

## HTY625DH

**Product Family** Subfamily

**Basket dimensions** 

Rinse pump Wash pump SHR system Dishwasher

Hoodtype dishwasher 600x500 and 500x500 mm

HTR system Standard

Yes



### **Accessories Included**

Plate basket **Cutlery basket** Flat basket

PB60D01 PHOOS03 PB60G01

Water supply pipe Drain pipe

Yes - 2m Yes - 2m

## **Target**

Potential users

Restaurants/Catering; Industrial pastry&bakery laboratories; Butcher's shops; Meat processing industry; Hospitals; Schools

## **Programmes**

**Programs** 

**Program options** 

**Program specifications** 

13 automatic programs; 1 fully programmable program; Self-cleaning programs; Cold water rinse program

Extra rinse; Clean water cycle

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"

Maximum baskets/hour Maximum plates/hour

**SMEG SPA** 13/04/2025

72

1584



### Interface

TFT Display On/off indicator Yes Low rinse aid alert Yes Low detergent alert Yes

Cycle progress indicator Yes End of cycle indicator Yes Manual diagnostics Yes

### Construction

Tank Deep drawn Double wall Construction

Tank material Stainless steel AISI 304

Back panel Galvanised

One washing and one split Upper washing system

rinse spray arms, stainless

steel

Lower washing system One washing and one split

rinse spray arms, stainless

steel

9000 W

Tank filter Stainless steel Hood elevation system Manual

Filter 5-stages filter system

22 I Wash tank capacity **Boiler** capacity 8 I IPX4 **Protection class** Adjustable feet Yes Drain max. height

1000 mm

### **Technical Features**

Trays washing option Yes 2200 W Tank heating element

power

Boiler heating element

power

730 W Wash pump power **Default connection** 9730 W 3,2 I

Water consumption per

cycle

Warm water connection Cold 15°C Max. inlet temperature

Max water hardness Water inlet pressure

Detergent flow rate Rinse aid flow rate Usable load height Maximum height with

hood open

**Dimensions** 

12°f - 7°dH

1-6 bar / 100-600 kPa

1.5 l/h 0.4 l/h 420 mm 2040 mm

716x835x1520 mm

### **Electrical Connection**

Default power supply 400 V 3N~ / 16 A / 9,7 kW /

50 Hz

**Electrical connection** options

230 V~/31 A/7,0 kW/50

Hz

## Equipment

Drain pump

Peristaltic detergent

dispenser

Peristaltic rinse-aid

dispenser

Yes, electronic control

Yes, electronic control

Option for auto daily switch on

Cycle counter

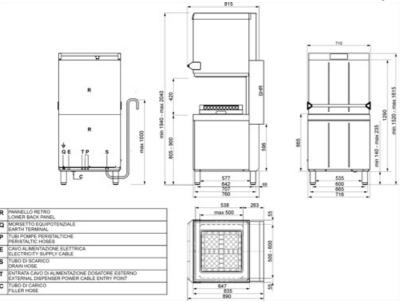
Break tank

Yes

Yes Yes



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





## **Compatible Accessories**

#### **KITSONLIV**

Probe level kit



#### PB50G01



Universal basket in polypropylene 500x500





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 polypylene 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



### WT51200SL8

Entry table left side 1200mm



### WT5700SR8

Exit table right side 700mm



### WTX61200L8

Exit table lefts side 1200mm



### WTX61200R8

Exit table right side 1200mm



# Symbols glossary

A0= ⊤

THERMODESINFECTION A0=30



6

EN

SUITABLE FOR EURONORM TRAY



Suitable for 1/1GN trays



HTR rinsing system



STEAM HEAT RECOVERY SYSTEM



Max. usable height 420mm



5 STAGE FILTER



### **Benefit**

#### 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

SHR+ System: guaranteed savings and comfort

The SHR+ System eliminates 100% of the steam produced during the rinse phase, improving air quality and reducing humidity in work environments. Additionally, it recovers energy from the condensed steam, ensuring up to 25% energy savings and eliminating the costs associated with an external extraction system.

#### 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.