

# SPG505SUK

**Product Family** 

Subfamily

Type

Crockery

**Basket dimensions Control Panel** Rinse pump

Wash pump

Default power supply

Dishwasher

Undercounter glasswashers

Undercounter

Crockery; Glasses; Cutlery

500x500 mm Electronic HTR system Standard

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



# **Target**

**Industries** 

Bar / Cafeterias / Bistros / Wine bars / Pubs: Hotels: Ristoranti / Catering; Bakeries / Pastry shops; Commercial food services

### **Aesthetics**

Series

**Ecoline** 

Led colour

Red

## **Technical Features**

Trays washing option

Water consumption per 3,2 I

cycle

Wash temperature

(min-max)

Rinse temperature (min- 85 °C

max)

Warm water connection 8°C Max. inlet temperature

Max water hardness

60°C

60°C

12°f - 7°dH

Water inlet pressure

Detergent flow rate Rinse aid flow rate Usable load height

Depth with door open **Dimensions** 

1-6 bar / 100-600 kPa

1.5 l/h 0.4 l/h 365 mm

1000 mm

578x598x820 mm

# **Programmes**

Maximum baskets/hour

40



Maximum plates/hour

720

### **Electrical Connection**

Tank heating element

power

**Boiler heating element** 

power

Wash pump power

2000 W

6100 W

700 W

**Default connection** 

**Electrical connection** 

options

6800 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

**Number of buttons** 

On/off indicator

4 digit 5

Yes

Salt light indicator Manual diagnostics Yes Yes

## Construction

Tank

Construction

Tank material

**Back panel** 

Upper washing system

Lower washing system

Tank filter

Door gasket Rack guides Deep drawn

Partial double wall Stainless steel AISI 304

Galvanized

One washing and one split

rinse spray arms, stainless

steel

One washing and one

combined rinse spray arms, stainless steel and plastic

**Plastic** Top only

**Embossed** 

Hood elevation system

Filter

Wash tank capacity **Boiler** capacity Boiler type

Noise level **Protection class** Adjustable feet

Drain max. height

Manual

4-stages filter system

Artmosferic boiler Lpa 55.5 dBA

IPX4 Yes 600 mm

## Accessories Included

Flat basket

2x PB50G02 Yes - 1.5m

Drain pipe

Yes - 2m

# Equipment

Water supply pipe

Drain pump

Peristaltic detergent

dispenser

Peristaltic rinse-aid

dispenser

Chemical dosing Integral continuous water softener

Yes

Yes, electronic control

Yes, electronic control

gr/lt Yes

Option for auto daily switch on

Cycle counter Break tank

Partial water exchange in the wash tank via built-in drain pump

Yes

Yes Yes

Yes



Rinse boiler Thermostop Yes - default Water supply pipe 16 mm system diameter

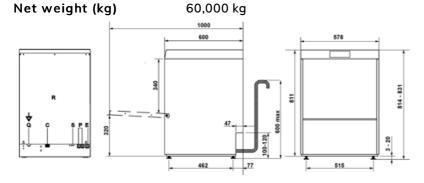
Wash tank Thermostop Yes Drain supply pipe 21.5 mm system diameter

Wash pump soft start Yes Detergent (red) hose Yes, manual system length

Stand-by system Yes Rinse aid (blue) hose Yes, manual length

# **Logistic Information**

Dimensions of the 0X0X0 Gross weight (kg) 68,000 packed product (mm)



| R | Pannello retro               | Lower back panel         |
|---|------------------------------|--------------------------|
| Q | Morsetto equipotenziale      | Earth terminal           |
| С | Tubo di carico               | Filler hose              |
| s | Tubo di scarico              | Drain hose               |
| Р | Tubi pompe peristaltiche     | Peristaltic hoses        |
| Ε | Cavo alimentazione elettrica | Electricity supply cable |



# **Compatible Accessories**

### **KITSONLIV**

Probe level kit



### PB50G02



Universal basket in polypropylene 500x500



#### PHOOS02

Basket in polypropylene for cutlery with 6 compartments



### WH00S01

Wire insert for 12 small dishes



### PB50D01

Basket made of polypylene for 18 plates 500x500



### PHOOS01

Single basket in polypropylene for cutlery



### WB50PG5

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



#### WS5

Underframe for glasswahsers 500mm



# Symbols glossary



Suitable for 1/1GN trays



HTR rinsing system



5 stand filter



MAX.USABLE HEIGHT 365mm



### **Benefit**

#### Interface

Control panel with electronic buttons

The electronic control panel features an intuitive interface with soft-touch buttons, allowing easy selection of one of the three wash programmes: short, medium, or intensive. There are also buttons for power, selection, and cycle start. The display provides real-time monitoring of the tank and boiler temperature, as well as diagnostics, ensuring effortless and immediate control of the main functions.

#### 4-stage filtration system

Deep cleaning and spotless washes with the Patented 4-Stages Filtration System

The innovative Smeg filtration system consists of 4 stages to completely eliminate all impurities: the 1st stage captures larger food residues; in the 2nd stages, finer particles are captured at this filtration stage; the 3th 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 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.

#### Partial double skin

Optimised thermal and acoustic insulation

The double-skin design of the Ecoline features dual insulation on the door, top, and rear panel, while the side panels have a single layer of insulation. This structure optimises energy efficiency by minimising heat loss. Additionally, it provides effective acoustic 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.

#### **Hood lift**

Unprecedented comfort with the patented lifting system

The new ergonomic handle, combined with the patented lifting system, minimises the effort required to open and close the hood, limiting it to just 2.5 kg. This system ensures an exceptionally smooth and lightweight operation, helping to protect the operator's health and well-being, even during extended use.