



PROFESSIONAL RANGE

SEPTEMBER 2021

Over 70 years of passion and business vision

Smeg is an **Italian appliance manufacturer** based in Guastalla, near Reggio Emilia in the north of Italy. Smeg has subsidiaries worldwide, overseas offices and an extensive sales network.

Smeg was founded by Vittorio Bertazzoni from Guastalla and is today one of the country's leading appliance manufacturers. The Bertazzoni family's entrepreneurial history begins way back in the 17th century. Starting out as blacksmiths, the Bertazzonis soon branched out into **appliance manufacturing**.

In 1948, the Smeg company was formed in an era of economic growth and rapid urbanisation. Radical changes in lifestyles and living patterns inspired Smeg to develop ground-breaking technologies to produce products that would meet the demands of the new society and revolutionise living styles.

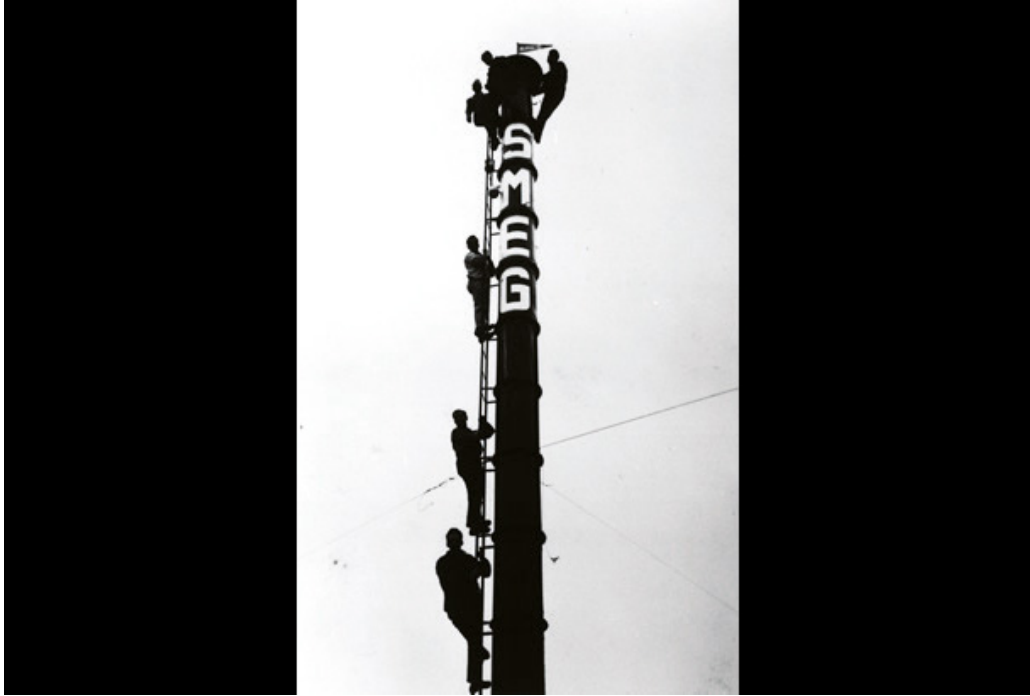
Starting as a **home appliance manufacturer**, in the second half of the 1950s Smeg launched one of the first gas cookers with an automatic switch-on function, an oven safety valve and cooking programmer/timer. In 1963, the laundry and dishwasher range was launched and soon produced a world first in 1970: a **60cm, 14 place setting dishwasher**. The mid 1970s heralded the arrival of the very first **built-in cooktops and ovens** and the establishment of **partnerships with internationally renowned architects** and designers. In the 1990s, Smeg added even more products to its various product lines, including **sinks, rangehoods** and **coloured retro 50s refrigerators**, which were soon to become iconic items all over the globe.

While consolidating its position in the home appliance sector, Smeg has branched out into other areas, creating new **professional divisions** specialising in products for the **Foodservice** market and **Instruments** for health and medical applications.

It was the **beginning of the 1980s** when Smeg created **Smeg Foodservice Solutions**, the Smeg division dedicated to satisfying the requirements of the professional catering sector.

Thanks to the establishment of **Smeg Australia** as part of the Smeg Group at the beginning of 2011, Smeg is now proud to offer its range of professional Foodservice products on the Australian market. **Years of experience** in international markets, **Italian design, engineering and manufacture, excellent technological know-how in design and fabrication** results in innovative and functional solutions, which guarantee an ideal environment for perfect cooking and washing results, every time.

Today, Smeg is run by the third generation of Bertazzoni entrepreneurs, but it still keeps the memory of its beginnings alive in its Italian name: **Smalterie Metallurgiche Emiliane Guastalla**, or the "Guastalla Emilia Enamel Works".





PROFESSIONAL OVENS

NO COMPROMISE IN COOKING PERFORMANCE

Simple and reliable, with multiple choices across the range, Smeg Foodservice ovens are designed to maintain an extremely stable and uniform temperature inside the cavity, ensuring perfect cooking results, every time.





ALFA43XAU

CONVECTION OVEN - 10 AMP

4 Trays 435x320mm



GUARANTEED COOKING PERFORMANCE

Smeg catering products draw on the experience of approximately 40 years in the Foodservice industry. The ovens are built with the highest quality materials, making them particularly tough and strong.

VERSATILITY

The complete Smeg Foodservice catalogue offers a range of ovens for all needs and environments, fulfilling any requirement in the most efficient and high-performing way.

PRODUCT FEATURES

- Compact and functional design, robust stainless steel construction
- Enamelled oven cavity
- Manual electromechanical controls, extremely simple and reliable
- **Consistent baking uniformity across all trays**
- Excellent internal visibility, due to the large glass and powerful inner light
- Double glass door, with internal glass removable for cleaning
- 4 flat aluminium trays (model 3820) included
- **10A plug**
- Dimensions (mm) (WxDxH): 602x584x537
- **12 months parts and labour warranty**

4 X FLAT ALUMINIUM TRAYS (INCLUDED)



ACCESSORIES

- TVL40 - Stainless steel stand
- 3820 - Aluminized steel tray
- 3729 - Chrome grid
- 3780 - Non-stick tray
- 3735 - Undulated chrome grid
- 3755 - Flat aluminium tray with holes

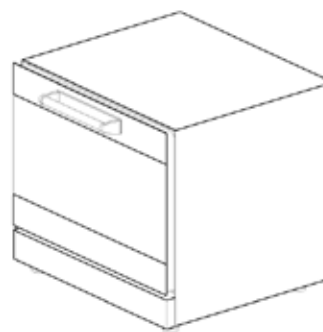
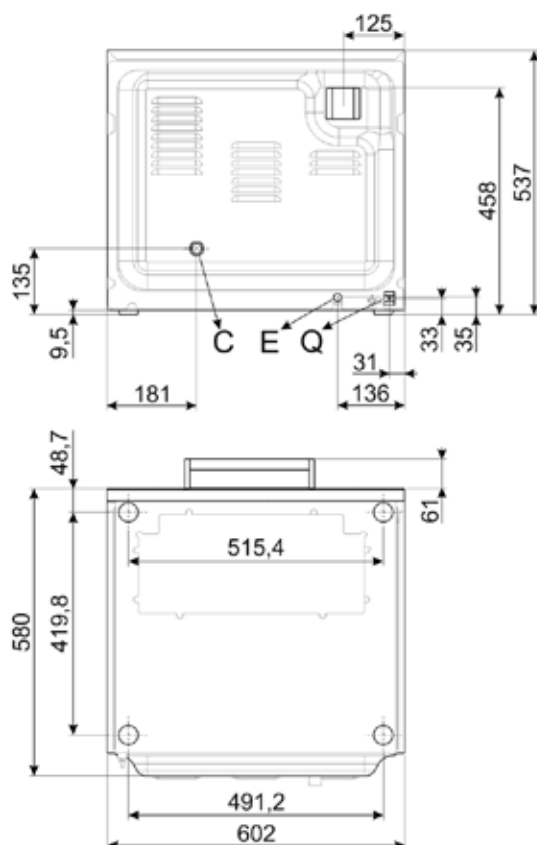
ALFA43XAU

CONVECTION OVEN - 10 AMP

4 Trays 435x320mm

TECHNICAL SPECIFICATIONS

Dimensions (mm) (WxDxH)	602x584x537
Trays (mm)	435x320
Tray capacity	4
Distance between trays (mm)	80
Control type	Manual
Door/hood structure	Stainless steel
Temperature range (°C)	50 - 250°C
Timer	1 - 60min + manual
Power rating & electrical connection	230V~/10A/2.2kW/50Hz
Net weight	33kg



Q	MORSETTO EQUIPOTENZIALE EARTH TERMINAL
E	CAVO ALIMENTAZIONE ELETTRICA ELECTRICITY SUPPLY CABLE
C	TUBO DI CARICO (solo su alcuni modelli) FILLER HOSE (on some models only)



UNI EN ISO 9001
9130-Smeg

UNI EN ISO 14001
9181-SME2

OHSAS 18001
9182-SME3

ALFA43X

CONVECTION OVEN - 15 AMP

4 Trays 435x320mm



GUARANTEED COOKING PERFORMANCE

Smeg catering products draw on the experience of approximately 40 years in the Foodservice industry. The ovens are built with the highest quality materials, making them particularly tough and strong.

VERSATILITY

The complete Smeg Foodservice catalogue offers a range of ovens for all needs and environments, fulfilling any requirement in the most efficient and high-performing way.

PRODUCT FEATURES

- Compact and functional design, robust stainless steel construction
- Enamelled oven cavity
- Manual electromechanical controls, extremely simple and reliable
- **Excellent baking uniformity across all trays, perfect heat distribution in all conditions of use**
- Excellent internal visibility, due to the large glass and powerful inner light
- Double glass door, with internal glass removable for cleaning
- 4 flat aluminium trays (model 3820) included
- **15A plug**
- Dimensions (mm) (WxDxH): 602x584x537
- **24 months parts and labour warranty**

4 X FLAT ALUMINIUM TRAYS (INCLUDED)



ACCESSORIES

- TVL40 - Stainless steel stand
- 3820 - Aluminized steel tray
- 3729 - Chrome grid
- 3780 - Non-stick tray
- 3735 - Undulated chrome grid
- 3755 - Flat aluminium tray with holes

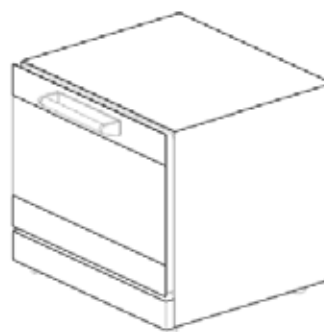
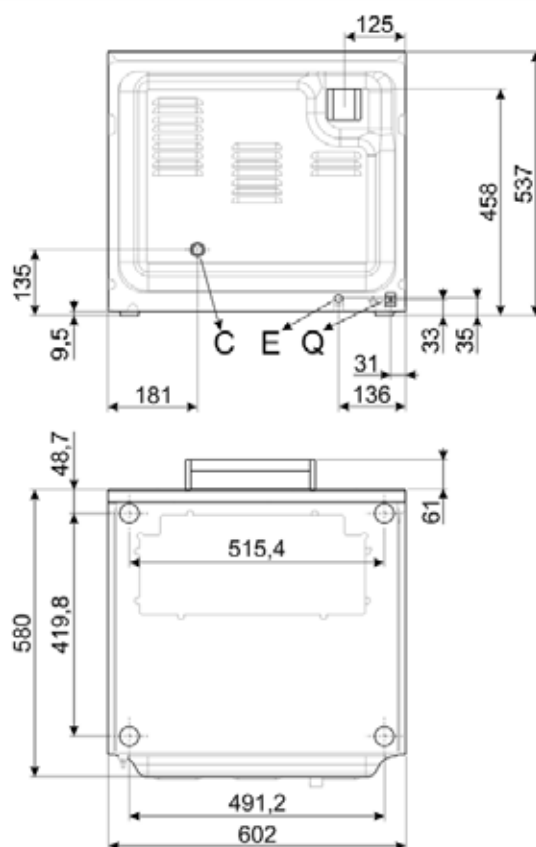
ALFA43X

CONVECTION OVEN - 1.5 AMP

4 Trays 435x320mm

TECHNICAL SPECIFICATIONS

Dimensions (mm) (WxDxH)	602x584x537
Trays (mm)	435x320
Tray capacity	4
Distance between trays (mm)	80
Control type	Manual
Door/hood structure	Stainless steel
Temperature range (°C)	50 - 250°C
Timer	1 - 60min + manual
Power rating & electrical connection	230V~/13A/3.0kW/50-60Hz



Q	MORSETTO EQUIPOTENZIALE EARTH TERMINAL
E	CAVO ALIMENTAZIONE ELETTRICA ELECTRICITY SUPPLY CABLE
C	TUBO DI CARICO (solo su alcuni modelli) FILLER HOSE (on some models only)



UNI EN ISO 9001
9130-Smeg

UNI EN ISO 14001
9101-SME2

OHSA 18001
9102-SME3

ALFA43GH

HUMIDIFIED CONVECTION OVEN WITH GRILL - 15 AMP

4 Trays 435x320mm



GUARANTEED COOKING PERFORMANCE

Smeg catering products draw on the experience of approximately 40 years in the Foodservice industry. The ovens are built with the highest quality materials, making them particularly tough and strong.

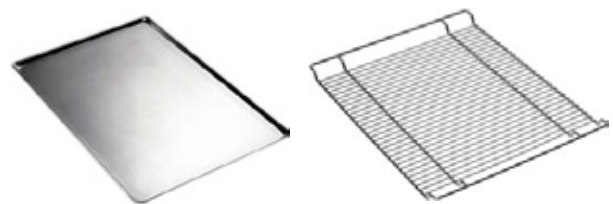
VERSATILITY

The complete Smeg Foodservice catalogue offers a range of ovens for all needs and environments, fulfilling any requirement in the most efficient and high-performing way.

PRODUCT FEATURES

- Compact and functional design, robust stainless steel construction
- Enamelled oven cavity
- Manual electromechanical controls, extremely simple and reliable
- **Excellent baking uniformity across all trays, perfect heat distribution in all conditions of use**
- Excellent internal visibility, due to the large glass and powerful inner light
- Double glass door, with internal glass removable for cleaning
- **Manual humidifier, through a plumbed water system connection.**
- Grill function
- **2 flat aluminium trays** (model 3820) and **2 flat chrome grids** (model 3729) included
- **15A plug**
- Dimensions (mm) (WxDxH): 602x584x537
- **24 months parts and labour warranty**

2 X FLAT ALUMINIUM TRAYS & 2 FLAT CHROME GRIDS (INCLUDED)



ACCESSORIES

- TVL40 - Stainless steel stand
- 3820 - Aluminized steel tray
- 3729 - Chrome grid
- 3780 - Non-stick tray
- 3735 - Undulated chrome grid
- 3755 - Flat aluminium tray with holes

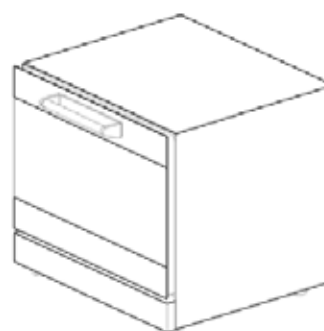
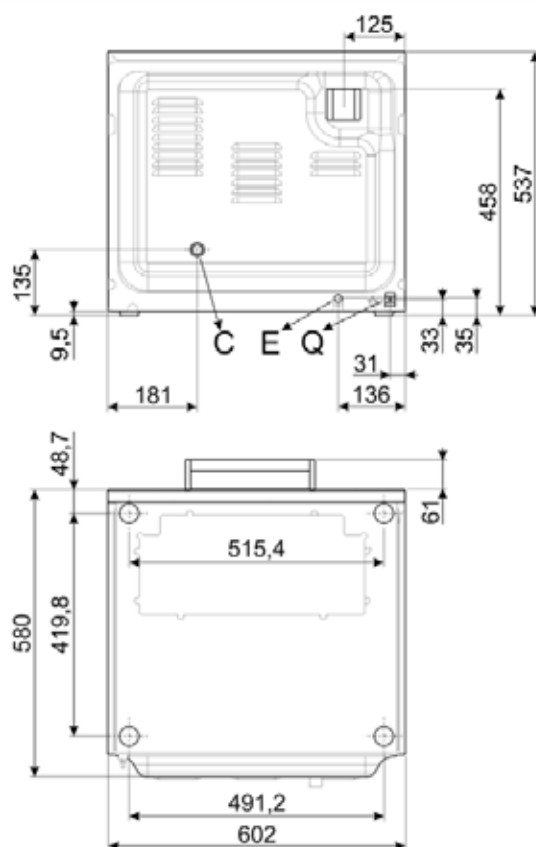
ALFA43GH

HUMIDIFIED CONVECTION OVEN WITH GRILL - 15 AMP

4 Trays 435x320mm

TECHNICAL SPECIFICATIONS

Dimensions (mm) (WxDxH)	602x584x537
Trays (mm)	435x320
Tray capacity	4
Distance between trays (mm)	80
Control type	Manual
Door/hood structure	Stainless steel
Temperature range (°C)	50 - 250°C
Timer	1 - 60min + manual
Power rating & electrical connection	230V~/13A/3.0kW/50-60Hz



Q	MORSETTO EQUIPOTENZIALE EARTH TERMINAL
E	CAVO ALIMENTAZIONE ELETTRICA ELECTRICITY SUPPLY CABLE
C	TUBO DI CARICO (solo su alcuni modelli) FILLER HOSE (on some models only)



UNI EN ISO 9001
9130-Smeg

UNI EN ISO 14001
9191-SME2

OHSAS 18001
9192-SME3

ALFA43XEH

HUMIDIFIED ELECTRONIC CONVECTION OVEN - 1.5 AMP

4 Trays 435x320mm



GUARANTEED COOKING PERFORMANCE

Smeg catering products draw on the experience of approximately 40 years in the Foodservice industry. The ovens are built with the highest quality materials, making them particularly tough and strong.

VERSATILITY

The complete Smeg Foodservice catalogue offers a range of ovens for all needs and environments, fulfilling any requirement in the most efficient and high-performing way.

PRODUCT FEATURES

- Compact and functional design, robust stainless steel construction
- Enamelled oven cavity
- **Digital display, memory storage capacity for 40 programs with pre-heating function**
- Excellent baking uniformity across all trays, perfect heat distribution in all conditions of use
- Excellent internal visibility, due to the large glass and powerful inner light
- Double glass door, with internal glass removable for cleaning
- **Three-level automatic humidifier (can also be adjusted manually) through a plumbed water system connection**
- 4 flat aluminium trays (model 3820) included
- **15A plug**
- Dimensions (mm) (WxDxH): 602x584x537
- **24 months parts and labour warranty**

4 X FLAT ALUMINIUM TRAYS (INCLUDED)



ACCESSORIES

- TVL40 - Stainless steel stand
- 3820 - Aluminized steel tray
- 3729 - Chrome grid
- 3780 - Non-stick tray
- 3735 - Undulated chrome grid
- 3755 - Flat aluminium tray with holes

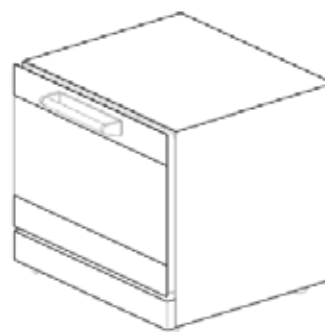
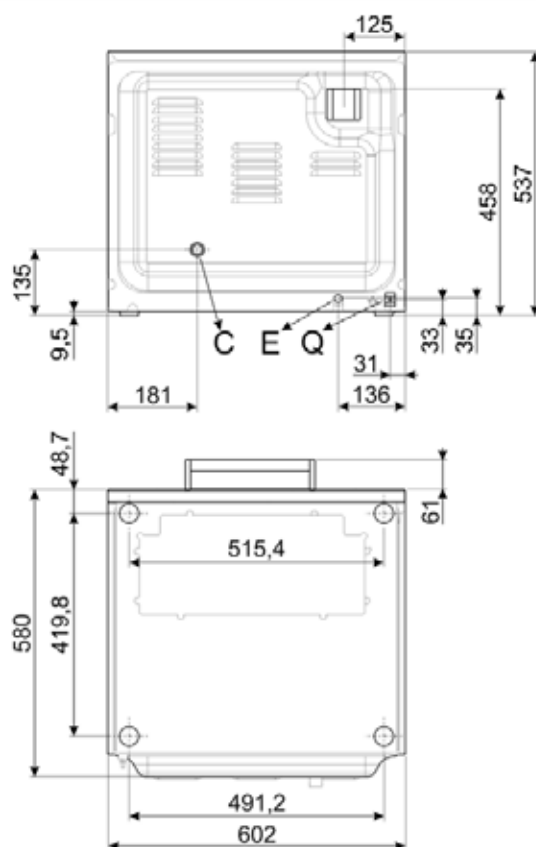
ALFA43XEH

HUMIDIFIED ELECTRONIC CONVECTION OVEN - 1.5 AMP

4 Trays 435x320mm

TECHNICAL SPECIFICATIONS

Dimensions (mm) (WxDxH)	602x584x537
Trays (mm)	435x320
Tray capacity	4
Distance between trays (mm)	80
Control type	Digital
Door/hood structure	Stainless steel
Temperature range (°C)	50 - 280°C
Timer	1 - 99min + manual
Power rating & electrical connection	230V~/13A/3.0kW/50-60Hz



Q	MORSETTO EQUIPOTENZIALE EARTH TERMINAL
E	CAVO ALIMENTAZIONE ELETTRICA ELECTRICITY SUPPLY CABLE
C	TUBO DI CARICO (solo su alcuni modelli) FILLER HOSE (on some models only)



UNI EN ISO 9001
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UNI EN ISO 14001
9191-SME2

OHSAS 18001
9192-SME3

ALFA425H-2

HUMIDIFIED CONVECTION OVEN WITH SIDE OPENING DOOR - THREE PHASE (SINGLE PHASE OPTIONAL)

4 Tray capacity, 600x400mm (wire racks supplied) / GN1/1 (optional)



GUARANTEED COOKING PERFORMANCE

Smeg catering products draw on the experience of approximately 40 years in the Foodservice industry. The ovens are built with the highest quality materials, making them particularly tough and strong.

FAN SYSTEM

The heat in the oven is distributed by the means of two fans, which are turning in opposite directions, with timed direction reversal. This alternating operation guarantees uniform cooking and enhances the browning of food products in all larger cavities.

VERSATILITY

The complete Smeg Foodservice catalogue offers a range of ovens for all needs and environments, fulfilling any requirement in the most efficient and high-performing way.

PRODUCT FEATURES

- Compact and functional design, robust stainless steel construction
- Full stainless steel oven cavity
- **Side opening door with left hand hinges**
- Manual electromechanical controls, extremely simple and reliable
- **Rack suitable both for 600x400 and GN1/1* trays**
- **Excellent baking uniformity across all trays, due to two fans rotating in opposite directions and with timed rotation reversal. This ensures a perfect heat distribution in all conditions of use**
- Excellent internal visibility due to the large glass and powerful inner light
- Double glass door, with internal glass removable for cleaning
- **Manual humidifier, through a plumbed water system connection.**
- **Electrical connection: Three phase - 6.9kW (Standard) / Single phase, 6.9kW (optional). Turn to page 2 for more information.**
- 4 wire racks (model 3805) included
- Dimensions (mm) (WxDxH): 800x747x563
- **24 months parts and labour warranty**

ACCESSORIES

- TVL425 & TVL425D - Stainless steel stand
- 3743 - Flat aluminium tray
- 3805 - Wire racks
- 3810 - Undulated wire racks
- 3751 - Flat aluminium tray with holes

* GN1/1 with minimum 20mm depth

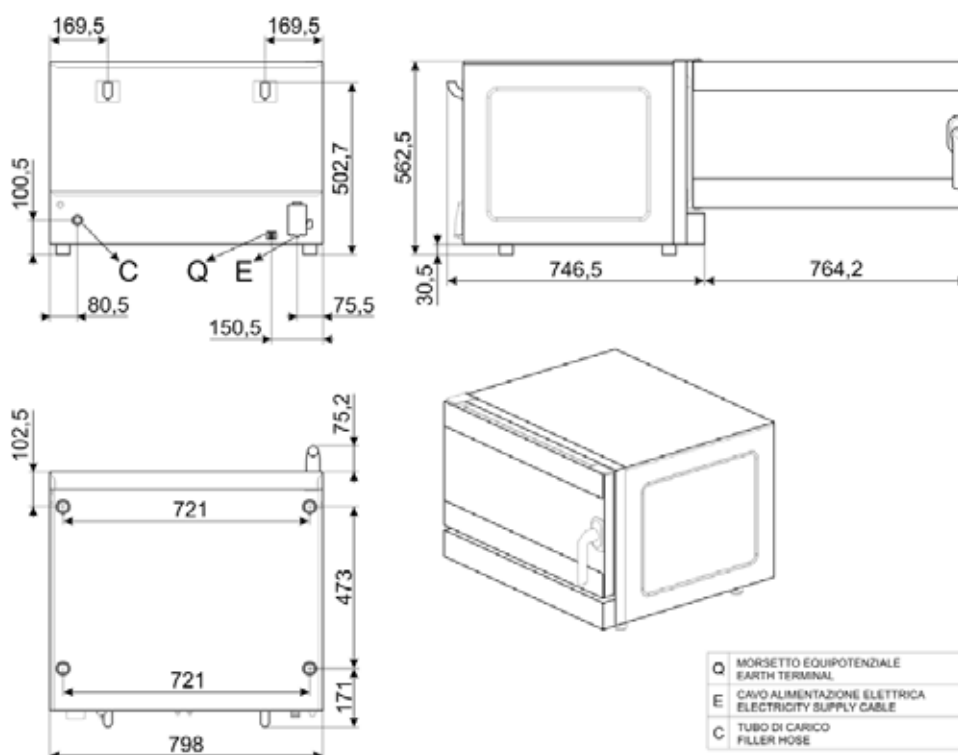
ALFA425H-2

HUMIDIFIED CONVECTION OVEN WITH SIDE OPENING DOOR - THREE PHASE (SINGLE PHASE OPTIONAL)

4 Tray capacity, 600x400mm (wire racks supplied) / GN1/1 (optional)

TECHNICAL SPECIFICATIONS

Dimensions (mm) (WxDxH)	800x747x563
Trays (mm)	600x400
Tray capacity	4
Distance between trays (mm)	77
Control type	Manual
Door/hood structure	Stainless steel
Temperature range (°C)	50 - 270°C
Timer	1 - 60min + manual
Power rating & electrical connection	Standard: 400V 3N~/17A/6.9kW/50 Hz Optional: 230V~/30A/6.9kW/50 Hz



UNI EN ISO 9001
9130-Smeg

UNI EN ISO 14001
9191-SME2

OHSAS 18001
9192-SME3

ALFA420H-2

HUMIDIFIED CONVECTION OVEN - THREE PHASE (SINGLE PHASE OPTIONAL)

4 Tray capacity, 600x400mm (wire racks supplied) / GN1/1 (optional)



GUARANTEED COOKING PERFORMANCE

Smeg catering products draw on the experience of approximately 40 years in the Foodservice industry. The ovens are built with the highest quality materials, making them particularly tough and strong.

FAN SYSTEM

The heat in the oven is distributed by the means of two fans, which are turning in opposite directions, with timed direction reversal. This alternating operation guarantees uniform cooking and enhances the browning of food products in all larger cavities.

VERSATILITY

The complete Smeg Foodservice catalogue offers a range of ovens for all needs and environments, fulfilling any requirement in the most efficient and high-performing way.

PRODUCT FEATURES

- Compact and functional design, robust stainless steel construction
- Full stainless steel oven cavity
- Manual electromechanical controls, extremely simple and reliable
- **Rack suitable both for 600x400 and GN1/1* trays**
- **Excellent baking uniformity across all trays, due to two fans rotating in opposite directions and with timed rotation reversal. This ensures a perfect heat distribution in all conditions of use**
- Excellent internal visibility due to the large glass and powerful inner light
- Double glass door, with internal glass removable for cleaning
- **Manual humidifier, through a plumbed water system connection**
- **Electrical connection: Three phase - 6.9kW (Standard) / Single phase, 6.9kW (optional). Turn to page 2 for more information.**
- 4 wire racks (model 3805) included
- Dimensions (mm) (WxDxH): 800x747x563
- **24 months parts and labour warranty**

ACCESSORIES

- TVL425 & TVL425D - Stainless steel stand
- 3743 - Flat aluminium tray
- 3805 - Wire racks
- 3810 - Undulated wire racks
- 3751 - Flat aluminium tray with holes

* GN1/1 with minimum 20mm depth

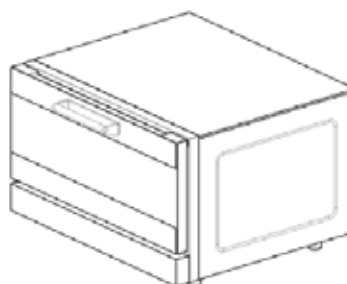
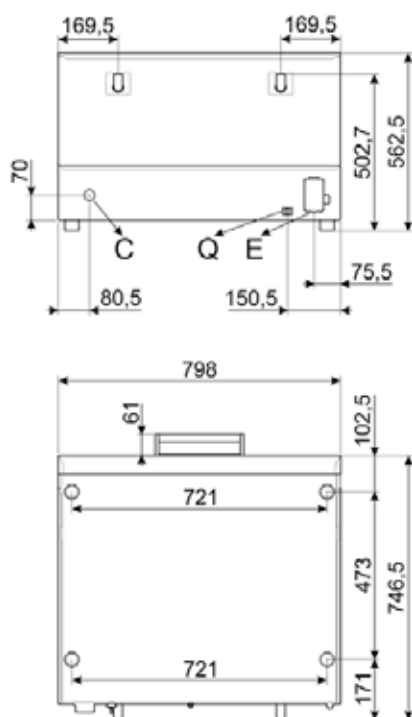
ALFA420H-2

HUMIDIFIED CONVECTION OVEN - THREE PHASE (SINGLE PHASE OPTIONAL)

4 Tray capacity, 600x400mm (wire racks supplied) / GN1/1 (optional)

TECHNICAL SPECIFICATIONS

Dimensions (mm) (WxDxH)	800x747x563
Trays (mm)	600x400
Tray capacity	4
Distance between trays (mm)	77
Control type	Manual
Door/hood structure	Stainless steel
Temperature range (°C)	50 - 270°C
Timer	1 - 60min + manual
Power rating & electrical connection	Standard: 400V 3N~/17A/6.9kW/50 Hz Optional: 230V~/30A/6.9kW/50 Hz



Q	MORSETTO EQUIPOTENZIALE EARTH TERMINAL
E	CAVO ALIMENTAZIONE ELETTRICA ELECTRICITY SUPPLY CABLE
C	TUBO DI CARICO (solo su alcuni modelli) FILLER HOSE (on some models only)



ALFA625H-2

HUMIDIFIED CONVECTION OVEN - THREE PHASE

6 Tray capacity, 600x400mm (wire racks supplied) / GN1/1 (optional)



GUARANTEED COOKING PERFORMANCE

Smeg catering products draw on the experience of approximately 40 years in the Foodservice industry. The ovens are built with the highest quality materials, making them particularly tough and strong.

FAN SYSTEM

The heat in the oven is distributed by the means of two fans, which are turning in opposite directions, with timed direction reversal. This alternating operation guarantees uniform cooking and enhances the browning of food products in all larger cavities.

VERSATILITY

The complete Smeg Foodservice catalogue offers a range of ovens for all needs and environments, fulfilling any requirement in the most efficient and high-performing way.

PRODUCT FEATURES

- Robust stainless steel construction, modern and functional design
- Full stainless steel oven cavity
- **Manual electromechanical controls, extremely precise, simple and reliable**
- **Adjustable rack suitable both for 600x400 and GN1/1* trays**
- **Excellent baking uniformity across all trays, due to two fans rotating in opposite directions and with timed rotation reversal. This ensures a perfect heat distribution in all conditions of use**
- Excellent internal visibility due to the large glass and powerful inner light
- **Cool door with double glass**
- Double-stage door opening system
- **Manual humidifier through a plumbed water system connection**
- **Electrical connection: Three phase**
- 4 wire racks (model 3805) included
- Dimensions (mm) (WxDxH): 798x757x793
- **24 months parts and labour warranty**

ACCESSORIES

- TVL425D - Stainless steel stand
- 3743 - Flat aluminium tray
- 3805 - Wire racks
- 3810 - Undulated wire racks
- 3751 - Flat aluminium tray with holes

* GN1/1 with minimum 20mm depth

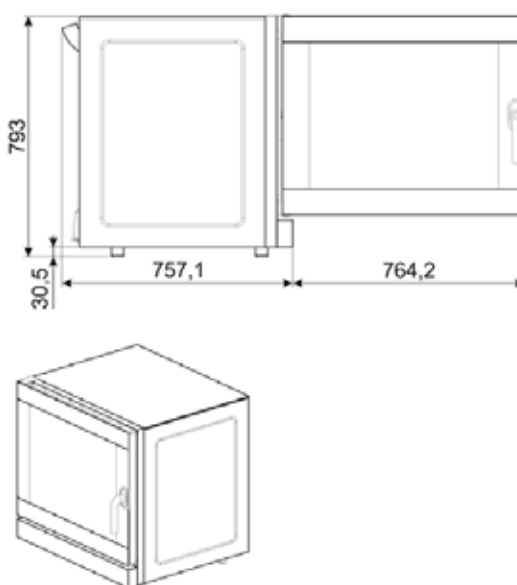
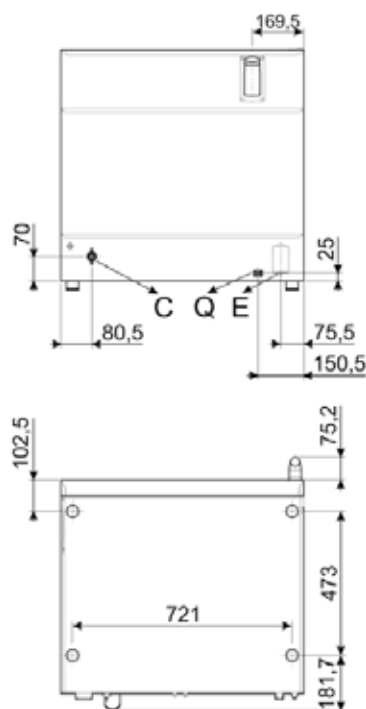
ALFA625H-2

HUMIDIFIED CONVECTION OVEN - THREE PHASE

6 Tray capacity, 600x400mm (wire racks supplied) / GN1/1 (optional)

TECHNICAL SPECIFICATIONS

Dimensions (mm) (WxDxH)	798x757x793
Trays (mm)	600x400
Tray capacity	6
Distance between trays (mm)	77
Control type	Manual
Door/hood structure	Stainless steel
Temperature range (°C)	50 - 270°C
Timer	1 - 60min + manual
Power rating & electrical connection	400V 3N~/27A/11kW/50Hz



Q	MORSETTO EQUIPOTENZIALE EARTH TERMINAL
E	CAVO ALIMENTAZIONE ELETTRICA ELECTRICITY SUPPLY CABLE
C	TUBO DI CARICO FILLER HOSE



UNI EN ISO 9001
9130-Smeg

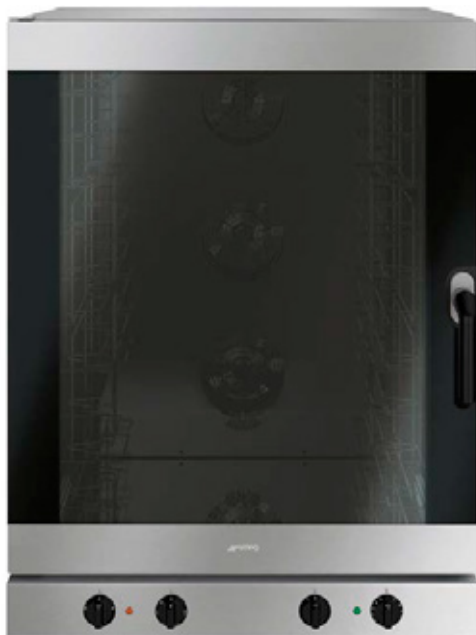
UNI EN ISO 14001
9191-SME2

OHSAS 18001
9192-SME3

ALFA1035H-2

HUMIDIFIED CONVECTION OVEN - THREE PHASE

10 Tray capacity, 600x400mm (wire racks supplied) / GN1/1 (optional)



GUARANTEED COOKING PERFORMANCE

Smeg catering products draw on the experience of approximately 40 years in the Foodservice industry. The ovens are built with the highest quality materials, making them particularly tough and strong.

FAN SYSTEM

The heat in the oven is distributed by the means of three fans, which are turning in opposite directions, with timed direction reversal. This alternating operation guarantees uniform cooking and enhances the browning of food products in all larger cavities.

VERSATILITY

The complete Smeg Foodservice catalogue offers a range of ovens for all needs and environments, fulfilling any requirement in the most efficient and high-performing way.

PRODUCT FEATURES

- Robust stainless steel construction, modern and functional design
- Full stainless steel oven cavity
- **Manual electromechanical controls, extremely precise, simple and reliable**
- **Adjustable rack suitable both for 600x400 and GN1/1* trays**
- **Excellent baking uniformity across all trays, due to two fans rotating in opposite directions and with timed rotation reversal. This ensures a perfect heat distribution in all conditions of use**
- Excellent internal visibility due to the large glass and powerful inner light
- **Cool door with double glass**
- Double-stage door opening system
- **Manual humidifier through a plumbed water system connection**
- **Electrical connection: Three phase**
- 4 wire racks (model 3805) included
- Dimensions (mm) (WxDxH): 798x772x1100
- **24 months parts and labour warranty**



ACCESSORIES

- TVL425D - Stainless steel stand
- 3743 - Flat aluminium tray
- 3805 - Wire racks
- 3810 - Undulated wire racks
- 3751 - Flat aluminium tray with holes

* GN1/1 with minimum 20mm depth

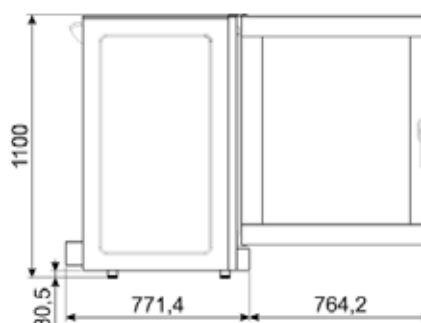
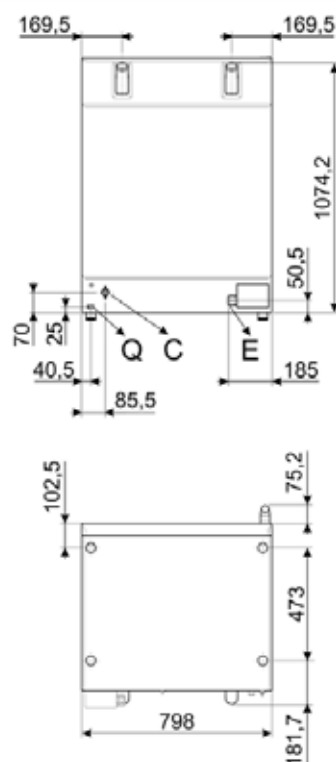
ALFA1035H-2

HUMIDIFIED CONVECTION OVEN - THREE PHASE

10 Tray capacity, 600x400mm (wire racks supplied) / GN1/1 (optional)

TECHNICAL SPECIFICATIONS

Dimensions (mm) (WxDxH)	798x772x1100
Trays (mm)	600x400
Tray capacity	10
Distance between trays (mm)	77
Control type	Manual
Door/hood structure	Stainless steel
Temperature range (°C)	50 - 270°C
Timer	1 - 60min + manual
Power rating & electrical connection	400V 3N~/40A/16kW/50Hz



Q	MORSETTO EQUIPOTENZIALE EARTH TERMINAL
E	CABLO ALIMENTAZIONE ELETTRICA ELECTRICITY SUPPLY CABLE
C	TUBO DI CARICO FILLER HOSE



UNI EN ISO 9001
9130-Smeg

UNI EN ISO 14001
9191-SME2

OHSAS 18001
9192-SME3

PROFESSIONAL WAREWASHING EQUIPMENT

NEVER RELY ON MAINS PRESSURE

Offering an optimal and constant level of sanitisation, Smeg Foodservice glass and dishwashers offer superior technology with the addition of a rinse pump. Perfect for cafes, restaurants and bars, the dishwasher range provides both an efficient wash cycle and a professional cleaning solution.





OSMOSIS UNITS

FOR SPARKLING CLEAN GLASSWARE

Smeg's osmosis unit delivers consistent results efficiently. Using less manual labour, fewer chemicals and preventing breakages when handling glassware, these units avoid the need to polish glasses and cutlery by hand.





BA14M-SM

OSMOSIS TREATMENT UNIT - 10 AMP



WASHING WITH WATER FREE OF MINERAL SALTS

- No need to polish glasses and cutlery by hand
- Lower concentration of detergent and rinse aid
- No encrustation of scale in any part of the glass/dishwasher
- Easy access for service maintenance
- 12 months parts and labour warranty

PRODUCT FEATURES

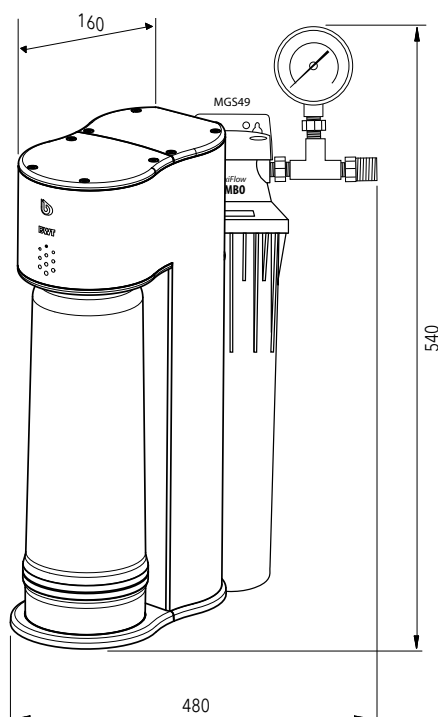
- **Compact reverse osmosis unit that is compatible with any Smeg underbench glasswasher or dishwasher**
- Connected glasswasher can be 1.5 Amp single phase or three phase
Connected dishwasher needs to be three phase
- **Hourly production (1): 120 lt/hr**
- **Product performance and water quality data are visible live via the smartphone app and bluetooth**
- Inlet water pre-treatment: active carbon filter
- Inlet water maximum temperature: 35°C
- Low water pressure alarm
- Anti-flooding alarm with automatic stop
- Automatic membrane flushing during prolonged inactivity
- Hour counter and litres counter
- Adjustment and display of permeate salinity
- Filters depletion alarm
- **10 Amp plug**
- **12 months parts and labour warranty**

BA14M-SM

OSMOSIS TREATMENT UNIT - 10 AMP

TECHNICAL SPECIFICATIONS

Dimensions (mm) (WxDxH)	160x480x540
Type of interface	Electronic
Supplied water temperature (°C)	From cold to 35°
Hourly production (lt/hr) (1)	120lt
Power supply/total power installed	230V 1N 50Hz/10 amp plug
Recovery rate	50:50
Inlet water pressure (min)	1.0 bar / 100 kPa
Inlet water pressure (max)	6.0 bar / 600 kPa
Minimum inlet flow rate	10 lt / min
Water quality	Municipal potable water feed only



GLASSWASHERS

SPARKLING GLASSWARE EVERYTIME

configurations and power settings - from 10 Amp to 3 phase, Smeg Foodservice glasswashers are the ideal product to achieve perfect washing results. From coffee cups to cocktail and wine glasses, Smeg Foodservice glasswashers are the ideal solution for bars, cafes and counter areas.





UG405DMAUS

ECOLINE UNDERBENCH GLASSWASHER - 15 AMP

400x400 mm basket, with adapter for 17"x14" basket (included)



GUARANTEED WASH PERFORMANCE

In commercial dishwashers, the rinse is the most important part of the wash cycle, as it is the only one performed with clean water. This is the reason why, at Smeg, we believe all commercial dishwashers must have **a rinse pump on board**, the only way to guarantee that optimal and constant pressure and temperature are maintained throughout the rinse cycle.

WE BELIEVE IN OUR QUALITY

All dishwashers are manufactured in our state of the art factory in Italy, where we monitor all phases of design, engineering and production.

PRODUCT FEATURES

- Construction in AISI 304 stainless steel
- Moulded rack guides
- **Adaptor for multiple baskets, including 17" x 14"**
- **HTR (High Temperature Rinse) system with atmospheric boiler and rinse pump**
- 2.3 litres water rinse cycle
- Approximately 30% water exchange every cycle
- Drain pump with triple stage dynamic filtration system
- Door opening height: 330mm
- Electronic controls with 3 wash programs
- Shortest wash program 90 seconds
- Soft start wash pump
- Automatic self-cleaning cycle
- Shut-off at the end of drain cycle
- Thermostop system to ensure correct rinse temperature
- Adjustable peristaltic pumps for detergent and rinse-aid injection
- Self-diagnostic system with error messages
- **4 x 150mm legs (included)**
- 15 Amp plug
- **24 months parts and 12 months labour warranty**

ACCESSORIES

- PB40G01 - 400x400mm flat-bottomed basket
- WB40D01 - 400x400mm basket. 8 plate Ø315mm
- WB40G01 - 400x400mm flat-bottomed basket
- WB40G02 - 400x400mm basket. Ø90mm max stem-glass



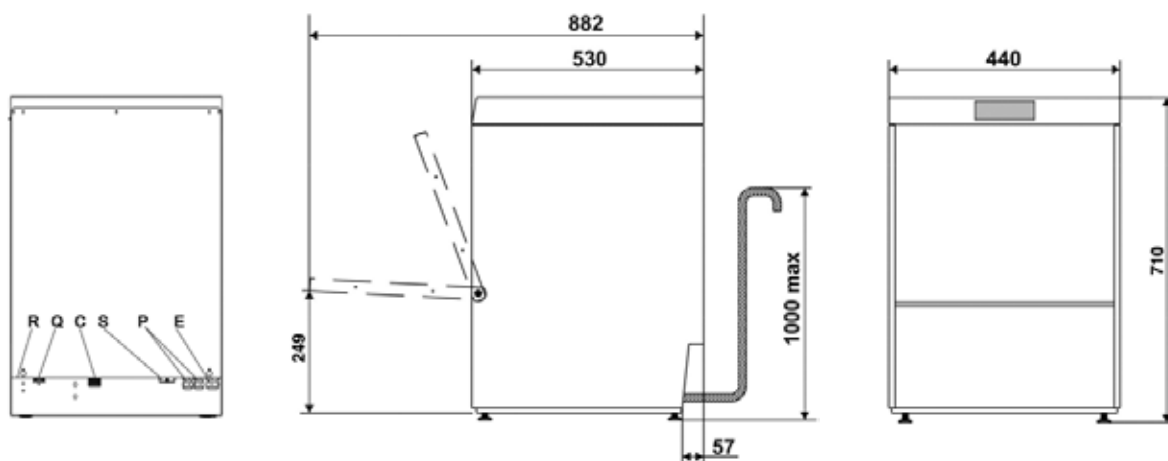
UG405DMAUS

ECOLINE UNDERBENCH GLASSWASHER - 1.5 AMP

400x400 mm basket, with adapter for 17"x14" basket (included)

TECHNICAL SPECIFICATIONS

Dimensions (mm) (WxDxH)	440x530x710 (approx 860mmH with legs)	Minimum supply pressure (bar)	2.5
Basket (mm)	400x400	Drain pump	Yes
Door clearance (mm)	330	Rinse aid pump	Peristaltic
Type of interface	electronic	Detergent pump	Peristaltic
Door/hood structure	double skinned insulated	Programme 1 (sec)	90*
Supplied water temperature (°C)	from cold to 60°	Programme 2 (sec)	150*
Tank volume (litres)	8	Programme 3 (sec)	240*
Tank heating element (W)	2,000	Special programmes	Total renewal of the water inside the tank
Filtering system	Tank filter + selective filter		Extra rinse
Boiler volume (litres)	4		Self-cleaning
Boiler heating element (W)	2,700	Thermostop	Yes
Wash pump (W)	290	Total power (W)	3,000
Tank temperature (°C)	60°	Electrical connection	Single Phase 1.5A 230V 3~/13A/3,0kW/50Hz
Rinse pump	Yes	Basket number	
Rinse temperature (°C)	85°	dishes	-
Adjustable temperatures	Yes	universal / glasses	2 x PB40G01
		cutlery	1 x PHOOS01



CONNECTION WIRING DIAGRAM KEY

R	Rear lower panel	P	Peristaltic doser tubes
C	Water supply tubing	E	Electrical power cable
S	Water drain tubing	F	External doser power supply cable input
Q	Equipotential terminal		

* Supplied water temperature >50°C and <60°C and three-phase electrical connection whenever possible.

* Indicative wash times



UGA415M

EASYLINE **FULLY INSULATED** UNDERBENCH GLASSWASHER - 1.5 AMP

400x400 mm basket, with adapter for 17"x14" basket (included)



PRODUCT FEATURES

- **Double skin construction in AISI 304 stainless steel**
- Moulded wash tank, rack guides and door
- **Counterbalanced door with spring assisted hinges, full surround door gasket and no supporting rods**
- **Adaptor for multiple baskets, including 17" x 14"**
- **HTR (High Temperature Rinse) system with atmospheric boiler and rinse pump**
- 2.3 litres water rinse cycle
- Over 30% water exchange every cycle
- Drain pump with triple stage dynamic filtration system
- Door opening height: 300mm
- Electronic controls with 3 wash programs
- Shortest wash program 90 seconds
- Soft start wash pump
- Automatic self-cleaning cycle
- Shut-off at the end of drain cycle
- Thermostop system to ensure correct rinse temperature
- Adjustable peristaltic pumps for detergent and rinse-aid injection
- Self-diagnostic system with error messages
- **4 x 150mm legs (included)**
- 1.5 Amp plug with 2 metre lead
- **24 months parts and labour warranty**

GUARANTEED WASH PERFORMANCE

In commercial dishwashers, the rinse is the most important part of the wash cycle, as it is the only one performed with clean water. This is the reason why, at Smeg, we believe all commercial dishwashers must have **a rinse pump on board**, the only way to guarantee that optimal and constant pressure and temperature are maintained throughout the rinse cycle.

WE BELIEVE IN OUR QUALITY

All dishwashers are manufactured in our state of the art factory in Italy, where we monitor all phases of design, engineering and production.



ACCESSORIES

- PB40G01 - 400x400mm flat-bottomed basket
- WB40D01 - 400x400mm basket. 8 plate Ø315mm
- WB40G01 - 400x400mm flat-bottomed basket
- WB40G02 - 400x400mm basket. Ø90mm max stem-glass
- RB40A2 - Adapter for multiple baskets, including 17" x 14"

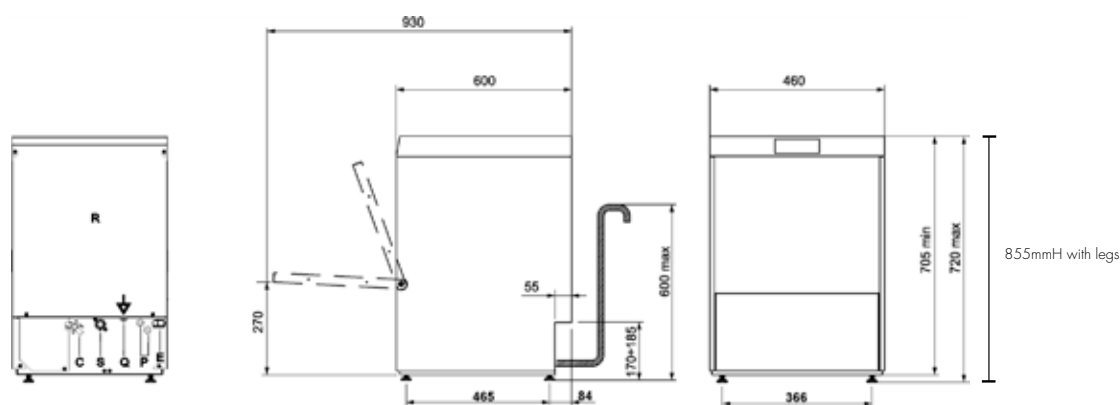
UGA415M

EASYLINE **FULLY INSULATED** UNDERBENCH GLASSWASHER - 1.5 AMP

400x400 mm basket, with adapter for 17"x14" basket (included)

TECHNICAL SPECIFICATIONS

Dimensions (mm) (WxDxH)	460x600x705 (approx 855mmH with legs)	Minimum supply pressure (bar)	2.5
Basket (mm)	400x400	Drain pump	Yes
Door clearance (mm)	300	Rinse aid pump	Peristaltic
Type of interface	electronic	Detergent pump	Peristaltic
Door/hood structure	double skinned insulated	Programme 1 (sec)	90*
Supplied water temperature (°C)	from cold to 60°	Programme 2 (sec)	150*
Tank volume (litres)	7	Programme 3 (sec)	240*
Filtering system	Tank filter + selective filter	Special programmes	Total renewal of the water inside the tank Extra rinse Self-cleaning
Boiler volume (litres)	4	Thermostop	Yes
Wash pump (W)	300	Total power (W)	3,200
Tank temperature (°C)	60°	Electrical connection	Single Phase 1.5A 230V~/14A/3.2kW/50Hz
Rinse pump	Yes	Basket number	
Rinse temperature (°C)	85°	dishes	-
Adjustable temperatures	Yes	universal / glasses	2 x PB40G01
Net weight	46kg	cutlery	1 x PHOOS01



CONNECTION WIRING DIAGRAM KEY

R	LOWER BACK PANEL
C	EXTERNAL DISPENSER POWER SUPPLY CABLE ENTRY POINT
S	DRAIN HOSE
Q	EARTH TERMINAL

P	PERISTALTIC PUMP HOSES
E	ELECTRICITY SUPPLY CABLE
T	FILLER HOSE

*Supplied water temperature >50°C and <60°C and three-phase electrical connection whenever possible.

*Indicative wash times



UG415D-1

FULLY INSULATED UNDERBENCH GLASSWASHER - THREE PHASE (15 AMP SINGLE PHASE OPTIONAL)

Special Line 400x400mm basket, with adapter for 17"x14" basket (included)



GUARANTEED WASH PERFORMANCE

In commercial dishwashers, the rinse is the most important part of the wash cycle, as it is the only one performed with clean water. This is the reason why, at Smeg, we believe all commercial dishwashers must have **a rinse pump on board**, the only way to guarantee that optimal and constant pressure and temperature are maintained throughout the rinse cycle.

WE BELIEVE IN OUR QUALITY

All dishwashers are manufactured in our state of the art factory in Italy, where we monitor all phases of design, engineering and production.

PRODUCT FEATURES

- **Double skin construction in AISI 304 stainless steel**
- Moulded wash tank, rack guides and door
- **Counterbalanced door with spring-assisted hinges, full surround door gasket and no supporting rods**
- **Optional adapter for multiple baskets, including 17" x 14"**
- **HTR (High Temperature Rinse) system with atmospheric boiler and rinse pump**
- 2.3 litres water rinse cycle
- Over 30% water exchange every cycle
- Drain pump
- Triple stage dynamic filtration system to separate dirt particles from wash water and to control tank level
- Water connection: from Cold to 60°C
- **Power connection: three-phase (standard) or 15 Amp single phase (optional)**
- Door opening height: 300mm
- Optional wire basket for washing up to 8 dishes Ø 31.5mm
- Upper and lower wash and rinse arms in AISI 304 stainless steel
- Full size tank filter with removable basket, all in AISI 304 stainless steel
- Electronic controls with 4 wash programs
- Shortest wash program 90 seconds
- Automatic "stand-by" to reduce energy consumption when not washing
- Soft start wash pump
- Automatic self-cleaning cycle and shut-off at the end of drain cycle
- Thermostop system to ensure correct rinse temperature
- Adjustable peristaltic pumps for detergent and rinse-aid injection
- Self-diagnostic system with error messages
- 150mm high plinth supplied
- **24 months parts and labour warranty**

ACCESSORIES

- PB40G01 - 400x400mm flat-bottomed basket
- WB40D01 - 400x400mm basket. 8 plate Ø31.5mm
- WB40G01 - 400x400mm flat-bottomed basket
- WB40G02 - 400x400mm basket. Ø90mm max stem-glass
- RB40A2 - Adapter for multiple baskets, including 17" x 14"

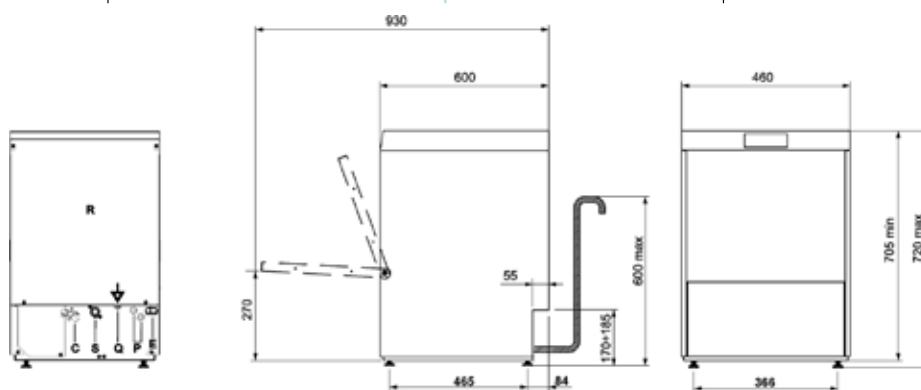
UG415D-1

FULLY INSULATED UNDERBENCH GLASSWASHER - THREE PHASE (1.5 AMP SINGLE PHASE OPTIONAL)

Special Line 400x400mm basket, with adapter for 17"x14" basket (included)

TECHNICAL SPECIFICATIONS

Dimensions (mm) (WxDxH)	460x600x705 (480x600x855mm when on plinth)	Minimum supply pressure (bar)	2.5
Basket (mm)	400x400	Drain pump	Yes
Door clearance (mm)	300	Rinse aid pump	Peristaltic
Type of interface	electronic	Detergent pump	Peristaltic
Door/hood structure	double skinned insulated	Shortest wash program (sec)	90*
Supplied water temperature (°C)	from cold to 60°	Thermostop	Yes
Tank volume (litres)	7	Electrical connection	Standard 400V 3N~/10A/5,2kW/50Hz
Filtering system	Tank filter + selective filter		Optional 230V 3~/18A/5,2kW/50Hz; 230V~/11A/2,5kW/50Hz; 230V~/14A/3.2kW/50Hz; 230V~/17A/3.8kW/50Hz
Boiler volume (litres)	4		
Wash pump (W)	300		
Tank temperature (°C)	60°		
Rinse pump	Yes		
Rinse temperature (°C)	85°		
Adjustable temperatures	Yes	Basket number	
Water consumption (litres/per cycle)	2.3	dishes	-
Net weight	46kg	universal / glasses	2 x PB40G01
		cutlery	1 x PHOOS01



Note: 480x600x855mm when on plinth

R	Lower back panel
C	Filler hose
Q	Earth terminal
E	Electricity supply cable
P	Peristaltic hoses
S	Drain hose
T	External dispenser power cable entry point

* Supplied water temperature >50°C and <60°C and three-phase electrical connection whenever possible.

* Indicative wash times



All data and descriptions in this document can be changed or cancelled at any time according to technical and commercial needs of the producer; all this without any obligation of notice and without any possibility of claim by the purchaser. Smeg Australia Pty Ltd reserves the right to make any changes deemed necessary for the improvement of its products without prior notice. The illustrations and descriptions contained in this catalogue are therefore not binding and are merely indicative.

ID210831

UNDERBENCH DISHWASHERS

NO COMPROMISE ON WASHING PERFORMANCE

All Smeg Foodservice underbench dishwashers are designed to provide the very best washing performance, delivering optimum levels of hygiene and the most efficient consumption of water... every time.

With a full range of products and power settings (from 10 Amp to 3 phase), Smeg is proud to offer one of the most extensive product ranges on the market.





UD505DAUS10

ECOLINE UNDERBENCH DISHWASHER - 10 AMP

500x500 mm basket



PRODUCT FEATURES

- Construction in AISI 304 stainless steel
- Moulded rack guides
- **HTR (High Temperature Rinse) system with atmospheric boiler and rinse pump**
- 2.5 litres water rinse cycle
- Approximately 20% water exchange every cycle
- Drain pump with triple stage dynamic filtration system
- Door opening height: 365mm
- Electronic controls with 3 wash programs
- Shortest wash program 90 seconds
- Soft start wash pump
- Automatic self-cleaning cycle
- Shut-off at the end of drain cycle
- Thermostop system to ensure correct rinse temperature
- Adjustable peristaltic pumps for detergent and rinse-aid injection
- Self-diagnostic system with error messages
- **10 Amp plug**
- **Hot water (max 60°) connection, recommended**
- **24 months parts and 12 months labour warranty**

GUARANTEED WASH PERFORMANCE

In commercial dishwashers, the rinse is the most important part of the wash cycle, as it is the only one performed with clean water. This is the reason why, at Smeg, we believe all commercial dishwashers must have **a rinse pump on board**, the only way to guarantee that optimal and constant pressure and temperature are maintained throughout the rinse cycle.

WE BELIEVE IN OUR QUALITY

All dishwashers are manufactured in our state of the art factory in Italy, where we monitor all phases of design, engineering and production.



ACCESSORIES

- PB50D01 - 500x500mm basket. 18-plate Ø250mm
- PB50G01 - 500x500mm flat-bottomed basket
- WB50D01 - Wire basket. 18-plate Ø250mm
- WB50G01 - Wide-mesh wire basket with flat bottom
- WB50G02 - Wire basket with inclined bottom for stem glasses max Ø90mm
- WB50G03 - Wire basket with inclined bottom for stem glasses max Ø72mm
- WB50G04 - Wire basket with inclined bottom for stem glasses max Ø120mm
- WB50T02 - Wire basket for 7 GN1/1 20mm deep baking rins
- WB50T03 - Wire basket for GN1/1 60mm deep

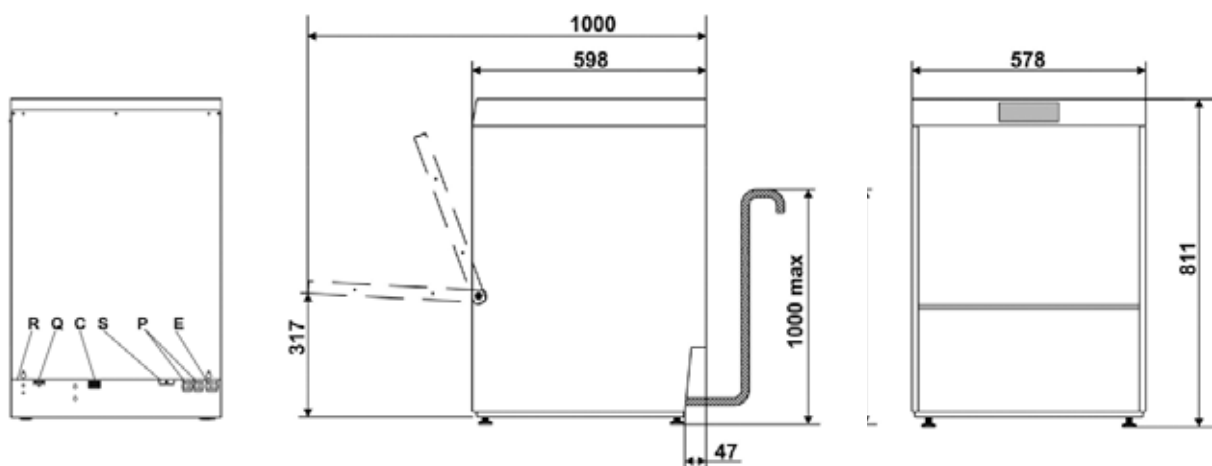
UD505DAUS10

ECOLINE UNDERBENCH DISHWASHER - 10 AMP

500x500 mm basket

TECHNICAL SPECIFICATIONS

Dimensions (mm) (WxDxH)	578x598x820	Minimum supply pressure (bar)	2.5
Basket (mm)	500x500	Drain pump	Yes
Door clearance (mm)	365	Rinse aid pump	Peristaltic
Type of interface	Electronic	Detergent pump	Peristaltic
Door/hood structure	Double skinned insulated	Programme 1 (sec)	90*
Supplied water temperature (°C)	Hot water (max 60°)	Programme 2 (sec)	150*
Tank volume (litres)	13	Programme 3 (sec)	240*
Tank heating element (W)	1,500	Special programmes	Total renewal of the water inside the tank Extra rinse Self-cleaning
Filtering system	Tank filter + selective filter	Thermostop	Yes
Boiler volume (litres)	6	Electrical connection	Single Phase 10Amp 230V~/10A/2,2kW/50Hz
Boiler heating element (W)	1,500	Basket number	
Wash pump (W)	680	dishes	1 x PB50D01
Tank temperature (°C)	60°	universal / glasses	1 x PB50G01
Rinse pump	Yes	cutlery	1 x PHOOS02
Rinse temperature (°C)	85°		
Adjustable temperatures	Yes		



CONNECTION WIRING DIAGRAM KEY

R	Rear lower panel	P	Peristaltic doser tubes
C	Water supply tubing	E	Electrical power cable
S	Water drain tubing	F	External doser power supply cable input
Q	Equipotential terminal		

*Supplied water temperature >50°C and <60°C and three-phase electrical connection whenever possible.

*Indicative wash times



UD505DAUS

ECOLINE UNDERBENCH DISHWASHER - 1.5 AMP

500x500 mm basket



PRODUCT FEATURES

- Construction in AISI 304 stainless steel
- Moulded rack guides
- **HTR (High Temperature Rinse) system with atmospheric boiler and rinse pump**
- 2.5 litres water rinse cycle
- Approximately 20% water exchange every cycle
- Drain pump with triple stage dynamic filtration system
- Door opening height: 365mm
- Electronic controls with 3 wash programs
- Shortest wash program 90 seconds
- Soft start wash pump
- Automatic self-cleaning cycle
- Shutoff at the end of drain cycle
- Thermostop system to ensure correct rinse temperature
- Adjustable peristaltic pumps for detergent and rinse-aid injection
- Self-diagnostic system with error messages
- **15 Amp plug**
- **24 months parts and 12 months labour warranty**

GUARANTEED WASH PERFORMANCE

In commercial dishwashers, the rinse is the most important part of the wash cycle, as it is the only one performed with clean water. This is the reason why, at Smeg, we believe all commercial dishwashers must have **a rinse pump on board**, the only way to guarantee that optimal and constant pressure and temperature are maintained throughout the rinse cycle.

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All dishwashers are manufactured in our state of the art factory in Italy, where we monitor all phases of design, engineering and production.



ACCESSORIES

- PB50D01 - 500x500mm basket. 18-plate Ø250mm
- PB50G01 - 500x500mm flat-bottomed basket
- WB50D01 - Wire basket. 18-plate Ø250mm
- WB50G01 - Wide-mesh wire basket with flat bottom
- WB50G02 - Wire basket with inclined bottom for stem glasses max Ø90mm
- WB50G03 - Wire basket with inclined bottom for stem glasses max Ø72mm
- WB50G04 - Wire basket with inclined bottom for stem glasses max Ø120mm
- WB50T02 - Wire basket for 7 GN1/1 20mm deep baking rins
- WB50T03 - Wire basket for GN1/1 60mm deep

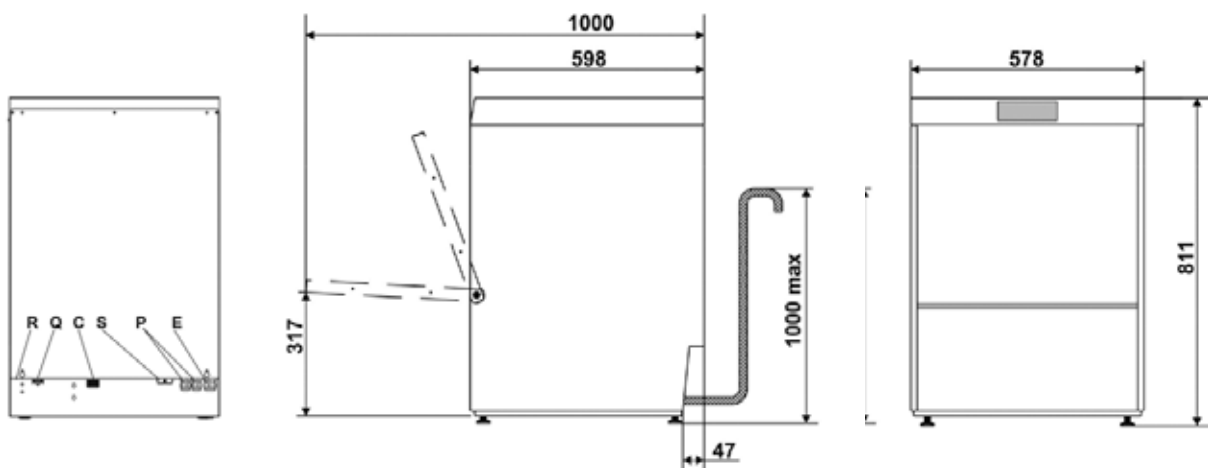
UD505DAUS

ECOLINE UNDERBENCH DISHWASHER - 1.5 AMP

500x500 mm basket

TECHNICAL SPECIFICATIONS

Dimensions (mm) (WxDxH)	578x598x820	Minimum supply pressure (bar)	2.5
Basket (mm)	500x500	Drain pump	Yes
Door clearance (mm)	365	Rinse aid pump	Peristaltic
Type of interface	electronic	Detergent pump	Peristaltic
Door/hood structure	double skinned insulated	Programme 1 (sec)	90*
Supplied water temperature (°C)	Hot water (max 60°)	Programme 2 (sec)	150*
Tank volume (litres)	13	Programme 3 (sec)	240*
Filtering system	Tank filter + selective filter	Special programmes	Total renewal of the water inside the tank Extra rinse Self-cleaning
Boiler volume (litres)	6	Thermostop	Yes
Boiler heating element (W)	2,000	Total power (W)	2,700
Wash pump (W)	680	Electrical connection	Single Phase 15Amp 230V~/12A/2,7kW/50Hz
Tank temperature (°C)	60°	Basket number	
Rinse pump	Yes	dishes	1 x PB50D01
Rinse temperature (°C)	85°	universal / glasses	1 x PB50G01
Adjustable temperatures	Yes	cutlery	1 x PHOOS02
Water consumption (litres/cycle)	2.5		



CONNECTION WIRING DIAGRAM KEY

R	Rear lower panel	P	Peristaltic doser tubes
C	Water supply tubing	E	Electrical power cable
S	Water drain tubing	F	External doser power supply cable input
Q	Equipotential terminal		

* Supplied water temperature >50°C and <60°C and three-phase electrical connection whenever possible.

* Indicative wash times



UD511MDAUS

EASYLINE **FULLY INSULATED** UNDERBENCH DISHWASHER - 1.5 AMP

500x500 mm basket



PRODUCT FEATURES

- **Double skin construction in AISI 304 stainless steel**
- Moulded wash tank, rack guides and door
- **Counterbalanced door with spring assisted hinges, full surround door gasket and no supporting rods**
- **HTR (High Temperature Rinse) system with atmospheric boiler and rinse pump**
- 2.5 litres water rinse cycle
- Over 22% water exchange every cycle
- Drain pump with triple stage dynamic filtration system
- **Door opening height: 415mm**
- Upper and lower wash and rinse arms in AISI 304 stainless steel
- Full size tank filter with removable basket, all in AISI 304 stainless steel
- Electronic controls with 3 wash programs
- Shortest wash program 90 seconds
- Soft start wash pump
- Automatic self-cleaning cycle
- Shutoff at the end of drain cycle
- Thermostop system to ensure correct rinse temperature
- Adjustable peristaltic pumps for detergent and rinse-aid injection
- Self-diagnostic system with error messages
- **15 Amp plug**
- **24 months parts and labour warranty**

GUARANTEED WASH PERFORMANCE

In commercial dishwashers, the rinse is the most important part of the wash cycle, as it is the only one performed with clean water. This is the reason why, at Smeg, we believe all commercial dishwashers must have **a rinse pump on board**, the only way to guarantee that optimal and constant pressure and temperature are maintained throughout the rinse cycle.

WE BELIEVE IN OUR QUALITY

All dishwashers are manufactured in our state of the art factory in Italy, where we monitor all phases of design, engineering and production.



ACCESSORIES

- PB50D01 - 500x500mm basket. 18-plate Ø250mm
- PB50G01 - 500x500mm flat-bottomed basket
- WB50D01 - Wire basket. 18-plate Ø250mm
- WB50G01 - Wide-mesh wire basket with flat bottom
- WB50G02 - Wire basket with inclined bottom for stem glasses max Ø90mm
- WB50G03 - Wire basket with inclined bottom for stem glasses max Ø72mm
- WB50G04 - Wire basket with inclined bottom for stem glasses max Ø120mm
- WB50T02 - Wire basket for 7 GN1/1 20mm deep baking rins
- WB50T03 - Wire basket for GN1/1 60mm deep

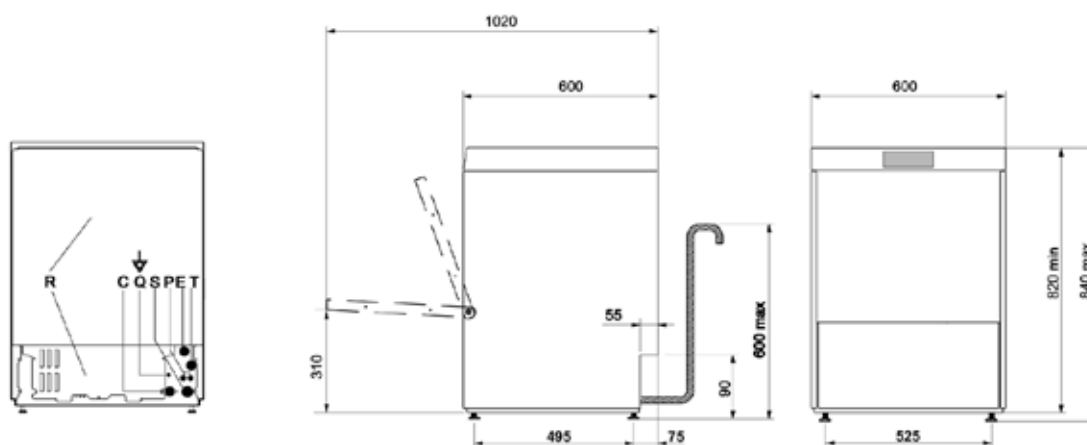
UD511MDAUS

EASYLINE **FULLY INSULATED** UNDERBENCH DISHWASHER - 15 AMP

500x500 mm basket

TECHNICAL SPECIFICATIONS

Dimensions (mm) (WxDxH)	600x600x820	Minimum supply pressure (bar)	2.5
Basket (mm)	500x500	Drain pump	Yes
Door clearance (mm)	415	Rinse aid pump	Peristaltic
Type of interface	electronic	Detergent pump	Peristaltic
Door/hood structure	double skinned insulated	Programme 1 (sec)	90*
Supplied water temperature (°C)	Hot water (max 60°)	Programme 2 (sec)	150*
Tank volume (litres)	11	Programme 3 (sec)	240*
Tank heating element (W)	2,000	Special programmes	Total renewal of the water inside the tank Extra rinse Self-cleaning
Filtering system	Tank filter + selective filter	Thermostop	Yes
Boiler volume (litres)	6	Total power (W)	3,000
Boiler heating element (W)	2,300	Electrical connection	Single Phase 15A 230V~/13A/3,0kW/50Hz
Wash pump (W)	700	Basket number	
Tank temperature (°C)	60°	dishes	1 x PB50D01
Rinse pump	Yes	universal / glasses	1 x PB50G01
Rinse temperature (°C)	85°	cutlery	1 x PHOOS02
Adjustable temperatures	Yes		
Water consumption (litres/cycle)	2.5		



CONNECTION WIRING DIAGRAM KEY

R	LOWER BACK PANEL
C	EXTERNAL DISPENSER POWER SUPPLY CABLE ENTRY POINT
S	DRAIN HOSE
Q	EARTH TERMINAL

P	PERISTALTIC PUMP HOSES
E	ELECTRICITY SUPPLY CABLE

*Supplied water temperature >50°C and <60°C and three-phase electrical connection whenever possible.

*Indicative wash times



UDA515-1

FULLY INSULATED UNDERBENCH DISHWASHER - THREE PHASE (15 AMP SINGLE PHASE OPTIONAL)

Special Line 500x500mm basket



GUARANTEED WASH PERFORMANCE

In commercial dishwashers, the rinse is the most important part of the wash cycle, as it is the only one performed with clean water. This is the reason why, at Smeg, we believe all commercial dishwashers must have **a rinse pump on board**, the only way to guarantee that optimal and constant pressure and temperature are maintained throughout the rinse cycle.

WE BELIEVE IN OUR QUALITY

All dishwashers are manufactured in our state of the art factory in Italy, where we monitor all phases of design, engineering and production.

PRODUCT FEATURES

- **Double skin construction in AISI 304 stainless steel**
- Moulded wash tank, rack guides and door
- **Counterbalanced door with spring assisted hinges, full surround door gasket and no supporting rods**
- **HTR (High Temperature Rinse) system with atmospheric boiler and rinse pump**
- 2.5 litres water rinse cycle
- Over 22% water exchange every cycle
- Drain pump
- Triple stage dynamic filtration system to separate dirt particles from wash water and to control tank level
- Water connection: from Cold to 60°C
- Door opening height: 415mm
- Upper and lower wash and rinse arms in AISI 304 stainless steel
- Full size tank filter with removable basket, all in AISI 304 stainless steel
- Electronic control with 7 wash programs
- Shortest wash program 90 seconds
- Automatic "stand-by" to reduce energy consumption when not washing
- Soft start wash pump
- Automatic self-cleaning cycle and shutoff at the end of drain cycle
- Thermostop system to ensure correct rinse temperature
- Adjustable peristaltic pumps for detergent and rinse-aid injection
- Self-diagnostic system with error messages
- **Power connection: three-phase (standard) or 15 Amp single-phase (optional)**
- **24 months parts and labour warranty**

ACCESSORIES

- PB50D01 - 500x500mm basket. 18-plate Ø250mm
- PB50G01 - 500x500mm flat-bottomed basket
- WB50D01 - Wire basket. 18-plate Ø250mm
- WB50G01 - Wide-mesh wire basket with flat bottom
- WB50G02 - Wire basket with inclined bottom for stem glasses max Ø90mm
- WB50G03 - Wire basket with inclined bottom for stem glasses max Ø72mm
- WB50G04 - Wire basket with inclined bottom for stem glasses max Ø120mm
- WB50T02 - Wire basket for 7 GN1/1 20mm deep baking rins
- WB50T03 - Wire basket for GN1/1 60mm deep

UDA515-1

FULLY INSULATED UNDERBENCH DISHWASHER - THREE PHASE (15 AMP SINGLE PHASE OPTIONAL)

Special Line 500x500mm basket

TECHNICAL SPECIFICATIONS

Dimensions (mm) (WxDxH)	600x600x820	Minimum supply pressure (bar)	2.5
Basket (mm)	500x500	Drain pump	Yes
Door clearance (mm)	415	Rinse aid pump	Peristaltic
Type of interface	electronic	Detergent pump	Peristaltic
Door/hood structure	double skinned insulated	Shortest wash program (sec)	90*
Supplied water temperature (°C)	Hot water (max 60°)	Thermostop	Yes
Tank volume (litres)	11	Electrical connection	Standard 400V 3N~/12A/7,3kW/50Hz
Tank heating element (W)	2,000		
Filtering system	Tank filter + selective filter		
Boiler volume (litres)	6		
Boiler heating element (W)	6,100		
Wash pump (W)	700		
Tank temperature (°C)	60°		
Rinse pump	Yes		
Rinse temperature (°C)	85°		
Adjustable temperatures	Yes		
Water consumption (litres/cycle)	2.5		
Net weight	58kg		

Basket number

dishes

universal / glasses

cutlery

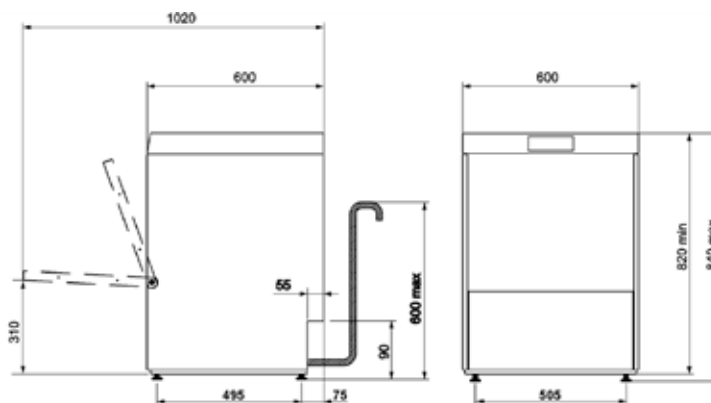
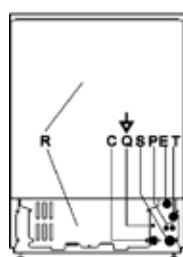
Optional

230V 3~/15A/5,2kW/50Hz;

230V~ /12A/2,7kW/50Hz;

230V~ /13A/2,95kW/50Hz;

230V~ /17A/3,7kW/50Hz



R	Lower back panel
C	Filler hose
Q	Earth terminal
E	Electricity supply cable
P	Peristaltic hoses
S	Drain hose

* Supplied water temperature >50°C and <60°C and three-phase electrical connection whenever possible.

* Indicative wash times



PASSTHROUGH DISHWASHERS

OPTIMAL PERFORMANCE & MAXIMUM EFFICIENCY

Designed with the busy restaurant in mind, Smeg passthrough dishwashers are efficient, versatile, quiet and simple to use.

Achieve perfect wash results with the latest in cleaning technology - a variety of configurations are available. The sparkling results speak for themselves - exceptional and thorough cleaning every time.





HTY505DAUS15

ECOLINE PASSTHROUGH DISHWASHER - 15 AMP SINGLE PHASE

500x500 mm basket



GUARANTEED WASH PERFORMANCE

In commercial dishwashers, the rinse is the most important part of the wash cycle, as it is the only one performed with clean water. This is the reason why, at Smeg, we believe all commercial dishwashers must have **a rinse pump on board**, the only way to guarantee that optimal and constant pressure and temperature are maintained throughout the rinse cycle.

WE BELIEVE IN OUR QUALITY

All dishwashers are manufactured in our state of the art factory in Italy, where we monitor all phases of design, engineering and production.



PRODUCT FEATURES

- Construction in AISI 304 stainless steel
- **HTR (High Temperature Rinse) system with atmospheric boiler and rinse pump**
- 2.5 litres water rinse cycle
- Approximately 15% water exchange every cycle
- Drain pump with triple stage dynamic filtration system
- Door opening height: 440mm
- Electronic controls with 3 wash programs
- Shortest wash program 90 seconds
- Soft start wash pump
- Automatic self-cleaning cycle
- Thermostop system to ensure correct rinse temperature
- Adjustable peristaltic pumps for detergent and rinse-aid injection
- Self-diagnostic system with error messages
- **15 Amp plug**
- **24 months parts and 12 months labour warranty**
- **Note: Hot water (max 60°) connection highly recommended**

ACCESSORIES

- PB50D01 - 500x500mm basket. 18-plate Ø250mm
- PB50G01 - 500x500mm flat-bottomed basket
- WB50D01 - Wire basket. 18-plate Ø250mm
- WB50G01 - Wide-mesh wire basket with flat bottom
- WB50G02 - Wire basket with inclined bottom for stem glasses max Ø90mm
- WB50G03 - Wire basket with inclined bottom for stem glasses max Ø72mm
- WB50G04 - Wire basket with inclined bottom for stem glasses max Ø120mm
- WB50T02 - Wire basket for 7 GN1/1 20mm deep baking rins
- WB50T03 - Wire basket for GN1/1 60mm deep

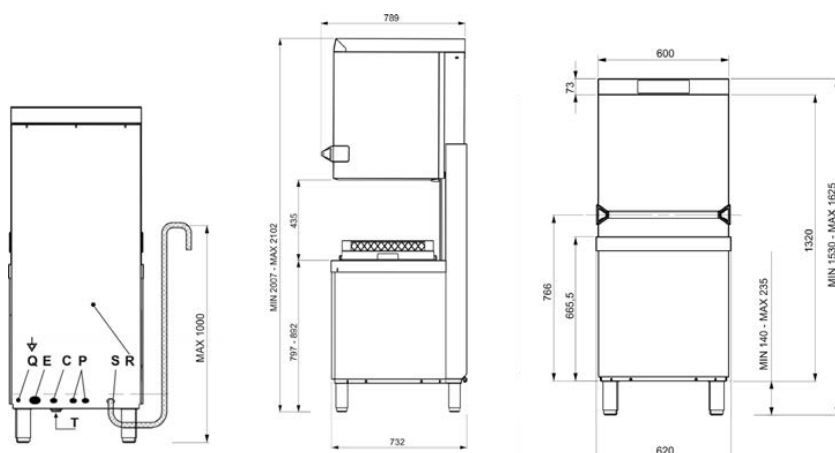
HTY505DAUS15

ECOLINE PASSTHROUGH DISHWASHER - 15 AMP SINGLE PHASE

500x500 mm basket

TECHNICAL SPECIFICATIONS

Dimensions (mm) (WxDxH)	620x736x1530/2102	Minimum supply pressure (bar)	2.5
Basket (mm)	500x500	Drain pump	Yes
Door clearance (mm)	440	Rinse aid pump	Peristaltic
Type of interface	Electronic	Detergent pump	Peristaltic
Supplied water temperature (°C)	hot water (max 60°) highly recommended	Programme 1 (sec)	90*
Tank volume (litres)	17	Programme 2 (sec)	150*
Tank heating element (W)	2,200	Programme 3 (sec)	240*
Filtering system	Tank filter + selective filter	Special programmes	Total renewal of the water inside the tank Extra rinse Self-cleaning
Boiler volume (litres)	8	Thermostop	Yes
Boiler heating element (W)	7,000	Electrical connection	Single Phase 15A 230V~/12A/2,7kW/50Hz
Wash pump (W)	700	Basket number	
Tank temperature (°C)	60°	dishes	1 x PB50D01
Rinse pump	Yes	universal / glasses	1 x PB50G01
Rinse temperature (°C)	85°	cutlery	1 x PHOOS02
Adjustable temperatures	Yes		
Water consumption (litres/cycle)	2.5		



CONNECTION WIRING DIAGRAM KEY

R	Rear lower panel
C	Water supply tubing
S	Water drain tubing
Q	Equipotential terminal

P	Peristaltic doser tubes
E	Electrical power cable
F	External doser power supply cable input

* Supplied water temperature >50°C and <60°C and three-phase electrical connection whenever possible.
* Indicative wash times



HTY505DAUS

ECOLINE PASSTHROUGH DISHWASHER - **THREE PHASE (6.7 KW SINGLE PHASE OPTIONAL)**

500x500 mm basket



GUARANTEED WASH PERFORMANCE

In commercial dishwashers, the rinse is the most important part of the wash cycle, as it is the only one performed with clean water. This is the reason why, at Smeg, we believe all commercial dishwashers must have **a rinse pump on board**, the only way to guarantee that optimal and constant pressure and temperature are maintained throughout the rinse cycle.

WE BELIEVE IN OUR QUALITY

All dishwashers are manufactured in our state of the art factory in Italy, where we monitor all phases of design, engineering and production.

PRODUCT FEATURES

- Construction in AISI 304 stainless steel
- **HTR (High Temperature Rinse) system with atmospheric boiler and rinse pump**
- 2.5 litres water rinse cycle
- Approximately 15% water exchange every cycle
- Drain pump with triple stage dynamic filtration system
- Door opening height: 440mm
- Electronic controls with 3 wash programs
- Shortest wash program 90 seconds
- Soft start wash pump
- Automatic self-cleaning cycle
- Thermostop system to ensure correct rinse temperature
- Adjustable peristaltic pumps for detergent and rinse-aid injection
- Self-diagnostic system with error messages
- **Power connection: three phase (standard) or single phase (optional)**
- **24 months parts and 12 months labour warranty**

ACCESSORIES

- PB50D01 - 500x500mm basket. 18-plate Ø250mm
- PB50G01 - 500x500mm flat-bottomed basket
- WB50D01 - Wire basket. 18-plate Ø250mm
- WB50G01 - Wide-mesh wire basket with flat bottom
- WB50G02 - Wire basket with inclined bottom for stem glasses max Ø90mm
- WB50G03 - Wire basket with inclined bottom for stem glasses max Ø72mm
- WB50G04 - Wire basket with inclined bottom for stem glasses max Ø120mm
- WB50T02 - Wire basket for 7 GN1/1 20mm deep baking rins
- WB50T03 - Wire basket for GN1/1 60mm deep

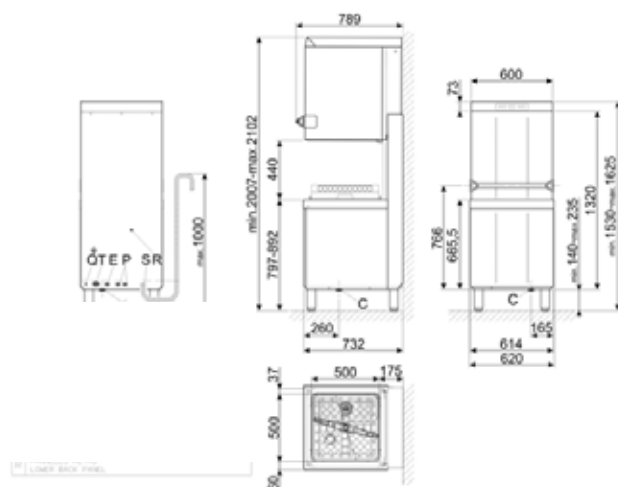
HTY505DAUS

ECOLINE PASSTHROUGH DISHWASHER - **THREE PHASE (6.7 KW SINGLE PHASE OPTIONAL)**

500x500 mm basket

TECHNICAL SPECIFICATIONS

Dimensions (mm) (WxDxH)	620x736x1530/2102	Minimum supply pressure (bar)	2.5
Basket (mm)	500x500	Drain pump	Yes
Door clearance (mm)	440	Rinse aid pump	Peristaltic
Type of interface	electronic	Detergent pump	Peristaltic
Supplied water temperature (°C)	from cold to 60°	Programme 1 (sec)	90*
Tank volume (litres)	17	Programme 2 (sec)	150*
Tank heating element (W)	2,200	Programme 3 (sec)	240*
Filtering system	Tank filter + selective filter	Special programmes	Total renewal of the water inside the tank Extra rinse Self-cleaning
Boiler volume (litres)	8	Thermostop	Yes
Boiler heating element (W)	6,000 - 9,000	Total power (W)	6,700 - 9,700
Wash pump (W)	700	Electrical connection	Standard 400V 3N~/16A/9,7kW/50Hz
Tank temperature (°C)	60°		Optional 230V~/29A/6,7kW/50Hz 400V 3N~/13A/6,7kW/50Hz
Rinse pump	Yes	Basket number	
Rinse temperature (°C)	85°	dishes	1 x PB50D01
Adjustable temperatures	Yes	universal / glasses	1 x PB50G01
Water consumption (litres/cycle)	2.5	cutlery	1 x PHOOS02



CONNECTION WIRING DIAGRAM KEY

R	Rear lower panel	P	Peristaltic doser tubes
C	Water supply tubing	E	Electrical power cable
S	Water drain tubing	F	External doser power supply cable input
Q	Equipotential terminal		

* Supplied water temperature >50°C and <60°C and three-phase electrical connection whenever possible.

* Indicative wash times



HTY511DAUS

EASYLINE **FULLY INSULATED** PASSTHROUGH DISHWASHER - **THREE PHASE**

(6.7 KW SINGLE PHASE OPTION)

500x500 mm basket



GUARANTEED WASH PERFORMANCE

In commercial dishwashers, the rinse is the most important part of the wash cycle, as it is the only one performed with clean water. This is the reason why, at Smeg, we believe all commercial dishwashers must have **a rinse pump on board**, the only way to guarantee that optimal and constant pressure and temperature are maintained throughout the rinse cycle.

WE BELIEVE IN OUR QUALITY

All dishwashers are manufactured in our state of the art factory in Italy, where we monitor all phases of design, engineering and production.



PRODUCT FEATURES

- **Double skin, fully insulated hood and panels**
- Construction in AISI 304 stainless steel
- **HTR (High Temperature Rinse) system with atmospheric boiler and rinse pump**
- 2.5 litres water rinse cycle
- Approximately 15% water exchange every cycle
- Drain pump with triple stage dynamic filtration system
- Door opening height: 440mm
- Electronic controls with 3 wash programs
- Shortest wash program 90 seconds
- Soft start wash pump
- Automatic self-cleaning cycle
- Thermostop system to ensure correct rinse temperature
- Adjustable peristaltic pumps for detergent and rinse-aid injection
- Self-diagnostic system with error messages
- **Power connection: three phase (standard) or single phase (optional)**
- **24 months parts and labour warranty**

ACCESSORIES

- PB50D01 - 500x500mm basket. 18-plate Ø250mm
- PB50G01 - 500x500mm flat-bottomed basket
- WB50D01 - Wire basket. 18-plate Ø250mm
- WB50G01 - Wide-mesh wire basket with flat bottom
- WB50G02 - Wire basket with inclined bottom for stem glasses max Ø90mm
- WB50G03 - Wire basket with inclined bottom for stem glasses max Ø72mm
- WB50G04 - Wire basket with inclined bottom for stem glasses max Ø120mm
- WB50T02 - Wire basket for 7 GN1/1 20mm deep baking rins
- WB50T03 - Wire basket for GN1/1 60mm deep

HTY511DAUS

EASYLINE **FULLY INSULATED** PASSTHROUGH DISHWASHER - **THREE PHASE**

(6.7 KW SINGLE PHASE OPTION)

500x500 mm basket

TECHNICAL SPECIFICATIONS

Dimensions (mm) (WxDxH)

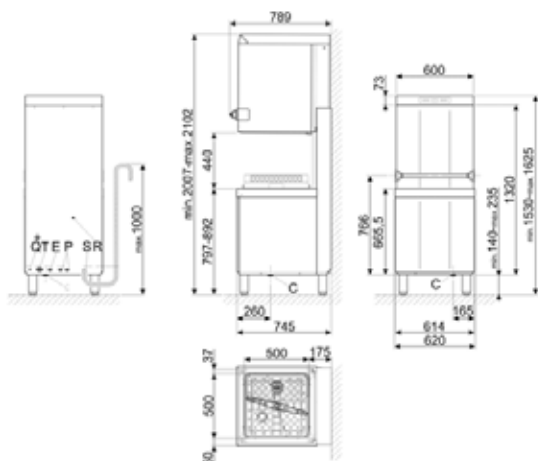
Basket (mm)	500x500
Door clearance (mm)	440
Type of interface	electronic
Supplied water temperature (°C)	from cold to 60°
Tank volume (litres)	17
Tank heating element (W)	2,200
Filtering system	Tank filter + selective filter
Boiler volume (litres)	8
Boiler heating element (W)	6,000 - 9,000
Wash pump (W)	700
Tank temperature (°C)	60°
Rinse pump	Yes
Rinse temperature (°C)	85°
Adjustable temperatures	Yes
Water consumption (litres/cycle)	2.5

Minimum supply pressure (bar)

Minimum supply pressure (bar)	2.5
Drain pump	Yes
Rinse aid pump	Peristaltic
Detergent pump	Peristaltic
Programme 1 (sec)	90*
Programme 2 (sec)	150*
Programme 3 (sec)	240*
Special programmes	Total renewal of the water inside the tank Extra rinse Self-cleaning
Thermostop	Yes
Total power (W)	6,700 - 9,700
Electrical connection	Standard 400V 3N~/16A/9,7kW/50Hz

Basket number

dishes	1 x PB50D01
universal / glasses	1 x PB50G01
cutlery	1 x PHOOS02



CONNECTION WIRING DIAGRAM KEY

R	Rear lower panel	P	Peristaltic doser tubes
C	Water supply tubing	E	Electrical power cable
S	Water drain tubing	F	External doser power supply cable input
Q	Equipotential terminal		

*Supplied water temperature >50°C and <60°C and three-phase electrical connection whenever possible.

*Indicative wash times



HTYA615

FULLY INSULATED PASSTHROUGH DISHWASHER - 9.7KW THREE PHASE (7.0 KW SINGLE PHASE OPTIONAL)

Special line **500/600x500mm basket**



GUARANTEED WASH PERFORMANCE

In commercial dishwashers, the rinse is the most important part of the wash cycle, as it is the only one performed with clean water. This is the reason why, at Smeg, we believe all commercial dishwashers must have **a rinse pump on board**, the only way to guarantee that optimal and constant pressure and temperature are maintained throughout the rinse cycle.

WE BELIEVE IN OUR QUALITY

All dishwashers are manufactured in our state of the art factory in Italy, where we monitor all phases of design, engineering and production.

PRODUCT FEATURES

- **Double skin, fully insulated hood and panels**
- Construction in AISI 304 stainless steel
- Small capacity tank (25lt), moulded and with rounded edges
- Hood opening height: 420mm
- **Capacity to wash 600x500mm baskets and 600x400 trays**
- **HTR (High Temperature Rinse) system with atmospheric boiler and rinse pump**
- 3.2 litres water rinse cycle
- Drain pump
- Triple stage dynamic filtration system to separate dirt particles from wash water and to control tank level
- Water connection: from Cold to 60°C
- Upper and lower wash and rinse arms in AISI 304 stainless steel
- Full size tank filter with removable basket, all in AISI 304 stainless steel
- Electronic control with 6 wash programs
- Shortest wash program 60 seconds
- Automatic start on hood closure
- Soft start wash pump
- Automatic self-cleaning cycle and shut-off at the end of drain cycle
- Thermostop system to ensure correct rinse temperature
- Adjustable peristaltic pumps for detergent and rinse aid injection
- Self-diagnostic system with error messages
- **Power connection: three phase (standard) or single phase (optional)**
- **24 months parts and labour warranty**

INCLUDED ACCESSORIES

- Dish basket: 1 x PB60D01 (600x500x115mm)
- Cutlery basket: 1 x PHOOS03
- Flat basket: 1 x PB60G01 (600x500x115mm)

HTYA615

FULLY INSULATED PASSTHROUGH DISHWASHER - 9.7KW THREE PHASE (7.0 KW SINGLE PHASE OPTIONAL)

Special line **500/600x500mm basket**

TECHNICAL SPECIFICATIONS

Dimensions (mm) (WxDxH)

Note

Basket (mm)

Shortest wash program

Tank capacity (litres)

Boiler heating element (kW)

Power rating &
electrical connection

716 x 760 x 1520/2040

Installation details and footprint remain the same as all previous corresponding CWC models

600x500 or 500x500

60 sec

25

6.0 - 9.0

Standard

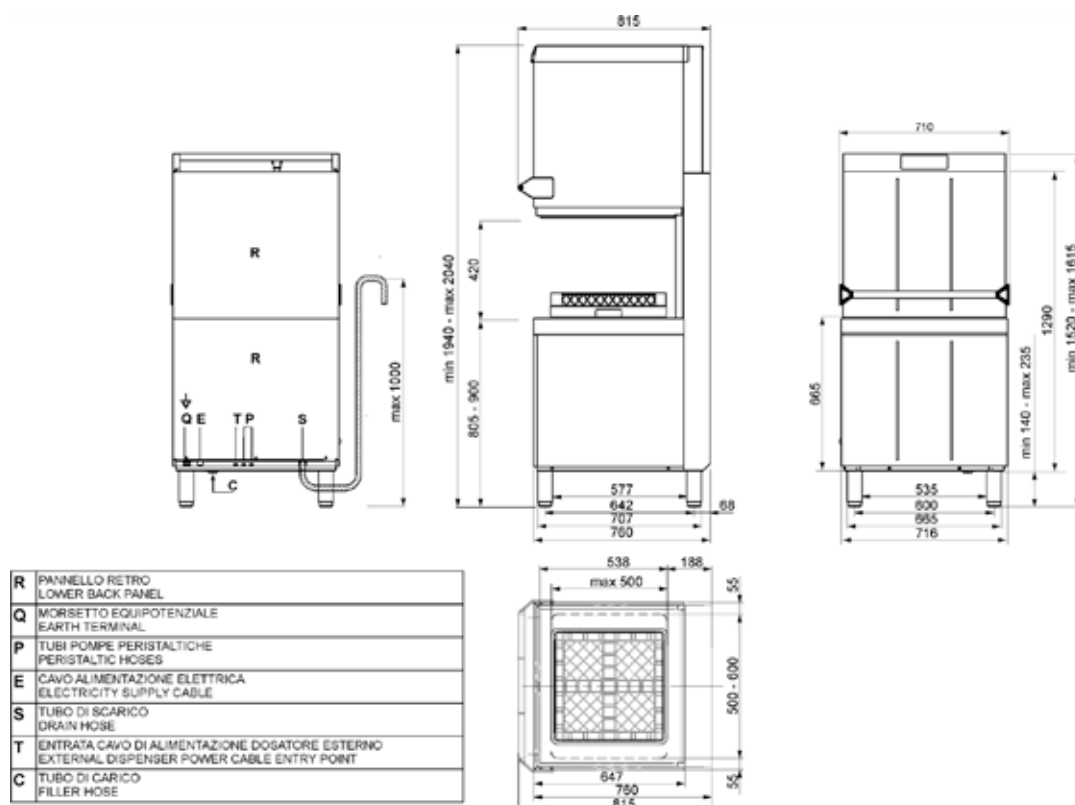
400 V 3N~ / 16 A / 9,7 kW / 50 Hz

Optional

230 V~ / 31 A / 7,0 kW / 50 Hz

Net weight

145kg



*Supplied water temperature >50°C and <60°C and three-phase electrical connection whenever possible.

*Indicative wash times



PASSTHROUGH DISHWASHERS WITH STEAM HEAT RECOVERY

PATENTED TECHNOLOGY EXCLUSIVE TO SMEG

With the recent launch of the patented Steam Heat Recovery (SHR+) technology, Smeg is proud to offer innovative new dishwashers which operate free of steam emissions, ensuring drier crockery with 30% less energy use.

Winning the prestigious SMART LABEL award for innovation in the hospitality sector at Host Milan, this SEED certified dishwasher is the perfect addition to a bustling kitchen.





HTY505DHAUS

ECOLINE PASSTHROUGH DISHWASHER WITH **SHR + (STEAM HEAT RECOVERY +)** - THREE PHASE
(6.7 KW SINGLE PHASE OPTIONAL) - **SEED CERTIFIED**

500x500 mm basket



GUARANTEED WASH PERFORMANCE

In commercial dishwashers, the rinse is the most important part of the wash cycle, as it is the only one performed with clean water. This is the reason why, at Smeg, we believe all commercial dishwashers must have **a rinse pump on board**, the only way to guarantee that optimal and constant pressure and temperature are maintained throughout the rinse cycle.

WE BELIEVE IN OUR QUALITY

All dishwashers are manufactured in our state of the art factory in Italy, where we monitor all phases of design, engineering and production.



PRODUCT FEATURES

- Construction in AISI 304 stainless steel
- **HTR (High Temperature Rinse) system with atmospheric boiler and rinse pump**
- 2.5 litres water rinse cycle
- Approximately 1.5% water exchange every cycle
- **SHR+ - Steam Heat Recovery device**
- **SEED Certified**
- Drain pump with triple stage dynamic filtration system
- Door opening height: 440mm
- Electronic controls with 3 wash programs
- Shortest wash program 90 seconds
- Soft start wash pump
- Automatic self-cleaning cycle
- Thermostop system to ensure correct rinse temperature
- Adjustable peristaltic pumps for detergent and rinse-aid injection
- Self-diagnostic system with error messages
- **Power connection: three phase (standard) or single phase (optional)**
- **24 months parts and 12 months labour warranty**
- **Note: cold water connection required**

ACCESSORIES

- PB50D01 - 500x500mm basket. 18-plate Ø250mm
- PB50G01 - 500x500mm flat-bottomed basket
- WB50D01 - Wire basket. 18-plate Ø250mm
- WB50G01 - Wide-mesh wire basket with flat bottom
- WB50G02 - Wire basket with inclined bottom for stem glasses max Ø90mm
- WB50G03 - Wire basket with inclined bottom for stem glasses max Ø72mm
- WB50G04 - Wire basket with inclined bottom for stem glasses max Ø120mm
- WB50T02 - Wire basket for 7 GN1/1 20mm deep baking rins
- WB50T03 - Wire basket for GN1/1 60mm deep

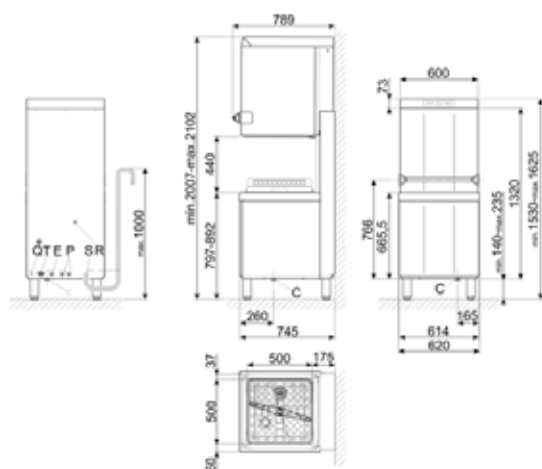
HTY505DHAUS

ECOLINE PASSTHROUGH DISHWASHER WITH **SHR + (STEAM HEAT RECOVERY +)** - THREE PHASE
(6.7 KW SINGLE PHASE OPTIONAL) - **SEED CERTIFIED**

500x500 mm basket

TECHNICAL SPECIFICATIONS

Dimensions (mm) (WxDxH)	620x745x1530/2102	Minimum supply pressure (bar)	2.5
Basket (mm)	500x500	Drain pump	Yes
Door clearance (mm)	440	Rinse aid pump	Peristaltic
Type of interface	electronic	Detergent pump	Peristaltic
Supplied water temperature	cold water	Programme 1 (sec)	90*
Tank volume (litres)	17	Programme 2 (sec)	150*
Tank heating element (W)	2,200	Programme 3 (sec)	240*
Filtering system	Tank filter + selective filter	Special programmes	Total renewal of the water inside the tank Extra rinse Self-cleaning
Boiler volume (litres)	8	Thermostop	Yes
Boiler heating element (W)	6,000 - 9,000	Total power (W)	6,700 - 9,700
Wash pump (W)	700	Electrical connection	Standard 400V 3N~/16A/9,7kW/50Hz Optional 230V~/29A/6,7kW/50Hz 400V 3N~/13A/6,7kW/50Hz
Tank temperature (°C)	60°	Basket number	
Rinse pump	Yes	dishes	1 x PB50D01
Rinse temperature (°C)	85°	universal / glasses	1 x PB50G01
Adjustable temperatures	Yes	cutlery	1 x PHOOS02
Water consumption (litres/cycle)	2.5		



CONNECTION WIRING DIAGRAM KEY

R	Rear lower panel	P	Peristaltic doser tubes
C	Water supply tubing	E	Electrical power cable
S	Water drain tubing	F	External doser power supply cable input
Q	Equipotential terminal		

* Indicative wash times
*Cold water connection required and three-phase electrical connection whenever possible



HTY511DHAUS

EASYLINE **FULLY INSULATED** PASSTHROUGH DISHWASHER WITH **SHR+ - STEAM HEAT RECOVERY+**

THREE PHASE (6.7 KW SINGLE PHASE OPTIONAL) - **SEED CERTIFIED**

500x500 mm basket



GUARANTEED WASH PERFORMANCE

In commercial dishwashers, the rinse is the most important part of the wash cycle, as it is the only one performed with clean water. This is the reason why, at Smeg, we believe all commercial dishwashers must have **a rinse pump on board**, the only way to guarantee that optimal and constant pressure and temperature are maintained throughout the rinse cycle.

WE BELIEVE IN OUR QUALITY

All dishwashers are manufactured in our state of the art factory in Italy, where we monitor all phases of design, engineering and production.



PRODUCT FEATURES

- **Double skin, fully insulated hood and panels**
- Construction in AISI 304 stainless steel
- **HTR (High Temperature Rinse) system with atmospheric boiler and rinse pump**
- 2.5 litres water rinse cycle
- Approximately 15% water exchange every cycle
- **SHR+ - Steam Heat Recovery device**
- **SEED Certified**
- Drain pump with triple stage dynamic filtration system
- Door opening height: 440mm
- Electronic controls with 3 wash programs
- Shortest wash program 90 seconds
- Soft start wash pump
- Automatic self-cleaning cycle
- Thermostop system to ensure correct rinse temperature
- Adjustable peristaltic pumps for detergent and rinse-aid injection
- Self-diagnostic system with error messages
- **Power connection: three phase (standard) or single phase (optional)**
- **24 months parts and labour warranty**
- **Note: cold water connection required**

ACCESSORIES

- PB50D01 - 500x500mm basket. 18-plate Ø250mm
- PB50G01 - 500x500mm flat-bottomed basket
- WB50D01 - Wire basket. 18-plate Ø250mm
- WB50G01 - Wide-mesh wire basket with flat bottom
- WB50G02 - Wire basket with inclined bottom for stem glasses max Ø90mm
- WB50G03 - Wire basket with inclined bottom for stem glasses max Ø72mm
- WB50G04 - Wire basket with inclined bottom for stem glasses max Ø120mm
- WB50T02 - Wire basket for 7 GN1/1 20mm deep baking rins
- WB50T03 - Wire basket for GN1/1 60mm deep

HTY511DHAUS

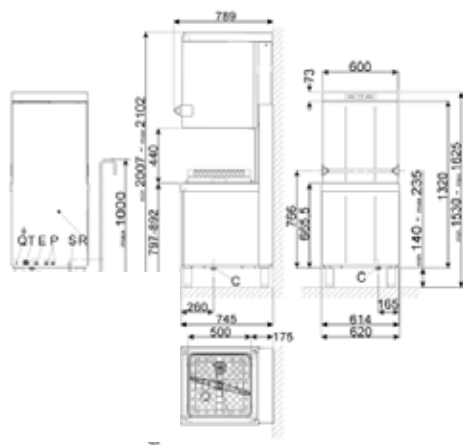
EASYLINE **FULLY INSULATED** PASSTHROUGH DISHWASHER WITH **SHR+ - STEAM HEAT RECOVERY+**

THREE PHASE (6.7 KW SINGLE PHASE OPTIONAL) - **SEED CERTIFIED**

500x500 mm basket

TECHNICAL SPECIFICATIONS

Dimensions (mm) (WxDxH)	620x745x1530/2102	Minimum supply pressure (bar)	2.5
Basket (mm)	500x500	Drain pump	Yes
Door clearance (mm)	440	Rinse aid pump	Peristaltic
Type of interface	electronic	Detergent pump	Peristaltic
Door/hood structure	double skinned insulated	Programme 1 (sec)	90*
Supplied water temperature	cold water	Programme 2 (sec)	150*
Tank volume (litres)	17	Programme 3 (sec)	240*
Tank heating element (W)	2,200	Special programmes	Total renewal of the water inside the tank Extra rinse Self-cleaning
Filtering system	Tank filter + selective filter	Thermostop	Yes
Boiler volume (litres)	8	Total power (W)	6,700 - 9,700
Boiler heating element (W)	6,000 - 9,000	Electrical connection	Standard 400V 3N~/16A/9,7kW/50Hz Optional 230V~/29A/6,7kW/50Hz 400V 3N~/13A/6,7kW/50Hz
Wash pump (W)	700	Basket number	
Tank temperature (°C)	60°	dishes	1 x PB50D01
Rinse pump	Yes	universal / glasses	1 x PB50G01
Rinse temperature (°C)	85°	cutlery	1 x PHOOS02
Adjustable temperatures	Yes		
Water consumption (litres/cycle)	2.5		



CONNECTION WIRING DIAGRAM KEY

R	Rear lower panel	P	Peristaltic doser tubes
C	Water supply tubing	E	Electrical power cable
S	Water drain tubing	F	External doser power supply cable input
Q	Equipotential terminal		

* Indicative wash times
*Cold water connection required and three-phase electrical connection whenever possible



HTYA615H

FULLY INSULATED PASSTHROUGH DISHWASHER WITH SHR - STEAM HEAT RECOVERY

9.7KW THREE PHASE (7.0 KW SINGLE PHASE OPTIONAL)

Special line **500/600x500mm basket**



GUARANTEED WASH PERFORMANCE

In commercial dishwashers, the rinse is the most important part of the wash cycle, as it is the only one performed with clean water. This is the reason why, at Smeg, we believe all commercial dishwashers must have **a rinse pump on board**, the only way to guarantee that optimal and constant pressure and temperature are maintained throughout the rinse cycle.

WE BELIEVE IN OUR QUALITY

All dishwashers are manufactured in our state of the art factory in Italy, where we monitor all phases of design, engineering and production.

PRODUCT FEATURES

- **Double skin, fully insulated hood and panels**
- Construction in AISI 304 stainless steel
- Small capacity tank (25lt), moulded and with rounded edges
- Hood opening height: 420mm
- **Capacity to wash 600x500mm baskets and 600x400 trays**
- 20% higher load capacity compared to standard pass-through dishwashers
- **SHR (Steam Heat Recovery) device**
- **HTR (High Temperature Rinse) system with atmospheric boiler and rinse pump**
- 2.7 litres water rinse cycle
- Drain pump
- Triple stage dynamic filtration system to separate dirt particles from wash water and to control tank level
- **Water connection: Cold**
- Upper and lower wash and rinse arms in AISI 304 stainless steel
- Full size tank filter with removable basket, all in AISI 304 stainless steel
- Electronic control with 6 wash programs
- Shortest wash program 60 seconds
- Automatic "stand-by" to reduce energy consumption when not washing
- Automatic start on hood closure
- Soft start wash pump
- Automatic self-cleaning cycle and shut-off at the end of drain cycle
- Thermostop system to ensure correct rinse temperature
- Adjustable peristaltic pumps for detergent and rinse-aid injection
- Self-diagnostic system with error messages
- **Power connection: three phase (standard) or single phase (optional)**
- **24 months parts and labour warranty**
- **Note: cold water connection required**

INCLUDED ACCESSORIES

- Dish basket: 1 x PB60D01 (600x500x115mm)
- Cutlery basket: 1 x PHOOS03
- Flat basket: 1 x PB60G01 (600x500x115mm)

HTYA615H

FULLY INSULATED PASSTHROUGH DISHWASHER WITH SHR - STEAM HEAT RECOVERY

9.7KW THREE PHASE (7.0 KW SINGLE PHASE OPTIONAL)

Special line **500/600x500mm basket**

TECHNICAL SPECIFICATIONS

Dimensions (mm) (WxDxH)

716x836x1520/2040

Note

Installation details and footprint remain the same as all previous corresponding CWC models

Basket (mm)

600x500 or 500x500

Shortest wash program

60 sec

Tank capacity (litres)

25

Boiler heating element (kW)

6.0 - 9.0

Power rating & electrical connection

Standard

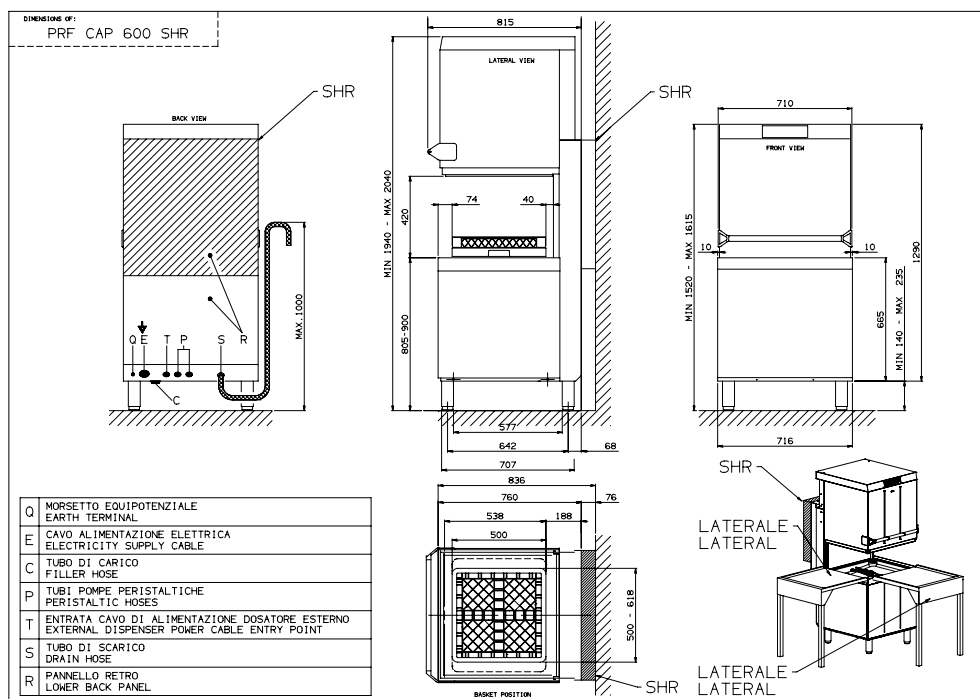
400V 3N~ / 16A / 9,7kW / 50Hz

Optional

230V~ / 31A / 7,0kW / 50Hz

Net weight

145Kg



* Indicative wash times
*Cold water connection required and three-phase
electrical connection whenever possible



SPECIAL LINE DISHWASHERS

FLEXIBLE TO SUIT YOUR NEEDS

Flexible, versatile and convenient best describe the Smeg Foodservice special line dishwasher range.

With the ability to wash two baskets simultaneously in our double basket model, to 600x400mm trays, utensils, pots and pans in the multipurpose models, these multifunction dishwashers cater to a variety of requirements.

Furthermore, Smeg elevated dishwashers are ergonomically designed to avoid injuries and strain, with a unique aesthetic design to complement your work space.





UD512DAUS

SPECIAL LINE **DOUBLE BASKET** FULLY INSULATED UNDERBENCH DISHWASHER - **THREE PHASE (15 AMP OPTIONAL)**
500x500 mm Double-basket



PRODUCT FEATURES

- **Ability to simultaneously wash 2 x 500x500 baskets.**
- Upper basket suitable for plates and saucers, with 145/255mm usable washing height.
- Lower basket suitable for glasses and cups, with 190/110mm usable washing height
- Double skin construction in AISI 304 stainless steel
- Moulded wash tank, rack guides and door
- Counterbalanced door with spring assisted hinges, full surround door gasket and no supporting rods
- **HTR (High Temperature Rinse) system with atmospheric boiler and rinse pump**
- 2.5 litres water rinse cycle
- Over 22% water exchange every cycle
- Drain pump with triple stage dynamic filtration system
- **Door opening height: 415mm**
- Upper and lower wash and rinse arms in AISI 304 stainless steel
- Full size tank filter with removable basket, all in AISI 304 stainless steel
- Electronic controls with 6 wash programs
- Shortest wash program 90 seconds
- Soft start wash pump
- Automatic self-cleaning cycle
- Shut-off at the end of drain cycle
- Thermostop system to ensure correct rinse temperature
- Adjustable peristaltic pumps for detergent and rinse-aid injection
- Self-diagnostic system with error messages
- **Three phase 6.7kW (15 Amp optional)**
- **15 Amp (optional). Turn to page 2 for more information.**
- **24 months parts and labour warranty.**

GUARANTEED WASH PERFORMANCE

In commercial dishwashers, the rinse is the most important part of the wash cycle, as it is the only one performed with clean water. This is the reason why, at Smeg, we believe all commercial dishwashers must have **a rinse pump on board**, the only way to guarantee that optimal and constant pressure and temperature are maintained throughout the rinse cycle.

WE BELIEVE IN OUR QUALITY

All dishwashers are manufactured in our state of the art factory in Italy, where we monitor all phases of design, engineering and production.



ACCESSORIES

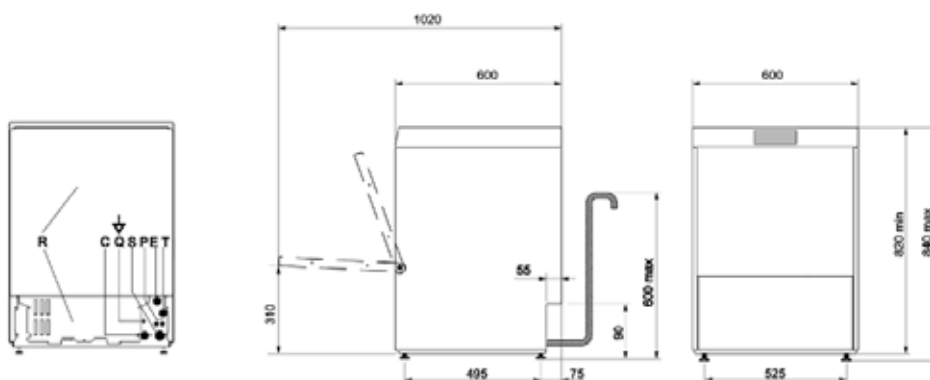
- PB50D01 - 500x500mm basket. 18-plate Ø250mm
- PB50G01 - 500x500mm flat-bottomed basket

UD512DAUS

SPECIAL LINE **DOUBLE BASKET** FULLY INSULATED UNDERBENCH DISHWASHER - **THREE PHASE (15 AMP OPTIONAL)**
500x500 mm Double-basket

TECHNICAL SPECIFICATIONS

Dimensions (mm) (WxDxH)	600x600x820	Minimum supply pressure (bar)	2.5
Basket (mm)	2 x 500x500	Drain pump	Yes
Door clearance (mm)	415	Rinse aid pump	Peristaltic
Type of interface	electronic	Detergent pump	Peristaltic
Door/hood structure	double skinned insulated	Programme short wash (sec)	90*
Supplied water temperature (°C)	From cold to 60°	Special programmes	Total renewal of the water inside the tank Extra rinse Self-cleaning
Tank volume (litres)	11	Thermostop	Yes
Tank heating element (W)	2,000	Total power (W)	6,700 (Three phase setting)
Filtering system	Tank filter + selective filter	Electrical connection	Standard 400V 3N~/12A/6,7kW/50Hz Optional 230V 3~/19A/6,7kW/50Hz 230V~/12A/2,7kW/50Hz 230V~/16A/3,7kW/50Hz 230V~/21A/4,7kW/50Hz
Boiler volume (litres)	6	Basket number	
Boiler heating element (W)	2,000 - 4,000 - 6,000	dishes	1 x PB50D01
Wash pump (W)	680	universal / glasses	1 x PB50G01
Tank temperature (°C)	60°	cutlery	1 x PHOOS02
Rinse pump	Yes		
Rinse temperature (°C)	85°		
Adjustable temperatures	Yes		
Water consumption (litres/cycle)	2.5		



CONNECTION WIRING DIAGRAM KEY

R	LOWER BACK PANEL	P	PERISTALTIC PUMP HOSES
T	EXTERNAL DISPENSER POWER SUPPLY CABLE ENTRY POINT	E	ELECTRICITY SUPPLY CABLE
S	DRAIN HOSE	C	FILLER HOSE
Q	EARTH TERMINAL		

* Supplied water temperature >50°C and <60°C and three-phase electrical connection whenever possible.

* Indicative wash times



FD511DAUS

SPECIAL LINE **ELEVATED** FULLY INSULATED DISHWASHER - **THREE PHASE**

(15 AMP SINGLE PHASE OPTIONAL)

500x500 mm Double-basket



PRODUCT FEATURES

- **1350mm total height, avoiding the need to bend**
- **Lower compartment availability 560Wx320H**
- Double skin construction in AISI 304 stainless steel
- Moulded wash tank, rack guides and door
- Counterbalanced door with spring assisted hinges, full surround door gasket and no supporting rods
- **HTR (High Temperature Rinse) system with atmospheric boiler and rinse pump**
- 2.5 litres water rinse cycle
- Over 22% water exchange every cycle
- Drain pump with triple stage dynamic filtration system
- **Door opening height: 415mm**
- Upper and lower wash and rinse arms in AISI 304 stainless steel
- Full size tank filter with removable basket, all in AISI 304 stainless steel
- Electronic controls with 6 wash programs
- Shortest wash program 90 seconds
- Soft start wash pump
- Automatic self-cleaning cycle
- Shut-off at the end of drain cycle
- Thermostop system to ensure correct rinse temperature
- Adjustable peristaltic pumps for detergent and rinse-aid injection
- Self-diagnostic system with error messages
- **Electrical connection: Three phase - 6.7kW (Standard) / Single phase, 15 Amp (optional). Turn to page 2 for more information.**
- **24 months parts and labour warranty**

GUARANTEED WASH PERFORMANCE

In commercial dishwashers, the rinse is the most important part of the wash cycle, as it is the only one performed with clean water. This is the reason why, at Smeg, we believe all commercial dishwashers must have **a rinse pump on board**, the only way to guarantee that optimal and constant pressure and temperature are maintained throughout the rinse cycle.

WE BELIEVE IN OUR QUALITY

All dishwashers are manufactured in our state of the art factory in Italy, where we monitor all phases of design, engineering and production.



ACCESSORIES

- PB50D01 - 500x500mm basket. 18-plate Ø250mm
- PB50G01 - 500x500mm flat-bottomed basket
- WB50D01 - Wire basket. 18-plate Ø250mm
- WB50G01 - Wide-mesh wire basket with flat bottom
- WB50G02 - Wire basket with inclined bottom for stem glasses max Ø90mm
- WB50G03 - Wire basket with inclined bottom for stem glasses max Ø72mm
- WB50G04 - Wire basket with inclined bottom for stem glasses max Ø120mm
- WB50T02 - Wire basket for 7 GN1/1 20mm deep baking rins
- WB50T03 - Wire basket for GN1/1 60mm deep

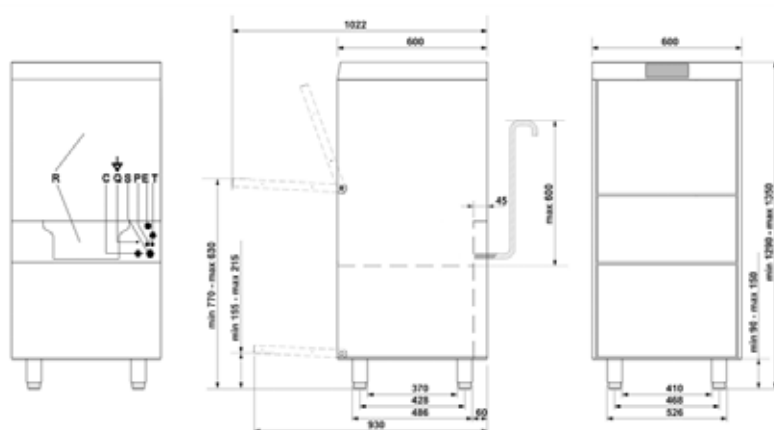
FD511DAUS

SPECIAL LINE **ELEVATED** FULLY INSULATED DISHWASHER - **THREE PHASE**
(15 AMP SINGLE PHASE OPTIONAL)

500x500 mm Double-basket

TECHNICAL SPECIFICATIONS

Dimensions (mm) (WxDxH)	600x600x1350	Minimum supply pressure (bar)	2.5
Basket (mm)	500x500	Drain pump	Yes
Door clearance (mm)	415	Rinse aid pump	Peristaltic
Type of interface	electronic	Detergent pump	Peristaltic
Door/hood structure	double skinned insulated	Programme short wash (sec)	90*
Supplied water temperature (°C)	From cold to 60°	Special programmes	Total renewal of the water inside the tank Extra rinse Self-cleaning
Tank volume (litres)	11	Thermostop	Yes
Tank heating element (W)	2,000	Total power (W)	6,700 (Three phase setting)
Filtering system	Tank filter + selective filter	Electrical connection	Standard: 400V 3N~/12A/6,7 kW/50Hz Optional: 230V 3~/19A/6,7kW/50Hz 230V~/12A/2,7kW/50Hz 230V~/16A/3,7kW/50Hz 230V~/21A/4,7kW/50Hz
Boiler volume (litres)	6	Basket number	
Boiler heating element (W)	2,000 - 4,000 - 6,000	dishes	1 x PB50D01
Wash pump (W)	680	universal / glasses	1 x PB50G01
Tank temperature (°C)	60°	cutlery	1 x PHOOS02
Rinse pump	Yes		
Rinse temperature (°C)	85°		
Adjustable temperatures	Yes		
Water consumption (litres/cycle)	2.5		



CONNECTION WIRING DIAGRAM KEY

R	LOWER BACK PANEL
T	EXTERNAL DISPENSER POWER SUPPLY CABLE ENTRY POINT
S	DRAIN HOSE
Q	EARTH TERMINAL

P	PERISTALTIC PUMP HOSES
E	ELECTRICITY SUPPLY CABLE
C	FILLER HOSE

*Supplied water temperature >50°C and <60°C and three-phase electrical connection whenever possible.
*Indicative wash times



UNI EN ISO 9001
9130-Smeg

UNI EN ISO 14001
9101-SME2

OHSAAS 18001
9102-SME3

UD516DAUS

SPECIAL LINE **MULTIPURPOSE** FULLY INSULATED UNDERBENCH DISHWASHER - **THREE PHASE (15 AMP OPTIONAL)**
500x500 mm basket



GUARANTEED WASH PERFORMANCE

In commercial dishwashers, the rinse is the most important part of the wash cycle, as it is the only one performed with clean water. This is the reason why, at Smeg, we believe all commercial dishwashers must have **a rinse pump on board**, the only way to guarantee that optimal and constant pressure and temperature are maintained throughout the rinse cycle.

WE BELIEVE IN OUR QUALITY

All dishwashers are manufactured in our state of the art factory in Italy, where we monitor all phases of design, engineering and production.



PRODUCT FEATURES

- In addition to the use of 500x500mm baskets, ability to wash up to 8 x 600x400 trays or 1 x 600x400 box (350mm max height) and larger items compared to a standard underbench dishwasher
- Usable loading depth 605mm
- Grid and tray basket included
- Double skin construction in AISI 304 stainless steel
- Moulded wash tank, rack guides and door
- Counterbalanced door with spring assisted hinges, full surround door gasket and no supporting rods
- **HTR (High Temperature Rinse) system with atmospheric boiler and rinse pump**
- 2.5 litres water rinse cycle
- Over 22% water exchange every cycle
- Drain pump with triple stage dynamic filtration system
- **Door opening height: 415mm**
- Upper and lower wash and rinse arms in AISI 304 stainless steel
- Full size tank filter with removable basket, all in AISI 304 stainless steel
- Electronic controls with 6 wash programs
- Shortest wash program 90 seconds
- Soft start wash pump
- Automatic self-cleaning cycle
- Shut-off at the end of drain cycle
- Thermostop system to ensure correct rinse temperature
- Adjustable peristaltic pumps for detergent and rinse-aid injection
- Self-diagnostic system with error messages
- **Electrical connection: Three phase - 6.7kW (Standard) / Single phase, 15 Amp (optional). Turn to page 2 for more information.**
- **24 months parts and labour warranty**

ACCESSORIES

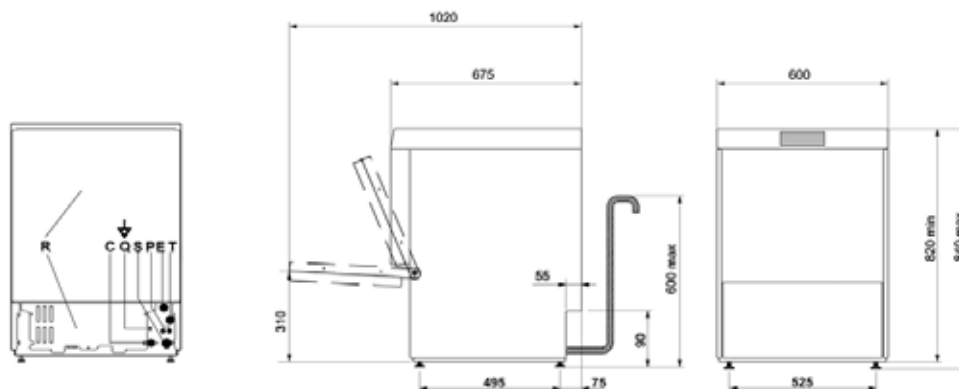
- PB50D01 - 500x500mm basket. 18-plate Ø250mm
- PB50G01 - 500x500mm flat-bottomed basket
- WB50D01 - Wire basket. 18-plate Ø250mm
- WB50G01 - Wide-mesh wire basket with flat bottom
- WB50G02 - Wire basket with inclined bottom for stem glasses max Ø90mm
- WB50G03 - Wire basket with inclined bottom for stem glasses max Ø72mm
- WB50G04 - Wire basket with inclined bottom for stem glasses max Ø120mm
- WB50T02 - Wire basket for 7 GN1/1 20mm deep baking rins
- WB50T03 - Wire basket for GN1/1 60mm deep

UD516DAUS

SPECIAL LINE **MULTIPURPOSE** FULLY INSULATED UNDERBENCH DISHWASHER - **THREE PHASE (15 AMP OPTIONAL)**
500x500 mm basket

TECHNICAL SPECIFICATIONS

Dimensions (mm) (WxDxH)	600x680x820	Minimum supply pressure (bar)	2.5
Basket (mm)	500x500	Drain pump	Yes
Door clearance (mm)	415	Rinse aid pump	Peristaltic
Type of interface	electronic	Detergent pump	Peristaltic
Door/hood structure	double skinned insulated	Programme Short Wash (sec)	90*
Supplied water temperature (°C)	From cold to 60°	Special programmes	Total renewal of the water inside the tank Extra rinse Self-cleaning
Tank volume (litres)	11	Thermostop	Yes
Tank heating element (W)	2,000	Total power (W)	6,700 (Three phase setting)
Filtering system	Tank filter + selective filter	Electrical connection	Standard: 400V 3N~/12A/6,7 kW/50Hz Optional: 230V 3~/19A/6,7kW/50Hz 230V~/12A/2,7kW/50Hz 230V~/16A/3,7kW/50Hz 230V~/21A/4,7kW/50Hz
Boiler volume (litres)	6	Basket number	
Boiler heating element (W)	2,000 - 4,000 - 6,000	dishes	1 x PB50D01
Wash pump (W)	680	universal / glasses	1 x PB50G01
Tank temperature (°C)	60°	cutlery	1 x PHOOS02
Rinse pump	Yes	grid	1 x PRF500
Rinse temperature (°C)	85°	tray basket	1 X WB50T03
Adjustable temperatures	Yes		
Water consumption (litres/cycle)	2.5		



CONNECTION WIRING DIAGRAM KEY

R	LOWER BACK PANEL
C	FILLER HOSE
S	DRAIN HOSE
Q	EARTH TERMINAL

P	PERISTALTIC PUMP HOSES
E	ELECTRICITY SUPPLY CABLE
T	EXTERNAL DISPENSER POWER SUPPLY CABLE ENTRY POINT

*Supplied water temperature >50°C and <60°C and three-phase electrical connection whenever possible.
*Indicative wash times



FD516DAUS

SPECIAL LINE **ELEVATED MULTIPURPOSE** FULLY INSULATED DISHWASHER - **THREE PHASE (15 AMP OPTIONAL)**

500x500 mm basket



GUARANTEED WASH PERFORMANCE

In commercial dishwashers, the rinse is the most important part of the wash cycle, as it is the only one performed with clean water. This is the reason why, at Smeg, we believe all commercial dishwashers must have **a rinse pump on board**, the only way to guarantee that optimal and constant pressure and temperature are maintained throughout the rinse cycle.

WE BELIEVE IN OUR QUALITY

All dishwashers are manufactured in our state of the art factory in Italy, where we monitor all phases of design, engineering and production.

PRODUCT FEATURES

- **1350mm total height, avoiding the need to bend**
- **Lower compartment availability 560Wx320H**
- **In addition to the use of 500x500mm baskets, ability to wash up to 8 x 600x400 trays or 1 x 600x400 box (350mm max height)**
- Usable loading depth 605mm
- Grid and tray basket included
- Double skin construction in AISI 304 stainless steel
- Moulded wash tank, rack guides and door
- Counterbalanced door with spring assisted hinges, full surround door gasket and no supporting rods
- **HTR (High Temperature Rinse) system with atmospheric boiler and rinse pump**
- 2.5 litres water rinse cycle
- Over 22% water exchange every cycle
- Drain pump with triple stage dynamic filtration system
- **Door opening height: 415mm**
- Upper and lower wash and rinse arms in AISI 304 stainless steel
- Full size tank filter with removable basket, all in AISI 304 stainless steel
- Electronic controls with 5 wash programs
- Shortest wash program 90 seconds
- Soft start wash pump
- Automatic self-cleaning cycle
- Shut-off at the end of drain cycle
- Thermostop system to ensure correct rinse temperature
- Adjustable peristaltic pumps for detergent and rinse-aid injection
- Self-diagnostic system with error messages
- **Electrical connection: Three phase - 7kW (Standard) / Single phase, 15 Amp (optional). Turn to page 2 for more information.**
- **24 months parts and labour warranty**

ACCESSORIES

- PB50D01 - 500x500mm basket. 18-plate Ø250mm
- PB50G01 - 500x500mm flat-bottomed basket
- WB50D01 - Wire basket. 18-plate Ø250mm
- WB50G01 - Wide-mesh wire basket with flat bottom
- WB50G02 - Wire basket with inclined bottom for stem glasses max Ø90mm
- WB50G03 - Wire basket with inclined bottom for stem glasses max Ø72mm
- WB50G04 - Wire basket with inclined bottom for stem glasses max Ø120mm
- WB50T02 - Wire basket for 7 GN1/1 20mm deep baking rins
- WB50T03 - Wire basket for GN1/1 60mm deep

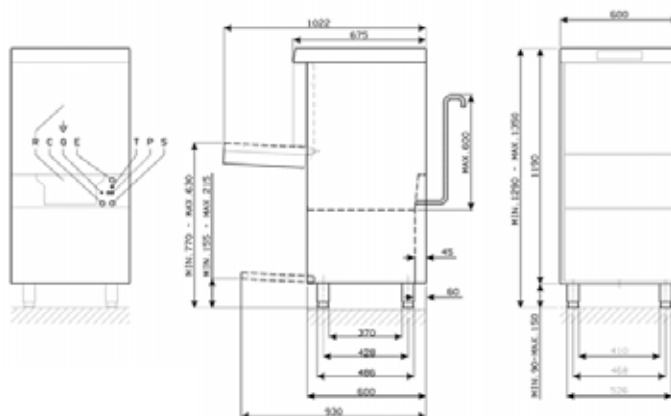
FD516DAUS

SPECIAL LINE ELEVATED **MULTIPURPOSE** FULLY INSULATED DISHWASHER - **THREE PHASE (15 AMP OPTIONAL)**

500x500 mm basket

TECHNICAL SPECIFICATIONS

Dimensions (mm) (WxDxH)	600x680x1350	Minimum supply pressure (bar)	2.5
Basket (mm)	500x500	Drain pump	Yes
Door clearance (mm)	415	Rinse aid pump	Peristaltic
Type of interface	electronic	Detergent pump	Peristaltic
Door/hood structure	double skinned insulated	Programme Short Wash (sec)	90*
Supplied water temperature (°C)	From cold to 60°	Special programmes	Total renewal of the water inside the tank Extra rinse Self-cleaning
Tank volume (litres)	11	Thermostop	Yes
Tank heating element (W)	2,000	Total power (W)	7.0 kW (Three phase option)
Filtering system	Tank filter + selective filter	Electrical connection	Standard: 400V 3N~/13A/7.0kW/50Hz Optional: 230V~/13A/3.0kW/50Hz 230V~/18A/4.0kW/50Hz 230V~/22A/5.0kW/50Hz
Boiler volume (litres)	6	Basket number	
Boiler heating element (W)	2,000 - 4,000 - 6,000	dishes	1 x PB50D01
Wash pump (W)	680	universal / glasses	1 x PB50G01
Tank temperature (°C)	60°	cutlery	1 x PHOOS02
Rinse pump	Yes	grid	1 x PRF500
Rinse temperature (°C)	85°	tray basket	1 X WB50T03
Adjustable temperatures	Yes		
Water consumption (litres/cycle)	2.5		



CONNECTION WIRING DIAGRAM KE

R	LOWER BACK PANEL
C	FILLER HOSE
S	DRAIN HOSE
Q	EARTH TERMINAL

P	PERISTALTIC PUMP HOSES
E	ELECTRICITY SUPPLY CABLE
T	EXTERNAL DISPENSER POWER SUPPLY CABLE ENTRY POINT

*Supplied water temperature >50°C and <60°C and three-phase electrical connection whenever possible.

*Indicative wash times



PROFESSIONAL FRESHWATER DISHWASHERS

ACHIEVE THE HIGHEST STANDARDS OF HYGIENE

Smeg's SWT freshwater dishwashers are the ideal product for users who are not familiar with tank dishwashers and prefer installations requiring a domestic appearance.

Offering thermal disinfection cycles with final rinse temperatures up to 93 degrees for 10 minutes, Smeg's SWT's reach an AO level of 12,000.

These models provide the highest level of hygiene in the Foodservice industry, at levels comparable to those required for medical standards.

Perfect for aged care facilities, nursing homes, offices and schools.





SWT262TAUS

FRESH WATER SYSTEM DISHWASHER - THREE PHASE (15 AMP OPTIONAL)

Double basket configuration



PROFESSIONAL STANDARD, DOMESTIC STYLE USE

With its special configuration of the **two baskets, similar to a domestic dishwasher**, Smeg SWT262TDAUS combines the features and benefits of a **truly professional dishwasher**, with the simplicity of use for users who may not be familiar with the use of tank dishwashers and installations requiring a domestic kitchen "look".

HIGHEST LEVEL OF HYGIENE IN THE FOODSERVICE INDUSTRY

With **final rinse up to 93 degrees for 10 minutes**, Smeg SWT262TDAUS offers **disinfection cycles with A0 levels up to 12,000** and hygiene levels comparable to the ones required for medical standards.

WE BELIEVE IN OUR QUALITY

All dishwashers are manufactured in **our state of the art factory in Italy**, where we monitor all phases of design, engineering and production.

PRODUCT FEATURES

- **Easy to use, double basket configuration, similar to a domestic dishwasher, for a wider range of users and applications**
- **Professional dishwasher, 85°C rinse temperature**
- **Special disinfection cycles, 93°C rinse temperature**
- Total water exchange in every phase during cycle - both washing and rinsing
- Electronic control
- Double skin construction in AISI 304 stainless steel
- Moulded wash tank, rack guides and door
- Counterbalanced door with spring assisted hinges, full surround door gasket and no supporting rods
- Safety door locking mechanism, with end of cycle automatic opening
- Drain pump
- Rinse pump to guarantee constant and optimal rinse pressure, with electronic temperature control.
- Soft start wash pump
- Stainless steel filtration system
- **Steam condensing system**
- **Electrical connection: Three phase - 7.0kW (Standard) / Single phase, 15 Amp (optional). Turn to page 2 for more information.**
- **24 months parts and labour warranty**



SWT262TAUS

FRESH WATER SYSTEM DISHWASHER - THREE PHASE (SINGLE PHASE OPTIONAL)

Double basket configuration

TECHNICAL SPECIFICATIONS

Dimensions (mm) (WxDxH)	600x600x850	Drain pump	Yes
Basket	Double basket configuration	Rinse aid dispenser	Integrated in the door
Type of interface	electronic	Detergent dispenser	Integrated in the door
Door/hood structure	double skinned insulated	Total power (W)	7.0 kW (Three phase setting)
Supplied water temperature (°C)	From cold to 60°	Electrical connection	Standard: 400V 3N~/12A/7,0 kW/50Hz Optional: 230V 3~/19A/7,0kW/50Hz 230V 1N~/16A/3,5kW/50Hz 230V 1N~/12A/2,8kW/50Hz
Tank heating element (W)	6,300		
Rinse pump	Yes		
Rinse temperature (°C)	85° or 93°		

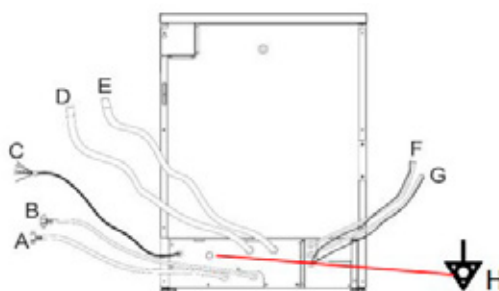
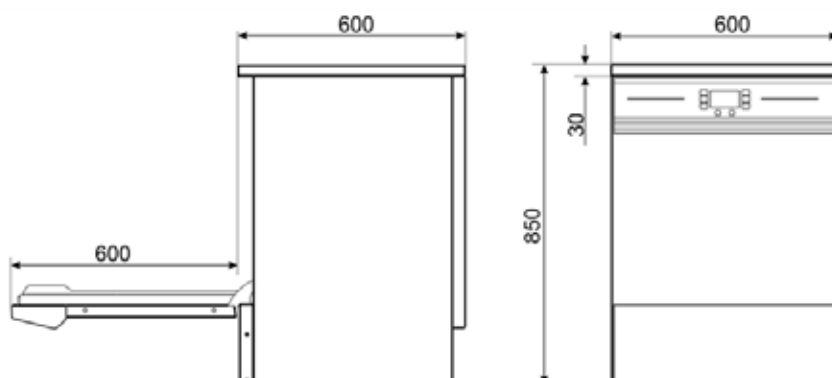


fig. 3 - Diagram, back panel connections and hookup.

CONNECTION WIRING DIAGRAM KEY

A HOT WATER SUPPLY HOSE (RED)	E DISHWASHER DRAIN HOSE
B COLD WATER SUPPLY HOSE (BLUE)	F PERISTALTIC PUMP P1
C POWER SUPPLY CABLE	G PERISTALTIC PUMP P2
D STEAM CONDENSER DRAIN HOSE	H SYSTEM EARTH



SWT262TDAUS

FRESH WATER SYSTEM DISHWASHER WITH DETERGENT/RINSE AID PUMPS - THREE PHASE (15 AMP OPTIONAL)

Double basket configuration



PROFESSIONAL STANDARD, DOMESTIC STYLE USE

With its special configuration of the **two baskets, similar to a domestic dishwasher**, Smeg SWT262TDAUS combines the features and benefits of a **truly professional dishwasher**, with the simplicity of use for users who may not be familiar with the use of tank dishwashers and installations requiring a domestic kitchen "look".

HIGHEST LEVEL OF HYGIENE IN THE FOODSERVICE INDUSTRY

With **final rinse up to 93 degrees for 10 minutes**, Smeg SWT262TDAUS offers **disinfection cycles with A0 levels up to 12,000** and hygiene levels comparable to the ones required for medical standards.

WE BELIEVE IN OUR QUALITY

All dishwashers are manufactured in **our state of the art factory in Italy**, where we monitor all phases of design, engineering and production.

PRODUCT FEATURES

- **Easy to use, double basket configuration, similar to a domestic dishwasher, for a wider range of users and applications**
- **Professional dishwasher, 85°C rinse temperature**
- **Special disinfection cycles, 93°C rinse temperature**
- Total water exchange in every phase during cycle - both washing and rinsing
- Electronic control
- Double skin construction in AISI 304 stainless steel
- Moulded wash tank, rack guides and door
- Counterbalanced door with spring assisted hinges, full surround door gasket and no supporting rods
- Safety door locking mechanism, with end of cycle automatic opening
- Drain pump
- Rinse pump to guarantee constant and optimal rinse pressure, with electronic temperature control.
- Soft start wash pump
- Stainless steel filtration system
- **Steam condensing system**
- **Adjustable peristaltic pumps for detergent and rinse aid injection**
- **Electrical connection: Three phase - 7.0kW (Standard) / Single phase, 15 Amp (optional). Turn to page 2 for more information.**
- **24 months parts and labour warranty**



SWT262TDAUS

FRESH WATER SYSTEM DISHWASHER WITH DETERGENT/RINSE AID PUMPS - THREE PHASE

(SINGLE PHASE OPTIONAL)

Double basket configuration

TECHNICAL SPECIFICATIONS

Dimensions (mm) (WxDxH)

Basket

Type of interface

Door/hood structure

Supplied water temperature (°C)

Tank heating element (W)

Rinse pump

Rinse temperature (°C)

600x600x850

Double basket configuration

electronic
double skinned
insulated

From cold to 60°

6,300

Yes

85° or 93°

Drain pump

Rinse aid dispenser

Detergent dispenser

Total power (W)

Electrical connection

Yes

Through adjustable peristaltic pump

Through adjustable peristaltic pump

7.0 kW
(Three phase setting)

Standard: 400V 3N~/12A/7,0
kW/50Hz

Optional:

230V 3~/19A/7,0kW/50Hz

230V 1N~/16A/3,5kW/50Hz

230V 1N~/12A/2,8kW/50Hz

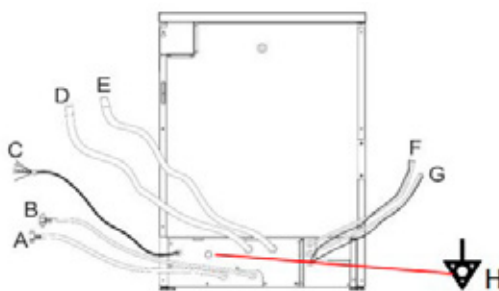
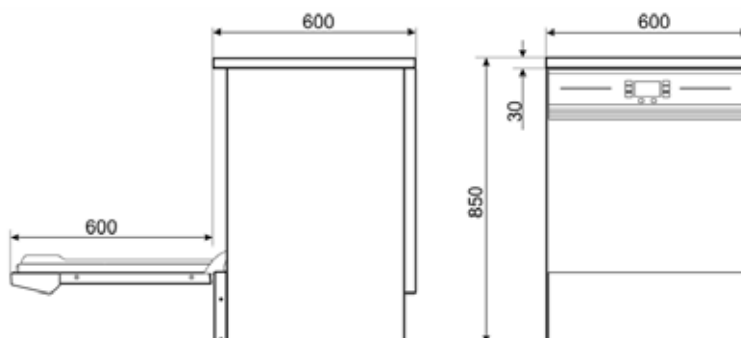


fig. 3 - Diagram, back panel connections and hookup.

CONNECTION WIRING DIAGRAM KEY

A	HOT WATER SUPPLY HOSE (RED)	E	DISHWASHER DRAIN HOSE
B	COLD WATER SUPPLY HOSE (BLUE)	F	PERISTALTIC PUMP P1
C	POWER SUPPLY CABLE	G	PERISTALTIC PUMP P2
D	STEAM CONDENSER DRAIN HOSE	H	SYSTEM EARTH



UNI EN ISO 9001
9130-Smeg

UNI EN ISO 14001
9191-SME2

OHSAS 18001
9192-SME3

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