

Professional Warewashing

2026 Brochure



 **smeg**
PROFESSIONAL

The left half of the page features a solid orange background with a repeating pattern of white line-art wine glasses. The glasses are of various shapes and sizes, including tall flutes, shorter tumblers, and stemmed glasses, arranged in a dense, overlapping pattern that tapers off towards the right edge.

For more than 40 years, Smeg Professional has been dedicated to producing premium high-performance appliances for the commercial sector. With three production sites and specialised testing laboratories, the division ensures top quality and innovation. Smeg Professional serves a global market through an extensive worldwide sales and service network, meeting the needs of sectors ranging from hospitality to healthcare while prioritising efficiency and sustainability.

Professional Warewashing Range

The perfect solution for every need

Smeg's Professional warewashing range meets the specific needs of various sectors with efficient, high-performing solutions. Each cycle guarantees hygiene while optimising water, energy, and detergent use. From bars and restaurants to bakeries, butcher shops, pastry labs and HoReCa sector, every line is designed for its intended environment. From compact models to larger systems, the range combines robust construction, smart features, and sustainable operation.

Functionality and performance for the professional catering industry

Dynamic and fast-paced environments such as bars, restaurants, corporate canteens, and the wider HoReCa sector demand reliable, efficient dishwashing solutions that keep up with service without compromising hygiene. **Topline** and **Ecoline** offer two distinct solutions within the same professional range: Topline delivers advanced features and greater flexibility, while Ecoline focuses on essential functions, combining reliability with smart investment.

Washing solutions for all types of kitchen equipment

In pastry shops, bakeries, and butcheries, where tools and trays accumulate quickly, cleaning requirements are specific and demanding. The **utensil washer** range is designed to manage bulky and heavily soiled equipment with efficiency and reliability. Thanks to dedicated wash cycles and robust construction, it ensures thorough hygiene while optimising time, water, and energy use—supporting daily operations with consistent performance.



Topline is the **smart choice** for professionals seeking reliable, high-quality dishwashing with intuitive operation. With multiple wash programs, it consistently delivers excellent results with ease.

The **double-skin design** is engineered to maximise energy efficiency and ensure excellent sound insulation. The range is also equipped with a **drain pump** for partial water exchange in the wash tank and a **rinse pump** with an atmospheric boiler, guaranteeing optimal performance in every wash cycle.



Topline

Topline

Customised to suit every requirement

Topline Undercounter Glasswasher 400×400



Designed for compact spaces, the 400×400 glasswasher fits under any counter and guarantees spotless glasses after every wash.

Topline Undercounter Glasswasher 500×500



Delivering outstanding productivity, it fits seamlessly under any counter without taking up valuable space. Its excellent performance ensures brilliantly clean glasses after every wash.

Topline Undercounter Dishwasher 500×500



The 500×500 dishwasher range ensures outstanding cleanliness and hygiene with every cycle. Compact and durable, these models integrate effortlessly into any space.

- Available with a double basket configuration for twice the loading capacity.
- Available in raised version for the maximum ergonomomy.

Topline Undercounter Traywasher 500×500



Designed for impeccable cleaning, this compact yet highly effective solution is ideal for bars, pizzerias, and pastry shops. It is compatible with EN 600×400 mm trays.

- Available in raised version for the maximum ergonomomy.

Designed to offer **maximum versatility** and consistently outstanding performance, the Topline range of professional dishwashers is **built to meet every requirement**.

From compact undercounter models that leave glassware and dishware sparkling, to traywashers that tackle even the toughest dirt, to hood-type dishwashers ideal for the fast-peaced demands of large professional kitchens – Topline provides a solution for every setting and workload.

Topline Hood-type 500×500



The hood-type range is the perfect partner for achieving flawless results, whatever the conditions. Ideal for demanding applications, this range delivers high performance even under pressure.

- Available with Steam Heat Recovery System (SHR+).

Topline Hood-type 600×500



The 600×500 hood range offers exceptional wash capacity, making it perfect for efficiently handling large quantities of kitchenware. Built for demanding environments, it ensures high performance even under pressure.

- Available with Steam Heat Recovery System (SHR+).

Topline

Flexibility meets precision

Designed around the needs of professionals, Topline dishwashers offer a perfect balance of functionality, versatility and user-friendly design. With a wide choice of wash programs

and intuitive controls, the range adapts easily to different loads, spaces and workflows. Every function is built to simplify daily tasks while delivering consistent, high-quality results.

Wash programs

Each model is equipped with 7 programs that meet all washing needs, from delicate and sturdy glassware to cups, plates, trays, and baking sheets.

Two additional options are available to enhance the wash: an extra rinse for deeper cleaning and a clean water cycle for maximum freshness.

Intuitive control panel

The intuitive control panel, with the illuminated start button, makes all operations easy and immediate.

Autostart

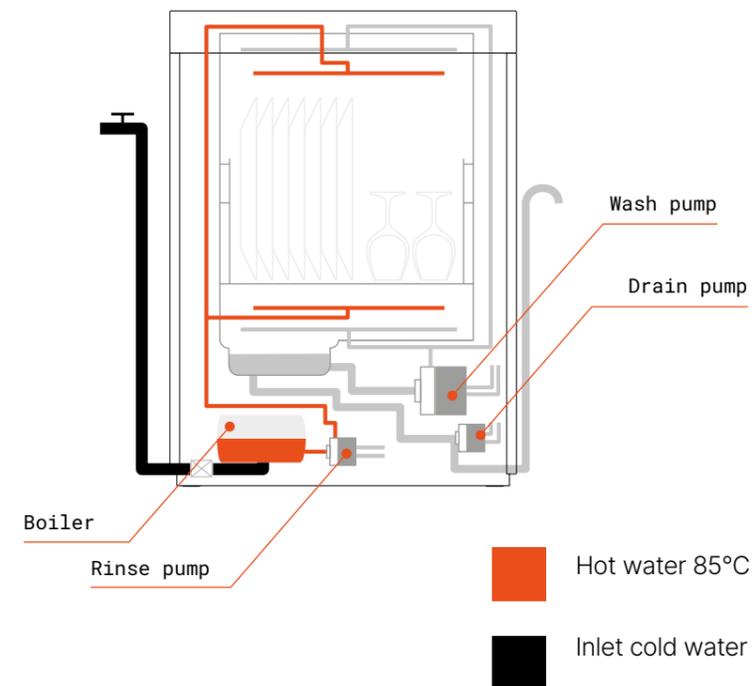
The cycle starts automatically when the door is closed, ensuring fast, hassle-free operation – perfect even during the most demanding workloads.



Topline

Reliable performance, proven efficiency

Effective and uniformed cleaning

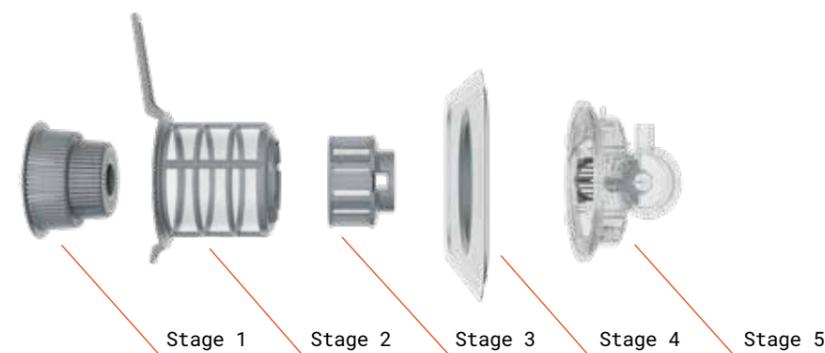


The HTR system (High Temperature Rinse) ensures that cold water is kept out of the boiler during rinsing, maintaining a steady temperature of 85°C. This guarantees deep sanitisation, quick drying, and consistent pressure for uniformed cleaning.

Additionally, thanks to Thermostop, the rinse cycle always occurs at the optimal temperature, ensuring safe and reliable performance.

Each model is equipped with a break tank that guarantees the complete elimination of the risk of cross-contamination by separating the water inside the machine from the incoming public water supply, compliant with the standard EN 61770.

Maximum water purity



Reduced tank capacity allows for faster water exchange and improved wash performance. The patented 5-stage filtration system ensures optimal water cleanliness, while the drain pump enables partial water exchange to maintain water quality throughout the cycle.

Topline

Energy efficiency and optimal comfort

The SHR+ steam heat recovery system plays a vital dual role in efficient steam management, offering three key benefits:

Compact Space

The system eliminates the need for an additional hood for steam extraction, ensuring a more compact setup without compromising performance.

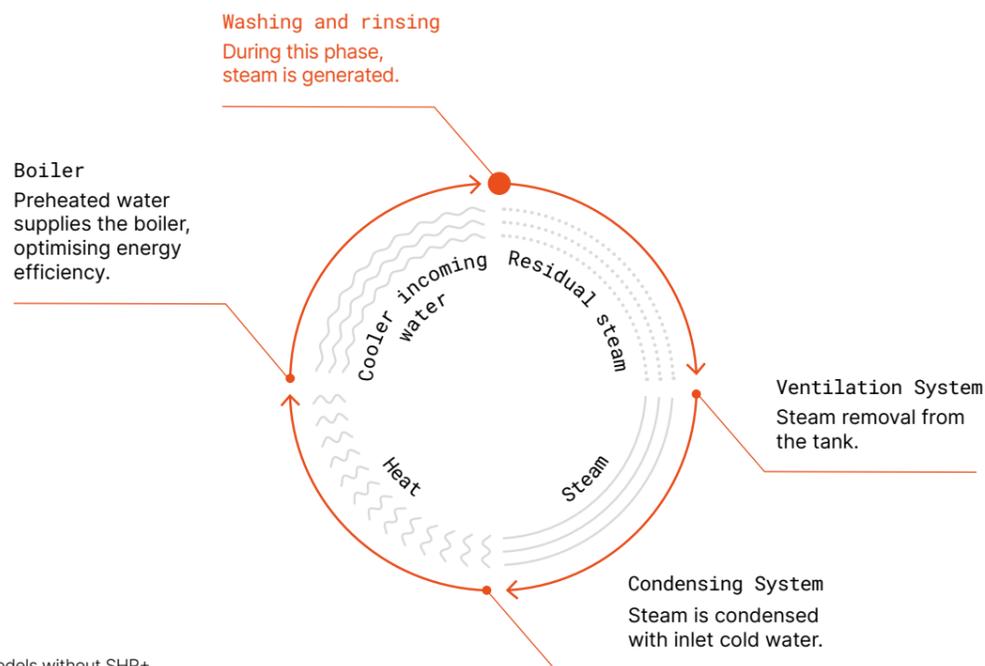
Air Purity

The SHR+ system is designed to eliminate steam during operation, improving air quality by preventing humidity buildup and condensation in the workspace. This not only ensures a healthier environment for staff but also reduces the risk of mold and mildew growth, creating a safer, more comfortable workplace.

Energy Savings

The SHR+ system recovers 100% of the energy of the steam and provides significant savings in both energy consumption (up to 25%) and operational costs, as it operates independently without the need for costly external systems.

up to
+25%
energy savings*



*compared to models without SHR+

Topline

Built for everyday ease

Robust stainless steel construction

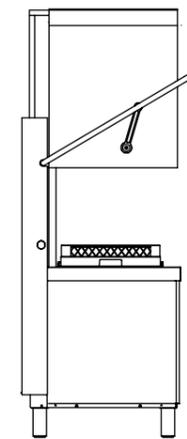
Made from AISI 304 stainless steel, it ensures long-lasting performance, structural integrity, and high hygiene standards in demanding professional environments.

Optimised design for hygiene and efficiency

Featuring moulded tank bottoms and smooth basket guides, optimises water flow for excellent hygiene and cleaning performance.

Ergonomic and functional details

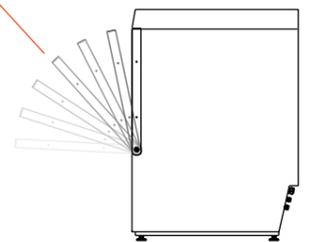
The patented hood-lift system and the counterbalanced door on the undercounter models are designed to enhance ease of use and operator comfort.



Balanced door for effortless opening and closing

2.5 Kg

Effort to open the hood-type



Sustainable solution, smarter operation

For Smeg, sustainability is a core value, with design and technologies aimed at reducing environmental impact and efficiently managing resource use.

Stand-by system

The stand-by system lowers the temperatures of the tank and boiler during periods of inactivity, ensuring daily energy savings of up to 12%.

up to
12%
daily energy saving

Compact tank design

The compact tanks allow for a quick replacement of the wash water, ensuring superior performance.



Double-skin

The integral double-skin design reduces heat loss and noise emissions during the wash cycle.



Topline

Technical data

	Glasswasher 400×400	Glasswasher 500×500	Dishwasher 500×500
Range	Twin Basket		●
	Raised		●
Solutions	Softener	●	●
	Steam Heat Recovery System (SHR+)		
	Rinse pump (High Temperature Rinse system, HTR)	●	●
	Break tank	●	●
General data	Basket dimensions	400x400 mm	500x500 mm
	Product dimensions (WxDxH)	460x600x705 mm	600x600x722 mm
	Net weight	46 Kg	55 Kg
	Gross weight	52 Kg	63 Kg
	Package dimensions (WxDxH)	515x710x850 mm	660x700x890 mm
	Usable load height	315 mm	300 mm
	Tray capacity	-	-
	Drain pump	Yes	Yes
	Wash programs	6 programs + 1 customisable	6 programs + 1 customisable
			7xGN 1/1 (530x325 mm)
Technical data	Protection class	IPX4	IPX4
	Maximum baskets/hour*	60	60
	Maximum dishes/hour*	480	1080
	Maximum glasses/hour*	1500	2160
	Wash temperature	60°C	60°C
	Rinse temperature (min-max)	71-83°C	71-85°C
	Tank capacity	7 L	11 L
	Boiler capacity	4 L	6.5 L
	Minimum water consumption per cycle	2.3 L	3.2 L
	Inlet pressure (min-max)**	100-1000 kPa	100-1000 kPa
	Inlet water temperature (min-max)***	5-60°C	5-60°C
	Tank power	1.3 kW	2 kW
	Boiler power	2.6 kW	6.1 kW
	Wash pump power	0.29 kW	0.7 kW
Electrical data	Power connection	230V-50Hz-1ph	230V-50Hz-1ph
	Fuse protection	13 A	30 A
	Default connection	2.9 kW	6.8 kW

* Depending on local conditions (inlet water temperature / electrical supply), the values indicated may vary.

** The indicated values refer to the use of the HTR system. In its absence, the inlet water pressure must be between 250 and 1000 kPa.

*** Min - Max water connection temperature for SHR+ system models is 5 °C - 20 °C.

	Traywasher 500×500	Hood-type 500×500	Hood-type 600×500
Range	Twin Basket		
	Raised	●	
Solutions	Softener	●	●
	Steam Heat Recovery System (SHR+)		●
	Rinse pump (High Temperature Rinse system, HTR)	●	●
	Break tank	●	●
General data	Basket dimensions	500x500 mm	500x500 mm
	Product dimensions (LxPxH)	600x690x822 mm	634x750x1523 mm
	Net weight	68 Kg	122 Kg
	Gross weight	76 Kg	134 Kg
	Package dimensions (WxDxH)	600x700x990 mm	700x900x1700 mm
	Usable load height	400 mm	470 mm
	Tray capacity	7xGN 1/1 (530x325 mm) 6xEN (600x400 mm)	7xGN 1/1 (530x325 mm)
	Drain pump	Yes	Yes
	Wash programs	6 programs + 1 customisable	6 programs + 1 customisable
			7xGN 1/1 (530x325 mm) 6xEN (600x400 mm)
Technical data	Protection class	IPX4	IPX4
	Maximum baskets/hour*	60	60
	Maximum dishes/hour*	1080	1080
	Maximum glasses/hour*	2160	2160
	Wash temperature (min-max)	60°C	58°C
	Rinse temperature (min-max)	71-85°C	71-87°C
	Tank capacity	11 L	14 L
	Boiler capacity	6.5 L	10 L
	Minimum water consumption per cycle	3.2 L	3.2 L
	Inlet pressure (min-max)**	100-1000 kPa	100-1000 kPa
	Inlet water temperature (min-max)***	5-60°C	5-60°C
	Tank power	2 kW	2.2 kW
	Boiler power	6 kW	9 kW
	Wash pump power	0.7 kW	0.7 kW
Electrical data	Power connection	230V-50Hz-1ph	400V-50Hz-3ph
	Fuse protection	30 A	16 A
	Default connection	6.8 kW	9.7 kW

* Depending on local conditions (inlet water temperature / electrical supply), the values indicated may vary.

** The indicated values refer to the use of the HTR system. In its absence, the inlet water pressure must be between 250 and 1000 kPa.

*** Min - Max water connection temperature for SHR+ system models is 5 °C - 20 °C.

Designed for those who seek the essence of performance, this range combines **reliability, durability, and simplicity** in every detail. Equipped with a comprehensive set of features, it is built to effortlessly meet everyday needs, offering functionality and comfort at your fingertips.

Its **robust construction** ensures long-lasting performance, while its **ease of use** guarantees consistently clean and hygienic dishes, performance you can rely on.



Ecoline

Ecoline

Tailored for those who seek the essence of performance

A wide range of models are available, **all equipped** to meet every need. The ideal choice for those seeking practicality and versatility, **with a keen eye on cost-efficiency**. Perfect for professionals looking for balance between performance and value through a smart, targeted investment.

Electronic controls



**Ecoline Undercounter
Glasswasher 400×400**

Designed to fit perfectly under any counter, it is the ideal solution for optimising limited space.

- Available in two versions: standard (height 695 mm) and low (height 670 mm).



**Ecoline Undercounter
Dishwasher 500×500**

Designed to ensure the highest standards of cleanliness and hygiene with every wash cycle, it is compact, flexible, and reliable, adapting perfectly to any requirement.

Electronic controls



**Ecoline Hood-type
500×500**

Designed for intensive use, this hood-type dishwasher is the ideal partner for achieving outstanding results in any condition.

Ecoline

Simply reliable



Built to last, easy to clean

The full AISI 304 stainless steel construction ensures maximum strength and long-lasting durability, even in the most demanding working environments.

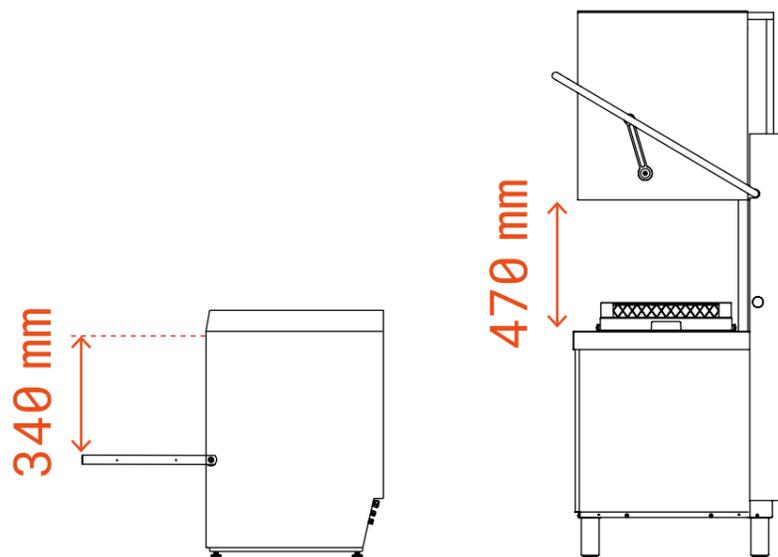
The moulded tank and basket guides, with no sharp corners, optimise the wash flow for impeccable hygiene and outstanding cleaning performance. This smart design also makes daily cleaning easier, minimising downtime and reducing the need for maintenance.

Additionally, the stainless steel rear panel offers complete protection for internal components, further enhancing the machine's durability over time.

Ergonomic efficiency

With a usable height of a 470 mm, the hood-type models ensure high productivity and smooth workflow. The patented lifting system with ergonomic handle allows effortless hood movement, requiring just 2.5 kg of force, ideal for operator comfort even during prolonged use.

Even the undercounter models with 500x500 baskets provide a extensive usable load height of 340 mm, ensuring easy access and high operational efficiency, even under the most demanding working conditions.



Ecoline

Essential, intuitive, efficient

Reliability, hygiene, and consistent performance in every configuration.

This dishwasher series is available with two interface options: mechanical and electronic, designed to meet different operational needs without compromising on quality.

Both versions offer efficient wash cycles, self-cleaning systems, and features engineered to ensure maximum hygiene, ease of use, and long-lasting durability.

Electronic version

The electronic version features a digital panel with soft-touch controls for easy programs selection. The display provides real-time data on temperature, cycle time, and diagnostics. Self-cleaning functions ensure efficient and hygienic operation—ideal for those who value precision and ease of use.

3 wash programs: short, medium, intensive

Digital display showing temperatures, programs and cycle duration

Drain and self-cleaning



Ecoline

Advanced wash technology

Cleaner water, better results

A standard **drain pump** allows partial water exchange during each cycle, ensuring cleaner water and improved hygiene with every wash.

Complementing this, the advanced **filtration system**, featuring 5 stages on hood-type models and 4 stages on undercounter models, efficiently captures even the smallest food particles.

Precision and delicate care

Electronically adjustable **peristaltic dispensers**, ensure accurate dosing of detergent and rinse aid, minimising waste while maximising cleaning efficiency.

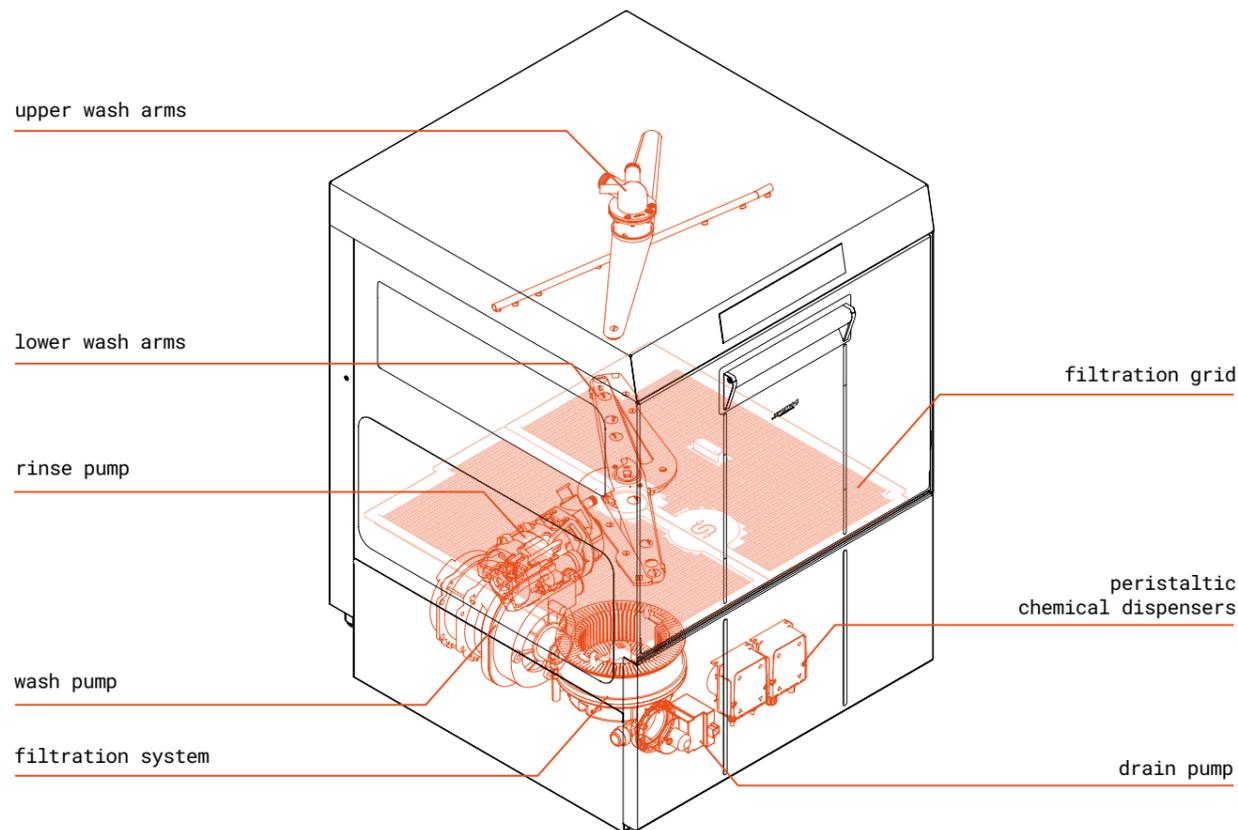
The **soft-start system** gently begins the wash cycle, offering extra protection for delicate glassware and fine crockery.

Deep hygiene through temperature control

The **HTR system**, available on selected models, combines a rinse pump with an atmospheric boiler to maintain a constant rinse temperature of 85°C, ensuring thorough and reliable sanitisation.

Thanks to the **Thermostop** function, the rinse phase begins only once the target temperature is reached, ensuring consistent and effective hygiene.

The upper and lower **wash arms**, made from a combination of plastic and stainless steel, are engineered to reach even the most hidden corners for complete cleaning coverage.



Ecoline

A responsible vision for the future

Lower environmental impact

Reduced operating costs

Resource savings

Stand-by system

up to
12%

Daily savings compared to dishwashers without stand-by system

The stand-by system boosts energy efficiency by limiting the operation of the boiler and tank when the dishwasher is not in use.

This smart feature ensures resources are used only when needed, delivering daily energy savings of up to 12%.

Reduced tank capacity

With a reduced tank capacity, dishwashers optimise energy and water usage during the initial filling and temperature maintenance phases. This considered design choice ensures that resources are conserved from the outset, leading to lower energy bills and a smaller environmental footprint.

Ecoline

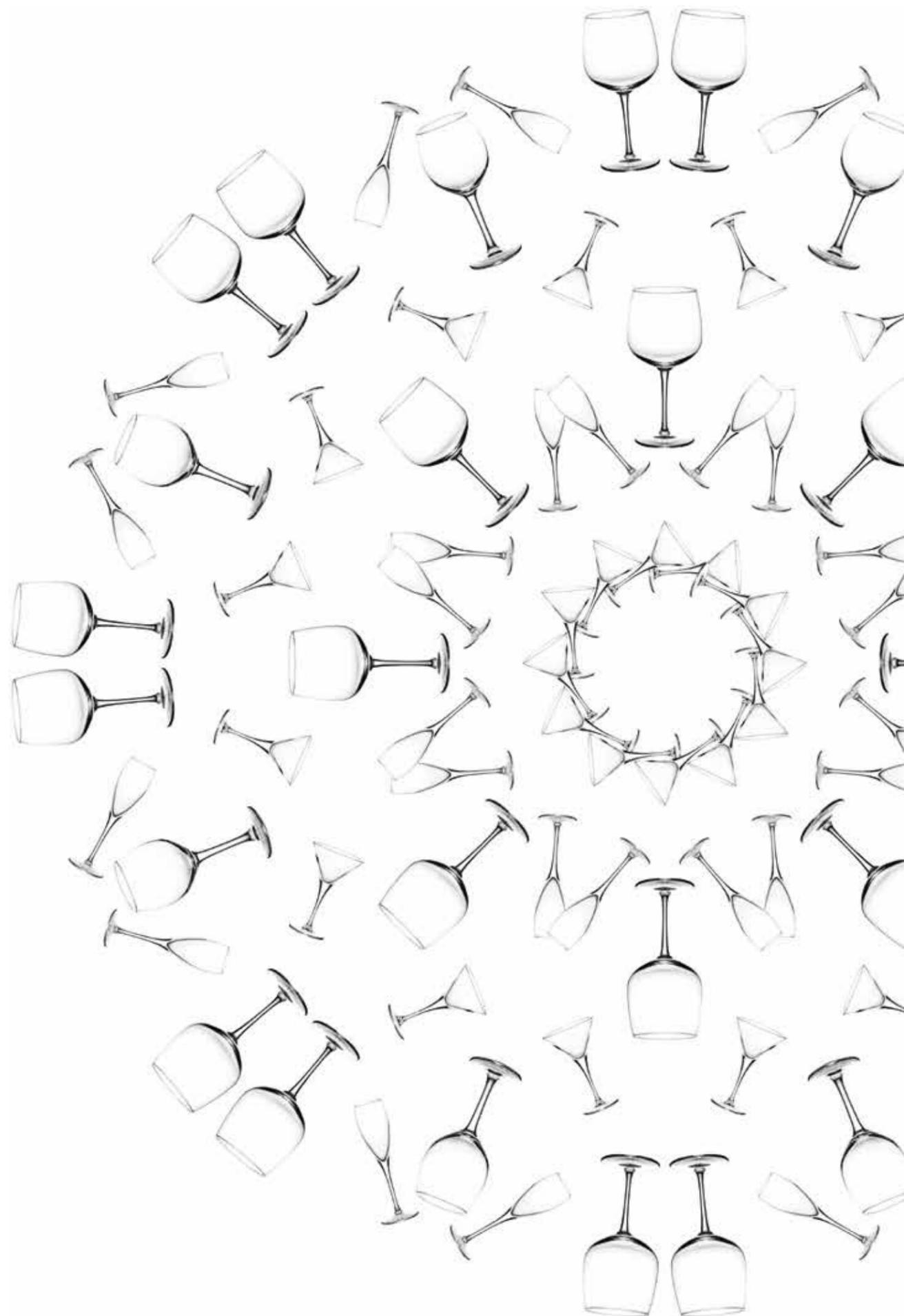
Technical data

	Electronic controls	Glasswasher 400x400	Glasswasher/ Dishwasher 500x500	Hood-type 500x500
Solutions	Softener	●	●	●
	Rinse pump (High Temperature Rinse system, HTR)	●	●	●
	Break tank	●	●	●
General data	Basket dimensions	400x400 mm	500x500 mm	500x500 mm
	Product dimensions (WxDxH)*	440x555x695 mm 440x555x670 mm	578x600x814 mm	634x750x1523 mm
	Net weight	41 Kg	54 Kg	118 Kg
	Gross weight	47 Kg	62 Kg	137 Kg
	Package dimensions (WxDxH)	510x630x860 mm 510x630x820 mm	660x700x990 mm	700x900x1700 mm
	Usable load height	309 mm	340 mm	470 mm
	Tray capacity	-	7xGN 1/1 (530x325 mm)	7xGN 1/1 (530x325 mm) 6xEN (600x400 mm)
	Drain pump	Yes	Yes	Yes
	Wash programs	3 programs	3 programs	3 programs
Technical data	Protection class	IPX4	IPX4	IPX4
	Maximum basket/hour**	40	40	40
	Maximum dishes/hour**	320	720	720
	Maximum glasses/hour**	1000	1440	1440
	Wash temperature	60°C	60°C	58°C
	Rinse temperature	83°C	85°C	87°C
	Tank capacity	7 L	16 L	14 L
	Boiler capacity	4 L	6 L	10 L
	Minimum water consumption per cycle	3 L	3.2 L	3.2 L
	Inlet pressure (min-max)***	100-1000 kPa	100-1000 kPa	100-1000 kPa
	Inlet water temperature (min-max)	5-60°C	5-60°C	5-60°C
	Tank power	1.3 kW	2 kW	2.2 kW
	Boiler power	2.6 kW	6.1 kW	9 kW
Wash pump power	0.29 kW	0.7 kW	0.7 kW	
Electrical data	Power connection	230V/50Hz/1ph	230V-50Hz-1ph	400V/50Hz/3ph
	Fuse protection	13 A	30 A	16 A
	Default connection	2.9 kW	6.8 kW	9.7 kW

* The Glasswasher with a height of 670 mm is not equipped with the HTR system.

** Depending on local conditions (inlet water temperature / electrical supply), the values indicated may vary.

*** The indicated values refer to the use of the HTR system. In its absence, the inlet water pressure must be between 250 and 1000 kPa.



Designed for those who require **high load capacity** and **outstanding cleaning performance**, even against the most stubborn dirt, this range of utensil washers delivers impeccable results on kitchen tools and utensils of all shapes and sizes.

Built with a robust, reliable structure to withstand heavy-duty use, it features **powerful wash arms** that reach into every corner and an intuitive electronic control system that makes operation **simple and efficient**.



Utensil Washers

Utensil Washers

Maximum versatility

Smeg utensil washers tackle large trays, pans and kitchenware with ease. Their versatile design fits pastry shops, bakeries and butcheries, delivering thorough cleaning for even the bulkiest items.



Utensil Washers
570x570

Ideal for small to medium-sized kitchen utensils, it delivers impeccable results thanks to a powerful wash pump, generous loading height and a stainless steel filtration system that efficiently captures dirt and debris.

- Available with drain pump.



Utensil Washers
600x700

Fitted with a dual-pump wash system and powerful side spray arms, it ensures effective cleaning even in hard-to-reach areas. Ideal for trays, baking pans, and bulky equipment, it delivers consistent, high-performance results every cycle.

- Available with drain pump.



Utensil Washers
600x1320

Equipped with a triple-pump wash system for maximum cleaning power, it is designed to handle large, bulky kitchen equipment with ease. Even the most stubborn dirt is removed, leaving utensils spotless after every cycle.

- Available with drain pump.

Utensil Washers

Powerful hygiene every cycle



Maximum cleaning power

Maximum cleaning power with a wash system equipped with one, two or three wash pumps – depending on the model – for tailored performance.

High-precision spray arms reach even the most hidden corners, ensuring spotless results down to the finest detail.



Deep cleaning and reliable sanitisation

The HTR system (High Temperature Rinse) ensures that cold water is kept out of the boiler during rinsing, maintaining a steady temperature of 78°C. This guarantees deep sanitisation, quick drying, and consistent pressure for uniform cleaning.

Additionally, thanks to Thermostop, the rinse cycle always occurs at the optimal temperature, ensuring safe and reliable performance.



High precision wash results

The peristaltic dispensers, equipped with electronic control and manual adjustment, ensure precise dosing of detergent and rinse aid, minimising waste and maximising washing efficiency.

The soft-start system initiates the cycle gradually, providing increased protection for dishes and utensils.

AISI 304 stainless steel 2-stage filtration system

The surface filter is made from high-grade AISI 304 steel, renowned for its excellent resistance to corrosion, wear, and high temperatures.

The two-stage system features a protective grid that prevents debris from entering the tank, ensuring the water remains clear. The second stage protects the wash and drain pumps by capturing any debris that may enter the tank during filter maintenance.

Utensil Washers

Built for strength, designed for simplicity

Unmatched strength and reliability



Constructed entirely from AISI 304 stainless steel, this unit offers exceptional durability and resistance to corrosion. Built to perform in even the most demanding work environments, it guarantees consistent, long-lasting performance with every use.

Engineered for durability



The tank is designed with a pressed stainless steel base that ensures lasting strength and operational efficiency.

Welded basket guides further enhance structural stability, making it ideal for supporting heavy loads during intensive daily use.

Effortless handling, maximum efficiency



Ergonomic, double skin doors allow smooth, strain-free loading and unloading, enhancing comfort and workflow even during peak hours.

A spacious wash chamber and generous loading height easily accommodate both utensils and bulky items, ensuring powerful, consistent cleaning performance.

Effortless operation, intuitive controls



Cycle selector



On/Off



Cycle start

The ergonomic control panel provides one-touch access to cycle selection, start/stop and three wash programs. A bright integrated display shows temperature readings and diagnostic alerts in real time, ensuring effortless operation and comprehensive oversight.

Utensil Washers

Technical data

	Utensil washers 570x570	Utensil washers 600x700	Utensil washers 600x1320	
Solution	Drain pump	●	●	●
	Break tank	●	●	●
General data	Basket dimensions	570x570 mm	600x700 mm	600x1320 mm
	Product dimensions (WxDxH)	685x750x1710 mm	800x860x2100 mm	1450x860x2100 mm
	Net weight	135 Kg	244 Kg	335 Kg
	Gross weight	161 Kg	275 Kg	376 Kg
	Package dimensions (WxDxH)	860x820x1910 mm	1040x910x2230 mm	1560x980x2230 mm
	Usable load height	650 mm	860 mm	860 mm
	Wash programs	3 programs	3 programs	3 programs
Technical data	Tank drain and final cleaning	Yes	Yes	Yes
	Protection class	IPX4	IPX4	IPX4
	Maximum basket/hour*	30	30	30
	Wash temperature	60 °C	60 °C	60 °C
	Rinse temperature	78 °C	78 °C	78 °C
	Tank capacity	36 L	70 L	130 L
	Boiler capacity	12 L	17 L	17 L
	Water consumption per cycle	5 L	6 L	7.5 L
	Inlet pressure (min-max)	100-400 kPa	100-400 kPa	100-400 kPa
	Inlet water temperature (min-max)	5-50 °C	5-50 °C	5-50 °C
Electrical data	Tank power	4.5 kW	4.5 kW	6 kW
	Boiler power	7.5 kW	9 kW	12 kW
	Wash pump power	1.6 kW	1x2.2 kW 1x1.5 kW	3x2.2 kW
	Power connection	400V-50Hz-3ph	400V-50Hz-3ph	400V-50Hz-3ph
Fuse protection	16 A	20 A	32 A	
Default connection	9 kW	1.7 kW	18.6 kW	

* Depending on local conditions (inlet water temperature / electrical supply), the values indicated may vary.





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The beauty of performance.

There is a distinct beauty in the way a Smeg Professional appliance performs, rooted in the precision of its design and engineering. Every element is crafted to function seamlessly, reflecting the harmony between form and function. The elegance of its operation lies in this perfection, where every detail is optimised to deliver efficiency, reliability, and exceptional results.