

UD516DS

Família Subfamília

Dimensões do cesto Rinse pump Wash pump

Ligação energética

Máquina de lavar louça profissional

Undercounter traywasher 500x500 mm

HTR system

Standard

400 V 3N~ / 12 A / 6,73 kW / 50 Hz



Mercado

Soluções Padarias e pastelarias;

> Indústria de comida congelada; Retalho

alimentar; Outras indústrias

de comida; QSR

Design

Easyline Cor dos LEDs Verde Design

Especificações técnicas

Trays washing option Sim Water consumption per 3,2 I

cycle

Temperatura pré-5°C

definida de ligação da

Max. inlet temperature

Dureza máxima da água 54°f - 30°dH

Pressão de entrada 1-6 bar / 100-600 kPa

60°C

Carga de detergente

Carga de

enxaguamento

Altura de carga

operável

Profundidade com porta 1020 mm

400 mm

1.5 l/h

0,4 l/h

Dimensões de produto 600x675x822 mm LxPxA:

Programas

Program options

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

cleaning programs

Extra rinse; Clean water cycle

02/08/2025 **SMEG SPA**



Numero máximo de cestos/hora Numero máximo de pratos/hora

Ligação elétrica

Tank heating element

power

Boiler heating element

power

Wash pump power

2000 W

4500 W

730 W

Ligação pré-definida

Ligação eléctrica

opcional

51

720

6730 W

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

Interface

Display

Luz indicadora On/Off Luz indicadora de falta

de sal

Alerta de falta de abrilhantador

8 dígitos

Sim Sim

Sim

Alerta de falta de

detergente

Indicador da fase do

programa

Indicador de fim do

programa

Diagnóstico manual

Sim

Sim

Sim

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

One wash and one split rinse spray arms, stainless

steel

Aço inox Em 3 lados Guias dos cestos

Hood elevation system Filter

drenagem

Capacidade da cuba Capacidade da caldeira 6,5 l

Classe de Proteção Adjustable feet Altura max. de

Embutidas

Manual

5-stage filter system

11 I IPX4 Sim

600 mm

Acessórios incluídos

Cesto para pratos

Cesto para talheres Cesto de fundo plano 1x PB50D01

1x PHOOS02 1x PB50G02

Grids

Manqueira de

1 x KIT-WG500

Sim - 2m

abastecimento de água

Mangueira de drenagem Sim - 2m

Equipamentos

Bomba de drenagem

Sim

Stand-by system

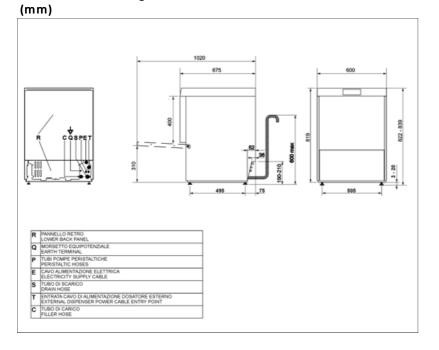
Sim



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	DN15 - ½"
Rinse boiler Thermostop system	Yes - default	Ø do tubo de drenagem Comprimento da mangueira de	DN20-G 3/4" 2,2m
Wash tank Thermostop system	Sim	detergente (vermelha) Comprimento da	2,2m
Wash pump soft start system	Sim	mangueira de enxaguamento (azul)	

Dados de logística

Largura da embalagem
(mm)660 mmDimensões do produto
embalado (mm)990X660X700Profundidade da
embalagem (mm)700 mmPeso líquido (kg)69,000 kgPeso bruto (kg)77,000Altura da embalagem990 mm





Acessórios Compatíveis

KITDETKCC500

Kit for detergent (11) and rinse aid (11) storage for double wall models

KIT-WG500

Trays holder for trays washer

PB50G02



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

PHOOS02



6 compartment polypropylene basket for cutlery

WB50T02



Wire basket for 7 trays GN1/1 h 20 mm

WH00S01



Wire insert for 12 small dishes

KITSONLIV





PB50D01



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

PHOOS01



Polypropylene single basket for cutlery

WB50PG5



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

WB50T03



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

WS5



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



Symbols glossary



SUITABLE FOR EURONORM TRAY



SUITABLE FOR GASTRONORM TRAY TRAY



HTR RINSING SYSTEM



5 STAGE FILTER



MAX. USABLE HEIGHT 400mm

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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.

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.