UW60132D

Type	Utensil dishwasher
Crockery	Crockery; Cutlery; EN 600x400 trays; GN1/1 trays; Utensils
Basket dimensions	600x1320 mm
Rinse pump	HTR system
Boiler type	Atmospheric Boiler
Wash pump	Standard
Default power supply	400 V 3N~ / 45 A / 18,6 kW / 50 Hz
Dimensions	1450x860x2100 mm



Target

Industries	Hotels, Restaurants / Catering, Bakeries / Pastry shops, Food Industries, Care facilities , Grocery shops / Food retail, Catering, Commercial food services, Butcher shops / Delicatessens

Aesthetics

Led colour	Red

Technical Features

Trays washing option	Yes
Water consumption per cycle	7,5 l
Wash temperature (min-max)	60 °C
Rinse temperature (min-max)	78°C
Min. water connection temperature	8°C
Max. inlet temperature	60°C
Max water hardness	8°f-5dh / 14°f-8dh
Detergent flow rate	1.5 l/h
Rinse aid flow rate	0.4 l/h
Usable load height	860 mm
Height with door open	2465 mm
Depth with door open	1255 mm
Maximum height with no-basket washing	860 mm

Programmes

Program table	Utensil washer
Utensil washer programs	1- 120" (92" at 60°C - rinse 18" at 85°C), 2- 240" (212" at 60°C - 10" dripping pause - rinse 18" at 85°C), 3- Endless at 60°C - 10" dripping pause - rinse 18" at 85°C
Maximum baskets/hour	30
Maximum plates/hour	

Electrical Connection

Tank heating element power	6000 W	**Electrical connection options**	230 V~ / 78,2 A / 18 kW / 50 Hz
Boiler heating element power	12000 W	**Potential equalisation**	Yes
UW wash pump power	3x2200W	**Plug**	No
Default connection	18600 W		

Interface

Display	4 digit	**On/off indicator**	Yes
Number of buttons	3		

Construction

Tank	With printed base	**Filter**	2-stages filter system
Construction	Single skinned	**Wash tank capacity**	130 l
Tank material	Stainless steel AISI 304	**Boiler capacity**	17 l
Back panel	Galvanized	**Noise level**	Lpa 51,7 dBA
Upper washing system	Two 3-arms washing and two split rinse spray arms, stainless steel	**Protection class**	IPX4
		Adjustable feet	Yes
		Drain max. height	950 mm
Lower washing system	Two 4-arms washing and two split rinse spray arms, stainless steel	**Power cable length**	350 cm
Tank filter	Stainless steel		
Rack guides	Welded		

Accessories Included

Flat basket	1 x WB60132G02	**Drain pipe**	Yes - 2m
Water supply pipe	Yes - 2,5m		

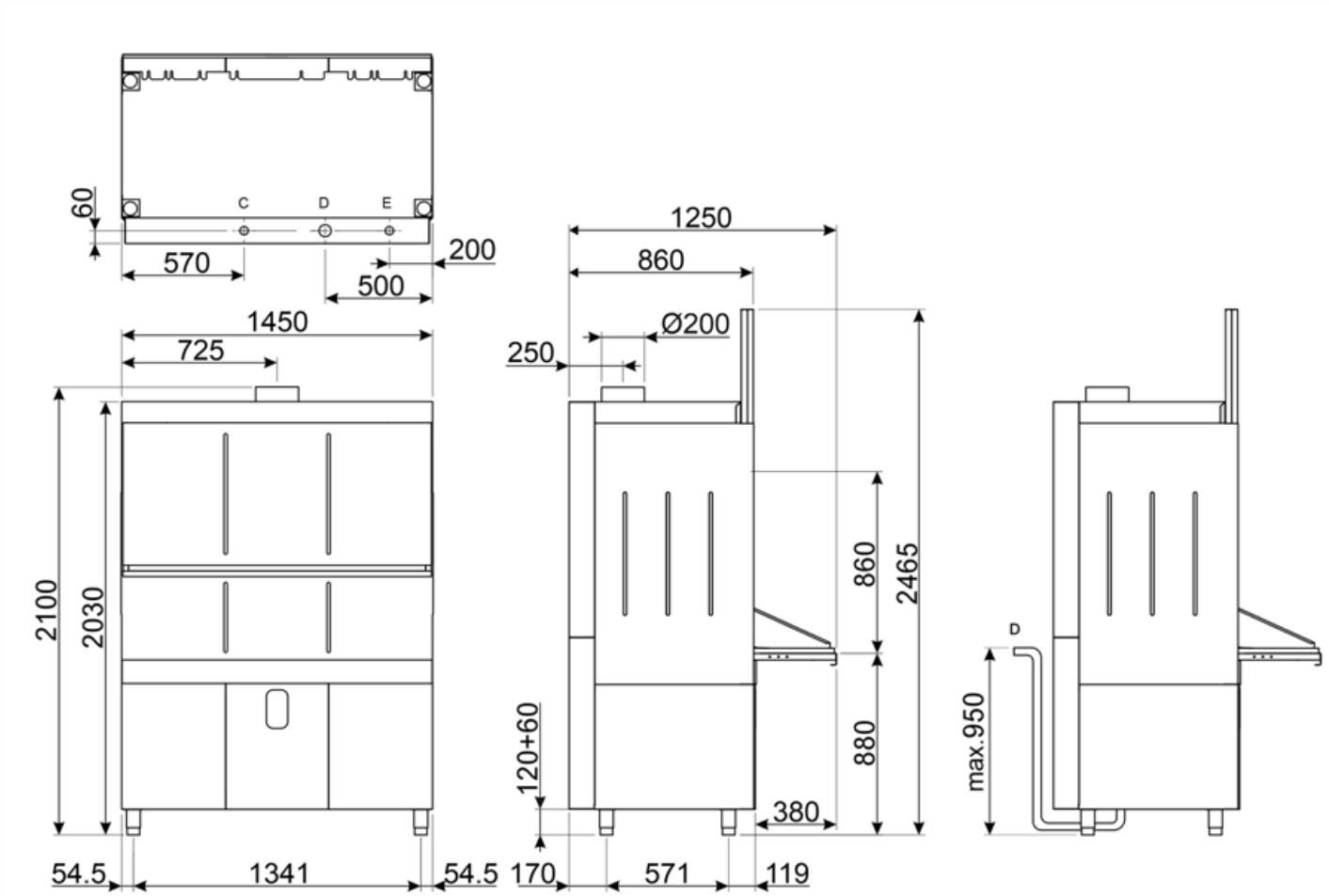
Equipment

Peristaltic detergent dispenser	Yes, manual	**Water supply pipe diameter**	DN15 - ½”
Peristaltic rinse-aid dispenser	Yes, manual	**Drain supply pipe diameter**	DN20-G 3/4"
Rinse boiler Thermostop system	Yes - default	**Detergent (red) hose length**	2,2 m

Wash pump soft start system	Yes	**Rinse aid (blue) hose length**	2,2 m
Break tank	Yes		

Logistic Information

EAN code	8017709207960	**Net weight (kg)**	335.000 kg
Packed product dimensions (WxDxH)	980x1560x2230 mm	**Gross weight (kg)**	376.000 kg

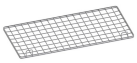


D = SCARICO 1½", VIDANGE 1½", DRAIN 1½"; ABFLUSS 1½"; DESAGÜE 1½"; СЛИВ 1½"

C = CARICAMENTO ACQUA ¾" GAS; CHARGEMENT EAU ¾" GAZ; WATER INLET ¾" GAS; ZUFLUSS ¾" GAS; CARGA AGUA ¾" GAS; НАБОР ВОДЫ ¾" GAS

E = ALLACCIAMENTO ELETTRICO; BRANCHEMENT ELECTRIQUE; ELECTRIC CONNECTION; ELEKTRISCHER ANSCHLUSS; CONEXION ELECTRICA; ЭЛЕКТРИЧЕСКОЕ ПОДКЛЮЧЕНИЕ

Compatible Accessories



WB60132G02

Utensillwasher grid



WB6070G01

Utensilwasher wire basket with flat bottom 700x600



WH00B02

Block for utensilwasher saccapoche



WH00S02

Basket for utensilwasher tools

Benefit

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 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.

Door

Split and balanced doors for maximum ergonomics, with double-skin construction

The split, balanced doors are designed to ensure maximum ergonomics during the loading and unloading of utensils, making the process easier and minimising operator effort. Furthermore, the double-skin construction not only provides a robust structure but also ensures excellent thermal and acoustic insulation, helping to maintain a consistent internal temperature and reduce noise levels during operation, further enhancing the user experience.

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.

Wash pumps

Triple-pump washing system to effectively remove even the most stubborn dirt

The Smeg utensil washer is equipped with an innovative triple-pump washing system, designed to provide high power and an even distribution of water flow. This advanced technology ensures thorough and effective cleaning, removing even the most stubborn dirt residues.