

# UD516DSUK

**Product Family** 

Type

Basket dimensions Control Panel Rinse pump Wash pump

Default power supply

**Dimensions** 

Dishwasher

Undercounter traywasher

500x500 mm Electronic HTR system Standard

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

600x675x822 mm



# **Target**

Industries Bakeries / Pastry shops;

Food Industries; Butcher's shops; Meat processing

industry; QSR

## **Aesthetics**

Series Topline Led colour Green

## **Technical Features**

Trays washing option Yes

Water consumption per

cycle

Warm water connection 8°C Max. inlet temperature 60°C

Max water hardness 54°f - 30°dH

Water inlet pressure 1-6 bar / 100-600 kPa

Detergent flow rate 1.5 l/h
Rinse aid flow rate 0.4 l/h
Usable load height 400 mm
Depth with door open 1020 mm

# **Programmes**

**Programs** 6 automatic programs; 1 fully programmable program;

Self-cleaning programs

Program options Extra rinse; Clean water cycle

Maximum baskets/hour51Maximum plates/hour720

3,2 I



# **Electrical Connection**

Tank heating element

power

**Boiler heating element** 

power

Wash pump power

2000 W

4500 W

730 W

**Default connection** 

**Electrical connection** 

options

6730 W

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

## Interface

Display On/off indicator Salt light indicator Low rinse aid alert

Yes Yes Yes

8 digit

Low detergent alert Cycle progress indicator Yes

End of cycle indicator Manual diagnostics

Yes Yes

Yes

# Construction

Tank Construction

Tank material

**Back panel** 

Counter balanced door

Upper washing system

Lower washing system

Tank filter

Deep drawn Double wall

Stainless steel AISI 304

Galvanized

Yes

One washing and one split

rinse spray arms, stainless

One washing and one split

rinse spray arms, stainless

Stainless steel Door gasket On 3 sides

Rack guides

Hood elevation system

Filter

Wash tank capacity **Boiler** capacity

**Protection class** Adjustable feet

Drain max. height

**Embossed** 

Manual

5-stages filter system

11 I 6.5 I IPX4 Yes 600 mm

# Accessories Included

Plate basket **Cutlery** basket Flat basket

PHOOS02 PB50G01 1 x WG500

PB50D01

Tray basket Water supply pipe Drain pipe

WB50T03 Yes - 2m Yes - 2m

# **Equipment**

Grids

Drain pump

Peristaltic detergent

dispenser

Peristaltic rinse-aid

dispenser

Yes

Yes, electronic control

Yes, electronic control

Stand-by system Option for auto daily

switch on

Cycle counter

Yes Yes

Yes

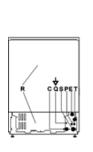
Break tank Yes

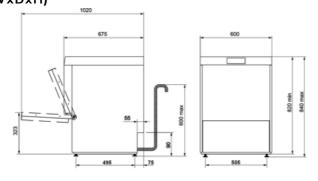


Chemical level probe Yes, optional KITSONLIV Partial water exchange Yes in the wash tank via gr/lt Chemical dosing built-in drain pump Integral continuous Yes Water supply pipe 16 mm water softener diameter Rinse boiler Thermostop Yes - default Drain supply pipe 21.5 mm system diameter Wash tank Thermostop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

# **Logistic Information**

EAN code 8017709255688 Net weight (kg) 68,000 kg
Packed product 990x660x700 mm Gross weight (kg) 76,000 kg
dimensions (WxDxH)





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	



# **Compatible Accessories**

## KIT-WG500



# PHOOS01

Single basket in polypropylene for cutlery



## WB50PG5

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



## WS5

Underframe for glasswahsers 500mm



## PB50D01

Basket made of polypylene for 18 plates 500x500



## PHOOS02

Basket in polypropylene for cutlery with 6 compartments



### WH00S01

Wire insert for 12 small dishes



# Symbols glossary



Suitable for 1/1GN trays



HTR rinsing system



Max usable height 400mm



5 STAGE FILTER



## **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.