

UD526D

Família	Máquina de lavar louça profissional
Subfamília	Undercounter traywasher
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
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Design

Design	Topline	Cor dos LEDs	Branco
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Especificações técnicas

Water consumption per cycle	3,2 l	Carga de detergente	1,5 l/h
Temperatura pré-definida de ligação da água	5°C	Carga de enxaguamento	0,4 l/h
Max. inlet temperature	60°C	Altura de carga operável	400 mm
Dureza máxima da água	12°F - 7°dH	Profundidade com porta aberta	1020 mm
Pressão de entrada	1-6 bar / 100-600 kPa	Dimensões de produto LxPxA:	600x675x822 mm

Programas

Programs	13 automatic programs; 1 fully customizable program; Self-cleaning programs; Cold water rinse program
Program options	Extra rinse; Clean water cycle
Numero máximo de cestos/hora	72

Numero máximo de pratos/hora

1296

Ligação elétrica

Tank heating element power 2000 W
Boiler heating element power 6000 W
Wash pump power 700 W

Ligação pré-definida 6700 W
Ligação eléctrica opcional 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 Display TFT
Luz indicadora On/Off Sim
Alerta de falta de abrillantador Sim
Alerta de falta de detergente Sim

Indicador da fase do programa Sim
Indicador de fim do programa Sim
Diagnóstico manual Sim

ESPECIFICAÇÕES TÉCNICAS

Tank Pofundo
Tipologia Parede dupla
Material da cuba Aço Inox AISI 304
Painel traseiro Porta galvanizada
Porta equilibrada Sim
Sistema de lavagem superior One wash and one split rinse spray arms, stainless steel
Sistema de lavagem inferior One wash and one split rinse spray arms, stainless steel
Filtro da cuba Aço inox
Junta da porta Em 3 lados

Guias dos cestos Embutidas
Hood elevation system Manual
Filter 5-stage filter system
Capacidade da cuba 11 l
Capacidade da caldeira 6,5 l
Classe de Proteção IPX4
Adjustable feet Sim
Altura max. de drenagem 600 mm

Acessórios incluídos

Cesto para pratos 1x PB50D01
Cesto para talheres 1x PHOOS02
Cesto de fundo plano 1x PB50G01

Cesto para tabuleiros 1x WB50T03
Mangueira de abastecimento de água Sim - 2m
Mangueira de drenagem Sim - 2m

Equipamentos

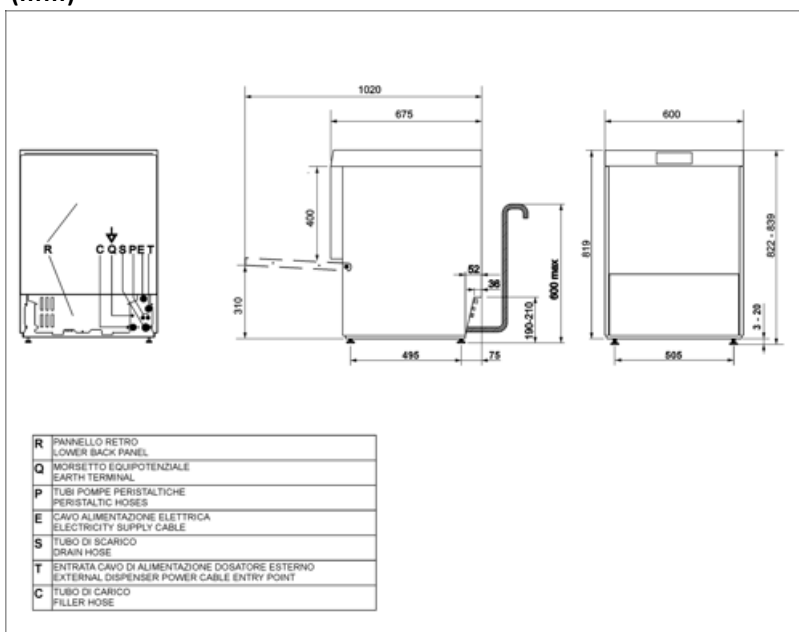
Bomba de drenagem Sim
Peristaltic detergent dispenser Controlo eletrónico

Option for auto daily switch on Sim, desligado por definição
Contador de ciclos Sim

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

Dados de logística

Largura da embalagem (mm)	660 mm	Dimensões do produto embalado (mm)	990X660X700
Profundidade da embalagem (mm)	700 mm	Peso líquido (kg)	68,000 kg
Altura da embalagem (mm)	990 mm	Peso bruto (kg)	76,000



Acessórios Compatíveis



KITDETKCC500

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



KITSONLIV

Probe level kit



PB50D01

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



PB50G01

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



PHOOS01

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

Wire insert for 12 small dishes



WS5

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

Symbols glossary



THERMODESINFECTION A0=30



THERMODESINFECTION A0=60



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.

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.