

# HTY511DHAUS

Family Dishwasher

**Subfamily** Hoodtype dishwasher

Line Easyline
Basket dimensions 500x500 mm
Rinse pump HTR system
Wash pump Standard
SHR system Yes



# **Accessories Included**

Dish basket PB50D01
Cutlery basket PH00S02
Flat basket 1x PB50G02

Water supply pipe Drain pipe In acciaio Watermark

Yes - 2m

# Distribution

Solutions Bars/Cafes: Hotels:

Restaurants/Catering; Buthcher's shops; Schools;

QSR

# **Programs**

Programs 6 automatic programs; 1 fully programmable program;

Self-cleaning programs; Cold water rinse program

Program options Extra rinse; Clean water cycle

Program specifications

Boiler 71°C/Tank 60°C-1'20"; Boiler 71°C/Tank 60°C-

2'10"; Boiler 85°C/Tank 60°C-60"; Boiler 85°C/Tank 60°C-1'10"; Boiler 85°C/Tank 60°C-2'40"; Boiler 85°C/Tank

60°C-4'10"; Boiler 85°C/Tank 60°C-1'30"

Maximum basket/hour60Maximum dishes/hour720

Interface

Display 4 digit On/Off button Yes



Number of buttons 5 Manual diagnostic Yes

Construction

Tank Deep drawn Filter 5-stages filter system

Construction Double wall Tank capacity 14 I

Stainless steel AISI 304 Tank material **Boiler** capacity 8 I

Back panel Prepainted Rumorosità Lpa 59,9 dBA

Upper washing system One washing and one split **Protection class** IPX4 rinse spray arms, stainless Adjustable feet Yes

Drain max. height 1000 mm Lower washing system One washing and one split

rinse spray arms, stainless

Tank filter Stainless steel

Hood elevation system Manual

**Technical Features** 

Tank heating element 2200 W Max water hardness 12°f - 7°dH power Water inlet Cold 15°C

9000 W **Boiler heating element Detergent load** Yes, manual power

Rinse load Yes, manual Wash pump power 700 W Usable load height 440 mm 9700 W **Default connection Product dimensions** 620x736x1530 mm

Water consumption per 2,7 I **WxDxH** 

cycle 8°C Water inlet

**Electrical Connection** 

60°C

Max. inlet temperature

**Power connection** 400 V 3N~ / 16 A / 9,7 kW / **Electrical connection** 230 V~ / 29 A / 6,7 kW / 50 50 Hz

Hz; 400 V 3N~ / 13 A / 6,7 option kW / 50 Hz

**Equipments** 

Yes Option for auto daily Yes, default OFF Drain pump

switch on Peristaltic detergent Yes, electronic control

Cycle counter Yes dispenser Peristaltic rinse-aid Yes, electronic control Break tank Yes

dispenser Partial renewal of water Si Deafult chemicals qr/lt in the tank and built-in dosing unit of measure drain pump

Rinse boiler Thermostop Yes - default Water supply pipe 16 mm

diameter system

Wash tank Thermostop Drain supply pipe 21,5 mm system diameter



Wash pump soft start system

Yes

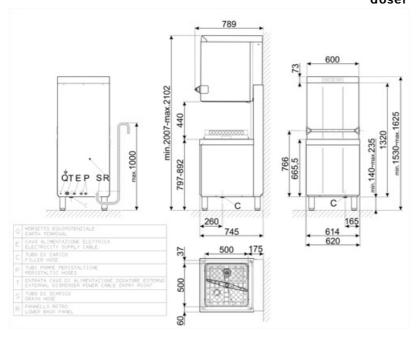
Stand-by system Yes Peristaltic detergent

Yes, manual

doser

Peristaltic detergent doser

Yes, manual





# **Compatible Accessories**



#### PB50D01

Basket made of polypylene for 18 plates 500x500



#### PB50G02

Universal basket in polypropylene 500x500



## PHOOS01

Single basket in polypropylene for



## 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



#### WB50G03

Wire basket for glasses with inclined bottom 500x500



# WB50G04

Wire basket for glasses with inclined bottom 500x500



# WB50PG5

Wire basket with flat bottom for 25 plastic glasses, dim. (WxDxH) 500x500x260 mm



# WB50T02

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



# Symbols glossary

GN1/1

...



5 STAGE FILTER







# 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.

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.

#### SHR+ System

Steam heat recovery system for energy savings and improved work environment quality

SHR+ System: guaranteed savings and comfort

The SHR+ System eliminates 100% of the steam produced during the rinse phase, improving air quality and reducing humidity in work environments. Additionally, it recovers energy from the condensed steam, ensuring up to 25% energy savings and eliminating the costs associated with an external extraction system.

#### 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.

#### Integral double skin

Thermal and acoustic insulation guaranteed

The double wall is designed to optimise energy efficiency by reducing heat loss and accelerating water heating, resulting in lower energy consumption and faster cycle start-up times. Additionally, it provides effective acoustic insulation, helping to reduce noise and ensuring a quieter, more comfortable working environment for the 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.