

UD526D

Familia	Lavavajillas
Subfamilia	Undercounter traywasher
Dimensiones de la cesta	500x500 mm
Rinse pump	HTR system
Wash pump	Standard



Equipo accesorios incluidos

Cesta de platos	PB50D01	Cesta para bandejas	WB50T03
Cesta de cubiertos	PHOOS02	Tubería de suministro de agua	Si - 2m
Cesta plana	PB50G01	Tubo de desagüe	Si - 2m

Distribución

Usuarios potenciales	Panaderías - Pastelerías; Industria de panadería congelada; Comercio minorista de alimentos; Otra industria alimentaria; QSR
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Programas

Programs	13 programas automáticos; 1 programa completamente personalizable; Programas de autolimpieza; Programa de enjuague con agua fría
Program options	Aclarado extra; Ciclo de agua limpia
Programas	19- 24°C / 60°C - 4'; 1- 71°C / 60°C - 50"; 2- 71°C / 60°C - 60"; 12- 71°C / 60°C - 1' 10"; 13- 71°C / 60°C - 2' 10"; Boiler 85°C / Depósito 70°C - 45'20"; Boiler 85°C / Depósito 70°C - 50'20"; 18- 85°C / 60°C - 1' 10"; 7- 85°C / 60°C - 2'; 10- 85°C / 60°C - 4'; 17- 85°C / 60°C - 4' 10"; 20- 85°C / 60°C - 7' 10"
Máximo cesto / hora	72
Máximo platos / hora	1296

Interface

Pantalla	TFT	Alerta de progreso del ciclo	Sí
Botón ON/OFF	Sí	Alerta de fin de ciclo	Sí
Alerta de falta de abrillantador	Sí	Diagnóstico manual	Sí
Alerta falta de detergente	Sí		

Construcción

Cuba	Produndidad del dibujo	Guías de estante	En relieve
Construcción de la cuba	Pared Doble	Hood elevation system	Manual
Material de la cuba	Acero inoxidable AISI 304	Bomba de desagüe	Sí
Panel trasero	Galvanizado	Capacidad de la cuba	11 l
Puerta equilibrada	Sí	Volumen del calderín	6.5 l
Upper wash system	Un brazo rociador para lavado y un brazo rociador para aclarado, de acero inoxidable.	Clase de protección	IPX4
Lower wash system	Un brazo rociador para lavado y un brazo rociador dividido para aclarado, de acero inoxidable.	Adjustable feet	Sí
Filtro de la cuba	Acero inoxidable	Profundidad de carga	600 mm
Junta de la puerta	En 3 lados		

Características técnicas

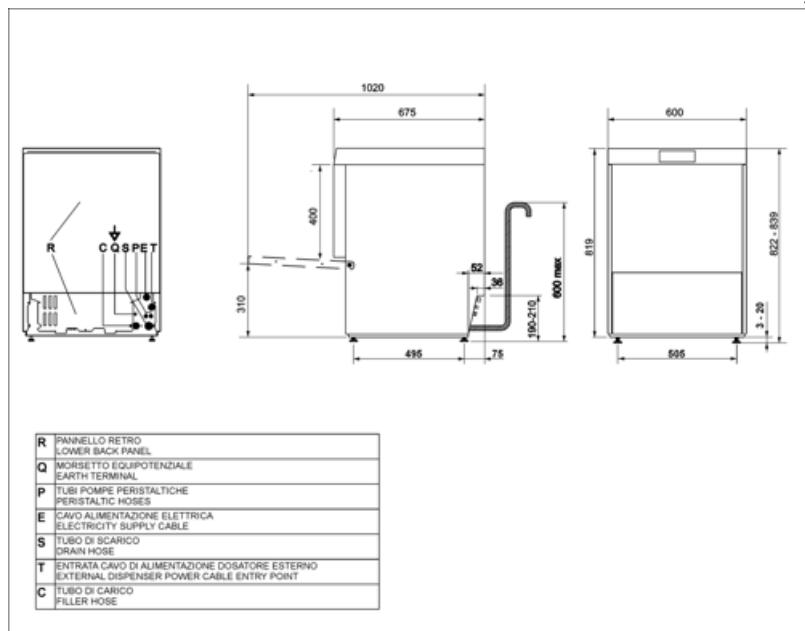
Tank heating element power	2000 W	Dureza máxima del agua	12°f - 7°dH
Boiler heating element power	6000 W	Entrada de agua	Frío 15°C
Wash pump power	700 W	Dosificador de detergente peristáltico	Si, manual
Conexión por defecto	6700 W	Dosificador de detergente peristáltico	Si, manual
Water consumption per cycle	3,2 l	Altura útil de carga	400 mm
Entrada de agua	5°C	Profundidad puerta abierta	1020 mm
Max. inlet temperature	60°C	Product dimensions WxDxH	600x675x822 mm

Conexión eléctrica

Conexión eléctrica	400 V 3N~ / 12 A / 6,7 kW / 50 Hz	Opción de conexión eléctrica	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
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Equipamiento

Bomba de desagüe	Sí	Option for auto daily switch on	Si, por defecto desactivado
Peristaltic detergent dispenser	Si, control electrónico	Contador de ciclos	Sí
Peristaltic rinse-aid dispenser	Si, control electrónico	Tanque de rotura	Sí
Nivel de productos químicos	Si, opcional KITSONLIV	Renovación parcial del agua en el tanque e incorporación bomba de drenaje	Sí
Rinse boiler Thermostop system	Yes - default	Diámetro del tubo de entrada de agua	Si - 1,5m
Wash tank Thermostop system	Sí	Diámetro del tubo de desagüe	Si - 2m
Wash pump soft start system	Sí	Dosificador de detergente peristáltico	Si, manual
Stand-by system	Sí	Dosificador de detergente peristáltico	Si, manual



Accesories Compatible

KITDET KCC500



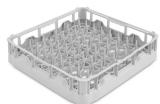
Kit for detergent (1l) and rinse aid (1l) storage for double wall models



KITSONLIV

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

PB50D01



Cesta de polipropileno para 18 platos, 500x500x105 mm



PB50G01

Universal flat bottom polypropylene basket, dim. (WxDxH) 500x500x100 mm

PHOOS01



PHOOS02

WB50D01



Cesta de alambre para 18 platos 250 mm máx. bandejas de diámetro o autoservicio, 500X500mm



WB50G01

Cesta de alambre universal con fondo plano, 500x500x123 mm

WB50G02



Cesta de alambre para vasos de 90 mm de diámetro máximo con fondo inclinado, 500x500x170 mm



WB50G03

Cesta de alambre para vasos de 72 mm de diámetro con fondo inclinado, 500x500x235 mm

WB50G04



Cesta de alambre para vasos de 135 mm de diámetro máximo, con fondo inclinado, 500x500x170 mm



WB50PG5

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

WB50T02



Cesta de alambre para 7 bandejas GN1/1 h 20 mm, 500x500 mm



WH00S01



WS5

Estructura inferior para lavavasos 500, 595x595x490 mm

Symbols glossary

 THERMODESINFECTION A0=30

 THERMODESINFECTION A0=60

 SUITABLE FOR GASTRONORM TRAY

 HTR RINSING SYSTEM

 5 STAGE FILTER

 MAX. USABLE HEIGHT 400mm

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.

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.