

SPF515

Family Subfamily Type Crockery

Basket dimensions Control panel Rinse pump Wash pump Power connection Professional dishwasher Raised Dishwasher Raised Crockery; Glasses; Cutlery; GN1/1 trays 500x500 mm Electronic HTR system Standard 400 V 3N~ / 12 A / 7,3 kW / 50 Hz



Target

Industries

Bar / Cafeterias / Bistros / Wine bars / Pubs; Hotels; Ristoranti / Catering; Bakeries / Pastry shops; Butcher shops / Delicatessens; Catering; Care facilities ; Commercial food services; Grocery shops / Food retail

Aesthetics

Series Easyline Led color Green

Technical Features

Trays washing option Trays number	Yes 7 x GN 1/1 (530 x 325 mm)	Inlet pressure Detergent load	100-1000 kPa (min-max) 1,5 l/h
Water consumption per	3,2 l	Rinse load	0,4 l/h
cycle	2.2.1	Usable load height	400 mm
Minimum water consumption per cycle	3,2	Depth with open door	1020 mm
Min. water connection	5°C	Maximum dishes diameter	415 mm
temperature		Product dimensions	600x600x1315 mm
Max. inlet temperature	60°C	WxDxH	
Max water hardness	12°f - 7°dH		



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

Electrical Connection

Plug	Not present	Wash pump power	700 W
Tank heating element	2000 W	Default connection	7300 W
power		Optional electrical	230 V 3~ / 19 A / 7,3 kW /
Boiler heating element	6100 W	connection	50 Hz; 230 V 3~ / 19 A / 6,8
power			kW / 50 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

Interface

Display	8 digit	Cycle progress alert	Yes
On/Off button	Yes	End-cycle alert	Yes
Rinse aid missing alert	Yes	Manual diagnostic	Yes
Detergent missing alert	Yes		

Construction

Tank	Deep drawn	Rack guides	Embossed
Construction	Integral double-skin	Filter	5-stage filter system
Tank material	Stainless steel AISI 304	Tank capacity	11 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
,	One wash and one split rinse spray arms, stainless steel	Drain max height	1100 mm
Tank filter Door gasket	Stainless steel On 3 sides		

Accessories included

Hz; 400 V 3N~ / 12 A / 6,8

kW / 50 Hz



Dish basket1x PB50D01Water supply hoseYes - 2mCutlery basket1x PH00S02Drain hoseYes - 2mFlat basket1x PB50G02

Equipments

Drain pump Peristaltic detergent	Yes Electronic control	Option for auto daily switch on	Yes, default OFF
dispenser		Cycle counter	Yes
Peristaltic rinse-aid	Electronic control	Break tank	Yes
dispenser		Partial renewal of water	Yes
Chemicals level probe	Yes, with optional kit KITSONLIV	in the tank and built-in drain pump	
Rinse boiler Thermostop system	Yes - default	Water supply pipe diameter	DN15 - ½"
Wash tank Thermostop system	Yes	Drain supply pipe diameter	DN20-G 3/4"
Wash pump soft start system	Yes	Detergent (red) hose lenght	2,2m
Stand-by system	Yes	Rinse aid (blue) hose lenght	2,2m

Logistic Information

Width packed product66Depth packed product70Height packed product14

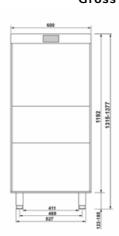
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STALTICHE ES DNE ELETTRIC/ PLY CABLE 714

MENTADONE DOSATORE ESTERN IR POWER CABLE ENTRY POINT 660 mm 700 mm 1470 mm

600



Packed product dimensions Net weight Gross weight (kg) 1470X660X700

87,000 kg 97,000



Compatible Accessories

KITSONLIV



Probe level kit





Universal flat bottom polypropylene basket, dim. (WxDxH) 500x500x100 mm



PHOOS02

6 compartment polypropylene basket for cutlery



WB50G02

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



WB50G04

Wire basket with sloped bottom for glasses Ø135 mm max, dim. (WxDxH) 500x500x165 mm



WH00S01

Wire insert for 12 small dishes



PB50D01

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



PHOOS01

Polypropylene single basket for cutlery

WB50G01

Universal wire basket with flat bottom, dim. (WxDxH) 500x500x123 mm

WB50G03

Wire basket with sloped bottom for glasses Ø72 mm max, dim. (WxDxH) 500x500x235 mm

WB50T02

Wire basket for 7 trays GN1/1 h 20 mm





Symbols glossary

5 STAGE FILTER



SUITABLE FOR GASTRONORM TRAY



HTR RINSING SYSTEM

ΜΑΧ

MAX. USABLE HEIGHT 400mm



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.

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.

Raised version

Easy and fast dishwasher loading and unloading operations

The raised design facilitates loading and unloading dishes, making these tasks faster and more efficient. This results in significant time savings, especially valuable in high-intensity work environments.

The space below the dishwasher can be used to store detergents, utensils, or other accessories, providing a practical solution to optimise space usage, particularly in compact kitchens.