR system
Wash pump	Standard



## Accessories included

Dish basket	1x PB50D01	Grids	1 x KIT-WG500
Cutlery basket	1x PHOOS02	Water supply hose	Yes - 2m
Flat basket	1x PB50G02	Drain hose	Yes - 2m

## Target

Solutions	Bakery/Pastry making; Frozen bakery industry; Food retail; Other food industry; QSR
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## Programs

Programs	6 automatic programs; 1 fully customizable program; Self-cleaning programs
Program options	Extra rinse; Clean water cycle
Maximum basket/hour	51
Maximum dishes/hour	720

## Interface

Display	8 digit	Detergent missing alert	Yes
On/Off button	Yes	Cycle progress alert	Yes
Salt alert	Yes	End-cycle alert	Yes
Rinse aid missing alert	Yes	Manual diagnostic	Yes

## Construction

<b>Tank</b>	Deep drawn	<b>Rack guides</b>	Embossed
<b>Construction</b>	Integral double-skin	<b>Hood elevation system</b>	Manual
<b>Tank material</b>	Stainless steel AISI 304	<b>Filter</b>	5-stage filter system
<b>Back panel</b>	Galvanized	<b>Tank capacity</b>	11 l
<b>Balanced door</b>	Yes	<b>Boiler capacity</b>	6,5 l
<b>Upper wash system</b>	One wash and one split rinse spray arms, stainless steel	<b>Protection class</b>	IPX4
<b>Lower wash system</b>	One wash and one split rinse spray arms, stainless steel	<b>Adjustable feet</b>	Yes
<b>Tank filter</b>	Stainless steel	<b>Drain max. height</b>	600 mm
<b>Door gasket</b>	On 3 sides		

## Technical Features

<b>Trays washing option</b>	Yes	<b>Detergent load</b>	1,5 l/h
<b>Water consumption per cycle</b>	3,2 l	<b>Rinse load</b>	0,4 l/h
<b>Warm water connection</b>	5°C	<b>Usable load height</b>	400 mm
<b>Max. inlet temperature</b>	60°C	<b>Depth with open door</b>	1020 mm
<b>Max water hardness</b>	54°F - 30°dH	<b>Product dimensions</b>	600x675x822 mm
<b>Inlet pressure</b>	100-600 kPa	<b>WxDxH</b>	

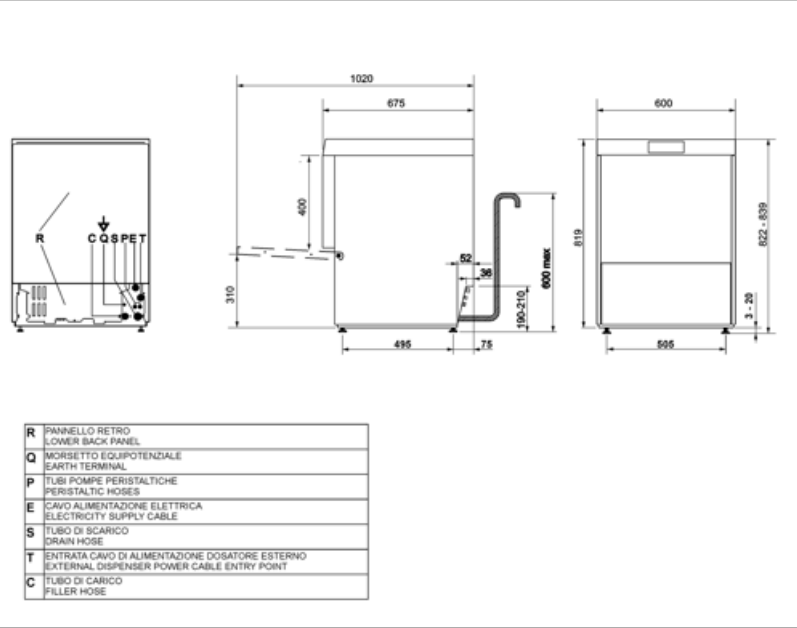
## Electrical Connection

<b>Plug</b>	Not present	<b>Default connection</b>	6730 W
<b>Tank heating element power</b>	2000 W	<b>Power connection</b>	400 V 3N~ / 12 A / 6,73 kW / 50 Hz
<b>Boiler heating element power</b>	4500 W	<b>Optional electrical connection</b>	230 V 3~ / 19 A / 6,7 kW / 50 Hz; 230 V~ / 12 A / 2,7 kW / 50 Hz; 230 V~ / 16 A / 3,7 kW / 50 Hz; 230 V~ / 21 A / 4,7 kW / 50 Hz
<b>Wash pump power</b>	730 W		

## Equipments

<b>Drain pump</b>	Yes	<b>Stand-by system</b>	Yes
<b>Peristaltic detergent dispenser</b>	Electronic control	<b>Option for auto daily switch on</b>	Yes, default OFF
<b>Peristaltic rinse-aid dispenser</b>	Electronic control	<b>Cycle counter</b>	Yes
<b>Chemicals level probe</b>	Yes, with optional kit KITSONLIV	<b>Break tank</b>	Yes
<b>Default chemicals dosing unit of measure</b>	gr/lt	<b>Partial renewal of water in the tank and built-in drain pump</b>	Yes
<b>Automatic built softener</b>	Yes		

Rinse boiler Thermostop system	Yes - default	Water supply pipe diameter	DN15 - ½"
Wash tank Thermostop system	Yes	Drain supply pipe diameter	DN20-G 3/4"
Wash pump soft start system	Yes	Detergent (red) hose lenght	2,2m
		Rinse aid (blue) hose lenght	2,2m



## Compatible Accessories



### KITDETKCC500

Kit for detergent (1l) and rinse aid (1l) storage for double wall models

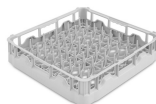


### KITSONLIV

Chemical level sensor probe kit for undercounter double wall models and hoodtype models

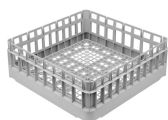
### KIT-WG500

Trays holder for trays washer



### PB50D01

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



### PB50G02

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



### PHOOS01

Polypropylene single basket for cutlery



### PHOOS02

6 compartment polypropylene basket for cutlery



### 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



### WB50T03

Wire basket for 6 trays GN1/1 h 60 mm and EN 600x400 mm



### WH00S01

Wire insert for 12 small dishes



### WS5

Underframe for glasswashers 500mm

## Symbols glossary

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SUITABLE FOR EURONORM TRAY



SUITABLE FOR GASTRONORM  
TRAY



HTR RINSING SYSTEM



5 STAGE FILTER



MAX. USABLE HEIGHT 400mm

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## Benefit (TT)

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### 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.

### **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.