

# SPH615HAU

Family Dishwasher

**Subfamily** Hoodtype dishwasher

Type Hoodtype

Crockery; Glasses; Cutlery; EN

600x400 trays; GN1/1 trays

**Basket dimensions** 600x500 e 500x500 mm

Control panelElectronicRinse pumpHTR systemWash pumpStandard

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



# Distribution

**Solutions** Restaurants/Catering:

Bakery/Pastry making; Industrial pastry&bakery Iaboratories; Buthcher's shops; Meet processing industry; Schools

**Aesthetics** 

Serie Easyline Led color Green

**Technical Features** 

Trays washing option Ye

**Trays number** 7 x GN 1/1 (530 x 325 mm);

6 x EN 1/1 (600 x 400 mm)

Water consumption per

cycle

3,21

Wash temperature

(min-max)

58 °C

Rinse temperature (min- 24 °C - 87 °C

max)

Minimum water 3,2 l

consumption per cycle

Water inlet 8°C

Max. inlet temperature
Max water hardness

Water inlet Detergent load Rinse load

Usable load height Product dimensions

WxDxH

60°C

12°f - 7°dH 100-1000 kPa Yes, manual Yes, manual

470 mm

734x750x1523 mm

# **Programs**



**Programs** 

6 automatic programs; 1 fully programmable program;

Self-cleaning programs

**Program options** 

Extra rinse; Clean water cycle

Program table

Easyline hoodtype

Maximum basket/hour Maximum dishes/hour Maximum glasses/hour 51 1122 3360

**Electrical Connection** 

Tank heating element

2200 W

power

**Boiler heating element** 

power

Wash pump power

9000 W

700 W

**Default connection** 

**Electrical connection** 

option

9730 W

230 V~ / 16 A / 3,7 kW / 50 Hz; 230V~ / 26 A / 9,7 kW /

50 Hz; 230 V~ / 30 A / 6,7

kW / 50 Hz

Interface

Display

8 digit

On/Off button

Yes

Rinse aid missing alert Detergent missing alert

Yes

Cycle progress alert

End-cycle alert Manual diagnostic Yes

Yes

Yes

Construction

Tank

Deep drawn

Construction Tank material

Double-skin hood Stainless steel AISI 304

Back panel

St/steel

Upper washing system

One washing and one split rinse spray arms, stainless

steel

Lower washing system

One washing and one split

rinse spray arms, stainless

Manual

steel

Tank filter

Stainless steel

Hood elevation system

Filter

Tank capacity

**Boiler** capacity

Rumorosità

**Protection class** 

Adjustable feet

Drain max. height

5-stages filter system

22 I 10 I

Lpa 59,9 dBA

IPX4 Yes

1000 mm

Accessories Included

Dish basket **Cutlery basket**  PB60D01

Flat basket

PHOOS03 PB60G01

Water supply pipe Drain pipe

Yes - 2m

Yes - 2m

**Equipments** 

Drain pump

Yes



Peristaltic detergent dispenser	Yes, electronic control	Option for auto daily switch on	Yes, default OFF
Peristaltic rinse-aid dispenser	Yes, electronic control	Cycle counter Break tank	Yes Yes
Chemicals level probe Deafult chemicals dosing unit of measure	Yes, optional KITSONLIV gr/lt	Partial renewal of water in the tank and built-in drain pump	
Rinse boiler Thermostop system	Yes - default	Water supply pipe diameter	16 mm
Wash tank Thermostop system	Yes	Drain supply pipe diameter	21,5 mm
Wash pump soft start system	Yes	Peristaltic detergent doser	Yes, manual
Stand-by system	Yes	Peristaltic detergent doser	Yes, manual

# **Logistic Information**

Width packed product 770 mm

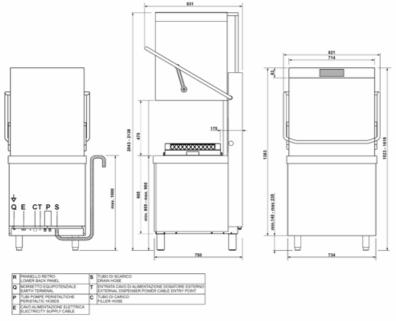
Depth packed product 900 mm

Height packed product 1700 mm

Packed product 1700X770X900 dimensions

Net weight 144,000 kg

Gross weight (kg) 159,000





# **Compatible Accessories**

#### **KITSONLIV**

Probe level kit



#### PB50G01

Universal basket in polypropylene 500x500



# PB50T01

Polypropylene basket for 8 trays GN 1/1 h 40 mm



# 500x500

PB50G02

PB50D01

plates 500x500

PB60D01

Basket in polypropylene for 22 dishes

Basket made of polypylene for 18

Universal basket in polypropylene



# PB60G01

Universal basket in polypropylene 600x500



#### PB60T02

600x500

Basket for trays GN1/1 600x500



PHOOS01

Single basket in polypropylene for cutlery



#### PHOOS02

Basket in polypropylene for cutlery with 6 compartments



# PHOOS03

Basket in polypropylene with 6 compartment for cutlery for Capote



# WB50D01

Wire basket for 18 dishes and trays 500X500



#### WB50G01

Universal wire basket with flat bottom 500x500



#### WB50G02

Wire basket for glasses with inclined bottom 500x500



# WB50G04

Wire basket for glasses with inclined bottom 500x500



# WB60D01

Wire basket for 24 dishes 600X500



# WB60D02

Wire basket for 24 dishes 600X500



# WB60G01

Wire basket with flat bottom 600x500





**WB60T03** 



Wire basket for 5 trays 600x500



#### WH00S01

Wire insert for 12 small dishes



#### WT51200SHL

Entry table left side 1200mm



#### WT51200SHR

Entry table right side1200mm



# WT51200SL

Entry table left side 1200mm



# WT51200SR

Entry table right side 1200mm



### WT5700SL

Entry table left side 700mm



### WT5700SR

Entry table right side 700mm



# WTX51200

Exit table both sides 1200mm



# WTX51200L

Exit table lefts side 1200mm



# WTX51200R

Exit table right side 1200mm



# WTX5700

Exit table both sides 700mm



# WTX5700L

Exit table left side 700mm



#### WTX5700R

Exit table right side 700mm



# **WTX6700F**

Tavolo di entrata/uscita 700mm con aggancio frontale



# Symbols glossary

GN1/1

5 STAGE FILTER

MAX. USABLE HEIGHT 470mm



# Benefit (TT)

#### 5-stage system

Deep cleaning and spotless washes with the patented filtration system

The innovative Smeg filtration system consists of 5 stages to completely eliminate all impurities: the 1st stage captures larger food residues; in the 2nd and 3rd stages, finer particles are captured at this filtration stage; the 4th stage features a pre-filtration grid to prevent debris from entering the tank and clouding the water. Finally, the last stage is designed to further protect the washing and draining pumps from any debris that may accidentally enter the tank during filter cleaning.

The presence sensor filter alerts if the filtration system is out of position, ensuring safe washes every time.

#### HTR System

Consistent temperatures and pressures for uniform and effective dishwashing

Thanks to the HTR system (High Temperature Rinse) and the presence of the atmospheric boiler combined with the Thermostop, the cold inlet water does not enter the boiler during rinsing, ensuring a constant temperature of 85°C. The HTR system keeps the water hot for deep sanitisation and quick drying, ensuring constant pressure for uniform and effective cleaning.

#### Moulded tank

Superior washing performance and enhanced cleaning convenience with molded tub bottoms and basket guides

Smeg dishwashers are designed with moulded tank and basket guides. The absence of sharp edges ensures an optimised wash flow, guaranteeing hygiene and impeccable cleaning performance. Furthermore, this innovative design simplifies machine cleaning, reducing the need for maintenance interventions.

#### Double-skin hood

Thermal and acoustic insulation guaranteed

The double-skin design of the hood is engineered to optimise energy efficiency by minimising heat dispersion and accelerating water heating, resulting in lower energy consumption and faster start-up times. Additionally, it provides effective sound insulation, helping to reduce noise levels and ensuring a quieter, more comfortable working environment for staff.

# Drain pump

Partial water replacement during the wash cycle for clean and hygienic dishes

The standard drain pump, equipped with a partial water exchange system, ensures that the dirtiest water is automatically removed at every wash cycle. This mechanism allows for continuous renewal of the water used, ensuring that each phase of the washing process is carried out with clean water. The result is optimal dishwashing performance, with outstanding efficiency and an impeccable level of hygiene.



#### Soft-start system

Effective management of the washing pump to protect your glassware

The Soft-Start function initiates the wash cycle gently and gradually, progressively increasing the water pressure. This system has been designed to provide optimal protection for the most fragile items, such as crystal glasses, significantly reducing the risk of chipping or damage. At the same time, it ensures excellent cleaning performance, combining efficiency and safety in every wash cycle.

#### **Hood lift**

Unprecedented comfort with the patented lifting system

The new ergonomic handle, combined with the patented lifting system, minimises the effort required to open and close the hood, limiting it to just 2.5 kg. This system ensures an exceptionally smooth and lightweight operation, helping to protect the operator's health and well-being, even during extended use.

#### Euronorm

Compatibility with EN 600x400 mm trays

The 500x500 traywashers offer great versatility, with the ability to wash up to 6 Euronorm 600x400 mm trays. These features make the products extremely useful for a wide range of activities, such as pizzerias, bakeries, bistros, catering, restaurants, and cafés.