

HTY625DH

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|---------------------------|-------------------------------------|
| 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 |



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

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| Soluções | Restaurantes/ Pubs; Indústria de comida congelada; Retalho alimentar; Outras indústrias de comida; Health and care; Catering e cantinas |
|-----------------|--|

Programas

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|-------------------------------------|--|
| Programs | 13 automatic programs; 1 fully customizable program; Self-cleaning programs; Cold water rinse program |
| Program options | Extra rinse; Clean water cycle |
| Program specifications | Caldeira 24°C/Cuba 60°C - 4'; Caldeira 71°C/ cuba 60°C - 50°C; Caldeira 71°C/Cuba 60°C - 1'10"; Caldeira 71°C/Cuba 60°C - 2'10"; Caldeira 85°C / Cuba 70°C - 45'20"; Caldeira 85°C / Cuba 70°C - 50'20"; Caldeira 85°C / Cuba 70°C - 7'10"; Caldeira 85°C/Cuba 60°C - 1'10"; Caldeira 85°C/Cuba 60°C - 2'; Caldeira 85°C/Cuba 60°C - 2'30" |
| 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 | Indicador de fim do programa | Sim |
| Alerta de falta de abrillantador | Sim | Diagnóstico manual | Sim |
| Alerta de falta de detergente | 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 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 |
| Wash pump power | 730 W | Carga de enxaguamento | 0,4 l/h |
| Ligação pré-definida | 9730 W | Altura de carga operável | 420 mm |
| Water consumption per cycle | 3,2 l | Altura máxima com a capota aberta | 2040 mm |
| Temperatura pré-definida de ligação da água | Fria 15°C | Dimensões de produto LxPxA: | 716x835x1520 mm |
| Max. inlet temperature | 60°C | | |

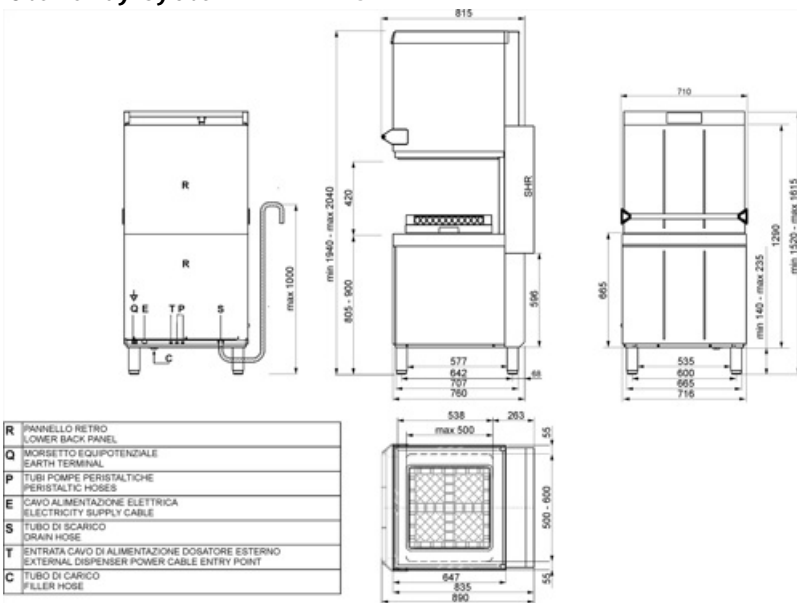
Ligação elétrica

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

Equipamentos

| | | | |
|-------------------|-----|---------------------------------|------------------------------|
| Bomba de drenagem | Sim | Option for auto daily switch on | Sim, desligado por definição |
|-------------------|-----|---------------------------------|------------------------------|

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|---|-------------------------|---|-------------|
| 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 | Ø do tubo de drenagem | DN20-G 3/4" |
| Wash tank Thermostop system | Yes | Comprimento da mangueira de detergente (vermelha) | 2,2m |
| Wash pump soft start system | 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



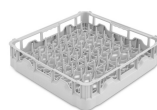
WB50G02

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



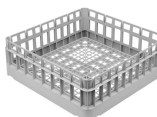
WB60D01

Wire basket for 24 dishes Ø260 mm



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**

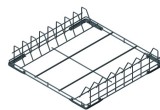
Wire insert for 12 small dishes

**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 5 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



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.