

SPD516

Family

Subfamily

Type

Crockery

Basket dimensions Control panel Rinse pump Wash pump

Power connection

Product dimensions (WxDxH)

Professional dishwasher

Undercounter

Undercounter traywasher

Crockery; Cutlery; EN 600x400 trays; GN1/1 trays

500x500 mm Electronic HTR system Standard

400 V 3N~ / 12 A / 7.3 kW / 50 Hz

600x690x822 mm

Target

Hotels; Ristoranti / **Industries**

> Catering; Bakeries / Pastry shops; Butcher shops / Delicatessens; Catering; Care facilities; Commercial

food services

Aesthetics

Led color Green Series Easyline

Technical Features

Trays number 7 x GN 1/1 (530 x 325 mm);

6 x EN 1/1 (600 x 400 mm)

Trays washing option Yes

Water consumption per

cycle

3,2 I

Wash temperature

60°C

(min-max)

Rinse temperature (min- 71 °C - 85 °C

max)

Min. water connection

consumption per cycle

temperature

5°C

Minimum water

3,21

Inlet pressure **Detergent load** Rinse load

Max water hardness

Max. inlet temperature

Usable load height Depth with open door 60°C

12°f - 7°dH

100-1000 kPa (min-max)

1,5 l/h 0.4 l/h 400 mm

1020 mm



Programs

Programs 6 automatic programs; 1 fully customizable program; Self-

cleaning programs

Program options Extra rinse; Clean water cycle

Program table Easyline dishwasher and traywasher 500

Maximum basket/hour60Maximum dishes/hour1080Maximum glasses/hour2160

Electrical Connection

Tank heating element 2000 W Default connection 7300 W

power Optional electrical 230 V 3~/19 A / 6,7 kW /

Boiler heating element 6100 W connection 50 Hz; $230 \text{ V} \sim / 12 \text{ A} / 2,7$ power 8W / 50 Hz; $230 \text{ V} \sim / 16 \text{ A} / 2$

Wash pump power 700 W 3,7 kW / 50 Hz; 230 V~ / 21

A / 4,7 kW / 50 Hz

Plug Not present

Interface

Display8 digitCycle progress alertYesOn/Off buttonYesEnd-cycle alertYesRinse aid missing alertYesManual diagnosticYes

Detergent missing alert Yes

Construction

Door gasket

Tank Deep drawn Rack quides Embossed

ConstructionIntegral double-skinFilter5-stage filter systemTank materialStainless steel AISI 304Tank capacity11 l

Back panel Galvanized Boiler capacity 6,5 l

Balanced door Yes Boiler type Artmosferic boiler

Upper wash system One wash and one split **Noise** Lpa 54,5 dBA

rinse spray arms, stainless Protection class IPX4
steel Adjustable feet Yes

Lower wash system
One wash and one split rinse spray arms, stainless
Drain max. height 600 mm

Tank filter Stainless steel

On 3 sides

Accessories included

Dish basket 1x PB50D01 Tray basket 1x WB50T03



Cutlery basket 1x PHOOS04 Water supply hose Yes - 2 m

Flat basket 1x PB50G02 Drain hose Yes - 2m

Grids 1 x KIT-WG500

Equipments

Drain pump Yes Option for auto daily Yes, default OFF
Peristaltic deteraent Flectronic control switch on

Peristaltic detergentElectronic controlswitch ondispenserCycle counterYesPeristaltic rinse-aidElectronic controlBreak tankYes

dispenser Peristal renewal of water Yes

Chemicals level probe Yes, with optional kit in the tank and built-in

KITSONLIV drain pump

Deafult chemicals gr/lt Water supply pipe DN15 - $\frac{1}{2}$ " dosing unit of measure diameter

Rinse boiler Thermostop Yes - default Drain supply pipe DN20-G 3/4"

system diameter

Wash tank Thermostop Yes Detergent (red) hose 2,2 m

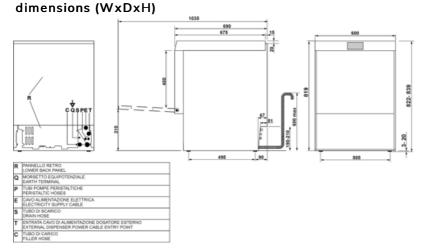
system lenght

Wash pump soft start Yes Rinse aid (blue) hose 2,2 m system lenght

Stand-by system Yes

Logistic Information







Compatible Accessories

KITDETKCC500



Kit for detergent (11) and rinse aid (11) storage for double wall models

43-43





Support grid for tray washer, dim. (WxD) 500x500 mm

PB50G02



Universal flat bottom polypropylene basket, internal height 150 mm, dim. (WxDxH) 500x500x170 mm

PHOOGR5



Tilted glass insert for basket PB50G02 500x500 mm, configurable with 4 units of 5 glasses each (first line Ø max 110 mm, lines 2-4 Ø max 95 mm), or 5 units of 5 glasses each (forst line Ø max 95 mm, lines 2-5 Ø max 75 mm)

PHOOS04



4 compartments polypropylene basket for cutlery

WB50T02



Wire basket for 7 trays GN1/1 h 20 mm, dim. (WxD) 500x500 mm

WH00S01



Wire insert for 17 small dishes, width 100 mm, for flat bottom baskets 500x500 and 600x500 mm

KITSONLIV





PB50D01



Polypropylene basket for 18 plates Ø250 mm max, dim.(WxDxH) 500x500x105 mm

PB50T01



Polypropylene basket for 8 trays GN 1/1 h 40 mm, vertical row spacing 68 mm and horizontal row spacing 54 mm, dim. (WxDxH) 500x500x105 mm

PHOOS01



Polypropylene single basket for cutlery

WB50PG5



Wire basket with flat bottom for 25 plastic glasses, dim. (WxDxH) 500x500x260 mm

WB50T03



Wire basket for 6 trays GN1/1 h 60 mm and EN 600x400 mm, 64 mm row spacing, dim. (WxDxH) 500x500x206

WS5



Stainless steel underframe for undercounter glasswashers and dishwashers 500 mm, dim. (WxDxH) 595x595x490 mm



Symbols glossary

SUITABLE FOR EURONORM TRAY



SUITABLE FOR GASTRONORM TRAY TRAY



HTR RINSING SYSTEM



MAX. USABLE HEIGHT 400mm



5 STAGE FILTER



Benefit (TT)

Balanced door

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.

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 rinsing temperature according to the program setting. 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-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.

Euronorm

Compatibility with EN 600x400 mm trays

These models 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.