

HTY625DH

Família	Máquina de lavar louça profissional
Subfamília	Máquina de lavar louça de capota
Dimensões do cesto	600x500 and 500x500 mm
Rinse pump	HTR system
Wash pump	Standard
Sistema SHR	Sim
Ligação energética	400 V 3N~ / 16 A / 9,7 kW / 50 Hz



Acessórios 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; Indústria de comida congelada; Retalho alimentar; Outras indústrias de comida; Health and care; Catering e cantinas
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Programas

Programs	13 automatic programs; 1 fully customizable program; Self-cleaning programs; Cold water rinse program
Program options	Extra rinse; Clean water cycle
Numero máximo de cestos/hora	72
Numero máximo de pratos/hora	1584

Interface

Display	Display TFT	Indicador da fase do programa	Sim
Luz indicadora On/Off	Sim		

Alerta de falta de abrilhantador	Sim	Indicador de fim do programa	Sim
Alerta de falta de detergente	Sim	Diagnóstico manual	Sim

ESPECIFICAÇÕES TÉCNICAS

Tank	Pofundo	Hood elevation system	Manual
Tipologia	Parede dupla	Filter	5-stage filter system
Material da cuba	Aço Inox AISI 304	Capacidade da cuba	22 l
Painel traseiro	Previamente pintado	Capacidade da caldeira	8 l
Sistema de lavagem superior	One wash and one split rinse spray arms, stainless steel	Classe de Proteção	IPX4
Sistema de lavagem inferior	One wash 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	Carga de detergente	1,5 l/h
Water consumption per cycle	3,2 l	Carga de enxaguamento	0,4 l/h
Temperatura pré- definida de ligação da água	Fria 15°C	Altura de carga operável	420 mm
Max. inlet temperature	60°C	Altura máxima com a capota aberta	2040 mm
Dureza máxima da água	12°F - 7°dH	Dimensões de produto LxPxA:	716x835x1520 mm
Pressão de entrada	1-6 bar / 100-600 kPa		

Ligação elétrica

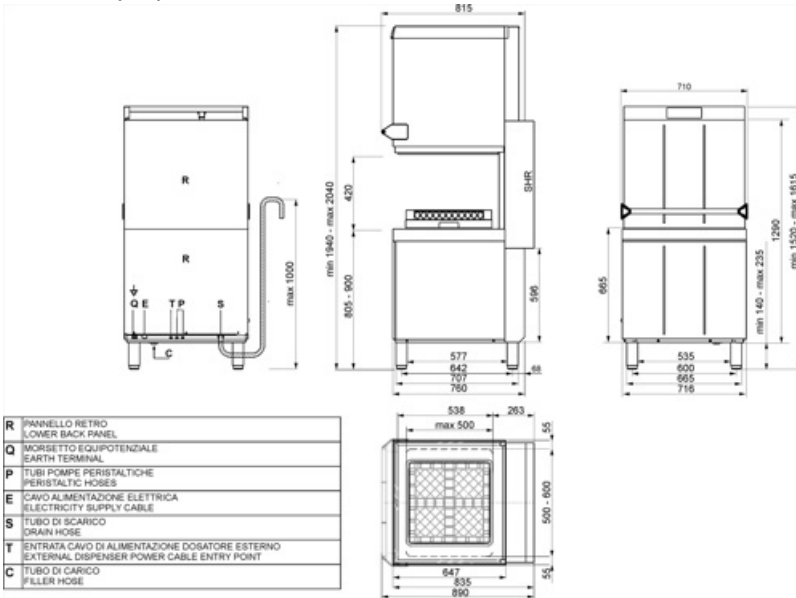
Tank heating element power	2200 W	Ligação pré-definida	9730 W
Boiler heating element power	9000 W	Ligação eléctrica opcional	230 V~ / 31 A / 7,0 kW / 50 Hz
Wash pump power	730 W		

Equipamentos

Bomba de drenagem	Sim	Option for auto daily switch on	Sim, desligado por definição
Peristaltic detergent dispenser	Controlo eletrónico	Contador de ciclos	Sim
Peristaltic rinse-aid dispenser	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"

Rinse boiler Thermostop system	Yes - default
Wash tank Thermostop system	Sim
Wash pump soft start system	Sim
Stand-by system	Sim

Ø do tubo de drenagem	DN20-G 3/4"
Comprimento da mangueira de detergente (vermelha)	2,2m
Comprimento da mangueira de enxaguamento (azul)	2,2m



Acessórios Compatíveis



KITSONLIV

Probe level kit



PB50G01

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



PB60D01

Polypropylene basket for 22 dishes Ø250 mm, dim. (WxDxH) 600x500x115 mm



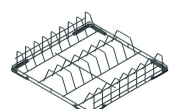
PB60T02

Basket for GN1/1 trays, dim. (WxDxH) 600x500x100 mm



PHOOS02

6 compartment polypropylene basket for cutlery



WB50D01

Wire basket for 18 dishes Ø250 mm. or self service trays, dim. (WxDxH) 500x500x92 mm



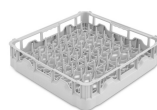
WB50G02

Wire basket with sloped bottom for glasses Ø90 mm max, dim. (WxDxH) 500x500x170 mm



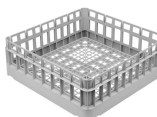
WB60D01

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

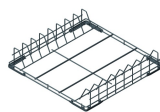
Wire insert for 12 small dishes

**WT5700SR8**

Mesa de saída à direita com cuba,
painel anti-salpicos (100mm) e
prateleira inferior, 700x800x821,5 mm

**WTX61200R8**

Mesa de saída à direita com painel anti-
salpicos (100mm) e prateleira inferior,
1200x750x821,5 mm

WB60T03

Wire basket for 8 trays EN 600x400
mm

**WT51200SL8**

Mesa de entrada à esquerda com
cuba, painel anti-salpicos (100mm) e
prateleira inferior, 1200x800x821,5
mm

**WTX61200L8**

Mesa de saída à esquerda com painel
anti-salpicos (100mm) e prateleira
inferior, 1200x750x821,5 mm

Symbols glossary



THERMODESINFECTION A0=30



THERMODESINFECTION A0=60



SUITABLE FOR EURONORM TRAY



SUITABLE FOR GASTRONORM TRAY



HTR RINSING SYSTEM



5 STAGE FILTER



STEAM HEAT RECOVERY SYSTEM



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.

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.