

HTY503D

Família

Type

Dimensões do cesto

Painel de comandos

Ligação energética

Máquina de lavar louça profissional

Máquina de lavar louça de capota

500x500 mm

Controlo eletrónico da temperatura

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



Mercado

Industries

Bar / Cafeterias / Bistros /
Wine bars / Pubs; Hotelaria;
Ristoranti / Catering;
Catering; Retalho
alimentar; QSR

Design

Design

Ecoline

Cor dos LEDs

Vermelho

Especificações técnicas

Water consumption per cycle

2,7 l

Temperatura pré-definida de ligação da água

Fria 15°C

Max. inlet temperature

60°C

Dureza máxima da água

12°F - 7°dH

Pressão de entrada

2,5-6 bar / 250-600 kPa

Carga de detergente

1,5 l/h

Carga de enxaguamento

0,4 l/h

Altura de carga operável

440 mm

Altura máxima com a capota aberta

2102 mm

Dimensões de produto LxPxA:

620x736x1530 mm

Programas

Numero máximo de cestos/hora

40

Numero máximo de pratos/hora

720

Ligação eléctrica

Tank heating element power	2200 W	Ligação pré-definida	9700 W
Boiler heating element power	9000 W	Ligação eléctrica opcional	230 V~ / 29 A / 6,7 kW / 50 Hz; 400 V 3N~ / 13 A / 6,7 kW / 50 Hz
Wash pump power	700 W		

Interface

Display	4 dígitos	Indicador da fase do programa	Sim
Numero de botões	5	Indicador de fim do programa	Sim
Luz indicadora On/Off	Sim	Diagnóstico manual	Sim

ESPECIFICAÇÕES TÉCNICAS

Tank	Pofundo	Filter	5-stage filter system
Tipologia	Parede única	Capacidade da cuba	14 l
Material da cuba	Aço Inox AISI 304	Capacidade da caldeira	8 l
Painel traseiro	Previamente pintado	Classe de Proteção	IPX4
Filtro da cuba	Aço inox	Altura max. de drenagem	1000 mm

Acessórios incluídos

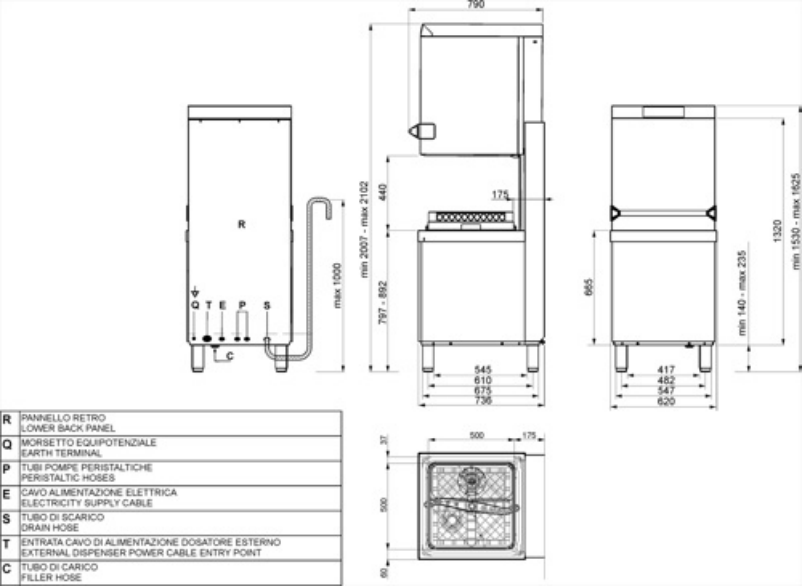
Cesto para pratos	1x PB50D01	Mangueira de abastecimento de água	Sim - 2m
Cesto para talheres	1x PHOOS02	Mangueira de drenagem	Sim - 2m
Cesto de fundo plano	1x PB50G02		

Equipamentos

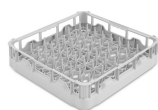
Peristaltic detergent dispenser	Controlo eletrónico	Contador de ciclos	Sim
Peristaltic rinse-aid dispenser	Controlo eletrónico	Renovação parcial da água na cuba e bomba de drenagem integrada	Sim
Unidade de medida da dosagem de produtos químicos	gr/lt	Diâmetro do tudo de abastecimento de água	DN15 - ½"
Rinse boiler Thermostop system	Yes - default	Ø do tubo de drenagem	DN20-G 3/4"
Wash pump soft start system	Sim	Comprimento da mangueira de detergente (vermelha)	2,2 m
Option for auto daily switch on	Sim, desligado por definição	Comprimento da mangueira de enxaguamento (azul)	2,2 m

Dados de logística

Largura da embalagem (mm)	700 mm	Dimensões do produto embalado (mm)	1700x700x900
Profundidade da embalagem (mm)	900 mm	Peso líquido (kg)	103,000 kg
Altura da embalagem (mm)	1700 mm	Peso bruto (kg)	115,000 kg



Acessórios Compatíveis



PB50D01

Polypropylene basket for 18 plates
Ø250 mm, dim.(WxDxH) 500x500x105 mm



PHOOS01

Polypropylene single basket for cutlery



PHOOS03

8 compartments polypropylene basket
for cutlery



WB50G01

Universal wire basket with flat bottom,
dim. (WxDxH) 500x500x123 mm



WB50G03

Wire basket with sloped bottom for
glasses Ø72 mm max, dim. (WxDxH)
500x500x235 mm



WB50T02

Wire basket for 7 trays GN1/1 h 20 mm



PB50G01

Universal flat bottom polypropylene
basket, dim. (WxDxH) 500x500x100 mm



PHOOS02

6 compartment polypropylene basket
for cutlery



WB50D01

Wire basket for 18 dishes Ø250 mm.
or self service trays, dim. (WxDxH)
500x500x92 mm



WB50G02

Wire basket with sloped bottom for
glasses Ø90 mm max, dim. (WxDxH)
500x500x170 mm



WB50G04

Wire basket with sloped bottom for
glasses Ø135 mm max, dim. (WxDxH)
500x500x165 mm



WH00S01

Wire insert for 12 small dishes

Symbols glossary



SUITABLE FOR GASTRONORM TRAY



5 STAGE FILTER



MAX. USABLE HEIGHT 440mm

Benefit (TT)

Interface

Control panel with electronic buttons

The electronic control panel features an intuitive interface with soft-touch buttons, allowing easy selection of one of the three wash programmes: short, medium, or intensive. There are also buttons for power, selection, and cycle start. The display provides real-time monitoring of the tank and boiler temperature, as well as diagnostics, ensuring effortless and immediate control of the main functions.

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.

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.

Door

Split and balanced doors for maximum ergonomics

The split and balanced doors have been designed with the aim of optimising ergonomics during tool loading and unloading operations. Their design allows for easier use, minimising the physical effort required from the operator. This helps improve work efficiency while also ensuring greater comfort and safety in the working environment.

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.