

HTY520DH

Família	Máquina de lavar louça profissional
Type	Máquina de lavar louça de capota
Dimensões do cesto	500x500 mm
Painel de comandos	Ecrã Touch
Rinse pump	HTR system
Wash pump	Standard
Sistema SHR	Sim
Ligação energética	400 V 3N~ / 16 A / 9,7 kW / 50 Hz
Dimensões de produto LxPxA:	620x745x1530 mm



Mercado

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

Design

Cor dos LEDs	Branco	Design	Topline
--------------	--------	--------	---------

Especificações técnicas

Water consumption per cycle	3,2 l	Carga de detergente	1,5 l/h
Temperatura pré-definida de ligação da água	5°C	Carga de enxaguamento	0,4 l/h
Max. inlet temperature	60°C	Altura de carga operável	440 mm
Dureza máxima da água	12°F - 7°dH	Altura máxima com a capota aberta	2102 mm
Pressão de entrada	1-6 bar / 100-600 kPa		

Programas

Programs	13 automatic programs; 1 fully customizable program; Self-cleaning programs; Cold water rinse program
Program options	Extra rinse; Clean water cycle
Numero máximo de cestos/hora	72

Numero máximo de pratos/hora 1296

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	Display TFT	Indicador da fase do programa	Sim
Luz indicadora On/Off	Sim	Indicador de fim do programa	Sim
Alerta de falta de abrillantador	Sim	Diagnóstico manual	Sim
Alerta de falta de detergente	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	Ruído	Lpa 59,9 dBA
Sistema de lavagem superior	One wash and one split rinse spray arms, stainless steel	Classe de Proteção	IPX4
Sistema de lavagem inferior	One wash and one split rinse spray arms, stainless steel	Adjustable feet	Sim
Filtro da cuba	Aço inox	Altura max. de drenagem	1000 mm
Hood elevation system	Manual		

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		

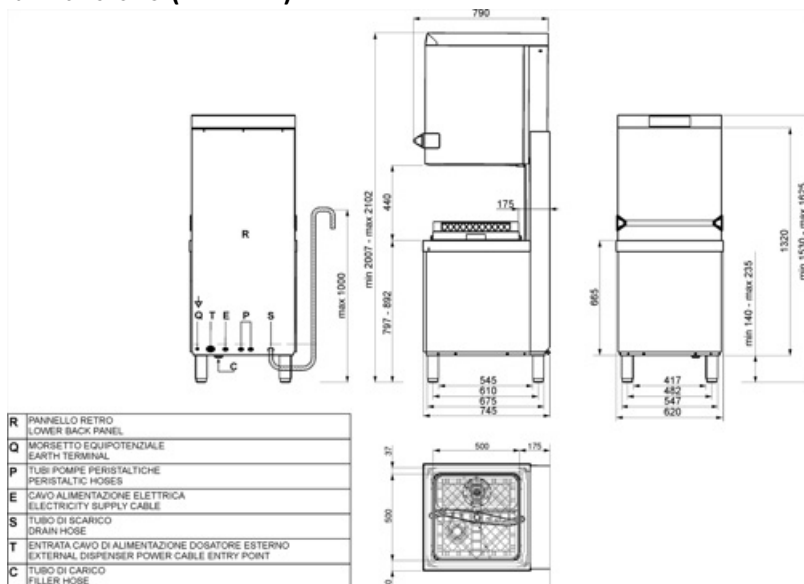
Equipamentos

Bomba de drenagem	Sim	Option for auto daily switch on	Sim, desligado por definição
Peristaltic detergent dispenser	Controlo eletrónico	Contador de ciclos	Sim
Peristaltic rinse-aid dispenser	Controlo eletrónico	Break tank	Sim
Sonda de nível químico	Sim, opcional KITSONLIV		

Unidade de medida da dosagem de produtos químicos	gr/lt	Renovação parcial da água na cuba e bomba de drenagem integrada	Sim
Rinse boiler Thermostop system	Yes - default	Diâmetro do tudo de abastecimento de água	DN15 - ½"
Wash tank Thermostop system	Sim	Ø do tubo de drenagem	DN20-G 3/4"
Wash pump soft start system	Sim	Comprimento da mangueira de detergente (vermelha)	2,2 m
Stand-by system	Sim	Comprimento da mangueira de enxaguamento (azul)	2,2 m

Dados de logística

Código EAN	8017709259457	Peso líquido (kg)	140,000 kg
Packed product dimensions (WxDxH)	1700x770x900 mm	Peso bruto (kg)	155,000 kg



Acessórios Compatíveis



KITSONLIV

Probe level kit



PB50G01

Universal flat bottom polypropylene basket, internal height 73 mm, dim. (WxDxH) 500x500x100 mm



PHOOS02

6 compartment polypropylene basket for cutlery



WB50D01

Wire basket for 18 dishes Ø250 mm max or trays h 370 mm, dim. (WxDxH) 500x500x92 mm



WB50G02

Wire basket with sloped bottom for 25 glasses Ø90 mm max, dim. (WxDxH) 500x500x170 mm



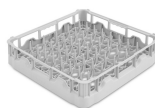
WB50G04

Wire basket with sloped bottom for 12 glasses Ø110 mm max, dim. (WxDxH) 500x500x165 mm



WB50T02

Wire basket for 7 trays GN1/1 h 20 mm, dim. (WxD) 500x500 mm



PB50D01

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



PHOOS01

Polypropylene single basket for cutlery



PHOOS03

8 compartments polypropylene basket for cutlery



WB50G01

Universal wire basket with flat bottom, internal height 120 mm, dim. (WxDxH) 500x500x130 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 17 small dishes, width 100 mm, for flat bottom baskets 500x500 and 600x500 mm

Symbols glossary



THERMODESINFECTION A0=30



THERMODESINFECTION A0=60



SUITABLE FOR GASTRONORM TRAY



HTR RINSING SYSTEM



5 STAGE FILTER



STEAM HEAT RECOVERY SYSTEM



MAX. USABLE HEIGHT 440mm

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.

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.