

UD516DSUK

Product Family	Dishwasher
Subfamily	Undercounter traywasher
Basket dimensions	500x500 mm
Rinse pump	HTR system
Wash pump	Standard
Default power supply	400 V 3N~ / 12 A / 6,73 kW / 50 Hz



Target

Potential users	Bakery/Pastry making; Industrial pastry & bakery laboratories; Butcher's shops; Meat processing industry; QSR
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Aesthetics

Series	Topline	Led colour	Green
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Technical Features

Trays washing option	Yes	Detergent flow rate	1.5 l/h
Water consumption per cycle	3,2 l	Rinse aid flow rate	0.4 l/h
Warm water connection	8°C	Usable load height	400 mm
Max. inlet temperature	60°C	Depth with door open	1020 mm
Max water hardness	54°F - 30°dH	Dimensions	600x675x822 mm
Water inlet pressure	1-6 bar / 100-600 kPa		

Programmes

Programs	6 automatic programs; 1 fully programmable program; Self-cleaning programs
Program options	Extra rinse; Clean water cycle
Maximum baskets/hour	51

Maximum plates/hour 720

Electrical Connection

Tank heating element power	2000 W	Default connection	6730 W
Boiler heating element power	4500 W	Electrical connection options	230 V 3~ / 16 A / 5,7 kW / 60 Hz; 230 V~ / 12 A / 2,7 kW / 50 Hz; 230 V~ / 14 A / 3,2 kW / 50 Hz; 230 V~ / 18 A / 4,0 kW / 50 Hz; 400 V 3N~ / 12 A / 5,7 kW / 50 Hz
Wash pump power	730 W		

Interface

Display	8 digit	Low detergent alert	Yes
On/off indicator	Yes	Cycle progress indicator	Yes
Salt light indicator	Yes	End of cycle indicator	Yes
Low rinse aid alert	Yes	Manual diagnostics	Yes

Construction

Tank Construction	Deep drawn Double wall	Rack guides	Embossed
Tank material	Stainless steel AISI 304	Hood elevation system	Manual
Back panel	Galvanized	Filter	5-stages filter system
Counter balanced door	Yes	Wash tank capacity	11 l
Upper washing system	One washing and one split rinse spray arms, stainless steel	Boiler capacity	6.5 l
Lower washing system	One washing and one split rinse spray arms, stainless steel	Protection class	IPX4
Tank filter	Stainless steel	Adjustable feet	Yes
Door gasket	On 3 sides	Drain max. height	600 mm

Accessories Included

Plate basket	PB50D01	Tray basket	WB50T03
Cutlery basket	PHOOS02	Water supply pipe	Yes - 2m
Flat basket	PB50G01	Drain pipe	Yes - 2m
Grids	1 x WG500		

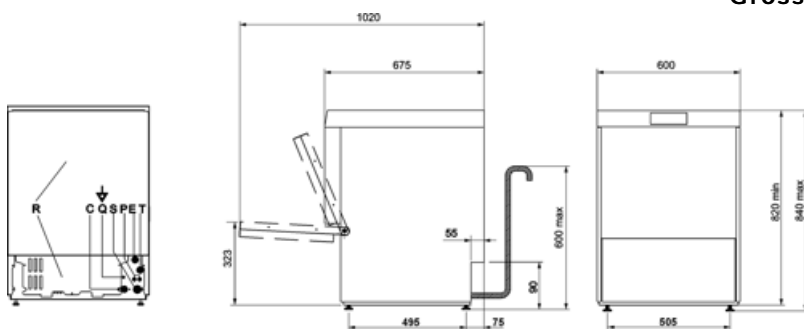
Equipment

Drain pump	Yes	Stand-by system	Yes
Peristaltic detergent dispenser	Yes, electronic control	Option for auto daily switch on	Yes
		Cycle counter	Yes

Peristaltic rinse-aid dispenser	Yes, electronic control	Break tank	Yes
Chemical level probe	Yes, optional KITSONLIV	Partial water exchange in the wash tank via built-in drain pump	Yes
Chemical dosing	gr/lt	Water supply pipe diameter	16 mm
Integral continuous water softener	Yes	Drain supply pipe diameter	21.5 mm
Rinse boiler Thermostop system	Yes - default	Detergent (red) hose length	Yes, manual
Wash tank Thermostop system	Yes	Rinse aid (blue) hose length	Yes, manual
Wash pump soft start system	Yes		

Logistic Information

Packed width	660 mm	Dimensions of the packed product (mm)	990X660X700
Packaged depth	700 mm	Net weight (kg)	68.000 kg
Height (mm) packed	990 mm	Gross weight (kg)	76.000

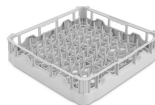


R	PANNELLO RETRO LOWER BACK PANEL
Q	MORSETTO EQUIPOTENZIALE EARTH TERMINAL
P	TUBI POMPE PERISTALTICHE PERISTALTIC HOSES
E	CAVO ALIMENTAZIONE ELETTRICA ELECTRICITY SUPPLY CABLE
S	TUBO DI SCARICO DRAIN HOSE
T	ENTRATA CAVO DI ALIMENTAZIONE DOSATORE ESTERNO EXTERNAL DISPENSER POWER CABLE ENTRY POINT
C	TUBO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

Compatible Accessories

KIT-WG500

PB50D01



Basket made of polypropylene for 18 plates 500x500



PHOOS01

Single basket in polypropylene for cutlery



PHOOS02

Basket in polypropylene for cutlery with 6 compartments



WB50PG5

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



WH00S01

Wire insert for 12 small dishes



WS5

Underframe for glasswashers 500mm

Symbols glossary



Suitable for 1/1GN trays



HTR rinsing system



5 STAGE FILTER



Max usable height 400mm

Benefit

Balanced door

Effortless opening and closing

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 wall is designed to optimise energy efficiency by reducing heat loss and accelerating water heating, resulting in lower energy consumption and faster cycle start-up times. Additionally, it provides effective acoustic insulation, helping to reduce noise and ensuring a quieter, more comfortable working environment for the 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.