

UW60132D

Family	Professional dishwasher
Subfamily	Utensilwasher
Line	Utensil washer
Basket dimensions	600x1320 mm
Rinse pump	HTR system
Wash pump	Standard



Accessories Included

Cutlery basket	1x WH00S02	Drain hose	Yes - 2m
Water supply hose	Yes - 2,5m		

Target

Solutions	Restaurants/Pubs; Bakery/Pastry making; Frozen bakery industry; Other food industry; Catering and Institutions
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Programs

Utensil washers programs	120" (92" at 60°C - rinse 18" at 85°C); 240" (212" at 60°C - 10" dripping pause - rinse 18" at 85°C); Endless at 60°C - 10" dripping pause - rinse 18" at 85°C
Maximum basket/hour	30
Maximum dishes/hour	

Interface

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

Construction

Tank	With printed base	Rack guides	Welded
Construction	Single-skin	Filter	2-stage filter system
Tank material	Stainless steel AISI 304	Tank capacity	130 l
Back panel	Galvanized	Boiler capacity	17 l
Upper wash system	Two 3-arms wash and two split rinse spray arms, stainless steel	Protection class	IPX4
Lower wash system	Two 4-arms wash and two split rinse spray arms, stainless steel	Adjustable feet	Yes
Tank filter	Stainless steel	Drain max. height	230 mm

Technical Features

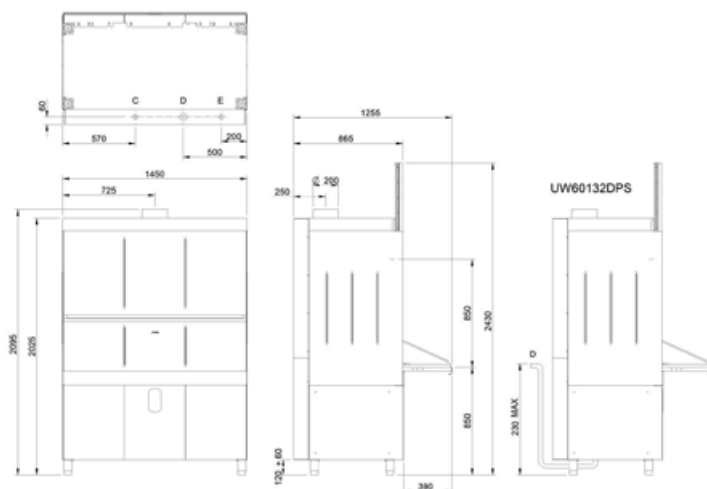
Trays washing option	Yes	Max. inlet temperature	60°C
Tank heating element power	6000 W	Max water hardness	12°F - 7°dH
Boiler heating element power	12000 W	Detergent load	1,5 l/h
Default connection	18600 W	Rinse load	0,4 l/h
Wash pump power	3x2200W	Usable load height	850 mm
Water consumption per cycle	7,5	Height open door	2430 mm
Minimum water consumption per cycle	1,8 l	Depth with open door	1255 mm
Warm water connection	5°C	Product dimensions WxDxH	1450x865x2095 mm

Electrical Connection

Plug	Not present	Optional electrical connection	230 V~ / 29 A / 18 kW / 50 Hz
Power connection	400 V 3N~ / 18 kW / 50 Hz		

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

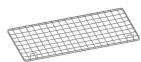


D = SCARICO 1 1/2", VIDANGE 1 1/2", DRAIN 1 1/2", ABFLUSS 1 1/2", DESAGÜE 1 1/2", C388B 1 1/2"

C = CARICAMENTO ACQUA 1/2" GAS, CHARGEMENT EAU 1/2" GAZ, WATER INLET 1/2" GAS, ZUFLUSS 1/2" GAS, CARGA AGUA 1/2" GAS, HÁOP BOIM 1/2" GAS

E = ALLACCIAMENTO ELETTRICO, BRANCHEMENT ÉLECTRIQUE, ELECTRIC CONNECTION, ELEKTRISCHER ANSCHLUSS, CONEXION ELECTRICA, ЭЛЕКТРИЧЕСКОЕ ПОДКЛЮЧЕНИЕ

Compatible Accessories



WB60132G02

Utensilwasher grid, dim. (WxDxH)
1320x600 mm



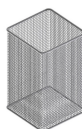
WB6070G01

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



WH00B02

Block for sac à poche



WH00S02

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

Symbols glossary



SUITABLE FOR EURONORM TRAY



SUITABLE FOR GASTRONORM
TRAY



HTR RINSING SYSTEM



MAX.USABLE HEIGHT 850mm

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 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

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.