

HTY615DSUK

Familie	Afwasmachine
Subfamilie	Doorschuiver
Line	Easyline
Korf afmetingen	600x500 en 500x500 mm
Rinse pump	HTR system
Wash pump	Standard



Meegeleverde accessoires

Vaat korf	PB60D01	Toevoerslang	Ja - 2,2m
Bestek mand	PHOOS03	Afvoerpijp	Ja - 2,2m
Vlakke korf	PB60G01		

Target

Solutions	Restaurants/Pubs; Bakery/Pastry making; Frozen bakery industry; Food retail; Other food industry; Catering and Institutions
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Programs

Programs	6 automatic programs; 1 fully customizable program; Self-cleaning programs; Cold water rinse program
Program options	Extra rinse; Clean water cycle
Program specifications	4- 71°C / 60°C - 1' 20"; 13- 71°C / 60°C - 2' 10"; 3- 85°C / 60°C - 60"; 18- 85°C / 60°C - 1' 10"; 16- 85°C / 60°C - 2' 40"; 17- 85°C / 60°C - 4' 10"; 5- 85°C / 60°C - 1' 30"
Max korven/uur	51
Maximale vaat/uur	1122

Interface

Display	8 digit	Melding, geen zeep	Ja
Aan/uit knop	Ja	Programma verloop melding	Ja
Zout melding	Ja	Einde-cyclus melding	Ja
Naglans spoelmiddel leeg melding	Ja	Handmatige diagnose	Ja

Construction

Tank Construction	Deep drawn Integral double-skin	Hood elevation system	Manual
Tank materiaal	Roestvrij staal AISA 304	Filter	5-stage filter system
Achterwand	Roestvrijstaal	Tank volume	22 l
Upper wash system	One washing and one split rinse spray arms, stainless steel	Boiler volume	8 l
Lower wash system	One washing and one split rinse spray arms, stainless steel	Protection class	IPX4
Tank filter	Roestvrij staal	Adjustable feet	Ja
		Maximale hoogte water afvoer	1000 mm

Technische specificaties

Trays washing option	Ja	Maximale water hardheid	54°f - 30°dH
Tank heating element power	2200 W	Water invoer	Koud 15°C
Boiler heating element power	9000 W	Peristaltische naspoelpomp	Ja, handmatig
Wash pump power	730 W	Peristaltische naspoelpomp	Ja, handmatig
Standaard aansluiting	9730 W	Bruikbare ruimte in hoogte	420 mm
Water consumption per cycle	3,2 l	Maximale hoogte met open kap	2102 mm
Water invoer	5°C	Product dimensions WxDxH	716x760x1520 mm
Max. inlet temperature	60°C		

Elektrische aansluiting

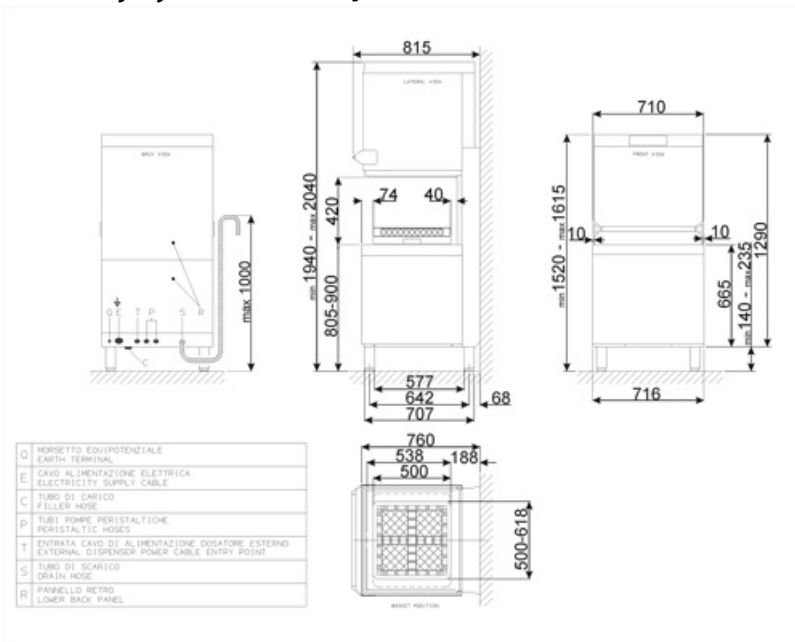
Electrische aansluiting	400 V 3N~ / 16 A / 9,7 kW / 50 Hz	Electronische aansluiting	230 V~ / 31 A / 7,0 kW / 50 Hz
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Equipments

Afvoerpomp	Ja	Option for auto daily switch on	Ja, standaard uitgeschakeld
Peristaltic detergent dispenser	Ja, elektronisch geregeld	Cycle counter	Ja
Peristaltic rinse-aid dispenser	Ja, elektronisch geregeld	Breaktank	Ja
Chemie niveau probe	Ja, optioneel KITSONLIV		

Ingebouwde waterontharder	Ja
Rinse boiler Thermostop system	Yes - default
Wash tank Thermostop system	Yes
Wash pump soft start system	Ja
Stand-by system	Ja

Partial renewal of water in the tank and built-in drain pump	Ja
Diameter toevoerslang	Ja - 1,5m
Diameter afvoerslang	Ja - 2,2m
Peristaltische zeppomp	handmatig
Peristaltische zeppomp	handmatig



Compatibile Accessores



KITSONLIV

Probe level kit for undercounter double wall models and hoodtype models



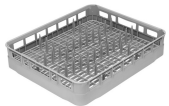
PB50G01

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



PB60D01

Polypropylene basket for 22 dishes Ø250 mm, dim. (WxDxH) 600x500x115 mm



PB60T02

Basket for GN1/1 trays, dim. (WxDxH) 600x500x100 mm



PHOOS02

6 compartments 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



WB60D01

Wire basket for 24 dishes Ø260 mm



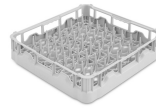
WB60G01

Wire basket with flat bottom, dim. (WxDxH) 600x500x123 mm



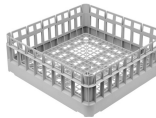
WH00S01

Wire insert for 12 small dishes



PB50D01

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



PB50G02

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



PB60G01

Universal flat bottom polypropylene basket, dim. (WxDxH) 600x500x115 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



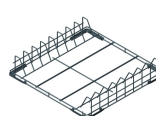
WB50G04

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



WB60D02

Wire basket for 24 dishes Ø320 mm



WB60T03

Wire basket for 5 trays EN 600x400 mm

Symbols glossary



SUITABLE FOR EURONORM TRAY



SUITABLE FOR GASTRONORM
TRAY



HTR RINSING SYSTEM



MAX. USABLE HEIGHT 420mm



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.

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.