



PROFESSIONAL CATALOGUE

September 2016

Over 65 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.

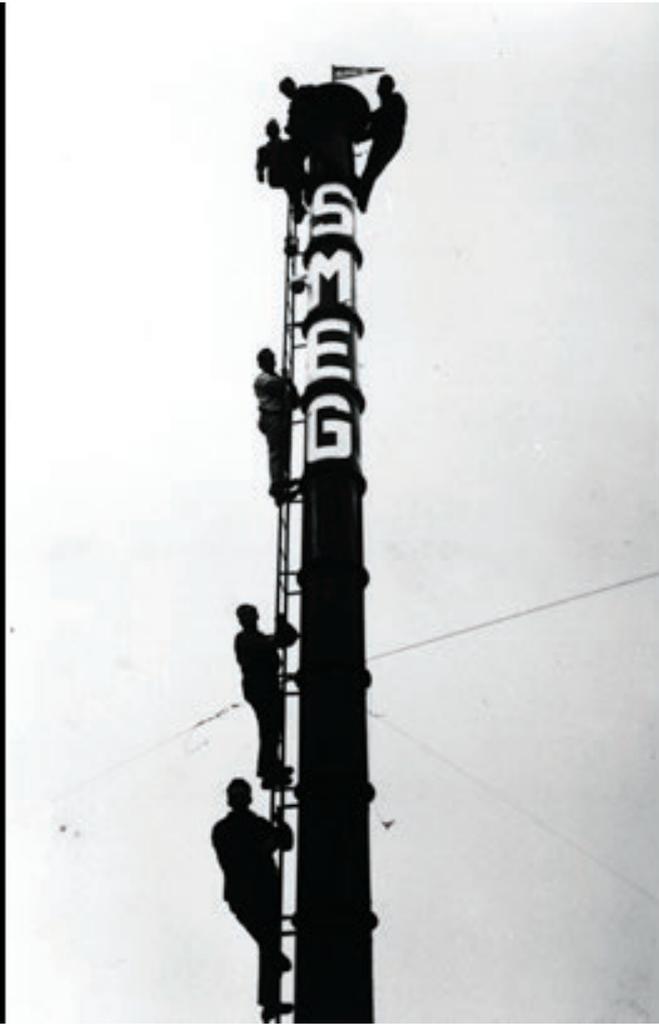
Starting as a **home appliance manufacturer**, in the second half of the 1950s Smeg launched one of the first gas cookers with an automatic switch-on function, an oven safety valve and cooking programmer/timer. In 1963, the laundry and dishwasher range was launched and soon produced a world first in 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".





CONTENTS

PROFESSIONAL OVENS, STANDS and ACCESSORIES

ALFA43 series	10
ALFA140	14
ALFA145	15
ALFA143/144 series	16
ALFA241 series	20
ALFA341 series	22
Oven stands with tray support	24
Oven accessories	25

THERMO DISINFECTION DISHWASHERS

SWT262T	28
SWT262TD	29

REVERSE OSMOSIS

WO-10	31
-------	----

PROFESSIONAL DISHWASHERS and ACCESSORIES

EASYLINE series	34
TOPLINE series	40
GREENLINE series	52
Dishwasher accessories	57

PROFESSIONAL UTENSIL WASHERS

UW5757D	62
UW6070D	63
UW60132D	64
Utensil washer accessories	65

CONTACT INFORMATION	66
---------------------	----



PROFESSIONAL OVENS

NO COMPROMISE IN COOKING PERFORMANCE

All Smeg Foodservice ovens are designed to maintain an extremely stable and uniform temperature inside the cavity, ensuring perfect cooking results, every time.

STRENGTH

Smeg catering products draw on the experience of over 30 years in the Foodservice industry. The ovens are built with the highest-quality materials, making them particularly tough and strong.

SAFETY

Specific materials and sophisticated design features allow optimum use of Smeg ovens with absolute confidence in their safety. The use of the highest-quality materials ensures cleanliness and hygiene, satisfying the most rigid requirements.

SOPHISTICATED DESIGN

Smeg ovens are immediately recognisable by their fine design. Attractive to look at, they are suitable for installation in prominent positions, and are ideally suited for front-of-house. They are spacious, easy to use and simple to install; the ideal working tool for all foodservice environments.

FAN SYSTEM

The heat in the ovens is distributed by means of one, two or three fans. When two or three fans are present, they 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.

POWER CONSUMPTION

Power consumption in the Smeg Foodservice ovens varies between 3.0 and 16 kW, according to model and power setting.

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.

GRILL FUNCTION

Three models are equipped with a grill function, used to give food a mouth-watering golden colour after cooking.

WARM-UP, TEMPERATURE RECOVERY, TEMPERATURE MAINTENANCE

Operating temperature is reached through a rapid initial preheating phase. Even when cooking/reheating food from frozen, Smeg Foodservice ovens are capable of reacting to the substantial and temporary drop in temperature, recovering the initial temperature within just a few minutes. The temperature inside the oven will then be very accurately maintained, with variations of only a few degrees, even at the highest temperatures.

HUMIDIFICATION SYSTEM

In humidified oven models, the fan system is combined with a humidification system. Water injected onto the fan from a direct connection to the water supply is nebulised and passed through the heating element, transforming it into steam.

PROFESSIONAL OVENS

Convection oven

ALFA43 — 4 trays 435x320mm

- ◇ Compact and functional design, robust construction
- ◇ 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
- ◇ Flexible use for many different types of cooking
- ◇ 4 flat aluminium trays (model 3820) included
- ◇ 15A plug



ALFA43	
trays capacity and dimensions (mm)	4 trays 435x320
distance between trays (mm)	80
temperature range	50–250°C
timer	1–60min + manual
power rating & electrical connection	3 kW, 230V 1N – 50Hz
dimensions WxDxH (mm)	602x584x537

PROFESSIONAL OVENS

Humidified convection oven with grill

ALFA43GH — 4 trays 435x320mm

- ◇ Compact and functional design, robust construction
- ◇ Manual electromechanical controls, extremely simple and reliable
- ◇ Excellent baking uniformity across all trays, perfect heat distribution in all conditions of use
- ◇ Excellent internal visibility, thanks to the large glass and powerful inner light
- ◇ Double glass door, with internal glass removable for cleaning
- ◇ Flexible use for many different types of cooking
- ◇ Manual humidifier, through a plumbed water system connection, for excellent results with all types of food
- ◇ Manual grill function
- ◇ 2 flat aluminium trays (model 3820) and 2 flat chrome grids (model 3729) included
- ◇ 15A plug



ALFA43GH	
trays capacity and dimensions (mm)	4 trays 435x320
distance between trays (mm)	80
temperature range	50–250°C
timer	1–60min + manual
power rating & electrical connection	3 kW, 230V 1N – 50Hz
dimensions WxDxH (mm)	602x584x537

PROFESSIONAL OVENS

Electronic convection oven

ALFA43XE — 4 trays 435x320mm

- ◇ Compact and functional design, robust construction
- ◇ Electronic controls, extremely precise, simple and reliable
- ◇ 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
- ◇ Flexible use for many different types of cooking
- ◇ 4 flat aluminium trays (model 3820) included
- ◇ 15A plug



ALFA43XE	
trays capacity and dimensions (mm)	4 trays 435x320
distance between trays (mm)	80
temperature range	50–280°C
timer	1–99min + manual
power rating & electrical connection	3 kW, 230V 1N – 50Hz
dimensions WxDxH (mm)	602x584x537

PROFESSIONAL OVENS

Humidified electronic convection oven

ALFA43XEHPL — 4 trays 435x320mm

- ◇ Compact and functional design, robust construction
- ◇ Electronic controls, extremely precise, simple and reliable
- ◇ 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
- ◇ Flexible use for many different types of cooking
- ◇ Three-level automatic humidifier (can also be adjusted manually) through a plumbed water system connection, for excellent results with all types of food
- ◇ 4 flat aluminium trays (model 3755) included
- ◇ 15A plug



ALFA43XEHPL	
trays capacity and dimensions (mm)	4 trays 435x320
distance between trays (mm)	80
temperature range	50–280°C
timer	1–99min + manual
power rating & electrical connection	3 kW, 230V 1N – 50Hz
dimensions WxDxH (mm)	602x584x537

PROFESSIONAL OVENS

Convection oven

ALFA140 — 4 trays GN1/1* (or 600x400mm optional)

- ◇ Compact and functional design, robust stainless steel construction
- ◇ Full stainless steel oven cavity
- ◇ Manual electromechanical controls, extremely simple and reliable
- ◇ Rack suitable for GN1/1* trays (or 600x400mm optional)
- ◇ Consistent baking uniformity across all trays, due to one bidirectional fan with timed rotation reversal
- ◇ Excellent internal visibility due to the large glass and powerful inner light
- ◇ Double glass door, with internal glass removable for cleaning
- ◇ 15A plug



ALFA140	
trays capacity and dimensions (mm)	4 trays GN1/1* (or 600x400mm optional)
distance between trays (mm)	77
temperature range	50–250°C
timer	1–60min + manual
power rating & electrical connection	3 kW, 230V 1N – 50Hz
dimensions WxDxH (mm)	780x715x562

* GN1/1 with minimum 20mm depth

PROFESSIONAL OVENS

Convection oven

ALFA145 — 4 trays 600x400mm or GN1/1*

- ◇ 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
- ◇ Flexible use for many different types of cooking
- ◇ "FAST" push button to raise power to 6.7 kW thus reducing pre-heating and cooking time



ALFA145	
trays capacity and dimensions (mm)	4 trays 600x400 or GN1/1*
distance between trays (mm)	77
temperature range	50–250°C
timer	1–60min + manual
power rating & electrical connection	6.7 kW, 230V 1N – 50Hz 6.7 kW, 400V 3N – 50Hz
dimensions WxDxH (mm)	780x715x562

* GN1/1 with minimum 20mm depth

PROFESSIONAL OVENS

Convection oven

ALFA143XM — 4 trays 600x400mm or GN1/1*

- ◇ 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
- ◇ Flexible use for many different types of cooking
- ◇ "FAST" push button to raise power to 6.7 kW thus reducing pre-heating and cooking time



ALFA143XM	
trays capacity and dimensions (mm)	4 trays 600x400 or GN1/1*
distance between trays (mm)	77
temperature range	50–250°C
timer	1–60min + manual
power rating & electrical connection	6.7 kW, 230V 1N – 50Hz 6.7 kW, 400V 3N – 50Hz
dimensions WxDxH (mm)	780x715x562

* GN1/1 with minimum 20mm depth

PROFESSIONAL OVENS

Electronic convection oven

ALFA144XE — 4 trays 600x400mm or GN1/1*

- ◇ Compact and functional design, robust stainless steel construction
- ◇ Full stainless steel oven cavity
- ◇ Electronic controls, extremely precise, simple and reliable
- ◇ Memory storage capacity for 40 programs with pre-heating function
- ◇ Power adjustable at 3.0 or 5.5 or 8.3 kW (8.3 kW only 400V 3N – 50Hz)
- ◇ 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
- ◇ Flexible use for many different types of cooking
- ◇ Rapid cooling cycle



ALFA144XE	
trays capacity and dimensions (mm)	4 trays 600x400 or GN1/1*
distance between trays (mm)	77
temperature range	50–280°C
timer	1–99min + manual
power rating & electrical connection	5.7 kW, 230V 1N – 50Hz 8.4 kW, 400V 3N – 50Hz
dimensions WxDxH (mm)	780x715x562

* GN1/1 with minimum 20mm depth

PROFESSIONAL OVENS

Humidified convection oven with grill

ALFA143GH — 4 trays 600x400mm or GN1/1*

- ◇ 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
- ◇ Flexible use for many different types of cooking
- ◇ Manual humidifier, through a plumbed water system connection, for excellent results with all types of food
- ◇ Manual grill function
- ◇ "FAST" push button to raise power to 6.7 kW thus reducing pre-heating and cooking time



ALFA143GH	
trays capacity and dimensions (mm)	4 trays 600x400 or GN1/1*
distance between trays (mm)	77
temperature range	50–250°C
timer	1–60min + manual
power rating & electrical connection	6.7 kW, 230V 1N – 50Hz 6.7 kW, 400V 3N – 50Hz
dimensions WxDxH (mm)	780x715x562

* GN1/1 with minimum 20mm depth

PROFESSIONAL OVENS

Humidified electronic convection oven with grill

ALFA144GH — 4 trays 600x400mm or GN1/1*

- ◇ Compact and functional design, robust stainless steel construction
- ◇ Full stainless steel oven cavity
- ◇ Electronic controls, extremely precise, simple and reliable
- ◇ Memory storage capacity for 40 programs with pre-heating function
- ◇ Power adjustable at 3.0 or 5.5 or 8.3 kW (8.3 kW only 400V 3N – 50Hz)
- ◇ 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
- ◇ Flexible use for many different types of cooking
- ◇ Rapid cooling cycle
- ◇ Three-level automatic humidifier (can also be adjusted manually) through a plumbed water system connection, for excellent results with all types of food
- ◇ Programmable grill function at the end of cooking cycle



ALFA144GH	
trays capacity and dimensions (mm)	4 trays 600x400 or GN1/1*
distance between trays (mm)	77
temperature range	50–280°C
timer	1–99min + manual
power rating & electrical connection	5.7 kW, 230V 1N – 50Hz 8.4 kW, 400V 3N – 50Hz
dimensions WxDxH (mm)	780x715x562

* GN1/1 with minimum 20mm depth

PROFESSIONAL OVENS

Humidified convection oven

ALFA241XM — 6 trays 600x400mm or GN1/1*

- ◇ Robust stainless steel construction, modern and functional design
- ◇ Full stainless steel oven cavity
- ◇ Adjustable rack, suitable both for 600x400 and GN1/1* trays
- ◇ Electromechanical controls, extremely simple and reliable
- ◇ 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
- ◇ Triple glass door, all can be opened for cleaning. Reduces heat dispersion and energy consumption decreases by almost 15%
- ◇ Double-stage door opening system
- ◇ Rapid cooling cycle
- ◇ Flexible use for many different types of cooking
- ◇ Manual humidifier, through a plumbed water system connection, with water injection on each fan, for excellent results with all types of food



ALFA241XM	
trays capacity and dimensions (mm)	6 trays 600x400 or GN1/1*
distance between trays (mm)	80
temperature range	50–250°C
timer	1–60min + manual
power rating & electrical connection	8.5 kW, 400V 3N – 50Hz
dimensions WxDxH (mm)	872x810x805

* GN1/1 with minimum 20mm depth

PROFESSIONAL OVENS

Humidified electronic convection oven

ALFA241VE — 6 trays 600x400mm or GN1/1*

- ◇ Robust stainless steel construction, modern and functional design
- ◇ Full stainless steel oven cavity
- ◇ Adjustable rack, suitable both for 600x400 and GN1/1* trays
- ◇ Electronic controls, extremely precise, simple and reliable
- ◇ Power adjustable at 5.5 or 8.3 kW
- ◇ Memory storage capacity for 40 programs with pre-heating
- ◇ 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
- ◇ Triple glass door, all can be opened for cleaning. Reduces heat dispersion and energy consumption decreases by almost 15%
- ◇ Double-stage door opening system
- ◇ Rapid cooling cycle
- ◇ Flexible use for many different types of cooking
- ◇ Rapid cooling cycle
- ◇ Three-level automatic humidifier and with water injection on each fan (can also be adjusted manually), through a plumbed water system connection, for excellent results with all types of food



ALFA241VE	
trays capacity and dimensions (mm)	6 trays 600x400 or GN1/1*
distance between trays (mm)	80
temperature range	50–280°C
timer	1–99min + manual
power rating & electrical connection	8.5 kW, 400V 3N – 50 Hz
dimensions WxDxH (mm)	872x810x805

* GN1/1 with minimum 20mm depth

PROFESSIONAL OVENS

Humidified convection oven

ALFA341XM — 10 trays 600x400mm or GN1/1*

- ◇ Robust stainless steel construction, modern and functional design
- ◇ Full stainless steel oven cavity
- ◇ Adjustable rack, suitable both for 600x400 and GN1/1* trays
- ◇ Electromechanical controls, extremely simple and reliable
- ◇ Excellent baking uniformity across all trays due to three 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
- ◇ Triple glass door, all can be opened for cleaning. Reduces heat dispersion and energy consumption decreases by almost 15%
- ◇ Double-stage door opening system
- ◇ Rapid cooling cycle
- ◇ Flexible use for many different types of cooking
- ◇ Manual humidifier, through a plumbed water system connection, with water injection on each fan, for excellent results with all types of food



ALFA341XM	
trays capacity and dimensions (mm)	10 trays 600x400 or GN1/1*
distance between trays (mm)	80
temperature range	50–250°C
timer	1–60min + manual
power rating & electrical connection	16.2 kW, 400V 3N – 50 Hz
dimensions WxDxH (mm)	872x810x1125

* GN1/1 with minimum 20mm depth

PROFESSIONAL OVENS

Humidified electronic convection oven

ALFA341VE — 10 trays 600x400mm or GN1/1*

- ◇ Robust stainless steel construction, modern and functional design
- ◇ Full stainless steel oven cavity
- ◇ Adjustable rack, suitable both for 600x400 and GN1/1* trays
- ◇ Electronic controls, extremely precise, simple and reliable
- ◇ Power adjustable at 9 or 15 kW
- ◇ Memory storage capacity for 40 programs with pre-heating function
- ◇ Excellent baking uniformity across all trays due to three 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
- ◇ Triple glass door, all can be opened for cleaning. Reduces heat dispersion and energy consumption decreases by almost 15%
- ◇ Double-stage door opening system
- ◇ Rapid cooling cycle
- ◇ Flexible use for many different types of cooking
- ◇ Rapid cooling cycle
- ◇ Three-level automatic humidifier and with water injection on each fan (can also be adjusted manually), through a plumbed water system connection, for excellent results with all types of food



ALFA341VE	
trays capacity and dimensions (mm)	10 trays 600x400 or GN1/1*
distance between trays (mm)	80
temperature range	50–280°C
timer	1–99min + manual
power rating & electrical connection	16.2 kW, 400V 3N – 50 Hz
dimensions WxDxH (mm)	872x810x1125

* GN1/1 with minimum 20mm depth

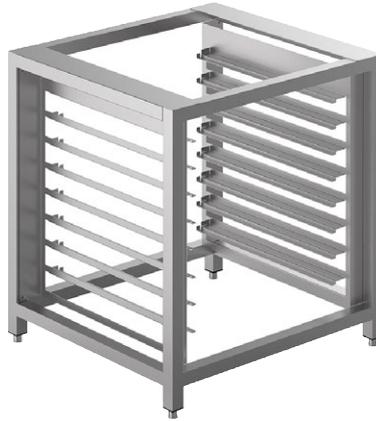
PROFESSIONAL OVEN STANDS

TVL40 – oven stand



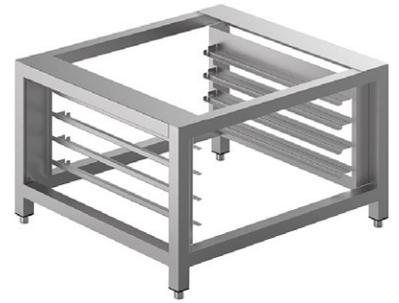
- ◇ stainless steel
- ◇ suitable for ALFA43 series (one oven load)
- ◇ distance between trays: 70mm
- ◇ 600mmW x 600mmD x 900–950mmH
- ◇ adjustable feet
- ◇ 8 tray capacity (435 x 320mm)

TVL140 – oven stand



- ◇ stainless steel
- ◇ suitable for ALFA143, ALFA144 series (one oven load)
- ◇ distance between trays: 70mm
- ◇ 780mmW x 700mmD x 900–950mmH
- ◇ adjustable feet
- ◇ 8 tray capacity (600x400mm or GN1/1)

TVL140D – oven stand



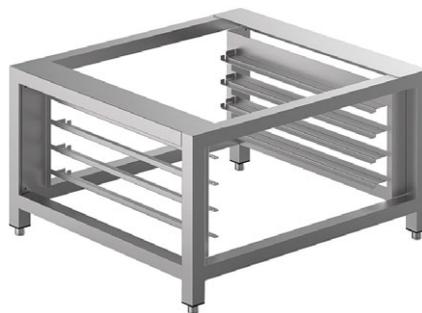
- ◇ stainless steel
- ◇ suitable for ALFA143, ALFA144 series (two oven load)
- ◇ Distance between trays: 70mm
- ◇ 780mmW x 700mmD x 504mmH
- ◇ adjustable feet
- ◇ 4 tray capacity (600x400mm or GN1/1)

TVL240 – oven stand



- ◇ stainless steel
- ◇ suitable for ALFA241 series (one oven load)
- ◇ distance between trays: 70mm
- ◇ 900mmW x 850mmD x 900–950mmH
- ◇ adjustable feet
- ◇ 16 tray capacity (600x400mm or GN1/1)

TVL340 – oven stand



- ◇ stainless steel
- ◇ suitable for ALFA341 series (one oven load)
- ◇ distance between trays: 70mm
- ◇ 900mmW x 850mmD x 616mmH
- ◇ adjustable feet
- ◇ 8 tray capacity (600x400mm or GN1/1)

Stand upper and lower shelves*



- 2RIP40* – for TVL40
- 2RIP140* – for TVL140 & TVL140D
- 2RIP240* – for TVL240 & TVL340

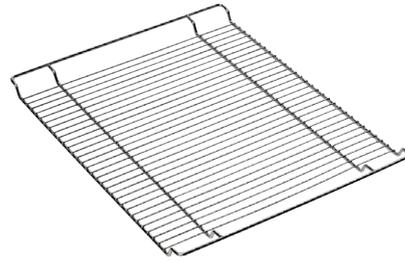
* stainless steel

PROFESSIONAL OVEN ACCESSORIES

435x320mm trays/grids



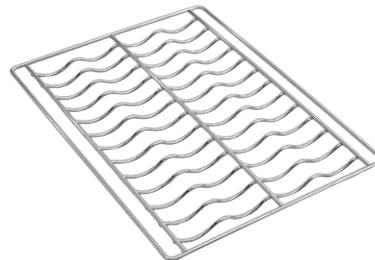
3820 — aluminised steel tray



3729 — chrome grid



3780 — non-stick tray



3735 — undulated chrome grid

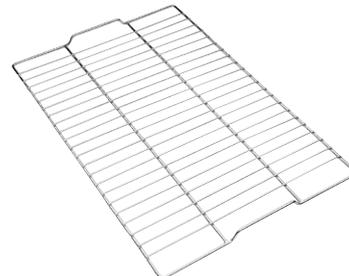


3755 — flat aluminium tray with holes

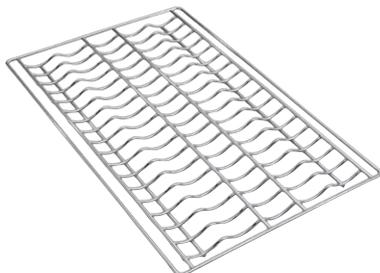
600x400mm trays/grids



3743 — flat aluminium tray



3805 — chrome grid



3810 — undulated chrome grid



3751 — flat aluminium tray with holes



THERMO DISINFECTION PROFESSIONAL DISHWASHERS

FAMILIAR USE PROFESSIONAL DISHWASHING

Smeg Foodservice is proud to introduce a special washer designed in conjunction with the Smeg Instruments team.

Over 30 years of experience has allowed Smeg to create washer disinfectors for hospital & dental practices and glassware washers for laboratories, becoming leaders in the market.

Thanks to Smeg Instruments expertise and know how, Smeg Foodservice is now proud to introduce a washer designed for specific needs within the hospitality sector.

SWT262T – DOUBLE BASKET DISHWASHER

- ◇ Easy to use, double basket configuration
- ◇ Total water exchange in every phase during cycle – both washing and rinsing
- ◇ Electronic control with 7 wash programs
 - Pre wash
 - 4 Programs, with 85°C rinse temperature
 - 2 Programs, with 93°C rinse temperature (thermo disinfection)
- ◇ Double skinned construction in AISI 304 stainless steel
- ◇ Moulded wash tank with rounded corners
- ◇ Counterbalanced fully insulated door with surround door gasket
- ◇ Safety door locking mechanism, with end of cycle automatic opening
- ◇ Soft start wash pump
- ◇ Rinse pump to guarantee constant and optimal rinse pressure, with electronic temperature control
- ◇ Drain pump
- ◇ Stainless steel filtration system
- ◇ Steam condensing system
- ◇ Detergent and rinse aid dispenser integrated in the door



SWT262T	
basket capacity	2 Baskets
shortest wash program (3 phase connection)	5 mins (pre wash) 21 mins (85°C rinse temp) 45 mins (93°C rinse temp)
power rating & electrical connection	2.8 kW, 230V 1N – 50Hz 3.5 kW, 230V 1N – 50Hz 7.0 kW, 400V 3N – 50Hz
dimensions WxDxH (mm)	600x600x850



SWT262TD – DOUBLE BASKET DISHWASHER

- ◇ Easy to use, double basket configuration
- ◇ Total water exchange in every phase during cycle – both washing and rinsing
- ◇ Electronic control with 7 wash programs
 - Pre wash
 - 4 Programs, with 85°C rinse temperature
 - 2 Programs, with 93°C rinse temperature (thermo disinfection)
- ◇ Double skinned construction in AISI 304 stainless steel
- ◇ Moulded wash tank with rounded corners
- ◇ Counterbalanced fully insulated door with surround door gasket
- ◇ Safety door locking mechanism, with end of cycle automatic opening
- ◇ Soft start wash pump
- ◇ Rinse pump to guarantee constant and optimal rinse pressure, with electronic temperature control
- ◇ Drain pump
- ◇ Stainless steel filtration system
- ◇ Steam condensing system
- ◇ Adjustable peristaltic pumps for detergent and rinse aid injection



SWT262TD	
basket capacity	2 Baskets
shortest wash program (3 phase connection)	5 mins (pre wash) 21 mins (85°C rinse temp) 45 mins (93°C rinse temp)
power rating & electrical connection	2.8 kW, 230V 1N – 50Hz 3.5 kW, 230V 1N – 50Hz 7.0 kW, 400V 3N – 50Hz
dimensions WxDxH (mm)	600x600x850



REVERSE OSMOSIS

The new frontier: 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 dishwasher

WO-10 – Osmosis treatment unit

- ◇ Suitable for Smeg models CWG400 series and Smeg models CW500 series
- ◇ hourly production(1): 120 lt/hr
- ◇ Outlet water maximum conductivity(1): 5–30 $\mu\text{S}/\text{cm}$
- ◇ Inlet water pre-treatment: active carbons filter
- ◇ Inlet water pressure (min/max): 1.5/6 bar
- ◇ Inlet water hardness (max): 40°F
- ◇ Inlet water maximum temperature: 30°C
- ◇ Inlet water maximum conductivity: 2.000 $\mu\text{S}/\text{cm}$
- ◇ 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



WO-10	
dimensions WxDxH (mm)	143x450x456
weight	15/17kg
recovery rate	0.4
power rating & electrical connection	0.15 kW, 230V 1N – 50Hz

⁽¹⁾ Production and conductivity depends on chemical characteristics of inlet water and membrane clogging status



PROFESSIONAL DISHWASHERS

NO COMPROMISE IN WASHING PERFORMANCE

All Smeg Foodservice dishwashers are designed to guarantee the best washing performance, with the lowest consumption of water, every day.

EASYLINE

Excellent washing performance, strength, ease of use: the Easyline range is the perfect solution for everyone seeking the best combination between performance, functionality and simplicity.

TOPLINE

Superior performance, maximum efficiency, hygiene without compromise: every aspect of the Topline range has been designed with the latest technology to ensure excellent washing performance, flexibility and attention to all needs.

GREENLINE

Maximum attention to energy saving, respect for the environment, technological innovation: the new Greenline dishwasher range is the result of a design process that strives for, and guarantees, the best performance with the minimum energy consumption.

PROFESSIONAL DISHWASHERS

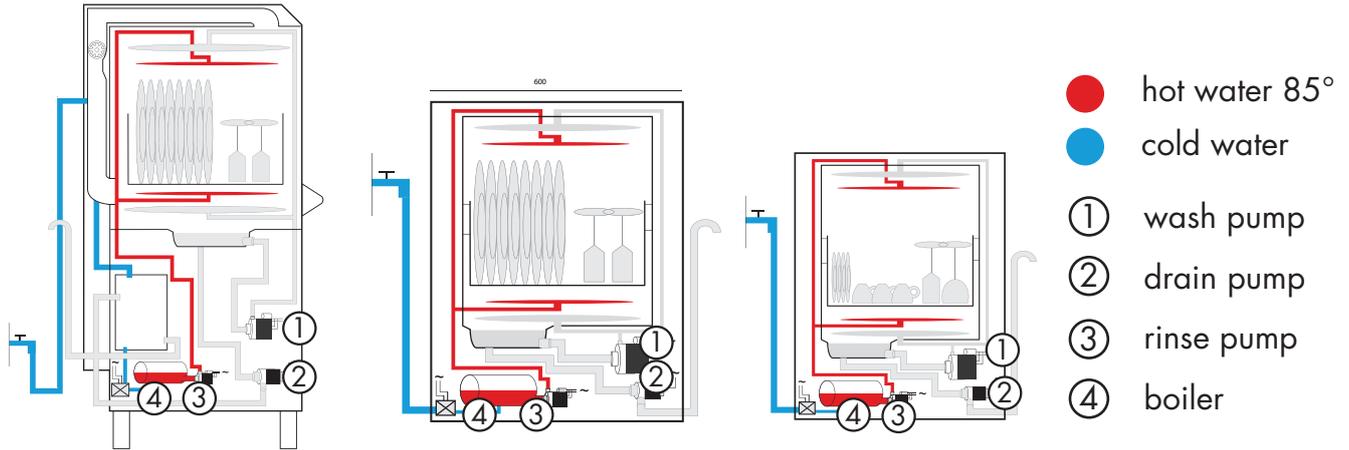
EASYLINE

HTR HIGH TEMPERATURE RINSE

The High Temperature Rinse system prevents cold mains water from entering the boiler during rinsing. The water that comes into contact with the dishes stays hot throughout the rinsing cycle, thereby guaranteeing hygiene and fast drying.

CONSTANT RINSE WATER PRESSURE

The integrated rinse pump ensures a constant water flow pressure, irrespective of the mains pressure, thus allowing optimal rotation speed of the rinsing arms.



SILENT OPERATION

The double-wall structure, the thermal-acoustic insulation of the wash chamber and the hydraulic circuit (optimised to prevent cavitation) make Smeg Foodservice dishwashers extremely silent in all working conditions.

HYDRAULIC CIRCUIT EFFICIENCY

The Water Level Check (WLC) system ensures a steady flow of water to the nozzles and optimises pump operation. This keeps the water level in the tank under control, prevents cavitation and simultaneously contributes to absolutely silent operation.

DYNAMIC FILTERING SYSTEM

The combined action of the three-stage filtering system (patent pending) and the drain pump enables the flow of dirty water to be separated and kept at the bottom of the tank until the end of the washing cycle when it is discharged. In this way, all of the clean rinsing water remains in the tank.

PRACTICAL DESIGN

The practical design of all internal surfaces and all adopted technical solutions are dedicated to preventing the build-up of grease and dirt.

AUTOMATIC SELF-WASH

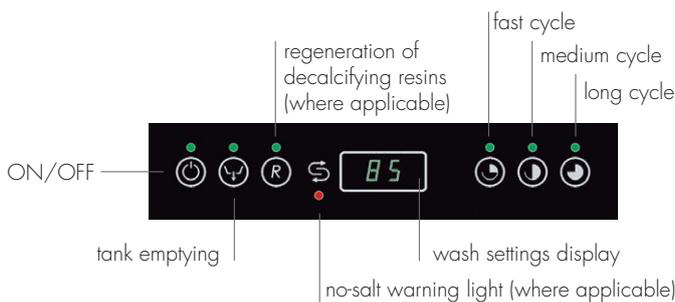
Smeg dishwashers are designed to automatically drain the tank and wash the internal chamber so that the dishwasher does not require cleaning by hand.

SOFT START

To prevent breaking or chipping more delicate items, the initial water jet is delivered at a lower pressure — Soft Start — and is then gradually increased to the full washing force.

EASE OF USE

The simple and user-friendly interface of the control panel makes a Smeg dishwasher easy to use and enables the easy control of its functions.



The high quality of the material of the control panel guarantees maximum resistance to wear and erosion by chemical agents

CWG411MDA – EasyLine 400x400mm basket



WaterMark

ATS5200.101
Cert.No.WMKT25634
SAI-GLOBAL

- ◇ 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
- ◇ 2.2 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
- ◇ Door opening height: 300mm
- ◇ Optional wire basket for washing up to 8 dishes Ø 310mm
- ◇ 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 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
- ◇ 4 x 150mm legs (optional)
- ◇ 15 Amp plug



CWG411MDA	
basket dimensions (mm)	400x400 & alternative size baskets (with RB40A2 accessory)
shortest wash program	90 sec
tank capacity (litres)	7
boiler heating element (kW)	2.3
power rating & electrical connection	3.1 kW, 230V 1N – 50 Hz
dimensions WxDxH (mm)	488x530x705

PROFESSIONAL DISHWASHERS

CW511MDA — EasyLine 500x500mm basket



WaterMark

ATS5200.101
Cert.No.WMKT25634
SAI-GLOBAL

- ◇ 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 3 wash programs
- ◇ Shortest wash program 90 seconds
- ◇ 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
- ◇ 15 Amp plug



CW511MDA	
basket dimensions (mm)	500X500
shortest wash program	90 sec
tank capacity (litres)	11
boiler heating element (kW)	2.3
power rating & electrical connection	3.0 kW, 230V 1N – 50Hz
dimensions WxDxH (mm)	600x600x820

CWC511D – EasyLine 500x500mm basket



- ◇ Construction in AISI 304 stainless steel
- ◇ Small capacity tank (17lt), moulded and with rounded edges
- ◇ Hood opening height: 440mm
- ◇ Capacity to wash 500x500mm baskets
- ◇ HTR (High Temperature Rinse) system with atmospheric boiler and rinse pump
- ◇ 2.5 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 3 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



CWC511D	
basket dimensions (mm)	500X500
shortest wash program	60 sec
tank capacity (litres)	17
boiler heating element (kW)	6.0 – 9.0
power rating & electrical connection	6.7 kW, 230V 1N – 50Hz 9.7 kW, 400V 3N – 50Hz
dimensions WxDxH (mm)	620x730x1590/2030

PROFESSIONAL DISHWASHERS

CWC611D – EasyLine 500/600x500mm basket



WaterMark

ATS5200.101
Cert.No. WMKT25634
SAI-GLOBAL

- ◇ Double skin, fully insulated hood and panels
- ◇ Construction in AISI 304 stainless steel
- ◇ Small capacity tank (22lt), moulded and with rounded edges
- ◇ Hood opening height: 420mm
- ◇ Capacity to wash 600x500mm dish baskets and 600x400 trays
- ◇ 20% higher load capacity compared to standard pass-through dishwashers
- ◇ HTR (High Temperature Rinse) system with atmospheric boiler and rinse pump
- ◇ 3 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 3 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



CWC611D	
basket dimensions (mm)	600X500 or 500X500
shortest wash program	60 sec
tank capacity (litres)	22
boiler heating element (kW)	6.0 – 9.0
power rating & electrical connection	7 kW, 230V 1N – 50Hz 10 kW, 400V 3N – 50Hz
dimensions WxDxH (mm)	734x760x1580/2000



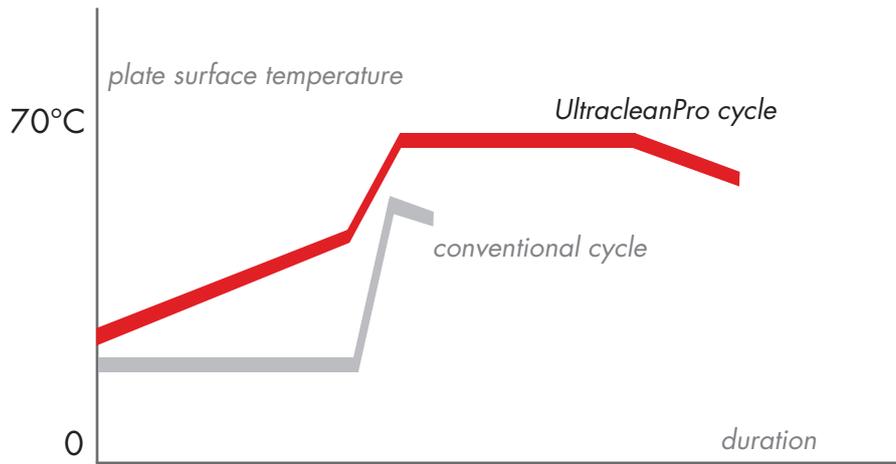
TOPLINE

CUSTOMISED WASHING

Topline dishwashers have three standard washing programs with various options so that the right program can be selected to suit any need.

SANITISATION

According to American NSF sanitisation standards, the special UltracleanPro function (patented) activates a special sanitisation cycle subjecting the dishes to a prolonged heat treatment to remove the bacterial build-up. The plate surface remains at 70°C for at least one minute, guaranteeing the best hygiene.



ADVANCED ELECTRONICS

The user-friendly interface of the control panel makes Smeg dishwashers easy to use and enables the simple control of its many functions.

SHR — STEAM HEAT RECOVERY (applicable to CWC620DH)

The Steam Heat Recovery (SHR) device (patented) recovers and condenses the steam that forms during the rinsing cycle and uses it to raise the intake water temperature by 10°C. The result is that the working environment is healthier and more comfortable and energy consumption is reduced.



The high quality of the material of the control panel guarantees maximum resistance to wear and erosion by chemical agents

CWG420D – TopLine 400x400mm basket



- ◇ 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
- ◇ 2.2 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 or single-phase
- ◇ Door opening height: 300mm
- ◇ Optional wire basket for washing up to 8 dishes Ø 310mm
- ◇ 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
- ◇ 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
- ◇ Thermostat 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 (optional)



CWG420D	
basket dimensions (mm)	400x400 & alternative size baskets (with RB40A2 accessory)
shortest wash program	90 sec
tank capacity (litres)	7
boiler heating element (kW)	1.5 – 3.0 – 4.5
power rating & electrical connection	1.8 kW, 230V 1N – 50Hz 3.3 kW, 230V 1N – 50Hz 4.8 kW, 400V 3N – 50Hz
dimensions WxDxH (mm)	488x530x705

CWG420SD – TopLine 400x400mm basket



WaterMark

ATS5200.101
Cert.No. WMKT25634
SAI-GLOBAL

- ◇ 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
- ◇ 2.2 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 or single-phase
- ◇ Door opening height: 300mm
- ◇ Optional wire basket for washing up to 8 dishes Ø 310mm
- ◇ 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
- ◇ 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
- ◇ Thermostat system to ensure correct rinse temperature
- ◇ Adjustable peristaltic pumps for detergent and rinse-aid injection
- ◇ Built-in water softener, with automatic regeneration and low salt indicator
- ◇ Self-diagnostic system with error messages
- ◇ 4 x 150mm legs (optional)



CWG420SD	
basket dimensions (mm)	400x400 & alternative size baskets (with RB40A2 accessory)
shortest wash program	90 sec
tank capacity (litres)	7
boiler heating element (kW)	1.5 – 3.0 – 4.5
power rating & electrical connection	1.8 kW, 230V 1N – 50Hz 3.3 kW, 230V 1N – 50Hz 4.8 kW, 400V 3N – 50Hz
dimensions WxDxH (mm)	488x530x705



WaterMark

ATS5200.101
Cert.No. WMKT25634
SAI-GLOBAL

CW520D – TopLine 500x500mm basket

- ◇ 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
- ◇ Power connection: three-phase or single-phase
- ◇ 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 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



CW520D	
basket dimensions (mm)	500X500
shortest wash program	90 sec
tank capacity (litres)	11
boiler heating element (kW)	2.0 – 4.0 – 6.0
power rating & electrical connection	2.7 kW, 230V 1N – 50Hz 4.7 kW, 230V 1N – 50Hz 6.7 kW, 400V 3N – 50Hz
dimensions WxDxH (mm)	600x600x820

CW520SD – TopLine 500x500mm basket

- ◇ 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
- ◇ Power connection: three-phase or single-phase
- ◇ 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 cycles
- ◇ 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
- ◇ Built-in water softener, with automatic regeneration and low salt indicator
- ◇ Self-diagnostic system with error messages



CW520SD	
basket dimensions (mm)	500X500
shortest wash program	90 sec
tank capacity (litres)	11
boiler heating element (kW)	2.0 – 4.0 – 6.0
power rating & electrical connection	2.7 kW, 230V 1N – 50Hz 4.7 kW, 230V 1N – 50Hz 6.7 kW, 400V 3N – 50Hz
dimensions WxDxH (mm)	600x600x820

CW522D – TopLine 500x500mm double-basket

- ◇ Ability to simultaneously wash 2 x 500x500mm baskets
 - Upper basket suitable for plates and saucers, with 145/225mm 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
- ◇ 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 or single-phase
- ◇ 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 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



CW522D	
basket dimensions (mm)	2 x 500X500
shortest wash program	90 sec
tank capacity (litres)	11
boiler heating element (kW)	2.0 – 4.0 – 6.0
power rating & electrical connection	2.7 kW, 230V 1N – 50Hz 4.7 kW, 230V 1N – 50Hz 6.7 kW, 400V 3N – 50Hz
dimensions WxDxH (mm)	600x600x820

PROFESSIONAL DISHWASHERS



CW526D – TopLine 500x500mm basket Capable to wash 600x400mm trays and boxes

- ◇ In addition to the use of 500x500mm baskets, ability to wash up to 8 x 600x400 trays or 1 x 600x400 box (350mm height max)
- ◇ Usable loading depth 605mm
- ◇ 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
- ◇ Power connection: three-phase or single-phase
- ◇ 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 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



CW526D	
basket dimensions (mm)	500X500
shortest wash program	90 sec
tank capacity (litres)	11
boiler heating element (kW)	2.0 – 4.0 – 6.0
power rating & electrical connection	2.7 kW, 230V 1N – 50Hz 4.7 kW, 230V 1N – 50Hz 6.7 kW, 400V 3N – 50Hz
dimensions WxDxH (mm)	600x680x820



CWC520D – TopLine 500x500mm basket

- ◇ Double skin, fully insulated hood and panels
- ◇ Construction in AISI 304 stainless steel
- ◇ Small capacity tank (17lt), moulded and with rounded edges
- ◇ Hood opening height: 440mm
- ◇ Capacity to wash 500x500mm baskets
- ◇ HTR (High Temperature Rinse) system with atmospheric boiler and rinse pump
- ◇ 2.5 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 7 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



CWC520D	
basket dimensions (mm)	500X500
shortest wash program	60 sec
tank capacity (litres)	17
boiler heating element (kW)	6.0 – 9.0
power rating & electrical connection	6.7 kW, 230V 1N – 50Hz 9.7 kW, 400V 3N – 50Hz
dimensions WxDxH (mm)	620x730x1590/2030

PROFESSIONAL DISHWASHERS

CWC620D – TopLine 500/600x500mm basket



WaterMark

ATS5200.101
Cert.No. WMKT25634
SAI-GLOBAL

- ◇ Double skin, fully insulated hood and panels
- ◇ Construction in AISI 304 stainless steel
- ◇ Small capacity tank (22lt), 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
- ◇ HTR (High Temperature Rinse) system with atmospheric boiler and rinse pump
- ◇ 3 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 7 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



CWC620D	
basket dimensions (mm)	600X500 or 500X500
shortest wash program	60 sec
tank capacity (litres)	22
boiler heating element (kW)	6.0 – 9.0
power rating & electrical connection	7 kW, 230V 1N – 50Hz 10 kW, 400V 3N – 50Hz
dimensions WxDxH (mm)	734x760x1580/2000



WaterMark

ATS5200.101
Cert.No. WMKT25634
SAI-GLOBAL

CWC620DH – TopLine 500/600x500mm basket

- ◇ Double skin, fully insulated hood and panels
- ◇ Construction in AISI 304 stainless steel
- ◇ Small capacity tank (22lt), 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
- ◇ 3 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 7 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



CWC620DH	
basket dimensions (mm)	600X500 or 500X500
shortest wash program	60 sec
tank capacity (litres)	22
boiler heating element (kW)	6.0 – 9.0
power rating & electrical connection	7 kW, 230V 1N – 50Hz 10 kW, 400V 3N – 50Hz
dimensions WxDxH (mm)	734x840x1580/2000

* Cold water connection required for full efficiency

PROFESSIONAL DISHWASHERS

CWH520D – TopLine 500x500mm basket



WaterMark

ATS5200.101
Cert.No.WMKT25634
SAI-GLOBAL

- ◇ Double skin construction in AISI 304 stainless steel
- ◇ 1350mm total height, lower compartment availability 560Wx320H
- ◇ 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
- ◇ Power connection: three-phase or single-phase
- ◇ 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 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



CWH520D	
basket dimensions (mm)	500X500
shortest wash program	90 sec
tank capacity (litres)	11
boiler heating element (kW)	2.0 – 4.0 – 6.0
power rating & electrical connection	2.7 kW, 230V 1N – 50Hz 4.7 kW, 230V 1N – 50Hz 6.7 kW, 400V 3N – 50Hz
dimensions WxDxH (mm)	600x600x1350

CWH520SD – TopLine 500x500mm basket



WaterMark

ATSS200.101
Cert.No. WMKT25634
SAI-GLOBAL

- ◇ Double skin construction in AISI 304 stainless steel
- ◇ 1350mm total height, lower compartment availability 560Wx320H
- ◇ 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
- ◇ Power connection: three-phase or single-phase
- ◇ 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 shut-off at the end of drain cycle
- ◇ Thermostop system to ensure correct rinse temperature
- ◇ Adjustable peristaltic pumps for detergent and rinse-aid injection
- ◇ Built-in water softener, with automatic regeneration and low salt indicator
- ◇ Self-diagnostic system with error messages

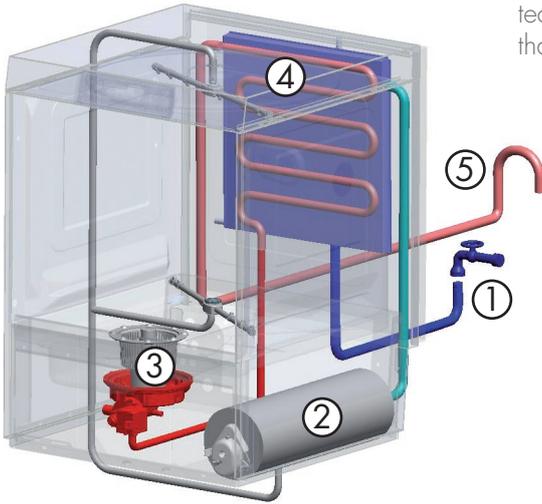


CWH520SD	
basket dimensions (mm)	500X500
shortest wash program	90 sec
tank capacity (litres)	11
boiler heating element (kW)	2.0 – 4.0 – 6.0
power rating & electrical connection	2.7 kW, 230V 1N – 50Hz 4.7 kW, 230V 1N – 50Hz 6.7 kW, 400V 3N – 50Hz
dimensions WxDxH (mm)	600x600x1350

GREENLINE

DHR — DRAIN HEAT RECOVERY

By means of the special Drain Heat Recovery (DHR) device the wastewater heats the cold intake water increasing the temperature by about 20°C. As a result of this, and through a series of innovative technical solutions, the reduction in energy consumption is 40% higher than standard models on the market.

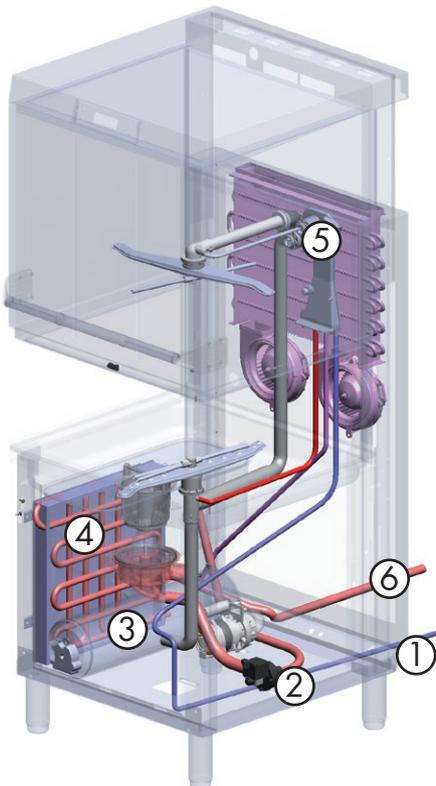


Drain Heat Recovery system

- ① intake water
- ② boiler
- ③ drain pump and filter unit
- ④ DHR device
- ⑤ waste water

SHR — STEAM HEAT RECOVERY (applicable to CWC630DHE)

The Steam Heat Recovery (SHR) device (patented) recovers and condenses the steam that forms during the rinsing cycle and uses it to raise the intake water temperature by 10°C. The result is that the working environment is healthier and more comfortable and energy consumption is reduced.



SHR and DHR systems

- ① intake water
- ② drain pump
- ③ boiler
- ④ Drain Heat Recovery (DHR)
- ⑤ Steam Heat Recovery (SHR)
- ⑥ waste water

CWG430DE – GreenLine 400x400mm basket



WaterMark

ATS5200.101
Cert.No. WMKT25634
SAI-GLOBAL

- ◇ 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"
- ◇ DHR (Drain Heat Recovery) device*
- ◇ HTR (High Temperature Rinse) system with atmospheric boiler and rinse pump
- ◇ 2.2 litres water rinse cycle
- ◇ Over 30% water exchange every cycle
- ◇ Drain pump
- ◇ Water connection: from Cold to 60°C
- ◇ Power connection: three-phase or single-phase
- ◇ Door opening height: 300mm
- ◇ Optional wire basket for washing up to 8 dishes Ø 310mm
- ◇ 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
- ◇ Triple stage dynamic filtration system to separate dirt particles from wash water and to control tank level
- ◇ Electronic controls with 6 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
- ◇ 4 x 150mm legs (optional)



CWG430DE	
basket dimensions (mm)	400x400 & alternative size baskets (with RB40A2 accessory)
shortest wash program	90 sec
tank capacity (litres)	7
boiler heating element (kW)	3.0 – 4.5
power rating & electrical connection	3.3 kW, 230V 1N – 50Hz 4.8 kW, 400V 3N – 50Hz
dimensions WxDxH (mm)	488x580x705

* Cold water connection required for full efficiency



WaterMark

ATS5200.101
Cert.No. WMKT25634
SAI-GLOBAL

CW530DE — GreenLine 500x500mm basket

- ◇ 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
- ◇ DHR (Drain Heat Recovery) device*
- ◇ 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
- ◇ Power connection: three-phase or single-phase
- ◇ 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 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



CW530DE	
basket dimensions (mm)	500X500
shortest wash program	90 sec
tank capacity (litres)	11
boiler heating element (kW)	2.0 – 4.0 – 6.0
power rating & electrical connection	2.7 kW, 230V 1N – 50Hz 4.7 kW, 230V 1N – 50Hz 6.7 kW, 400V 3N – 50Hz
dimensions WxDxH (mm)	600x660x820

* Cold water connection required for full efficiency

PROFESSIONAL DISHWASHERS

CW530SDE – GreenLine 500x500mm basket



WaterMark

ATS5200.101
Cert.No. WMKT25634
SAI-GLOBAL

- ◇ 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
- ◇ DHR (Drain Heat Recovery) device*
- ◇ 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
- ◇ Power connection: three-phase or single-phase
- ◇ 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 shut-off at the end of drain cycle
- ◇ Thermostop system to ensure correct rinse temperature
- ◇ Adjustable peristaltic pumps for detergent and rinse-aid injection
- ◇ Built-in water softener, with automatic regeneration and low salt indicator.
- ◇ Self-diagnostic system with error messages



CW530SDE	
basket dimensions (mm)	500X500
shortest wash program	90 sec
tank capacity (litres)	11
boiler heating element (kW)	2.0 – 4.0 – 6.0
power rating & electrical connection	2.7 kW, 230V 1N – 50Hz 4.7 kW, 230V 1N – 50Hz 6.7 kW, 400V 3N – 50Hz
dimensions WxDxH (mm)	600x660x820

* Cold water connection required for full efficiency

PROFESSIONAL DISHWASHERS

CWC630DHE — GreenLine 500/600x500mm basket



WaterMark

ATS5200.101
Cert.No. WMKT25634
SAI-GLOBAL

- ◇ Double skin, fully insulated hood and panels
- ◇ Construction in AISI 304 stainless steel
- ◇ Small capacity tank (22lt), 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*
- ◇ DHR (Drain Heat Recovery) device*
- ◇ HTR (High Temperature Rinse) system with atmospheric boiler and rinse pump
- ◇ 3 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 7 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



CWC630DHE	
basket dimensions (mm)	600X500 or 500X500
shortest wash program	60 sec
tank capacity (litres)	22
boiler heating element (kW)	6.0 – 9.0
power rating & electrical connection	7 kW, 230V 1N – 50Hz 10 kW, 400V 3N – 50Hz
dimensions WxDxH (mm)	734x840x1580/2000

* Cold water connection required for full efficiency

Filled polypropylene baskets

PB40G01
400x400mm flat-bottomed basket



PB50D01
500x500mm basket – 18-plate Ø250mm



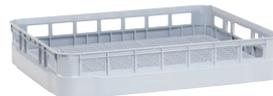
PB50G01
500x500mm flat-bottomed basket



PB60D01
600x500mm basket – 22-plate Ø250mm



PB60G01
600x500mm flat-bottomed basket



PB60T02
600x500mm basket – GN1/1 baking tins



PROFESSIONAL DISHWASHER ACCESSORIES

Rilsan-coated wire baskets

WB40G01
400x400mm flat-bottomed basket



WB40D01
400x400mm basket – 8-plate Ø315mm



WB40G02
400x400mm basket – Ø90mm max stem-glass



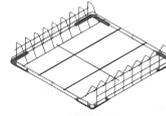
WB50G01
500x500mm flat-bottomed basket



WB50D01
500x500mm basket – 18-plate/self-service trays



WB50T02
500x500mm basket – trays/baking tins



WB50G04
500x500mm basket – Ø120mm max stem-glass



WB50G03
500x500mm basket – Ø72mm max stem-glass



WB50G02
500x500mm basket – Ø90mm max stem-glass



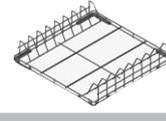
WB60D01
600x500mm basket – 24-plate Ø260mm



WB60D02
600x500mm basket – 18-plate Ø320mm



WB60T03
600x500mm basket – 7 trays 600x400mm or GN1/1



CWG400 range dishwasher accessory

RB40A2
adapter for multiple baskets







PROFESSIONAL UTENSIL WASHERS

FUNCTIONALITY IS SPACE

Smeg Food Service is proud to introduce a dedicated line for large capacity professional dishwashing.

Ergonomically designed, with a choice of single, double or triple pump washing systems, Smeg Foodservice utensil washers are perfect for large pots and utensils in high turnover establishments, making fast work of the heaviest loads.

PROFESSIONAL UTENSIL WASHERS

UW5757D – Utensil washer 570x570mm basket



- ◇ Construction in AISI 304 stainless steel
- ◇ Double skinned tank with rounded corners
- ◇ Thermoacoustic insulated door
- ◇ Ability to wash 570x570mm baskets
- ◇ Operable load height: 640mm
- ◇ Electronic control with 3 wash programs
 - 120 seconds
 - 240 seconds
 - Continuous wash
- ◇ HTR (High Temperature Rinse) system with atmospheric boiler and rinse pump
- ◇ Thermostop system to ensure correct rinse temperature
- ◇ Soft start wash pump
- ◇ 2 wash and 2 rinse arms in AISI 304 stainless steel
- ◇ Double stage filtration system
- ◇ Drain plug
- ◇ 5 litres water rinse cycle
- ◇ Adjustable peristaltic pumps for detergent and rinse-aid injection
- ◇ Self-diagnostic system with error messages
- ◇ Water connection: 50°C (max)
- ◇ Power connection: three-phase
- ◇ Stainless steel flat bottomed basket included



UW5757D	
basket dimensions (mm)	570x570mm
shortest wash program	120 sec
tank capacity (litres)	36
boiler heating element (kW)	7.5
power rating & electrical connection	9.1 kW, 400V 3N – 50Hz
dimensions WxDxH (mm)	685x750x1725/2000

PROFESSIONAL UTENSIL WASHERS

UW6070D – Utensil washer 600x700mm basket



- ◇ Construction in AISI 304 stainless steel
- ◇ Double skinned tank with rounded corners
- ◇ Thermoacoustic insulated door
- ◇ Ability to wash 600x700mm baskets
- ◇ Operable load height: 850mm
- ◇ Electronic control with 3 wash programs
 - 120 seconds
 - 240 seconds
 - Continuous wash
- ◇ HTR (High Temperature Rinse) system with atmospheric boiler and rinse pump
- ◇ Thermostop system to ensure correct rinse temperature
- ◇ 2 wash pumps with soft start system and delayed start
- ◇ 2 wash and 2 rinse arms in AISI 304 stainless steel
- ◇ Lateral wash and rinse arm in AISI 304 stainless steel
- ◇ Double stage filtration system
- ◇ Drain plug
- ◇ 6 litres water rinse cycle
- ◇ Adjustable peristaltic pumps for detergent and rinse-aid injection
- ◇ Self-diagnostic system with error messages
- ◇ Water connection: 50°C (max)
- ◇ Power connection: three-phase
- ◇ Stainless steel flat bottomed basket included



UW6070D	
basket dimensions (mm)	600x700
shortest wash program	120 sec
tank capacity (litres)	70
boiler heating element (kW)	9
power rating & electrical connection	12.7 kW, 400V 3N – 50Hz
dimensions WxDxH (mm)	800x865x2095/2430

PROFESSIONAL UTENSIL WASHERS

UW60132D – Utensil washer 600x1320mm basket



- ◇ Construction in AISI 304 stainless steel
- ◇ Double skinned tank with rounded corners
- ◇ Thermoacoustic insulated door
- ◇ Ability to wash 600x1320mm baskets
- ◇ Operable load height: 850mm
- ◇ Electronic control with 3 wash programs
 - 120 seconds
 - 240 seconds
 - Continuous wash
- ◇ HTR (High Temperature Rinse) system with atmospheric boiler and rinse pump
- ◇ Thermostop system to ensure correct rinse temperature
- ◇ 3 wash pumps (1 upper & 2 lower) with soft start system and delayed start
- ◇ 4 wash and 4 rinse arms in AISI 304 stainless steel
- ◇ Double stage filtration system
- ◇ Drain plug
- ◇ 7.5 litres water rinse cycle
- ◇ Adjustable peristaltic pumps for detergent and rinse-aid injection
- ◇ Self-diagnostic system with error messages
- ◇ Water connection: 50°C (max)
- ◇ Power connection: three-phase
- ◇ Stainless steel flat bottomed basket included



UW60132D	
basket dimensions (mm)	600x1320
shortest wash program	120 sec
tank capacity (litres)	130
boiler heating element (kW)	12.0
power rating & electrical connection	18.6 kW, 400V 3N – 50Hz
dimensions WxDxH (mm)	1450x865x2095/2430

PROFESSIONAL UTENSIL WASHER ACCESSORIES

Accessories

WH00B01
140x140x440mm* – Insert for pastry bag

WH00B02
Block for pastry bag

WH00S02
150x150x250mm* – Ladle rack

WH00C02
530x370x120mm* – Sloping insert

WB60132G02
1320x600mm** – Basic rack

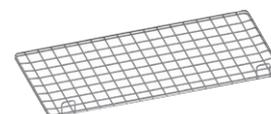
WB6070T01
700x600x535mm* – Steel rack for 4 x GN1/1 trays

WB5757T01
570x570x255mm* – Steel rack for 5 trays

WB5757T02
570x570x255mm* – Steel rack for 8 trays

WB6070G01
700x600x305mm* – Steel universal flat-bottomed basket

WB5757G01
570x570x140mm* – Steel universal flat-bottomed basket



*WxDxH
**WxD

Smeg Australia Pty Ltd

Sydney Head Office	02 8667 4888
Smeg Melbourne	03 9094 1999

Australia-wide distributors:

Queensland	07 3266 0444
South Australia	08 8346 1888
Tasmania	03 6334 8166
Western Australia	08 9389 8000

Smeg Service

Monday–Friday 8am–5.30pm	02 8667 4833
After hours	0414 147 634
Smeg Spare Parts	02 8667 4849

Smeg Australia Pty Ltd is constantly seeking ways to improve the specifications, design and production of its products. Alterations take place continually. Whilst every effort is made to produce up-to-date literature, this brochure should not be regarded as an infallible guide to the current specifications, nor does it constitute an offer for the sale of any particular product. Product cutouts indicated in our literature are indicative only. Actual product only should be used to define cutout sizes. Distributors, agents and retailers are not agents of Smeg Australia and have no authority to bind Smeg Australia by any express or implied undertaking or representation.



Smeg Australia Pty Ltd, 2 Baker Street, Banksmeadow 2019, 02 8667 4888
www.smegfoodservice.com | info@smeg.com.au