

SPF515S

Family Professional dishwasher
Subfamily Undercounter dishwashers

Type Raised
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 basket1x PB50D01Water supply hoseYes - 2mCutlery basket1x PH00S02Drain hoseYes - 2m

Target

Flat basket

Solutions Coffee shops/Wine bars;

Hotels; Restaurants/Pubs;

Food retail; QSR

1x PB50G02

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

Interface

Display8 digitDetergent missing alertYesOn/Off buttonYesCycle progress alertYesSalt alertYesEnd-cycle alertYes



Rinse aid missing alert Yes Manual diagnostic Yes

Construction

TankDeep drawnDoor gasketOn 3 sidesConstructionIntegral double-skinRack guidesEmbossed

Tank materialStainless steel AISI 304Filter5-stage filter system

Back panel Galvanized Tank capacity 11 |

Balanced doorYesBoiler capacity6.5 IUpper wash systemOne wash and one splitProtection classIPX4

rinse spray arms, stainless Adjustable feet Yes

steel Drain max, height 600 mm

Lower wash system One wash and one split

One wash and one split

rinse spray arms, stainless

Tank filter Stainless steel

steel

Technical Features

Trays washing option Yes Inlet pressure 100-1000 kPa (min-max)

Trays number 7 x GN 1/1 (530 x 325 mm) Detergent load 1,5 l/h
Water consumption per 3,2 l Rinse load 0,4 l/h

cycle Usable load height 400 mm
Minimum water 3,2 l Depth with open door 1020 mm

consumption per cycle Maximum dishes 415 mm

Min. water connection 5°C diameter temperature Product dimensions 600x690x1315 mm

Max. inlet temperature 60°C WxDxH

Max water hardness 54°f - 30°dH

Electrical Connection

Plug Not present Wash pump power 700 W

Tank heating element 2000 W Default connection 7300 W power Optional electrical $230 \ V \ 3 \sim / \ 19 \ A \ / \ 7,3 \ kW \ /$

 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~ / 15 A / 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

KW / 30 I

Equipments

Drain pump Yes Option for auto daily Yes, default OFF

Peristaltic detergent Electronic control switch on

dispenser Cycle counter Yes

Break tank Yes



Peristaltic rinse-aid Partial renewal of water Yes Electronic control in the tank and built-in dispenser drain pump Chemicals level probe Yes, with optional kit Water supply pipe DN15 - 1/2" **KITSONLIV** diameter Automatic built softener Yes Drain supply pipe DN20-G 3/4" Rinse boiler Thermostop Yes - default diameter system Detergent (red) hose 2,2m Wash tank Thermostop Yes lenght system Rinse aid (blue) hose 2,2m Wash pump soft start Yes lenght system



Compatible Accessories

KITSONLIV

Probe level kit



PB50G01



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



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

GN1/1

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.

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.