

UW60132D

Family Professional dishwasher

Subfamily Utensil washer Utensil washer Type

Crockery; Cutlery; EN 600x400 trays; Crockery

GN1/1 trays; Utensils

Basket dimensions 600x1320 mm Rinse pump HTR system Standard Wash pump

Power connection 400 V 3N~ / 45 A / 18,6 kW / 50 Hz

Product dimensions (WxDxH) 1450x860x2100 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 7,5 I

cycle

Wash temperature 60°C

(min-max)

Rinse temperature (min- 78°C

max)

Min. water connection 5°C

temperature

Max. inlet temperature

60°C Max water hardness 12°f - 7°dH **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-860 mm basket wash

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Programs

Program table

Utensil washers programs Maximum basket/hour Maximum dishes/hour

Utensil washer

Short - 2"; Long - 4"; Endless

30

Electrical Connection

Tank heating element

power

Boiler heating element

power

Wash pump power

6000 W

12000 W

3x2200W

Default connection

Optional electrical

connection

Plug

18600 W

230 V~ / 78,2 A / 18 kW /

50 Hz

Not present

Interface

Display

4 digit

Number of buttons

3

On/Off button

Yes

Construction

Tank

Construction

Tank material

Back panel

Upper wash system

Lower wash system

Tank filter Rack guides With printed base

Sinale-skin

Stainless steel AISI 304

Galvanized

Two 3-arms wash and two

split rinse spray arms,

stainless steel

Two 4-arms wash and two

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

130 I

17 I

Artmosferic boiler LpA<70 dB(A)

IPX4 Yes 950 mm

Accessories included

Cutlery basket

Water supply hose

1x WH00S02 Yes - 2.5 m

Drain hose

Yes - 2m

Equipments

Peristaltic detergent dispenser

Manual

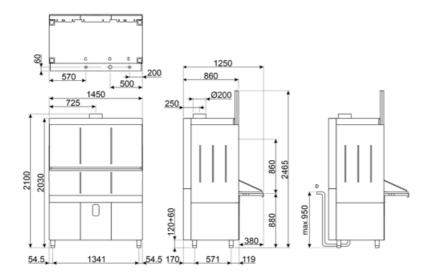
Water supply pipe diameter

DN15 - 1/2"

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Peristaltic rinse-aid dispenser	Manual	Drain supply pipe diameter	DN20-G 3/4"
Rinse boiler Thermostop system	Yes - default	Detergent (red) hose lenght	2,2 m
Wash pump soft start system	Yes	Rinse aid (blue) hose lenght	2,2 m
Break tank	Yes		



D = SCARICO 19°, VIDANOE 19°, DRAIN 19°, ABRUNS 19°, DESAGÜE 19°, CHB 19°
C = CABLCAMENTO ACQUA 15° GAS, CHARGEMENT EAU 15° GAZ, WATER INLET 15° GAS, ZUFLUSS 15° GAS, CARGA AGUA 15° GAS, HAKOP BOQIA 15° GAS
E = ALLACCIAMENTO LEETTRICO, BRANCHEMENT ELECTRIQUE, ELECTRIC CONNECTION, ELEKTRISCHER ANSCHLUSS, CONEXION ELECTRICA, "JURKTHPH-CKOE DOUBCHOPERHE

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Compatible Accessories

WB60132G02



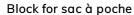
Utensilwasher flat grid, dim. (WxDxH) 1320x600 mm



WB6070G01

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

WH00B02







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 850mm

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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.

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.

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