

HTY615DUK

Família	Máquina de lavar louça profissional
Subfamília	Máquina de lavar louça de capota
Line	Easyline
Dimensões do cesto	600x500 and 500x500 mm
Rinse pump	HTR system
Washing pump	Standard



Accessórios incluídos

Cesto para pratos	1x PB60D01	Mangueira de abastecimento de água	Sim - 2m
Cesto para talheres	1x PHOOS03	Mangueira de drenagem	Sim - 2m
Cesto de fundo plano	1x PB60G01		

Mercado

Soluções	Restaurantes/ Pubs; Padarias e pastelarias; Indústria de comida congelada; Retalho alimentar; Outras indústrias de comida; Catering e cantinas
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Programas

Programs	6 automatic programs; 1 fully customizable program; Self-cleaning programs; Cold water rinse program
Program options	Extra rinse; Clean water cycle
Program specifications	Caldeira 71°C/Cuba 60°C - 1'20"; Caldeira 71°C/Cuba 60°C - 2'10"; Caldeira 85°C/Cuba 60°C - 1'10"; Caldeira 85°C/Cuba 60°C - 2'; Caldeira 85°C/Cuba 60°C - 3'; Caldeira 85°C/Cuba 60°C - 4'10"
Numero máximo de cestos/hora	51
Numero máximo de pratos/hora	1122

Interface

Display	8 dígitos	Alerta de falta de detergente	Sim
Luz indicadora On/Off	Sim	Indicador da fase do programa	Sim
Luz indicadora de falta de sal	Sim	Indicador de fim do programa	Sim
Alerta de falta de abrillantador	Sim	Diagnóstico manual	Sim

ESPECIFICAÇÕES TÉCNICAS

Tank	Pofundo	Hood elevation system	Manual
Tipologia	Parede dupla	Filter	5-stages filter system
Material da cuba	Aço Inox AISI 304	Capacidade da cuba	22 l
Painel traseiro	St/steel	Capacidade da caldeira	8 l
Sistema de lavagem superior	One washing and one split rinse spray arms, stainless steel	Classe de Proteção	IPX4
Sistema de lavagem inferior	One washing and one split rinse spray arms, stainless steel	Adjustable feet	Sim
Filtro da cuba	Aço inox	Altura max. de drenagem	1000 mm

Especificações técnicas

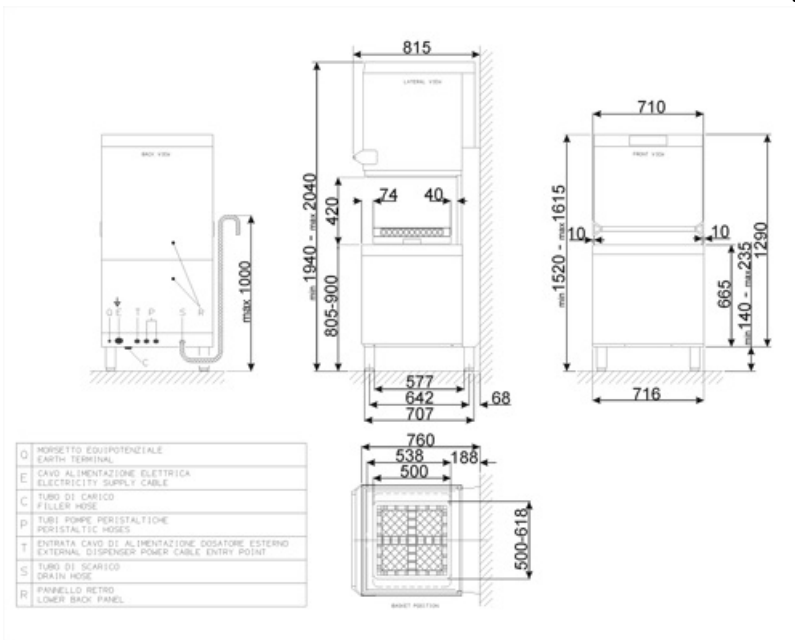
Trays washing option	Sim	Dureza máxima da água	12°f - 7°dH
Tank heating element power	2200 W	Pressão de entrada	1-6 bar / 100-600 kPa
Boiler heating element power	9000 W	Carga de detergente	1,5 l/h
Washing pump power	730 W	Carga de enxaguamento	0,4 l/h
Ligação pré-definida	9730 W	Altura de carga operável	420 mm
Consumo de água por ciclo	3,2 l	Altura máxima com a capota aberta	2102 mm
Temperatura pré-definida de ligação da água	5°C	Dimensões de produto LxPxA:	716x760x1520 mm
Temperatura máxima de entrada de água	60°C		

Ligação elétrica

Ligação energética	400 V 3N~ / 16 A / 9,7 kW / 50 Hz	Ligação eléctrica opcional	230 V~ / 31 A / 7,0 kW / 50 Hz
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Equipamentos

Bomba de drenagem	Sim	Início automático	Sim, desligado por definição
Doseador de detergente peristáltico	Controlo eletrónico	Contador de ciclos	Sim
Doseador de enxaguamento peristáltico	Controlo eletrónico	Break tank	Sim
Sonda de nível químico	Sim, opcional KITSONLIV	Renovação parcial da água na cuba e bomba de drenagem integrada	Sim
Unidade de medida da dosagem de produtos químicos	gr/lt	Diâmetro do tudo de abastecimento de água	DN15 - ½"
Boiler thermostatop	Yes - default	Ø do tubo de drenagem	DN20-G 3/4"
Tank thermostatop	Yes	Comprimento da mangueira de detergente (vermelha)	2,2m
Arranque suave	Sim	Comprimento da mangueira de enxaguamento (azul)	2,2m
Stand-by system	Sim		



Acessórios Compatíveis



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



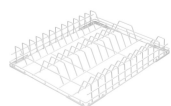
WB50D01

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



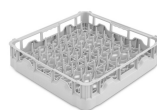
WB60G01

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



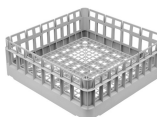
WH00S01

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



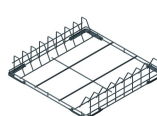
WB50G04

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



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.