

HTY615DUK

Familia	Lavavajillas
Subfamilia	Lavavajillas de cúpula
Line	Easyline
Dimensiones de la cesta	600x500 e 500x500 mm
Rinse pump	HTR system
Washing pump	Standard



Equipo accesorios incluidos

Cesta de platos	PB60D01	Tubería de suministro de agua	Si - 2m
Cesta de cubiertos	PHOOS03	Tubo de desagüe	Si - 2m
Cesta plana	PB60G01		

Distribución

Usuarios potenciales	Restaurantes - Pubs; Panaderías - Pastelerías; Industria de panadería congelada; Comercio minorista de alimentos; Otra industria alimentaria; catering e Instituciones
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Programas

Programs	6 programas automáticos; 1 programa completamente personalizable; Programas de autolimpieza; Programa de enjuague con agua fría
Program options	Aclarado extra; Ciclo de agua limpia
Programas	4- 71°C / 60°C - 1' 20"; 13- 71°C / 60°C - 2' 10"; 18- 85°C / 60°C - 1' 10"; 7- 85°C / 60°C - 2'; 9- 85°C / 60°C - 3'; 17- 85°C / 60°C - 4' 10"
Máximo cesto / hora	51
Máximo platos / hora	1122

Interface

Pantalla	8 dígitos	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	Hood elevation system	Manual
Construcción de la cuba	Pared Doble	Bomba de desagüe	Sí
Material de la cuba	Acero inoxidable AISI 304	Capacidad de la cuba	22 l
Panel trasero	Acero inoxidable	Volumen del calderín	8 l
Upper washing system	Un brazo rociador para lavado y un brazo rociador para aclarado, de acero inoxidable.	Clase de protección	IPX4
Lower washing system	Un brazo rociador para lavado y un brazo rociador dividido para aclarado, de acero inoxidable.	Adjustable feet	Sí
Filtro de la cuba	Acero inoxidable	Profundidad de carga	1000 mm

Características técnicas

Trays washing option	Sí	Dureza máxima del agua	12°f - 7°dH
Tank heating element power	2200 W	Entrada de agua	Frío 15°C
Boiler heating element power	9000 W	Dosificador de detergente peristáltico	Si, manual
Washing pump power	730 W	Dosificador de detergente peristáltico	Si, manual
Conexión por defecto	9730 W	Altura útil de carga	420 mm
Consumo de agua por ciclo	3,2 l	Altura máxima con campana abierta	2102 mm
Entrada de agua	5°C	Product dimensions WxDxH	716x760x1520 mm
Temperatura máxima de entrada de agua	60°C		

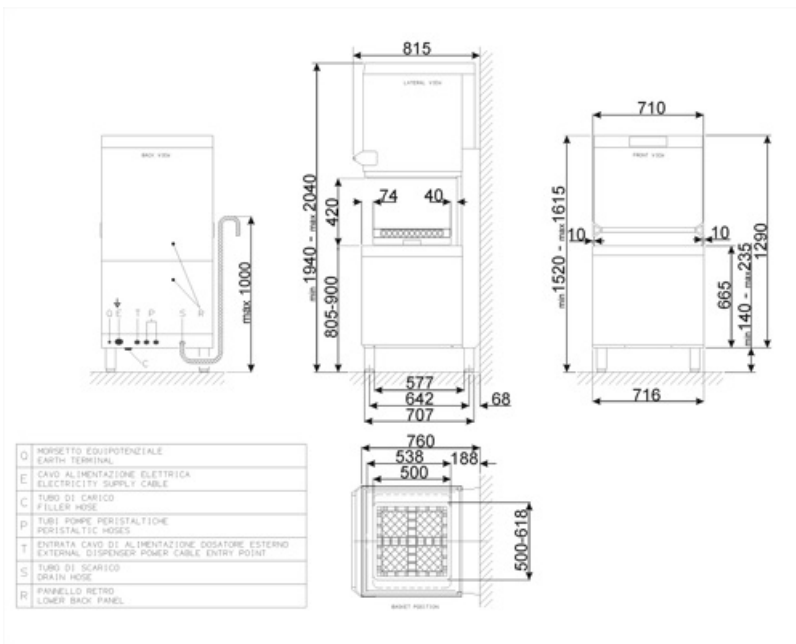
Conexión eléctrica

Conexión eléctrica	400 V 3N~ / 16 A / 9,7 kW / 50 Hz	Opción de conexión eléctrica	230 V~ / 31 A / 7,0 kW / 50 Hz
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Equipamiento

Bomba de desagüe	Sí	Arranque automatico	Si, por defecto desactivado
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Dosificador de detergente peristáltico	Si, control electrónico	Contador de ciclos	Sí
Dosificador de detergente peristáltico	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
Boiler thermostop	Yes - default	Diámetro del tubo de desagüe	Si - 2m
Tank thermostop	Sí	Dosificador de detergente peristáltico	Si, manual
Arranque suave	Sí	Dosificador de detergente peristáltico	Si, manual
Stand-by system	Sí		



Accesorios Compatible



KITSONLIV

Probe level kit for undercounter double wall models and hoodtype models



PB50G01

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



PB60D01

Cesta de polipropileno para 22 platos, 600x500x115 mm



PB60T02

Cesta para bandejas GN1/1, 600x500x100 mm



PHOOS02



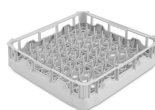
WB50D01

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



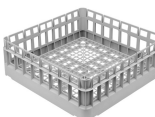
WB50G02

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



PB50D01

Cesta de polipropileno para 18 platos, 500x500x105 mm



PB50G02

Cesta universal de polipropileno de fondo plano, 500x500x170 mm



PB60G01

Cesta universal de polipropileno de fondo plano, 600x500x115 mm



PHOOS01



PHOOS03

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



WB50G01

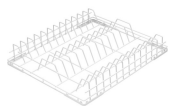
Cesta de alambre universal con fondo plano, 500x500x123 mm



WB50G04

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

WB60D01



Cesta de alambre para 24 platos
diámetro máximo 260 mm, 600X500

WB60G01



Cesta de alambre con fondo plano,
600x500x123 mm

WH00S01

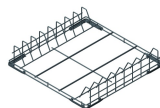


WB60D02



Cesta de alambre para 24 platos
diámetro máximo 320 mm, 600X500
mm

WB60T03



Cesta de rejilla para 5 bandejas
dim.600x400 mm, 600x500 mm

Symbols glossary



SUITABLE FOR EURONORM TRAY



SUITABLE FOR GASTRONORM
TRAY



5 STAGE FILTER



MAX. USABLE HEIGHT 420mm

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.

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.