



FRESH WATER SYSTEM DISHWASHER
SWT RANGE



PERFORMING EXCELLENCE

SMEG has 50 years of experience in manufacturing dishwashers and over 30 years of experience in making cleaning and thermal disinfection systems for the medical sector with its Instruments division.

These skills have led to the creation of a new range of Clean Water dishwashers designed for professionals in the care, hospital, kindergarten sectors and all those consumers where high standards of hygiene are required.





P1

LIGHT

45°

P2

NORMAL

55°

P3

SHORT

60°

P4

STRONG

55°

P5

UNIVERSAL

60°+TD

P6

HEAVY

65°+TD

P7

PREWASH

ON
AUTO
START

FRESH WATER SYSTEM DISHWASHERS

SWT RANGE



FRESH WATER SYSTEM

SWT Fresh Water System: a dishwashers range completely designed and manufactured in Italy. Dedicated to offices, kindergartens, schools, hospital wards, care and nursing homes.

High standards of hygiene are ensured by the thermal disinfection and by the automatic wash water replacement at every washing cycle.

THE RANGE

The SMEG range of fresh water dishwashers is composed by 2 twin basket models. 7 washing programs and the thermal disinfection option satisfy every washing need.



SWT262 Range

The distinctive feature of the SWT262 models is an 85°C rinse cycle for all programs and two thermal disinfection programs.

Functions display



On / Off



Drain water



Auto open



Additional pre-wash



Start / Pause



Door opening



Program selection

Washing programs



93°C



85°C



SWT264 Range

The SWT264 models feature a flexible program package with short cycles, 85°C rinse cycle and 93°C Thermal disinfection cycle.

Functions display



On / Off



Drain water



Auto open



REPEAT Function



Start / Pause



Door opening



Program selection



Drying

Washing programs



■ ■ ■ MAXIMUM WASH PERFORMANCE

The innovative rinse system, amongst a series of design and technical solutions, grant maximum washing performances and excellent rinsing in all conditions.

Any size of crockery can be washed, thanks to the very wide usable height.



'SOFT START' WASHING SYSTEM

All models in the SWT range have a **'Soft Start'** electronic system to manage the wash pump power. To **protect the glasses and the most delicate dishes**, the water jet starts initially at a lower pressure getting up to full power after a few moments.



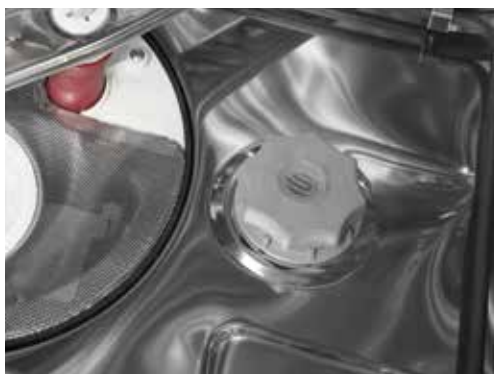
FILTERING SYSTEM

All models in the SWT range have an excellent washing water filtering system in order to ensure a quality result. The filter is easily removable for daily cleaning.



BETTER DOSAGE

The models in the SWT range can have the traditional dosing system in the inner door for professional powder or be fitted with a peristaltic pump ("D" models) for professional cleaning fluids use.



WATER SOFTENER CONTINUOUS REGENERATION

Good quality water supply and excellent washings results are ensured by the integrated continuous regeneration softener in all models.

LARGE LOAD CAPABILITY

SMEG's experience has allowed it to design an efficient double basket washing system, thus maximizing the machine's load capacity.

Thanks to KSLR260 kits the professional 50x50 baskets can also be used instead of the standard lower basket.



THERMOSTOP **Hygiene guarantee**

*At each cycle the machine checks that the correct rinsing temperature has been reached.
A guarantee of hygiene for the dishes.*





AUTO-OPEN FUNCTION

To speed up drying process at the end of the wash cycle, a auto-open door function is available.



GUARANTEED HYGIENE

Easy cleaning and fat accumulation prevention are ensured by the tank and inner door rounded corners, by the moulded basket guides and by the rational surface design.

The deep-drawn bottom helps to convey any food residuals towards the filter and drain.

PROGRAMS AND FUNCTIONS

All models in the **SWT range** have programs and special functions that enhance their versatility, guaranteeing hygiene and energy saving.



93°C THERMAL DISINFECTION

The Thermal disinfection programs with 93°C rinse reach up to a value of $A_0 = 12,000$.

Impossible to reach by traditional professional dishwashers.



DOOR LOCK

The door lock prevents the door from opening during the thermal disinfection program to prevent accidental interruption and contamination.



85°C RINSE

As well as 93°C thermal disinfection, the SWT262 range models also have 85°C rinse programs.



DRYING cycle

Some models in the SWT range have integrated forced drying.

At the end of the cycle, this system provides perfectly dry dishes.



SHORT CYCLES

With the SWT range it is possible to carry out wash cycles with 2 full baskets in just 5 minutes, thus ensuring better washing results.



REPEAT CYCLE

The REPEAT function uses the last rinse water for the following wash cycle. Water consumption is considerably reduced and the cycle time is shortened.

ENERGY SAVING

A traditional industrial dishwasher has a high energy consumption in order to maintain the temperature of the wash tank and boiler water even when not in use. During the day, most of the time in which the machine is turned on is taken up by these phases of non-use with

consequent energy waste.

The SWT Fresh Water models only consume energy during the wash program and thus allow high energy savings over traditional professional dishwashers.

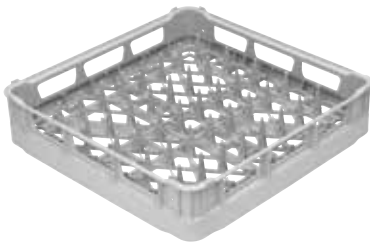


ACCESSORIES

BASKETS AND ACCESSORIES

PB50D01

Polypropylene basket with flat base for plates, dim. 500x500 mm



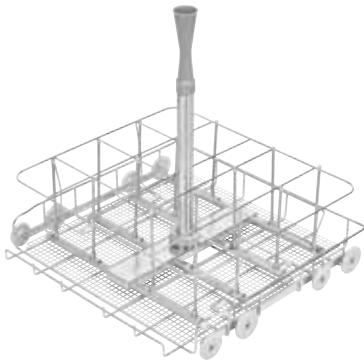
PHOOS02

Polypropylene basket for cutlery with 6 compartments



LB16SWT

Stainless steel basket 500x500 mm, for 16 bottles, max. height 500 mm and max diameter 100 mm.



KSLR260

Adaptor for professional baskets PB50D01

DOSING UNITS AND PROBES

KD260

Detergent and rinsing agent peristaltic dosing unit kit

AS4060

Acquastop

KSL260

Level probe for detergent and rinsing agent kit



SUPPORTS

B6040L

Dishwasher support with pressure opening, lock and removable internal bottom. Especially suitable for chemical containers.
Dim. 600x530x400 mm



T6040

Open dishwasher support.
Dim. 600x530x400 mm





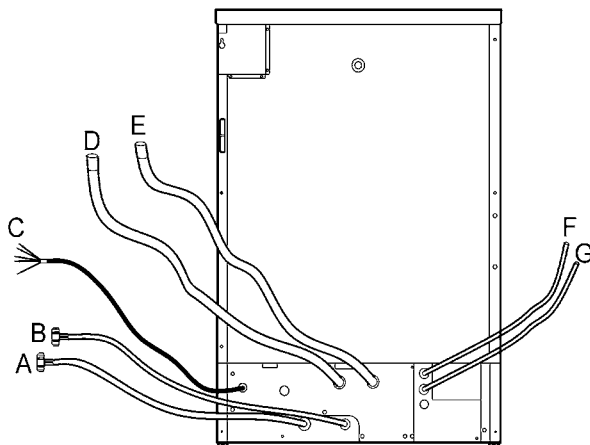
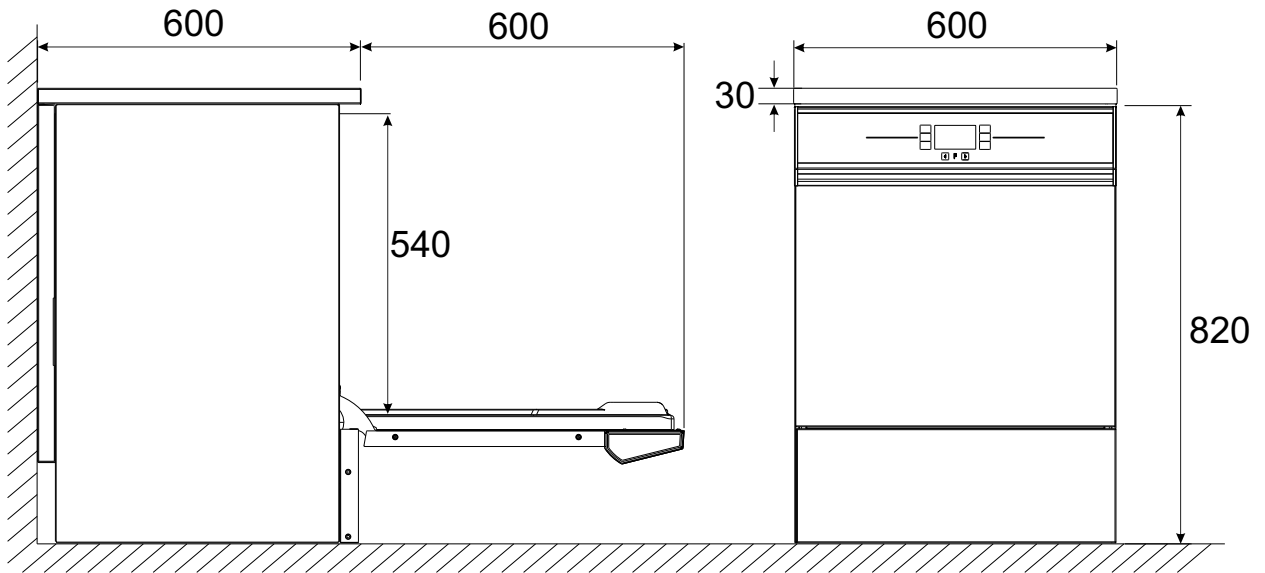
TECHNICAL DATA

Model		SWT264	SWT264X
Dimensions (L x D x H)	mm	600 x 600 x 850	600 x 600 x 850
No. Baskets		2	2
Feed-water temperature	°C	25° - 30°	25° - 30°
Softener		yes	yes
Drying program		-	yes
Thermostop		yes	yes
Noise level	dB	51,7	51,7
Drain pump		yes	yes
Dosage units in the inner door		yes	yes
Peristaltic dosage units		-	-
Program 1 – rinse temperature	min	10' (8')* - 60°C	10' (8')* - 60°C
Program 2 - rinse temperature	min	9' - cold	9' - cold
Program 3 - rinse temperature	min	13' (11') - 70°C	13' (11') - 70°C
Program 4 - rinse temperature	min	22' - 85°C	22' - 85°C
Program 5 - rinse temperature	min	25' - 85°C	25' - 85°C
Program 6 - rinse temperature	min	28' - 93°C	28' - 93°C
Program 7 - Soak / Pre-wash	min	34' - 93°C	34' - 93°C
Repeat function		Programmes P1 / P3	Programmes P1 / P3
Standard electrical connection and maximum power	V/ph/Hz	400/3/50 - 6700W	400/3/50 - 6700W
convertible into		230/1/50 - 3500W	230/1/50 - 3500W
convertible into		230/3/50 - 6700W	230/3/50 - 6700W
Certifications		UNI EN 60335 / WRAS cat.5	UNI EN 60335 / WRAS cat.5

SWT262TD	SWT262T	SWT264D	SWT264XD
600 x 600 x 850	600 x 600 x 850	600 x 600 x 850	600 x 600 x 850
2	2	2	2
25° - 30°	25° - 30°	25° - 30°	25° - 30°
yes	yes	yes	yes
-	-	-	yes
yes	yes	yes	yes
51,7	51,7	51,7	51,7
yes	yes	yes	yes
-	yes	-	-
yes	-	yes	yes
21' - 85°C	21' - 85°C	10' (8')* - 60°C	10' (8')* - 60°C
31' - 85°C	31' - 85°C	9' - cold	9' - cold
23' - 85°C	23' - 85°C	13' (11') - 70°C	13' (11') - 70°C
34' - 85°C	34' - 85°C	22' - 85°C	22' - 85°C
40' - 93°C	40' - 93°C	25' - 85°C	25' - 85°C
53' - 93°C	53' - 93°C	28' - 93°C	28' - 93°C
5'	5'	34' - 93°C	34' - 93°C
-	-	Programmes P1 / P3	Programmes P1 / P3
400/3/50 - 6700W	400/3/50 - 6700W	400/3/50 - 6700W	400/3/50 - 6700W
230/1/50 - 3500W	230/1/50 - 3500W	230/1/50 - 3500W	230/1/50 - 3500W
230/3/50 - 6700W	230/3/50 - 6700W	230/3/50 - 6700W	230/3/50 - 6700W
UNI EN 60335 / WRAS cat.5	UNI EN 60335 / WRAS cat.5	UNI EN 60335 / WRAS cat.5	UNI EN 60335 / WRAS cat.5



TECHNICAL DRAWING



A	Hot water feed pipe
B	Mains water feed pipe
C	Electrical supply cable
D	Steam condenser discharge pipe
E	Machine drain pipe
F	Peristaltic intake pipe P1 and detergent level in tank cable P1
G	Peristaltic intake pipe P2 and rinse aid level in tank cable P2

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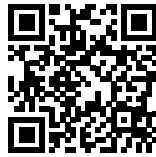
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