UW60132D

Type	Utensil washer
Crockery	Crockery; Cutlery; EN 600x400 trays; GN1/1 trays; Utensils
Basket dimensions	600x1320 mm
Rinse pump	HTR system
Boiler type	Atmosferic boiler
Wash pump	Standard
Power connection	400 V 3N~ / 45 A / 18,6 kW / 50 Hz
Product dimensions (WxDxH)	1450x860x2100 mm



Target

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

Aesthetics

Led color	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	5°C
Max. inlet temperature	60°C
Max water hardness	8°f-5dh / 14°f-8dh
Detergent load	1,5 l/h
Rinse load	0,4 l/h
Usable load height	860 mm
Height open door	2465 mm
Depth with open door	1255 mm
Maximum height no-basket wash	860 mm

Programs

Program table	Utensil washer
Utensil washers programs	Short - 2", Long - 4", Endless
Maximum basket/hour	30
Maximum dishes/hour	

Electrical Connection

Tank heating element power	6000 W	**Default connection**	18600 W
Boiler heating element power	12000 W	**Optional electrical connection**	230 V~ / 78,2 A / 18 kW / 50 Hz
Wash pump power	3x2200 W	**Plug**	Not present

Interface

Display	4 digit	**On/Off button**	Yes
Number of buttons	3		

Construction

Tank	With printed base	**Filter**	2-stage filter system
Construction	Single-skin	**Tank capacity**	130 l
Tank material	Stainless steel AISI 304	**Boiler capacity**	17 l
Back panel	Galvanized	**Noise**	LpA<70 dB(A)
Upper wash system	Two 3-arms wash and two split rinse spray arms, stainless steel	**Protection class**	IPX4
		Adjustable feet	Yes
		Drain max. height	950 mm
Lower wash system	Two 4-arms wash and two split rinse spray arms, stainless steel		
Tank filter	Stainless steel		
Rack guides	Welded		

Accessories included

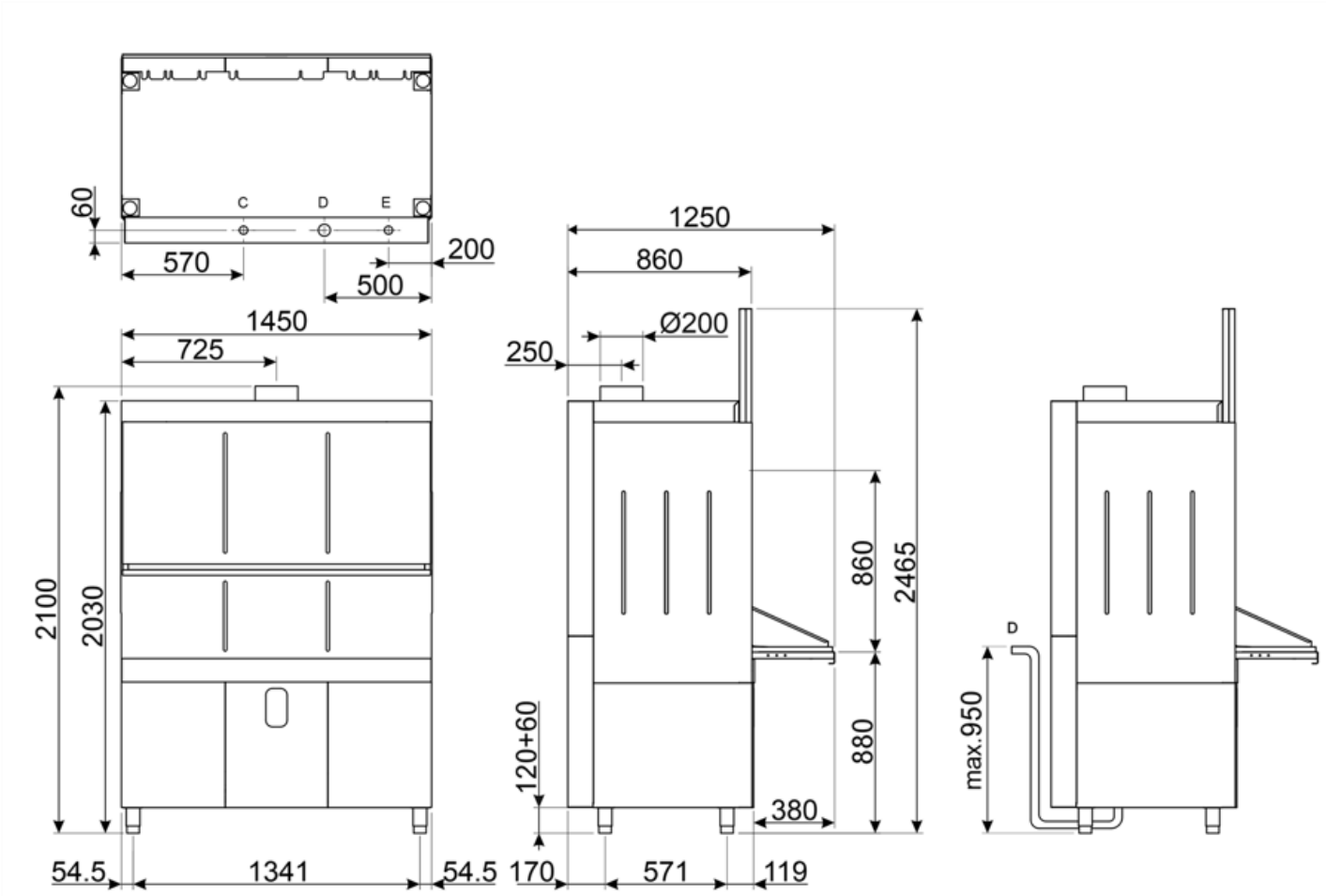
Flat basket	1x WB60132G02	**Drain hose**	Yes - 2m
Water supply hose	Yes - 2,5 m		

Equipments

Peristaltic detergent dispenser	Manual	**Water supply pipe diameter**	DN15 - ½”
Peristaltic rinse-aid dispenser	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**	335,000 kg
Packed product dimensions (WxDxH)	980x1560x2230 mm	**Gross weight**	376,000 kg

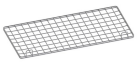


D = SCARICO 1½", VIDANGE 1½", DRAIN 1½"; ABFLUSS 1½"; DESAGÜE 1½"; СЛИВ 1½"

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

Utensilwasher flat grid, dim. (WxDxH) 1320x600 mm



WB6070G01

Universal basket with flat bottom, dim. (WxDxH) 700x600x305 mm



WH00B02

Block for sac à poche



WH00S02

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

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.

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.