

UW5757D

Professional dishwasher Family

Subfamily Utensil washer Utensil washer Type

Crockery; Cutlery; EN 600x400 trays; Crockery

GN1/1 trays; Utensils

Basket dimensions 570x570 mm Rinse pump HTR system Standard Wash pump

400 V 3N~ / 22,7 A / 9,0 kW / 50 Hz Power connection

Product dimensions (WxDxH) 685x750x1710 mm



Target

Hotels; Ristoranti / **Industries**

> Catering; Bakeries / Pastry shops; Butcher shops / Delicatessens; Food Industries; Catering; Care facilities; Commercial food services; Grocery shops /

Food retail

Aesthetics

Led color Red

Technical Features

Trays washing option Yes Water consumption per 5 I

cycle

Wash temperature 60°C

(min-max)

Rinse temperature (min- 78°C

max)

Min. water connection

temperature

5°C

Max. inlet temperature 60°C Max water hardness 12°f - 7°dH **Detergent load** Rinse load Usable load height Height open door Depth with open door

Maximum height no-

basket wash

1,5 l/h 0.4 l/h 650 mm 1985 mm 1110 mm

650 mm

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Programs

Program table

Utensil washers programs

Maximum basket/hour

Utensil washer

Short - 2"; Long - 4"; Endless

30

Electrical Connection

Tank heating element

power

Boiler heating element

power

Wash pump power

4500 W

7500 W

1600W

Default connection

Optional electrical

connection

Plug

9000 W

230 V 3~ / 39,5 A / 9,0 kW /

50 Hz

Not present

Interface

Display

4 digit

Number of buttons

On/Off button

Yes

Construction

Tank

Construction

Tank material

Back panel

Upper wash system

Lower wash system

Tank filter Rack guides With printed base

Single-skin

Stainless steel AISI 304

Galvanized

One wash and one split

rinse spray arms, stainless

A 3-arms wash and one

split rinse spray arms,

stainless steel

Stainless steel Welded

Filter

Tank capacity **Boiler** capacity

Boiler type

Noise **Protection class**

Adjustable feet Drain max. height 2-stage filter system

36 I 12 I

> Artmosferic boiler LpA<70 dB(A)

IPX4

Yes

800 mm

Accessories included

Cutlery basket Flat basket

1x WH00S02 1x WB5757G01

Water supply hose Drain hose

Yes - 2,5 m Yes - 2m

Equipments

Peristaltic detergent

dispenser

Peristaltic rinse-aid

dispenser

Manual

Manual

Water supply pipe

diameter

Drain supply pipe

diameter

DN15 - 1/2"

DN20-G 3/4"

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 $\textbf{Rinse boiler Thermostop} \ \ \textbf{Yes-default}$

system

Wash pump soft start Yes

system

Break tank Yes

Detergent (red) hose

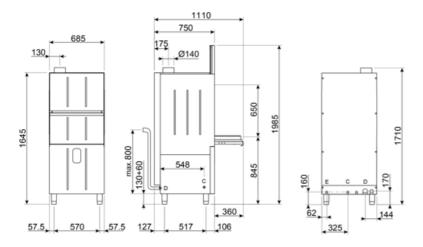
2,2 m

2,2 m

lenght

Rinse aid (blue) hose

lenght



D = SCARICO 119°, VIDANNE 19°, DRAIN 119°, ABRLUSS 119°, DESAGÜE 119°, CHBB 119°
C = CARLCAMENTO ACQUIA 16° GAS, CHARGEMENT EAU 16° GAZ, WATER DRET 15° GAS, ZHELUSS 10° GAS, CARGAAGUA 16° GAS, HAROP BOQIA 16° GAS
E = ALLACCIAMENTO ELETTRICO, BRANCHEMENT ELECTRIQUE, ELECTRIC CONNECTION, ELEKTRISCHER ANSCHLUSS, CONEXION ELECTRICA, "JURICHPPEICED ENQUINGREHME

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Compatible Accessories



WB5757G01

Universal basket with flat bottom, dim. (WxDxH) 570x570x140 mm



WB5757T01

Stainless steel basket for 5 trays GN1/1 and EN 600x400, dim. (WxDxH) 570x570x255 mm



WB5757T02

Stainless steel basket for 8 trays GN1/1 and EN 600x400, dim. (WxDxH) 570x570x255 mm



WH00B02

Block for sac à poche



WH00S02

Basket for utensils, dim. (WxDxH) 150x150x250 mm

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Symbols glossary



SUITABLE FOR EURONORM TRAY



SUITABLE FOR GASTRONORM TRAY TRAY



HTR RINSING SYSTEM



MAX.USABLE HEIGHT 640mm

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Benefit (TT)

Interface

Control panel with electronic buttons

The electronic control panel features an intuitive interface with soft-touch buttons, allowing easy selection of one of the three wash programmes: short, medium, or intensive. There are also buttons for power, selection, and cycle start. The display provides real-time monitoring of the tank and boiler temperature, as well as diagnostics, ensuring effortless and immediate control of the main functions.

2-stage system

Two-stage filtration system to ensure optimal washing performance and maximum water purity

The filtration system is entirely made of AISI 304 stainless steel, ensuring maximum resistance, durability, and corrosion protection. It consists of two filtration stages: the first features a grid that prevents dirt residues from entering the tank, thereby avoiding water clouding; the second protects the washing pumps by retaining 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.

Door

Split and balanced doors for maximum ergonomics

The split and balanced doors have been designed with the aim of optimising ergonomics during tool loading and unloading operations. Their design allows for easier use, minimising the physical effort required from the operator. This helps improve work efficiency while also ensuring greater comfort and safety in the working environment.

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.

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