

UD526D

Máquina de lavar louça profissional Família

Undercounter traywasher Type

Dimensões do cesto 500x500 mm Painel de comandos Ecrã Touch Rinse pump HTR system Wash pump Standard

Ligação energética 400 V 3N~ / 12 A / 6,7 kW / 50 Hz



Mercado

Industries Bakeries / Pastry shops;

> Food Industries: Retalho alimentar; Outras indústrias

de comida; QSR

Design

Cor dos LEDs Design **Topline** Branco

Especificações técnicas

Water consumption per

cycle

Temperatura pré-5°C

definida de ligação da

água Max. inlet temperature

Dureza máxima da água 12°f - 7°dH

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

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

aberta

Dimensões de produto

600x675x822 mm

LxPxA:

Programas

Program options

Programs 13 automatic programs; 1 fully customizable program;

Self-cleaning programs; Cold water rinse program

Extra rinse; Clean water cycle

Numero máximo de cestos/hora



Numero máximo de pratos/hora

1296

Ligação elétrica

Tank heating element

power

Boiler heating element

power

Wash pump power

2000 W

6000 W

700 W

Ligação pré-definida

Ligação eléctrica

opcional

6700 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 Alerta de falta de

abrilhantador

Alerta de falta de detergente

Display TFT

Sim Sim

Sim

Indicador da fase do

programa

Indicador de fim do

programa

Diagnóstico manual

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

Sim

One wash and one split

rinse spray arms, stainless

steel

One wash and one split rinse spray arms, stainless

steel

Aço inox Em 3 lados **Guias dos cestos**

Hood elevation system

Filter

Capacidade da cuba

Capacidade da caldeira 6,5 l Classe de Proteção

Adjustable feet Altura max. de

drenagem

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 PB50G01

Cesto para tabuleiros

Mangueira de abastecimento de água 1x WB50T03

Sim - 2m

Mangueira de drenagem Sim - 2m

Equipamentos

Bomba de drenagem

Peristaltic detergent dispenser

Controlo eletrónico

Option for auto daily switch on

Contador de ciclos

Sim, desligado por

definição

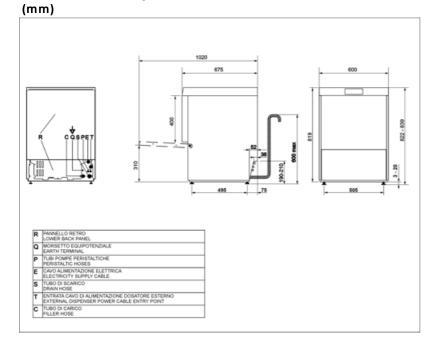
Sim



Peristaltic rinse-aid dispenser	Controlo eletrónico	Break tank	Sim
Sonda de nível químico Rinse boiler Thermostop	Sim, opcional KITSONLIV	Renovação parcial da água na cuba e bomba de drenagem integrada	Sim
system Wash tank Thermostop	Sim	Diâmetro do tudo de abastecimento de água	DN15 - ½"
system		Ø do tubo de drenagem	DN20-G 3/4"
Wash pump soft start system	Sim	Comprimento da mangueira de	2,2 m
Stand-by system	Sim	detergente (vermelha)	
		Comprimento da mangueira de enxaguamento (azul)	2,2 m

Dados de logística

Largura da embalagem
(mm)660 mmDimensões do produto
embalado (mm)990x660x700 mmProfundidade da
embalagem (mm)700 mmPeso líquido (kg)68,000 kgAltura da embalagem990 mm





Acessórios Compatíveis

KITDETKCC500



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

KITSONLIV

Probe level kit



PB50G01



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



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



PHOOS01

PB50D01

Polypropylene single basket for cutlery



PHOOS02

6 compartment polypropylene basket for cutlery



WB50D01

Wire basket for 18 dishes Ø250 mm, or self service trays, dim. (WxDxH) 500X500x92 mm



WB50G01

Universal wire basket with flat bottom, dim. (WxDxH) 500x500x123 mm



WB50G02

Wire basket with sloped bottom for glasses Ø90 mm max, dim. (WxDxH) 500x500x170 mm



WB50G03

Wire basket with sloped bottom for glasses Ø72 mm max, dim. (WxDxH) 500x500x235 mm



WB50G04

Wire basket with sloped bottom for glasses Ø135 mm max, dim. (WxDxH) 500x500x165 mm



WB50PG5

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

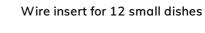


WB50T02

Wire basket for 7 trays GN1/1 h 20 mm



WH00S01





WS5

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



Symbols glossary

THERMODESINFECTION A0=30

A0=

THERMODESINFECTION A0=60

GN1/1

SUITABLE FOR GASTRONORM TRAY



HTR RINSING SYSTEM



MAX. USABLE HEIGHT 400mm



5 STAGE FILTER



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.

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 rinsing temperature according to the program setting. 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.