

SPD516SUK

Product Family Subfamily **Basket dimensions**

Rinse pump Wash pump

Default power supply

Dishwasher

Undercounter traywasher

500x500 mm HTR system Standard

230 V~ / 30 A / 6,8 kW /50 Hz



Target

Potential users Bakery/Pastry making;

> Industrial pastry&bakery laboratories; Butcher's shops; Meat processing

industry; QSR

Aesthetics

Series **Topline** Led colour Green

Technical Features

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

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

Water consumption per

cycle

Wash temperature 60°C

(min-max)

3,2 I

Rinse temperature (min- 71 °C - 85 °C

max)

Minimum water 3,2 I

consumption per cycle

Warm water connection 8°C Max. inlet temperature 60°C Max water hardness Water inlet pressure Detergent flow rate Rinse aid flow rate Usable load height Depth with door open

Dimensions

12°f - 7°dH 100-1000 kPa 1.5 l/h 0.4 l/h 400 mm 1020 mm

600x690x822 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 1080 Maximum plates/hour Maximum glasses/hour 2160

Electrical Connection

Plug

Tank heating element

power

Boiler heating element

power

(G) UK e Singapore

2000 W

6000 W

Wash pump power **Default connection**

Electrical connection options

700 W

6700 W

230 V~ / 12 A / 2,7 kW / 50 Hz; 230 V~ / 15 A / 3,4 kW / 50 Hz: 230 V~ / 20 A / 4.5 kW / 50 Hz: 400 V 3N~ / 12

A / 6.8 kW / 50 Hz

Interface

Display On/off indicator Yes Low rinse aid alert

Low detergent alert

8 digit

Yes Yes Cycle progress indicator Yes

End of cycle indicator Yes Manual diagnostics Yes

Construction

Tank Deep drawn Construction Double wall

Tank material Stainless steel AISI 304

Galvanized Back panel

Counter balanced door

Upper washing system

steel

Lower washing system

One washing and one split rinse spray arms, stainless

One washing and one split

rinse spray arms, stainless

steel

Tank filter Stainless steel Door gasket On 3 sides

Rack guides **Embossed**

Filter 5-stages filter system

Wash tank capacity 11 I **Boiler** capacity 6.5 I

Noise level Lpa 54,5 dBA

Protection class IPX4 Adjustable feet Yes Drain max. height 600 mm

Accessories Included

Plate basket PB50D01 **Cutlery basket** PHOOS02 Flat basket PB50G02

Tray basket Water supply pipe Drain pipe

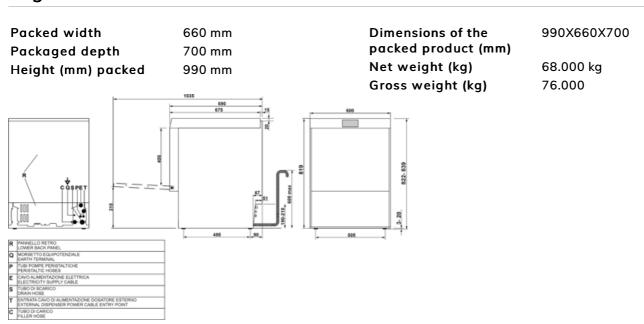
WB50T03 Yes - 2m Yes - 2m

Equipment



| Drain pump | Yes | Stand-by system | Yes |
|--|---|---|-------------|
| Peristaltic detergent dispenser | Yes, electronic control | Option for auto daily switch on | Yes |
| Peristaltic rinse-aid | Yes, electronic control | Cycle counter | Yes |
| dispenser | | Break tank | Yes |
| Chemical level probe Chemical dosing Integral continuous | Yes, optional KITSONLIV gr/lt Yes | Partial water exchange in the wash tank via built-in drain pump | Yes |
| water softener | | Water supply pipe | 16 mm |
| Rinse boiler Thermostop system | Yes - detault | Drain supply pipe | 21.5 mm |
| Wash tank Thermostop | Yes | diameter | |
| system | | Detergent (red) hose | Yes, manual |
| Wash pump soft start | Yes | length | |
| system | | Rinse aid (blue) hose length | Yes, manual |

Logistic Information





Compatible Accessories



Kit for detergent (11) and rinse storage (11) for dishwashers 500x500

KIT-WG500



Probe level kit



PB50D01

Basket made of polypylene for 18 plates 500x500

PB50G02

Universal basket in polypropylene 500x500

Pe

Polypropylene basket for 8 trays GN

1/1 h 40 mm

PB50T01

PHOOGR5

Glass basket for 500x500 mm glasswashers



PHOOS01

Single basket in polypropylene for cutlery

PHOOS02

Basket in polypropylene for cutlery with 6 compartments



WB50PG5

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

500x500x260 mm

WB50T02

Wire basket for 5 trays 600x500

WB50T03
Wire basket for 5 trays 600x500

WH00S01

Wire insert for 12 small dishes

WS5

Underframe for glasswahsers 500mm



Symbols glossary

SUITABLE FOR EURONORM TRAY



Suitable for 1/1GN trays



HTR rinsing system



5 STAGE FILTER



Max usable height 400mm



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.

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 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.