

# HTY520DSH

<b>Familia</b>	Lavavajillas
<b>Subfamilia</b>	Lavavajillas de cúpula
<b>Dimensiones de la cesta</b>	500x500 mm
<b>Rinse pump</b>	HTR system
<b>Wash pump</b>	Standard
<b>Sistema SHR</b>	Sí



## Equipo accesorios incluidos

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

## Distribución

<b>Usuarios potenciales</b>	Cafeterías - Vinotecas; Hoteles; Restaurantes - Pubs; Comercio minorista de alimentos; catering e Instituciones; QSR
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## Programas

<b>Programs</b>	13 programas automáticos; 1 programa completamente personalizable; Programas de autolimpieza; Programa de enjuague con agua fría
<b>Program options</b>	Aclarado extra; Ciclo de agua limpia
<b>Máximo cesto / hora</b>	72
<b>Máximo platos / hora</b>	1296

## Interface

<b>Pantalla</b>	TFT	<b>Alerta falta de detergente</b>	Sí
<b>Botón ON/OFF</b>	Sí		
<b>Alerta de sal</b>	Sí		

<b>Alerta de falta de abrillantador</b>	Sí	<b>Alerta de progreso del ciclo</b>	Sí
		<b>Alerta de fin de ciclo</b>	Sí
		<b>Diagnóstico manual</b>	Sí

## Construcción

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

## Características técnicas

<b>Water consumption per cycle</b>	3,2 l	<b>Dosificador de detergente peristáltico</b>	Si, manual
<b>Entrada de agua</b>	5°C	<b>Dosificador de detergente peristáltico</b>	Si, manual
<b>Max. inlet temperature</b>	60°C	<b>Altura útil de carga</b>	440 mm
<b>Dureza máxima del agua</b>	54°F - 30°dH	<b>Altura máxima con campana abierta</b>	2102 mm
<b>Entrada de agua</b>	Frío 15°C	<b>Product dimensions WxDxH</b>	620x745x1530 mm

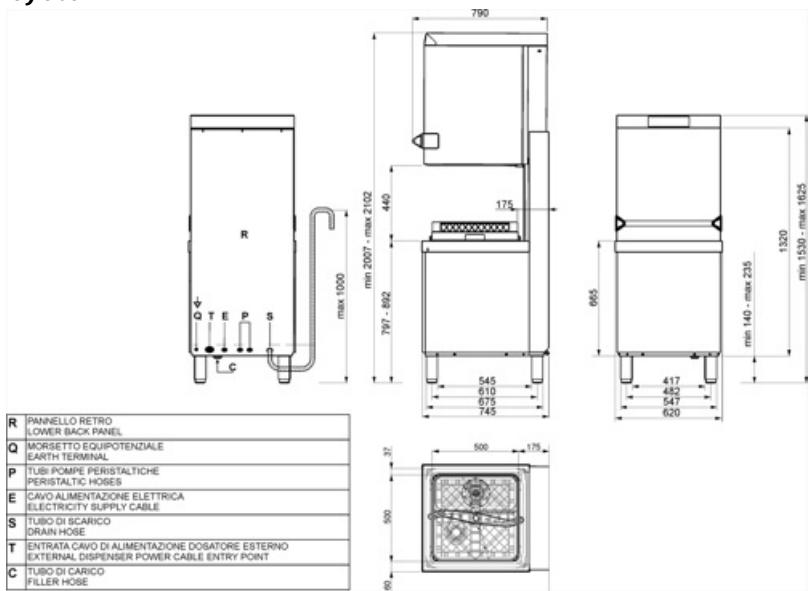
## Conexión eléctrica

<b>Tank heating element power</b>	2200 W	<b>Conexión por defecto</b>	9700 W
<b>Boiler heating element power</b>	9000 W	<b>Conexión eléctrica</b>	400 V 3N~ / 16 A / 9,7 kW / 50 Hz
<b>Wash pump power</b>	700 W	<b>Opción de conexión eléctrica</b>	230 V~ / 29 A / 6,7 kW / 50 Hz; 400 V 3N~ / 13 A / 6,7 kW / 50 Hz

## Equipamiento

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

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

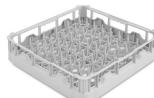


## Accesories Compatible

### KITSONLIV



Chemical level sensor probe kit for undercounter double wall models and hoodtype models



### PB50D01

Cesta de polipropileno para 18 platos, 500x500x105 mm



### PB50G01

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



### PHOOS01



### PHOOS02



### PHOOS03

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



### WB50D01

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



### WB50G01

Cesta de alambre universal con fondo plano, 500x500x123 mm



### WB50G02

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



### WB50G03

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



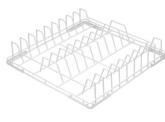
### WB50G04

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



### WB50PG5

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



### WB50T02

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



### WH00S01



### WT51200SHL



### WT51200SHR



### WT51200SL

Entry table left side with sink, splashback (100mm) and lower shelf, dim. (WxDxH) 1200x720x821, 5 mm



### WT51200SR

Entry table right side with sink, splashback (100mm) and lower shelf, dim. (WxDxH) 1200x720x821, 5 mm



### WT5700SL

Entry table left side with sink, splashback (100mm) and lower shelf, dim. (WxDxH) 700x720x821, 5 mm



### WT5700SR

Entry table right side with sink, splashback (100mm) and lower shelf, dim. (WxDxH) 700x720x821, 5 mm

**WTX51200**

Universal exit table for either side, with lower shelf, dim. (WxDxH) 1200x560x821, 5 mm

**WTX51200R**

Exit right side table, with splashback (100 mm) and lower shelf, dim. (WxDxH) 1200x720x821, 5 mm

**WTX5700L**

Exit table left side, with back splashback (100mm) and lower shelf, dim. (WxDxH) 700x720x821, 5 mm

**WTX51200L**

Exit left side table, with splashback (100 mm) and lower shelf, dim. (WxDxH) 1200x720x821, 5 mm

**WTX5700**

Universal exit table for either side, with lower shelf. dim. (WxDxH) 700x560x821, 5 mm.

**WTX5700R**

Exit table right side, with back splashback (100mm) and lower shelf, dim. (WxDxH) 700x720x821, 5 mm

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## Symbols glossary

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 A0=30	THERMODESINFECTION A0=30	 A0=60	THERMODESINFECTION A0=60
 GN1/1	SUITABLE FOR GASTRONORM TRAY		HTR RINSING SYSTEM
 5 STAGE FILTER		 SHR	STEAM HEAT RECOVERY SYSTEM
 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.

### 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.

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### 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.