

SPD516S

Family	Professional dishwasher
Subfamily	Undercounter traywasher
Line	Easyline
Basket dimensions	500x500 mm
Rinse pump	HTR system
Wash pump	Standard
Power connection	400 V 3N~ / 12 A / 7,3 kW / 50 Hz

Accessories included

Dish basket	1x PB50D01	Tray basket	1x WB50T03
Cutlery basket	1x PHOOS02	Water supply hose	Yes - 2m
Flat basket	1x PB50G02	Drain hose	Yes - 2m

Target

Solutions	Bakery/Pastry making; Frozen bakery industry; Food retail; Other food industry; QSR
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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/hour	60
Maximum dishes/hour	1080
Maximum glasses/hour	2160

Interface

Display	8 digit	Detergent missing alert	Yes
On/Off button	Yes	Cycle progress alert	Yes
Salt alert	Yes	End-cycle alert	Yes

Rinse aid missing alert Yes

Manual diagnostic Yes

Construction

Tank Construction	Deep drawn Integral double-skin	Door gasket	On 3 sides
Tank material	Stainless steel AISI 304	Rack guides	Embossed
Back panel	Galvanized	Filter	5-stage filter system
Balanced door	Yes	Tank capacity	11 l
Upper wash system	One wash and one split rinse spray arms, stainless steel	Boiler capacity	6,5 l
Lower wash system	One wash and one split rinse spray arms, stainless steel	Protection class	IPX4
Tank filter	Stainless steel	Adjustable feet	Yes
		Drain max. height	600 mm

Technical Features

Trays washing option	Yes	Max water hardness	12°F - 7°dH
Trays number	7 x GN 1/1 (530 x 325 mm); 6 x EN 1/1 (600 x 400 mm)	Inlet pressure	100-1000 kPa (min-max)
Water consumption per cycle	3,2 l	Detergent load	1,5 l/h
Wash temperature (min-max)	60 °C	Rinse load	0,4 l/h
Rinse temperature (min-max)	71 °C - 85 °C	Usable load height	400 mm
Minimum water consumption per cycle	3,2 l	Depth with open door	1020 mm
Min. water connection temperature	5°C	Product dimensions WxDxH	600x690x822 mm
Max. inlet temperature	60°C		

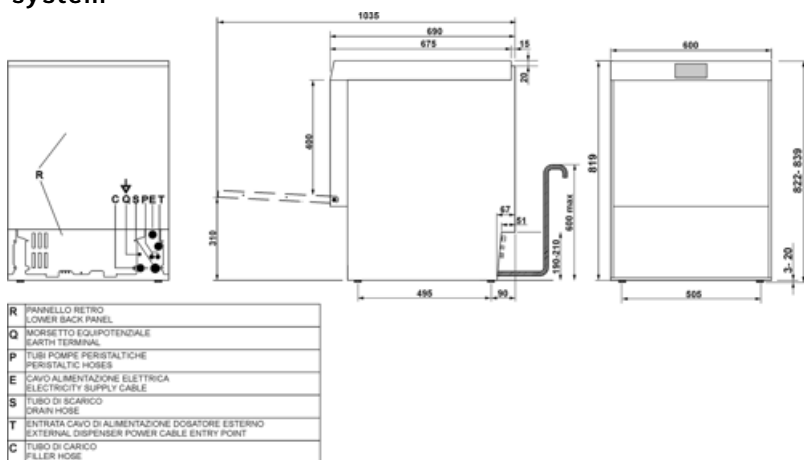
Electrical Connection

Plug	Not present	Wash pump power	700 W
Tank heating element power	2000 W	Default connection	7300 W
Boiler heating element power	6100 W	Optional electrical connection	230 V 3~ / 19 A / 6,7 kW / 50 Hz; 230 V~ / 12 A / 2,7 kW / 50 Hz; 230 V~ / 16 A / 3,7 kW / 50 Hz; 230 V~ / 21 A / 4,7 kW / 50 Hz

Equipments

Drain pump	Yes	Stand-by system	Yes
Peristaltic detergent dispenser	Electronic control	Option for auto daily switch on	Yes, default OFF
		Cycle counter	Yes

Peristaltic rinse-aid dispenser	Electronic control	Break tank	Yes
Chemicals level probe	Yes, with optional kit KITSONLIV	Partial renewal of water in the tank and built-in drain pump	Yes
Default chemicals dosing unit of measure	gr/lt	Water supply pipe diameter	DN15 - ½"
Automatic built softener	Yes	Drain supply pipe diameter	DN20-G ¾"
Rinse boiler Thermostop system	Yes - default	Detergent (red) hose lenght	2,2m
Wash tank Thermostop system	Yes	Rinse aid (blue) hose lenght	2,2m
Wash pump soft start system	Yes		



Compatible Accessories



KITDETKCC500

Kit for detergent (1l) and rinse aid (1l) storage for double wall models

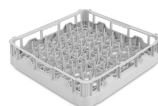


KITSONLIV

Probe level kit

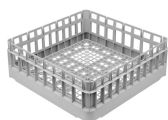
KIT-WG500

Trays holder for trays washer



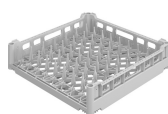
PB50D01

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



PB50G02

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



PB50T01

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



PHOGR5

Glass insert for 500x500 mm basket



PHOOS01

Polypropylene single basket for cutlery



PHOOS02

6 compartment polypropylene basket for cutlery



WB50PG5

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



WB50T02

Wire basket for 7 trays GN1/1 h 20 mm



WB50T03

Wire basket for 6 trays GN1/1 h 60 mm and EN 600x400 mm



WH00S01

Wire insert for 12 small dishes



WS5

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

Symbols glossary



SUITABLE FOR EURONORM TRAY



SUITABLE FOR GASTRONORM
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.

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.

Integrated softener

Effective water treatment for consistently sparkling glasses

The integrated continuous regeneration water softener ensures effective water treatment, enhancing washing performance and preserving the machine's operational lifespan. The resin regeneration process takes place during the wash cycle without interruptions, providing constant control over water hardness. This system prevents limescale buildup, maximises detergent efficiency, and guarantees spotless results on glassware and dishes.

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.