

SPD516

Product Family	Dishwasher
Subfamily	Undercounter
Type	Undercounter traywasher
Crockery	Crockery; Cutlery; EN 600x400 trays; GN1/1 trays
Basket dimensions	500x500 mm
Control Panel	Electronic
Rinse pump	HTR system
Wash pump	Standard
Default power supply	400 V 3N~ / 12 A / 7,3 kW / 50 Hz
Dimensions	600x690x822 mm
Partial water exchange in the wash tank via built-in drain pump	Yes

Target

Industries	Hotels; Ristoranti / Catering; Bakeries / Pastry shops; Care facilities ; Catering; Commercial food services; Butcher shops / Delicatessens
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Aesthetics

Led colour	Green	Series	Topline
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Technical Features

Trays number	7 x GN1/1; 6 x EN 600x400	Max. inlet temperature	60°C
Trays washing option	Yes	Max water hardness	5°f - 3°dH
Water consumption per cycle	3,2 l	Water inlet pressure	100-1000 kPa
Wash temperature (min-max)	60 °C	Detergent flow rate	1.5 l/h
Rinse temperature (min-max)	71 °C - 85 °C	Rinse aid flow rate	0.4 l/h
Min. water connection temperature	8°C	Usable load height	400 mm
Minimum water consumption per cycle	3,2 l	Depth with door open	1020 mm

Programmes

Programs	6 automatic programs; 1 fully programmable program; Self-cleaning programs
Program options	Extra rinse; Clean water cycle
Program table	Easyline dishwasher and traywasher 500
Maximum baskets/hour	60
Maximum plates/hour	1080
Maximum glasses/hour	2160

Electrical Connection

Tank heating element power	2000 W	Default connection	7300 W
Boiler heating element power	6100 W	Electrical connection options	220 V 3~ / 19 A / 6,8 kW / 60 Hz; 220 V 3~ / 19 A / 7,3 kW / 60 Hz; 230 V~ / 15 A / 3,4 kW / 50 Hz; 230 V~ / 17 A / 3.9 kW / 50 Hz; 230 V~ / 20 A / 4,5 kW / 50 Hz; 230 V~ / 22 A / 5,0 kW / 50 Hz; 400 V 3N~ / 12 A / 6,8 kW / 50 Hz
Wash pump power	700 W	Plug	No

Interface

Display	8 digit	Cycle progress indicator	Yes
On/off indicator	Yes	End of cycle indicator	Yes
Low rinse aid alert	Yes	Manual diagnostics	Yes
Low detergent alert	Yes		

Construction

Tank Construction	Deep drawn Double wall	Rack guides	Embossed
Tank material	Stainless steel AISI 304	Filter	5-stages filter system
Back panel	Stainless steel	Wash tank capacity	11 l
Counter balanced door	Yes	Boiler capacity	6.5 l
Upper washing system	One washing and one split rinse spray arms, stainless steel	Boiler type	Atmosferic boiler
Lower washing system	One washing and one split rinse spray arms, stainless steel	Noise level	Lpa 54,5 dBA
Tank filter	Stainless steel	Protection class	IPX4
Door gasket	On 3 sides	Adjustable feet	Yes
		Drain max. height	600 mm

Accessories Included

Plate basket	PB50D01	Tray basket	WB50T03
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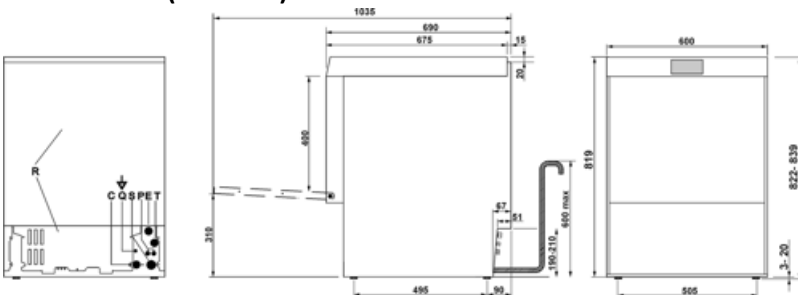
Cutlery basket	1x PHOOS04	Water supply pipe	Yes - 2m
Flat basket	PB50G02	Drain pipe	Yes - 2m
Grids	1 x WG500		

Equipment

Peristaltic detergent dispenser	Yes, electronic control	Option for auto daily switch on	Yes
Peristaltic rinse-aid dispenser	Yes, electronic control	Cycle counter	Yes
Chemical level probe	Yes, optional KITSONLIV	Break tank	Yes
Chemical dosing	gr/lt	Water supply pipe diameter	DN15 - ½"
Rinse boiler Thermostop system	Yes - default	Drain supply pipe diameter	DN20-G 3/4"
Wash tank Thermostop system	Yes	Detergent (red) hose length	2,2 m
Wash pump soft start system	Yes	Rinse aid (blue) hose length	2,2 m
Stand-by system	Yes		

Logistic Information

EAN code	8017709344887	Net weight (kg)	68.000 kg
Packed product dimensions (WxDxH)	990x660x700 mm	Gross weight (kg)	76.000 kg



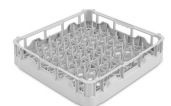
R	PANNELLO RETRO LOWER BACK PANEL
Q	MORSETTO EQUIPOTENZIALE EARTH TERMINAL
P	TUBI POMPE PERISTALTICHE PERISTALTIC HOSES
E	CAVO ALIMENTAZIONE ELETTRICA ELECTRICITY SUPPLY CABLE
S	TUBO DI SCARICO DRAIN HOSE
T	ENTRATA CAVO DI ALIMENTAZIONE DOSATORE ESTERNO EXTERNAL DISPENSER POWER CABLE ENTRY POINT
C	TUBO DI CARICO FILLER HOSE

Compatible Accessories



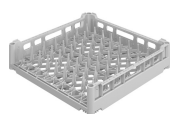
KITSONLIV

Probe level kit



PB50D01

Basket made of polypropylene for 18 plates
500x500



PB50T01

Polypropylene basket for 8 trays GN 1/1
h 40 mm



PHOOS01

Single basket in polypropylene for
cutlery



WB50PG5

Wire basket with flat bottom for 25
plastic glasses, max. H 230 mm, min.-
max. Ø 36-95 mm, dim. (WxDxH)
500x500x260 mm



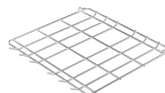
WB50T03

Wire basket for 5 trays 600x500

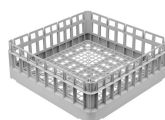


WS5

Underframe for glasswashers 500mm



KIT-WG500



PB50G02

Universal basket in polypropylene
500x500



PHOGR5

Glass basket for 500x500 mm
glasswashers



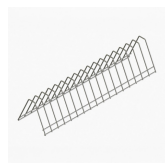
PHOOS04

4 compartments polypropylene
basket for cutlery



WB50T02

Wire basket for 5 trays 600x500



WH00S01

Wire insert for 12 small dishes

Benefit

Balanced door

Effortless opening and closing

Effortless opening and closing

The counterbalanced door is designed to ensure smooth and effortless opening and closing, providing high user convenience. Additionally, it can be locked in a halfway position, a particularly useful feature for promoting natural drying at the end of the workday, enhancing overall hygiene and preventing the buildup of residual moisture.

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.

Euronorm

Compatibility with EN 600x400 mm trays

The 500x500 traywashers offer great versatility, with the ability to wash up to 6 Euronorm 600x400 mm trays. These features make the products extremely useful for a wide range of activities, such as pizzerias, bakeries, bistros, catering, restaurants, and cafés.