

# HTY520DS

<b>Família</b>	Máquina de lavar louça profissional
<b>Subfamília</b>	Máquina de lavar louça de capota
<b>Dimensões do cesto</b>	500x500 mm
<b>Rinse pump</b>	HTR system
<b>Wash pump</b>	Standard
<b>Ligaçāo energética</b>	400 V 3N~ / 16 A / 9,7 kW / 50 Hz



## Mercado

<b>Soluções</b>	Bares/ Coffee shops/ Wine bars; Hotelaria; Restaurantes/ Pubs; Retalho alimentar; Catering e cantinas; QSR
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## Design

Design	Topline	Cor dos LEDs	Branco
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## Especificações técnicas

<b>Water consumption per cycle</b>	3,2 l	<b>Carga de detergente</b>	1,5 l/h
<b>Temperatura pré-definida de ligação da água</b>	5°C	<b>Carga de enxaguamento</b>	0,4 l/h
<b>Max. inlet temperature</b>	60°C	<b>Altura de carga operável</b>	440 mm
<b>Dureza máxima da água</b>	54°f - 30°dH	<b>Altura máxima com a capota aberta</b>	2102 mm
<b>Pressão de entrada</b>	1-6 bar / 100-600 kPa	<b>Dimensões de produto LxPxA:</b>	620x736x1530 mm

## Programas

<b>Programs</b>	13 automatic programs; 1 fully customizable program; Self-cleaning programs; Cold water rinse program
<b>Program options</b>	Extra rinse; Clean water cycle

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<b>Numero máximo de cestos/hora</b>	72
<b>Numero máximo de pratos/hora</b>	1296

## Ligação elétrica

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

## Interface

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<b>Display</b>	Display TFT	<b>Alerta de falta de detergente</b>	Sim
<b>Luz indicadora On/Off</b>	Sim	<b>Indicador da fase do programa</b>	Sim
<b>Luz indicadora de falta de sal</b>	Sim	<b>Indicador de fim do programa</b>	Sim
<b>Alerta de falta de abrillantador</b>	Sim	<b>Diagnóstico manual</b>	Sim

## ESPECIFICAÇÕES TÉCNICAS

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<b>Tank</b>	Pofundo	<b>Filter</b>	5-stage filter system
<b>Tipologia</b>	Parede dupla	<b>Capacidade da cuba</b>	14 l
<b>Material da cuba</b>	Aço Inox AISI 304	<b>Capacidade da caldeira</b>	8 l
<b>Painel traseiro</b>	Previamente pintado	<b>Ruído</b>	Lpa 59,9 dBA
<b>Sistema de lavagem superior</b>	One wash and one split rinse spray arms, stainless steel	<b>Classe de Proteção</b>	IPX4
<b>Sistema de lavagem inferior</b>	One wash and one split rinse spray arms, stainless steel	<b>Adjustable feet</b>	Sim
<b>Filtro da cuba</b>	Aço inox	<b>Altura max. de drenagem</b>	1000 mm
<b>Hood elevation system</b>	Manual		

## Acessórios incluídos

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

## Equipamentos

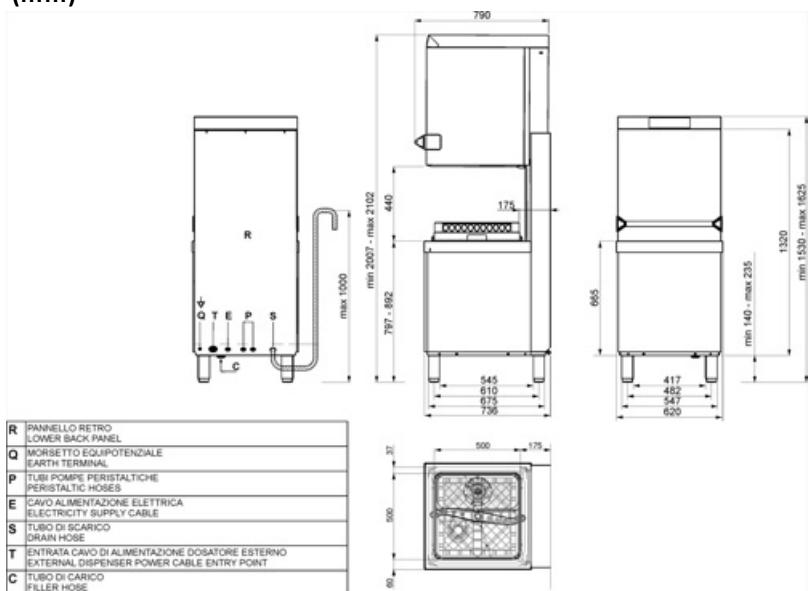
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<b>Bomba de drenagem</b>	Sim	<b>Stand-by system</b>	Sim
<b>Peristaltic detergent dispenser</b>	Controlo eletrónico	<b>Option for auto daily switch on</b>	Sim, desligado por definição
		<b>Contador de ciclos</b>	Sim
		<b>Break tank</b>	Sim

<b>Peristaltic rinse-aid dispenser</b>	Controlo eletrónico	<b>Renovação parcial da água na cuba e bomba de drenagem integrada</b>	Sim
<b>Sonda de nível químico</b>	Sim, opcional KITSONLIV	<b>Diâmetro do tudo de abastecimento de água</b>	DN15 - 1/2"
<b>Unidade de medida da dosagem de produtos químicos</b>	gr/lt	<b>Ø do tubo de drenagem</b>	DN20-G 3/4"
<b>Amaciador automático incorporado</b>	Sim	<b>Comprimento da mangueira de detergente (vermelha)</b>	2,2m
<b>Rinse boiler Thermostop system</b>	Yes - default	<b>Comprimento da mangueira de enxaguamento (azul)</b>	2,2m
<b>Wash tank Thermostop system</b>	Sim		
<b>Wash pump soft start system</b>	Sim		

## Dados de logística

<b>Largura da embalagem (mm)</b>	700 mm	<b>Dimensões do produto embalado (mm)</b>	1700X700X900
<b>Profundidade da embalagem (mm)</b>	900 mm	<b>Peso líquido (kg)</b>	121.000 kg
<b>Altura da embalagem (mm)</b>	1700 mm	<b>Peso bruto (kg)</b>	136.000



## Acessórios Compatíveis

### KITSONLIV

Probe level kit



### PB50D01

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



### PB50G01

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



### PHOOS02

6 compartments polypropylene basket for cutlery



### PHOOS01

Polypropylene single basket for cutlery



### PHOOS03

8 compartments polypropylene basket for cutlery



### WB50D01

Wire basket for 18 dishes Ø250 mm. or self service trays, dim. (WxDxH) 500X500x92 mm



### WB50G01

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



### WB50G02

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



### WB50G03

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



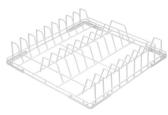
### WB50G04

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



### WB50PG5

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



### WB50T02

Wire basket for 7 trays GN1/1 h 20 mm



### WH00S01

Wire insert for 12 small dishes



### WT51200SHL

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



### WT51200SHR

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

**WT5700SL**

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

**WT5700SR**

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

**WTX51200**

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

**WTX51200L**

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

**WTX51200R**

Mesa de saída à direita 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

**WTX5700L**

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

**WTX5700R**

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

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## Symbols glossary

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 THERMODESINFECTION A0=30

 THERMODESINFECTION A0=60

 SUITABLE FOR GASTRONORM TRAY

 HTR RINSING SYSTEM

 5 STAGE FILTER

 MAX. USABLE HEIGHT 440mm

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## Benefit (TT)

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### 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.

### 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.