

# HTY625D

<b>Product Family</b>	Dishwasher
<b>Subfamily</b>	Hoodtype dishwasher
<b>Basket dimensions</b>	600x500 and 500x500 mm
<b>Rinse pump</b>	HTR system
<b>Wash pump</b>	Standard



## Accessories Included

<b>Plate basket</b>	PB60D01	<b>Water supply pipe</b>	Yes - 2m
<b>Cutlery basket</b>	PHOOS03	<b>Drain pipe</b>	Yes - 2m
<b>Flat basket</b>	PB60G01		

## Target

<b>Potential users</b>	Restaurants/Catering; Industrial pastry&bakery laboratories; Butcher's shops; Meat processing industry; Hospitals; Schools
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## Programmes

<b>Programs</b>	13 automatic programs; 1 fully programmable program; Self-cleaning programs; Cold water rinse program
<b>Program options</b>	Extra rinse; Clean water cycle
<b>Program specifications</b>	Boiler 24°C/Tank 60°C-4'; Boiler 71°C/Tank 60°C-50"; Boiler 71°C/Tank 60°C-1'10"; Boiler 71°C/Tank 60°C- 2'10"; Boiler 85°C / Vasca 70°C - 45'20"; Boiler 85°C / Vasca 70°C - 50'20"; Boiler 85°C / Vasca 70°C - 7'10"; Boiler 85°C/Tank 60°C-1'10"; Boiler 85°C/Tank 60°C-2'; Boiler 85°C/Tank 60°C-2'30"
<b>Maximum baskets/hour</b>	72
<b>Maximum plates/hour</b>	1584

## Interface

<b>Display</b>	TFT	<b>Cycle progress indicator</b>	Yes
<b>On/off indicator</b>	Yes	<b>End of cycle indicator</b>	Yes
<b>Low rinse aid alert</b>	Yes	<b>Manual diagnostics</b>	Yes
<b>Low detergent alert</b>	Yes		

## Construction

<b>Tank</b>	Deep drawn	<b>Hood elevation system</b>	Manual
<b>Construction</b>	Double wall	<b>Filter</b>	5-stages filter system
<b>Tank material</b>	Stainless steel AISI 304	<b>Wash tank capacity</b>	22 l
<b>Back panel</b>	Galvanised	<b>Boiler capacity</b>	8 l
<b>Upper washing system</b>	One washing and one split rinse spray arms, stainless steel	<b>Protection class</b>	IPX4
<b>Lower washing system</b>	One washing and one split rinse spray arms, stainless steel	<b>Adjustable feet</b>	Yes
<b>Tank filter</b>	Stainless steel	<b>Drain max. height</b>	1000 mm

## Technical Features

<b>Trays washing option</b>	Yes	<b>Max water hardness</b>	12°f - 7°dH
<b>Tank heating element power</b>	2200 W	<b>Water inlet pressure</b>	1-6 bar / 100-600 kPa
<b>Boiler heating element power</b>	9000 W	<b>Detergent flow rate</b>	1.5 l/h
<b>Wash pump power</b>	730 W	<b>Rinse aid flow rate</b>	0.4 l/h
<b>Default connection</b>	9730 W	<b>Usable load height</b>	420 mm
<b>Water consumption per cycle</b>	3,2 l	<b>Maximum height with hood open</b>	2040 mm
<b>Warm water connection</b>	8°C	<b>Dimensions</b>	716x760x1520 mm
<b>Max. inlet temperature</b>	60°C		

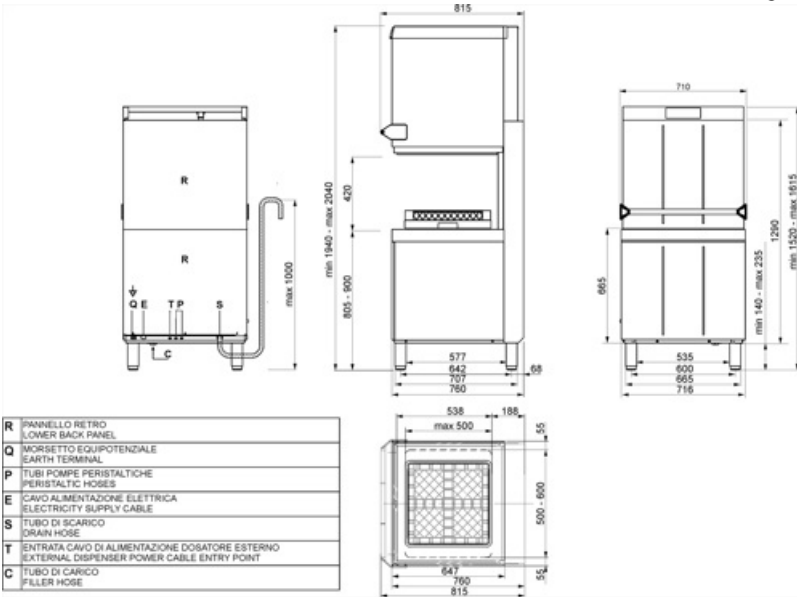
## Electrical Connection

<b>Default power supply</b>	400 V 3N~ / 16 A / 9,7 kW / 50 Hz	<b>Electrical connection options</b>	230 V~ / 31 A / 7,0 kW / 50 Hz
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## Equipment

<b>Drain pump</b>	Yes	<b>Option for auto daily switch on</b>	Yes
<b>Peristaltic detergent dispenser</b>	Yes, electronic control	<b>Cycle counter</b>	Yes
<b>Peristaltic rinse-aid dispenser</b>	Yes, electronic control	<b>Break tank</b>	Yes

<b>Chemical level probe</b>	Yes, optional KITSONLIV	<b>Partial water exchange in the wash tank via built-in drain pump</b>	Yes
<b>Rinse boiler Thermostop system</b>	Yes - default	<b>Water supply pipe diameter</b>	16 mm
<b>Wash tank Thermostop system</b>	Yes	<b>Drain supply pipe diameter</b>	21.5 mm
<b>Wash pump soft start system</b>	Yes	<b>Detergent (red) hose length</b>	Yes, manual
<b>Stand-by system</b>	Yes	<b>Rinse aid (blue) hose length</b>	Yes, manual



## Compatible Accessories



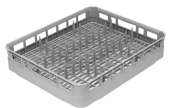
**KITSONLIV**  
Probe level kit



**PB50G01**  
Universal basket in polypropylene  
500x500



**PB60D01**  
Basket in polypropylene for 22 dishes  
600x500



**PB60T02**  
Basket for trays GN1/1 600x500



**PHOOS02**  
Basket in polypropylene for cutlery with  
6 compartments



**WB50D01**  
Wire basket for 18 dishes and trays  
500x500



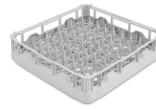
**WB50G02**  
Wire basket for glasses with inclined  
bottom 500x500



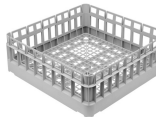
**WB60D01**  
Wire basket for 24 dishes 600x500



**WB60G01**  
Wire basket with flat bottom 600x500



**PB50D01**  
Basket made of polypropylene for 18  
plates 500x500



**PB50G02**  
Universal basket in polypropylene  
500x500



**PB60G01**  
Universal basket in polypropylene  
600x500



**PHOOS01**  
Single basket in polypropylene for  
cutlery



**PHOOS03**  
Basket in polypropylene with 6  
compartment for cutlery for Capote



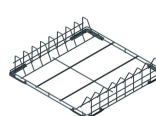
**WB50G01**  
Universal wire basket with flat bottom  
500x500



**WB50G04**  
Wire basket for glasses with inclined  
bottom 500x500



**WB60D02**  
Wire basket for 24 dishes 600x500



**WB60T03**  
Wire basket for 5 trays 600x500

**WH00S01**



Wire insert for 12 small dishes

## Symbols glossary

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THERMODESINFECTION A0=30



v



SUITABLE FOR EURONORM TRAY



Suitable for 1/1GN trays



HTR rinsing system



Max. usable height 420mm



5 STAGE FILTER

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## Benefit

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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.

### Integral double skin

Thermal and acoustic insulation guaranteed

The double wall is designed to optimise energy efficiency by reducing heat loss and accelerating water heating, resulting in lower energy consumption and faster cycle start-up times. Additionally, it provides effective acoustic insulation, helping to reduce noise and ensuring a quieter, more comfortable working environment for the 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.