

HTY520DS

Familia	Lavavajillas
Tipología	Lavavajillas de cúpula
Dimensiones de la cesta	500x500 mm
Panel de control	Topline 2016
Rinse pump	HTR system
Wash pump	Standard
Conexión eléctrica	400 V 3N~ / 16 A / 9,7 kW / 50 Hz
Product dimensions (WxDxH)	620x736x1530 mm



Distribución

Industries	Bar / Cafeterías / Bistros / Wine bars / Pubs; Hoteles; Ristoranti / Catering; Catering; Comercio minorista de alimentos; QSR
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Estética

Color Led	Blanco	Serie	Topline
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Características técnicas

Water consumption per cycle	3,2 l	Dosificador de detergente peristáltico	Si, manual
Entrada de agua	5°C	Dosificador de detergente peristáltico	Si, manual
Max. inlet temperature	60°C	Altura útil de carga	440 mm
Dureza máxima del agua	54°f - 30°dH	Altura máxima con campana abierta	2102 mm
Entrada de agua	Frío 15°C		

Programas

Programs	13 programas automáticos; 1 programa completamente personalizable; Programas de autolimpieza; Programa de enjuague con agua fría
Program options	Aclarado extra; Ciclo de agua limpia

Máximo cesto / hora	72
Máximo platos / hora	1296

Conexión eléctrica

Tank heating element power	2200 W	Conexión por defecto	9700 W
Boiler heating element power	9000 W	Opción de conexión eléctrica	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

Pantalla	TFT	Alerta falta de detergente	Sí
Botón ON/OFF	Sí	Alerta de progreso del ciclo	Sí
Alerta de sal	Sí	Alerta de fin de ciclo	Sí
Alerta de falta de abrillantador	Sí	Diagnostico manual	Sí

Construcción

Cuba	Profundidad del dibujo	Bomba de desagüe	Sí
Construcción de la cuba	Pared Doble	Capacidad de la cuba	14 l
Material de la cuba	Acero inoxidable AISI 304	Volumen del calderín	8 l
Panel trasero	Prepintado	Boiler type	Artmosferic boiler
Upper wash system	Un brazo rociador para lavado y un brazo rociador para aclarado, de acero inoxidable.	Ruido	Lpa 59,9 dBA
Lower wash system	Un brazo rociador para lavado y un brazo rociador dividido para aclarado, de acero inoxidable.	Clase de protección	IPX4
Filtro de la cuba	Acero inoxidable	Adjustable feet	Sí
Hood elevation system	Manual	Profundidad de carga	1000 mm

Equipo accesorios incluidos

Cesta de platos	PB50D01	Tubería de suministro de agua	Si - 2m
Cesta de cubiertos	PHOOS02		
Cesta plana	1x PB50G02	Tubo de desagüe	Si - 2m

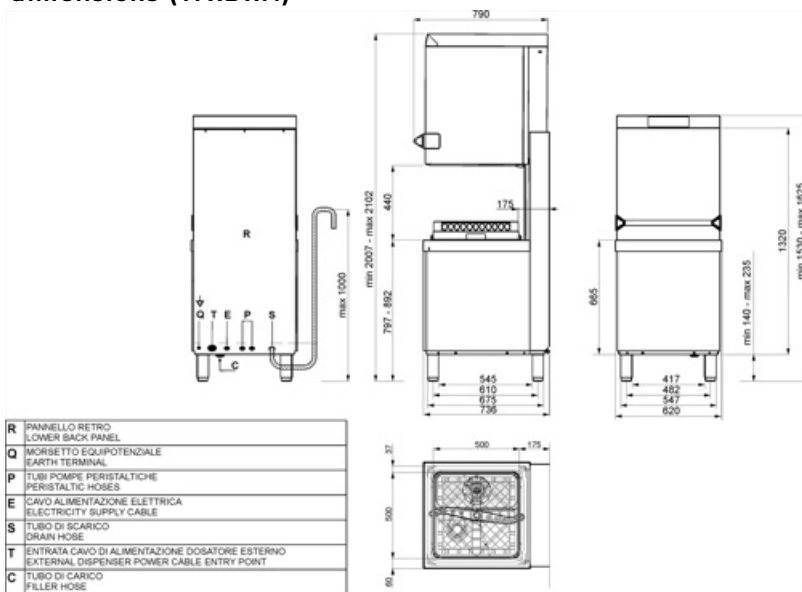
Equipamiento

Bomba de desagüe	Sí	Stand-by system	Sí
Peristaltic detergent dispenser	Si, control electrónico	Option for auto daily switch on	Si, por defecto desactivado
		Contador de ciclos	Sí

Peristaltic rinse-aid dispenser	Si, control electrónico	Tanque de rotura	Sí
Nivel de productos químicos	Si, opcional KITSONLIV	Renovación parcial del agua en el tanque e incorporación bomba de drenaje	Sí
Dosificación de productos químicos	gr/lt	Diámetro del tubo de entrada de agua	Si - 1,5m
Descalcificador incorporado	Sí	Diámetro del tubo de desagüe	Si - 2m
Rinse boiler Thermostop system	Yes - default	Dosificador de detergente peristáltico	Si, manual
Wash tank Thermostop system	Sí	Dosificador de detergente peristáltico	Si, manual
Wash pump soft start system	Sí		

Datos logísticos

Código EAN	8017709236854	Peso neto	121.000 kg
Packed product dimensions (WxDxH)	1700x700x900 mm	Peso bruto (kg)	136.000 kg



Accesorios Compatible



KITSONLIV

Probe level kit



PB50G01

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



PHOOS02



WB50D01

Cesta de alambre para 18 platos 250 mm máx. bandejas de diámetro o autoservicio, 500X500mm



WB50G02

Cesta de alambre para vasos de 90 mm de diámetro máximo con fondo inclinado, 500x500x170 mm



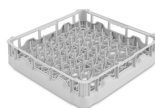
WB50G04

Cesta de alambre para vasos de 135 mm de diámetro máximo, con fondo inclinado, 500x500x170 mm



WB50T02

Cesta de alambre para 7 bandejas GN1/1 h 20 mm, 500x500 mm



PB50D01

Cesta de polipropileno para 18 platos, 500x500x105 mm



PHOOS01



PHOOS03

Cesta de polipropileno de 8 compartimentos para cubiertos sugerida para Tipo Campana



WB50G01

Cesta de alambre universal con fondo plano, 500x500x123 mm



WB50G03

Cesta de alambre para vasos de 72 mm de diámetro con fondo inclinado, 500x500x235 mm



WB50PG5

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



WH00S01

Symbols glossary



THERMODESINFECTION A0=30



THERMODESINFECTION A0=60



SUITABLE FOR GASTRONORM TRAY



HTR RINSING 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.

Cuba moldeada

Rendimiento de lavado superior y mayor comodidad de limpieza gracias a fondos de cuba y guías de cestas moldeados.

Los lavavajillas Smeg están diseñados con cuba moldeada y guías para las cestas. La ausencia de bordes afilados garantiza un flujo de lavado optimizado, asegurando higiene y un rendimiento de limpieza impecable. Además, este diseño innovador simplifica la limpieza del aparato, reduciendo la necesidad de intervenciones de mantenimiento.

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.