

UW6070D

Product Family Subfamily Line

Basket dimensions Rinse pump Wash pump

Dishwasher

Utensil dishwasher Utensil washer 600x700 mm HTR system

Standard



Accessories Included

Cutlery basket Flat basket

1 x WH00S02 WB6070G01

Water supply pipe Drain pipe

Yes - 2,5m Yes - 2m

Target

Potential users

Hotels:

Restaurants/Catering; Bakery/Pastry making; Industrial pastry&bakery laboratories; Butcher's shops; Meat processing industry; Schools; QSR

Programmes

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 Maximum plates/hour

30

Interface

4 digit

On/off indicator

Yes

Display

Number of buttons

3



Construction

Tank With printed base Construction Single skinned

Tank material Stainless steel AISI 304

Back panel Galvanized

Upper washing system A 3-arms washing and one

split rinse spray arms, stainless steel

Lower washing system A 4-arms washing and one

> split rinse spray arms, stainless steel; One single sideways washing and rinse spray arms, stainless

steel

Tank filter Stainless steel Rack guides Welded

Filter 2-stages filter system

Wash tank capacity 70 I **Boiler** capacity 17 I **Protection class** IPX4 Adjustable feet Yes Drain max. height 230 mm

Technical Features

Trays washing option Yes Tank heating element

power

Boiler heating element

power

Default connection

UW wash pump power

Water consumption per

cycle

Minimum water

consumption per cycle

4500 W

9000 W

12700 W

1x2200W and 1x1500W

1.8 I

Warm water connection 8°C

Max. inlet temperature Max water hardness Detergent flow rate Rinse aid flow rate Usable load height Height with door open Depth with door open

Dimensions

60°C

12°f - 7°dH 1.5 l/h 0.4 l/h 850 mm 2430 mm

1255 mm

800x860x2100 mm

Electrical Connection

Default power supply 400 V 3N~ / 18 kW /50 Hz **Electrical connection**

options

230 V 3~ / 18 kW / 50 Hz

Equipment

Peristaltic detergent

dispenser

Peristaltic rinse-aid

dispenser

Rinse boiler Thermostop Yes - default

system

Wash pump soft start

system

Break tank

Yes, manual

Yes, manual

Yes

Yes

Water supply pipe diameter

Drain supply pipe

diameter

Detergent (red) hose

length

Rinse aid (blue) hose

length

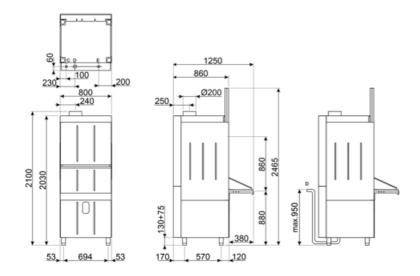
16 mm

21.5 mm

Yes. manual

Yes, manual





D - SCARICO 1%, VIDANGE 1%, DEAN 1½, ABFLUSS 1½, DESAGÜE 1½, CIUB 1½*

C - CARICAMENTO ACQUA 5° GAS, CHARGEMENT EAU 3° GAZ, WATER ENLET 5° GAS, ZUFLUSS 5° GAS, CARGA AGUA 5° GAS, HASOP BOXIN 5° GAS

E - ALLACCIAMENTO ELETTRICO, BRANCHEMENT - ELECTRIQUE, ELECTRIC CONNECTION, ELEKTRISCHER ANSCHEUSS, CONEXION ELECTRICA; SHEKTPPHICKOE DOUBCHOPIERHE



Compatible Accessories



WB6070G01

Utensilwasher wire basket with flat bottom 700x600



WH00B02

Block for utensilwasher saccapoche





Basket for utensilwasher tools



Symbols glossary

SUITABLE FOR EURONORM TRAY



Suitable for 1/1GN trays



MAX.USABLE HEIGHT 850mm



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

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

The Smeg utensil washer is equipped with an innovative double-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.



Side spray wash

Equipped with lateral washing arms to reach even the most difficult corners

The washing system is equipped with lateral washing arms designed to ensure complete coverage, reaching every corner and ensuring that no surface is left uncovered. Thanks to this advanced technology, even baskets and large items are treated with thorough and impeccable cleaning, removing all traces of dirt and ensuring excellent results at every stage of the washing process.