

HTY625DH

Familie	Afwasmachine
Subfamilie	Doorschuiver
Korf afmetingen	600x500 en 500x500 mm
Rinse pump	HTR system
Wash pump	Standard
SHR systeem	Ja



Meegeleverde accessoires

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

Target

Solutions	Restaurants/Pubs; Frozen bakery industry; Food retail; Other food industry; Health and care; Catering and Institutions
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Programs

Programs	13 automatic programs; 1 fully customizable program; Self-cleaning programs; Cold water rinse program
Program options	Extra rinse; Clean water cycle
Program specifications	19- 24°C / 60°C - 4'; 1- 71 °C / 60 °C - 50"; 12- 71°C / 60°C - 1' 10"; 13- 71°C / 60°C - 2' 10"; Boiler 85°C / Tank 70°C - 45'20"; Boiler 85°C / Tank 70°C - 50'20"; Boiler 85°C / Tank 70°C - 7'10"; 18- 85°C / 60°C - 1' 10"; 7- 85°C / 60°C - 2'; 8- 85°C / 60°C - 2' 30"
Max korven/uur	72
Maximale vaat/uur	1584

Interface

Display	TFT	Programma verloop melding	Ja
Aan/uit knop	Ja	Einde-cyclus melding	Ja
Naglans spoelmiddel leeg melding	Ja	Handmatige diagnose	Ja
Melding, geen zeep	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	Voorzien van laklaag	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	12°f - 7°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	2040 mm
Water invoer	Koud 15°C	Product dimensions WxDxH	716x835x1520 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	Partial renewal of water in the tank and built-in drain pump	Ja
Chemie dosering	gr/lt		

Rinse boiler Thermostop system Yes - default

Wash tank Thermostop system Yes

Wash pump soft start system Ja

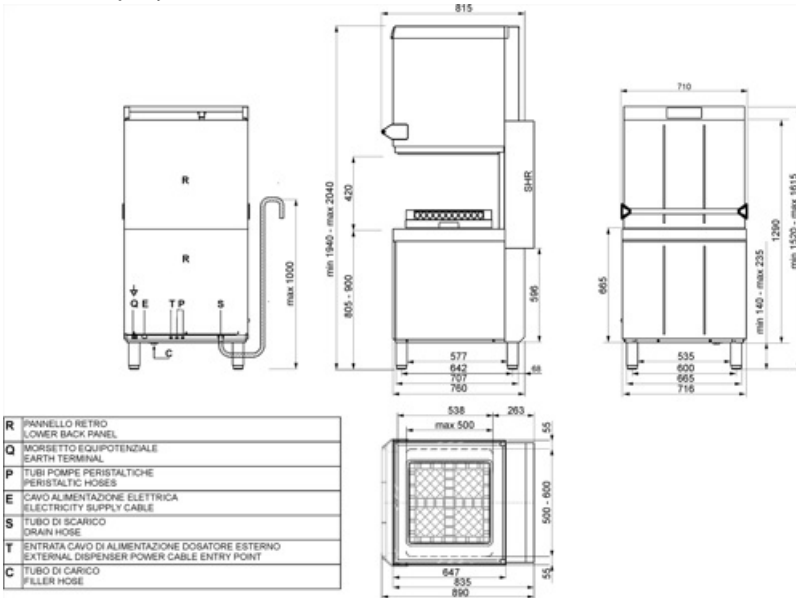
Stand-by system Ja

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



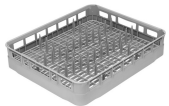
PB50G01

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



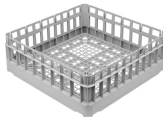
WB60D01

Wire basket for 24 dishes Ø260 mm



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

WB60G01



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

WH00S01



Wire insert for 12 small dishes

WT5700SR8



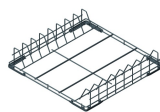
Entry table right side with sink,
backsplash (100mm), lower shelf,
700x800x821,5 mm

WTX61200R8



Exit table right side, with backsplash
(100mm), with lower shelf,
1200x750x821,5 mm

WB60T03



Wire basket for 5 trays EN 600x400
mm

WT51200SL8



Entry table left side with sink,
backsplash (100mm), lower shelf,
1200x800x821,5 mm

WTX61200L8



Exit table left side, with backsplash
(100mm), with lower shelf,
1200x750x821,5 mm

Symbols glossary



THERMODESINFECTION A0=30



THERMODESINFECTION A0=60



SUITABLE FOR EURONORM TRAY



SUITABLE FOR GASTRONORM TRAY



HTR RINSING SYSTEM



STEAM HEAT RECOVERY 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.

SHR+ System

Steam heat recovery system for energy savings and improved work environment quality

Il sistema SHR+ elimina il 100% del vapore prodotto durante la fase di risciacquo, migliorando la qualità dell'aria e riducendo l'umidità negli ambienti di lavoro. Inoltre, recupera energia dai vapori abbattuti, assicurando un risparmio energetico giornaliero ed evitando i costi di un impianto di aspirazione esterno.

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.