

HTY511DSH

Família	Máquina de lavar louça profissional
Type	Máquina de lavar louça de capota
Double basket	No
Dimensões do cesto	500x500 mm
Painel de comandos	Controlo eletrónico da temperatura
Rinse pump	HTR system
Wash pump	Standard
Sistema SHR	Sim
Ligação energética	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
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Design

Design	Easyline	Cor dos LEDs	Verde
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Especificações técnicas

Water consumption per cycle	3,2 l	Pressão de entrada	1-6 bar / 100-600 kPa
Cold rinse temperature	No	Carga de detergente	1,5 l/h
Minimum water consumption per cycle	1,8 l	Carga de enxaguamento	0,4 l/h
Temperatura pré-definida de ligação da água	5°C	Altura de carga operável	440 mm
Max. inlet temperature	20°C	Altura máxima com a capota aberta	2102 mm
Dureza máxima da água	54°f - 30°dH	Dimensões de produto LxPxA:	620x745x1530 mm

Programas

Programs	6 automatic programs; 1 fully customizable program; Self-cleaning programs; Cold water rinse program
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Program options	Extra rinse; Clean water cycle
Numero máximo de cestos/hora	60
Numero máximo de pratos/hora	918

Ligação elétrica

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	8 dígitos	Alerta de falta de detergente	Sim
Numero de botões	5	Indicador da fase do programa	Sim
Luz indicadora On/Off	Sim	Indicador de fim do programa	Sim
Luz indicadora de falta de sal	Sim	Diagnóstico manual	Sim
Alerta de falta de abrillantador	Sim		

ESPECIFICAÇÕES TÉCNICAS

Tank	Pofundo	Filter	5-stage filter system
Tipologia	Parede dupla	Capacidade da cuba	14 l
Material da cuba	Aço Inox AISI 304	Capacidade da caldeira	8 l
Painel traseiro	Previamente pintado	Boiler type	Artmosferic boiler
Sistema de lavagem superior	One wash and one split rinse spray arms, stainless steel	Ruído	Lpa 59,9 dBA
Sistema de lavagem inferior	One wash and one split rinse spray arms, stainless steel	Classe de Proteção	IPX4
Filtro da cuba	Aço inox	Adjustable feet	Sim
Hood elevation system	Manual	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		

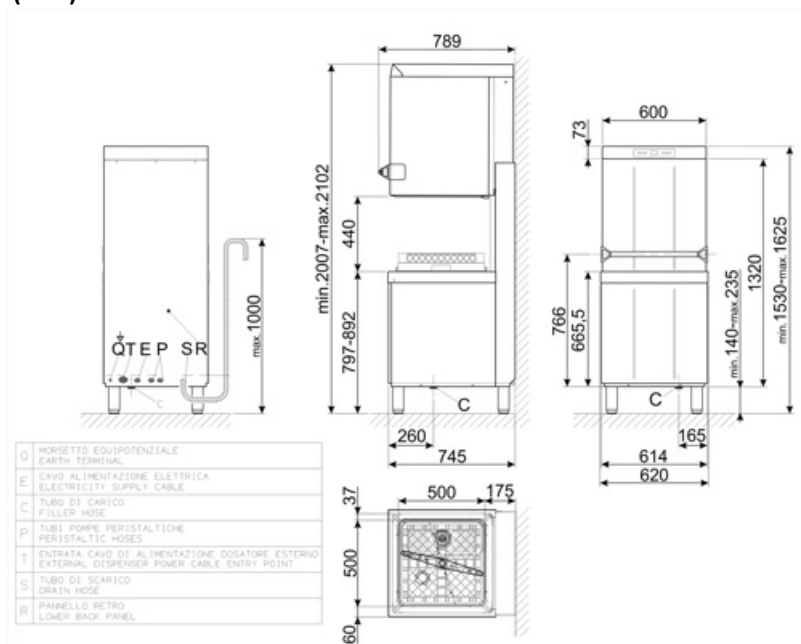
Equipamentos

Bomba de drenagem	Sim	Stand-by system	Sim
Peristaltic detergent dispenser	Controlo eletrónico	Option for auto daily switch on	Sim, desligado por definição

Peristaltic rinse-aid dispenser	Controlo electrónico	Contador de ciclos	Sim
Sonda de nível químico	Sim, opcional KITSONLIV	Break tank	Sim
Unidade de medida da dosagem de produtos químicos	gr/lt	Renovação parcial da água na cuba e bomba de drenagem integrada	Sim
Amaciador automático incorporado	Sim	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 tank Thermostop system	Sim	Comprimento da mangueira de detergente (vermelha)	2,2m
Wash pump soft start system	Sim	Comprimento da mangueira de enxaguamento (azul)	2,2m

Dados de logística

Largura da embalagem (mm)	770 mm	Dimensões do produto embalado (mm)	1700x770x900
Profundidade da embalagem (mm)	900 mm	Peso líquido (kg)	141,000 kg
Altura da embalagem (mm)	1700 mm	Peso bruto (kg)	154,000 kg

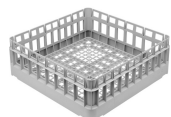


Acessórios Compatíveis



KITSONLIV

Probe level kit



PB50G02

Universal flat bottom polypropylene basket, dim. (WxDxH) 500x500x170 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



WB50PG5

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



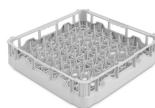
WH00S01

Wire insert for 12 small dishes



WT51200SHR

Mesa de entrada à direita com cuba, conduta de lixo, painel anti-salpicos (100mm) e prateleira inferior, 1200x720x821,5 mm



PB50D01

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



PHOGR5

Glass insert for 500x500 mm basket



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



WB50T02

Wire basket for 7 trays GN1/1 h 20 mm



WT51200SHL

Mesa de entrada à esquerda com cuba, conduta de lixo, painel anti-salpicos (100mm) e prateleira inferior e 1200x720x821,5 mm



WT51200SL

Mesa de entrada à esquerda com cuba, painel anti-salpicos (100mm) e prateleira inferior, 1200x720x821,5 mm



WT51200SR

Mesa de entrada à direita com painel anti-salpicos (100mm) e prateleira inferior, 1200x720x821,5 mm



WT5700SR

Mesa de entrada à direita com cuba, painel anti-salpicos (100mm), prateleira inferior, 700x720x821,5 mm



WTX51200L

Mesa de saída à esquerda com painel anti-salpicos (100mm) e prateleira inferior, 1200x720x821,5 mm



WTX5700

Mesa de saída de ambos os lados com prateleira inferior, 700x560x821,5 mm



WTX5700R

Mesa de saída à direita com painel anti-salpicos (100mm) e prateleira inferior, 700x720x821,5 mm



WT5700SL

Mesa de entrada à esquerda com cuba, painel anti-salpicos (100mm) e prateleira inferior, 700x720x821,5 mm



WTX51200

Mesa de saída de ambos os lados com prateleira inferior, 1200x560x821,5 mm



WTX51200R

Mesa de saída à direita com painel anti-salpicos (100mm) e prateleira inferior, 1200x720x821,5 mm



WTX5700L

Mesa de saída à esquerda com painel anti-salpicos (100mm) e prateleira inferior, 700x720x821,5 mm

Symbols glossary



SUITABLE FOR GASTRONORM TRAY



HTR RINSING SYSTEM



STEAM HEAT RECOVERY SYSTEM



MAX. USABLE HEIGHT 440mm



5 STAGE FILTER

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.

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 rinsing temperature according to the program setting. 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

Il sistema SHR+ elimina il 100% del vapore prodotto durante la fase di risciacquo, migliorando la qualità dell'aria e riducendo l'umidità negli ambienti di lavoro. Inoltre, recupera energia dai vapori abbattuti, assicurando un risparmio energetico giornaliero ed evitando i costi di un impianto di aspirazione esterno.

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.

Integrated softener

Effective water treatment for consistently sparkling glasses

The integrated continuous regeneration water softener ensures effective water treatment, enhancing washing performance and preserving the machine's operational lifespan. The resin regeneration process takes place during the wash cycle without interruptions, providing constant control over water hardness. This system prevents limescale buildup, maximises detergent efficiency, and guarantees spotless results on glassware and dishes.

Integral double-skin

Thermal and acoustic insulation guaranteed

The double-skin design of undercounter dishwashers is engineered to optimise energy efficiency by minimising heat loss 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.