

SPH505H

Family Professional dishwasher

Subfamily Hoodtype

Type Hoodtype dishwashers

Crockery; Glasses; Cutlery; GN1/1

trays

Basket dimensions500x500 mmControl panelElectronicRinse pumpHTR systemWash pumpStandard

SHR + steam heat recovery Yes

Power connection 400 V 3N~ / 16 A / 9,7 kW / 50 Hz

Product dimensions (WxDxH) 634x831x1523 mm



Target

Industries Bar / Cafeterias / Bistros /

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

Food retail

5°C

Aesthetics

(min-max)

temperature

Series Ecoline Led color Red

Technical Features

Min. water connection

Trays washing option Yes Max. inlet temperature 20°C

Trays number $7 \times GN 1/1 (530 \times 325 \text{ mm})$ Max water hardness $12^{\circ}f - 7^{\circ}dH$

Water consumption per 3,2 | Inlet pressure 100-1000 kPa (min-max) cycle Detergent load 1.5 l/h

cycle Detergent load 1,5 l/h Wash temperature $58 \,^{\circ}\text{C}$ Rinse load 0,4 l/h

Rinse temperature (min- 87 °C Usable load height 470 mm

max) Maximum height with 2138 mm

Minimum water 3,2 l open hood consumption per cycle



Programs

3 automatic programs; Self-cleaning programs **Programs**

Program options Extra rinse; Clean water cycle Program table Electronic Ecoline hoodtype

Maximum basket/hour Maximum dishes/hour 720 Maximum glasses/hour 1440

Electrical Connection

Tank heating element 2200 W **Default connection** 9700 W

power Optional electrical

Boiler heating element 9000 W connection 50 Hz; 230 V~ / 16 A / 3,7 kW / 50 Hz; 230 V~ / 30 A / power

230 V 3~ / 26 A / 9,7 kW /

6,7 kW / 50 Hz 700 W Wash pump power

Plug Not present

Interface

4 digit On/Off button Yes Display 5 Number of buttons Manual diagnostic Yes

Construction

Tank Deep drawn Filter 5-stage filter system

Construction Single-skin hood Tank capacity 14 I Tank material Stainless steel AISI 304 **Boiler** capacity 10 I

Back panel Prepainted Boiler type

Artmosferic boiler Upper wash system One wash and one split **Protection class** IPX4

rinse spray arms, stainless Adjustable feet Yes

Drain max. height 1000 mm Lower wash system One wash and one split

rinse spray arms, stainless

Tank filter Stainless steel

Hood elevation system Manual

Accessories included

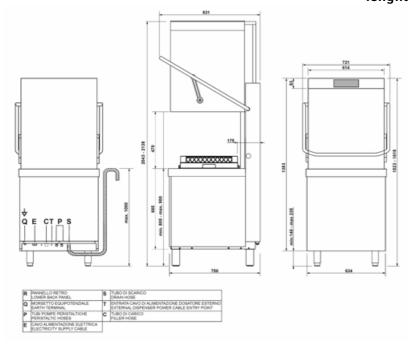
Dish basket 1x PB50D01 Water supply hose Yes - 2 m **Cutlery** basket 1x PHOOS04 Drain hose Yes - 2m

Flat basket 1x PB50G02

Equipments



Drain pump	Yes	Option for auto daily switch on Cycle counter	Yes, default OFF
Peristaltic detergent dispenser	Electronic control		
Peristaltic rinse-aid	Electronic control	Break tank	Yes
dispenser Deafult chemicals dosing unit of measure	gr/lt	Partial renewal of water in the tank and built-in drain pump	Yes
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	2,2 m
Stand-by system	Yes	Rinse aid (blue) hose lenght	2,2 m





Compatible Accessories

KITSONLIV

Probe level kit



PB50G01



Universal flat bottom polypropylene basket, internal height 73 mm, dim. (WxDxH) 500x500x100 mm





Tilted glass insert for basket PB50G02 500x500 mm, configurable with 4 units of 5 glasses each (first line Ø max 110 mm, lines 2-4 Ø max 95 mm), or 5 units of 5 glasses each (forst line Ø max 95 mm, lines 2-5 Ø max 75 mm)



PHOOS03

8 compartments polypropylene basket for cutlery





Wire basket for 18 dishes Ø250 mm max or trays h 370 mm, dim. (WxDxH) 500X500x92 mm

WB50G02



Wire basket with sloped bottom for 25 glasses Ø90 mm max, dim. (WxDxH) 500x500x170 mm

PB50D01

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

PB50T01



Polypropylene basket for 8 trays GN 1/1 h 40 mm, vertical row spacing 68 mm and horizontal row spacing 54 mm, dim. (WxDxH) 500x500x105 mm

PHOOS01



Polypropylene single basket for cutlery

PHOOS04



4 compartments polypropylene basket for cutlery

WB50G01



Universal wire basket with flat bottom, internal height 120 mm, dim. (WxDxH) 500x500x130 mm

WB50G03



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

WB50G04



Wire basket with sloped bottom for 12 glasses Ø110 mm max, dim. (WxDxH) 500x500x165 mm



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, dim. (WxD) 500x500 mm



WH00S01

Wire insert for 17 small dishes, width 100 mm, for flat bottom baskets 500x500 and 600x500 mm



WT51200SHL

Entry table left side with sink and scraping hole, splashback (100mm) and lower shelf, dim. (WxDxH) 1200x720x821,5 mm



WT51200SHR

Entry table right side with sink and scraping hole, splashback (100mm) and lower shelf, dim. (WxDxH) 1200x720x821,5 mm



WT51200SL

Entry table left side with sink, splashback (100mm) and lower shelf, dim. (WxDxH) 1200x720x821,5 mm



WT51200SR

Entry table right side with sink, splashback (100mm) and lower shelf, dim. (WxDxH) 1200x720x821,5 mm



WT5700SR

Entry table right side with sink, splashback (100mm) and lower shelf, dim. (WxDxH) 700x720x821,5 mm



WTC5R

Right side closure kit for Hoodtype



WTX51200

Universal entry/exit table for either side, with lower shelf, dim. (WxDxH) 1200x560x821,5 mm



WTX51200L

Exit left side table, with splashback (100 mm) and lower shelf, dim. (WxDxH) 1200x720x821,5 mm



WTX51200R

Exit right side table, with splashback (100 mm) and lower shelf, dim. (WxDxH) 1200x720x821,5 mm



WTX5700

Universal entry/exit table for either side, with lower shelf. dim. (WxDxH) 700x560x821,5 mm.



WTX5700L

Exit table left side, with back splashback (100mm) and lower shelf, dim. (WxDxH) 700x720x821,5 mm



WTX5700R

Exit table right side, with back splashback (100mm) and lower shelf, dim. (WxDxH) 700x720x821,5 mm



WTX6700F

Universal table for either side, with front coupling and lower shelf, dim. (WxDxH) 705x660x821,5 mm



Symbols glossary

GN1/1

SUITABLE FOR GASTRONORM TRAY



HTR RINSING SYSTEM



STEAM HEAT RECOVERY SYSTEM



MAX. USABLE HEIGHT 470mm



5 STAGE FILTER



Benefit (TT)

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.

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.

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 rinsing temperature according to the program setting. The HTR system keeps the water hot for deep sanitisation and quick drying, ensuring constant pressure for uniform and effective cleaning.

SHR+ System

Steam heat recovery system for energy savings and improved work environment quality

Il sistema SHR+ elimina il 100% del vapore prodotto durante la fase di risciacquo, migliorando la qualità dell'aria e riducendo l'umidità negli ambienti di lavoro. Inoltre, recupera energia dai vapori abbattuti, assicurando un risparmio energetico giornaliero ed evitando i costi di un impianto di aspirazione esterno.

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.

Single-skin hood

Thermal and acoustic insulation guaranteed

The hood of the Ecoline features a single-skin structure designed to enhance energy efficiency by reducing heat dispersion. Additionally, it provides good sound insulation, helping to lower noise levels and ensure 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.