

SPH505L

Família	Máquina de lavar louça profissional
Subfamily	Hoodtype
Type	Máquina de lavar louça de capota
Crockery	Crockery; Glasses; Cutlery; GN1/1 trays
Dimensões do cesto	500x500 mm
Painel de comandos	Controlo eletrónico da temperatura
Rinse pump	HTR system
Wash pump	Standard
Ligação energética	400 V 3N~ / 16 A / 9,7 kW / 50 Hz
Dimensões de produto LxPxA:	634x831x1440 mm



Mercado

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

Design	Ecoline	Cor dos LEDs	Vermelho
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Especificações técnicas

Trays washing option	Sim	Max. inlet temperature	60°C
Trays number	7 x GN 1/1 (530 x 325 mm)	Dureza máxima da água	12°f - 7°dH
Water consumption per cycle	3,2 l	Pressão de entrada	100-1000 kPa (min-max)
Wash temperature (min-max)	58 °C	Carga de detergente	1,5 l/h
Rinse temperature (min-max)	87 °C	Carga de enxaguamento	0,4 l/h
Cold rinse temperature	No	Altura de carga operável	470 mm
Minimum water consumption per cycle	3,2 l	Altura máxima com a capota aberta	2055 mm

Temperatura pré-definida de ligação da água 5°C

Programas

Programs	3 automatic programs; Self-cleaning programs
Program options	Extra rinse; Clean water cycle
Program table	Electronic Ecoline hoodtype
Numero máximo de cestos/hora	40
Numero máximo de pratos/hora	720
Numero máximo de copos/hora	1440

Ligação elétrica

Tank heating element power	2200 W	Ligação pré-definida	9700 W
Boiler heating element power	9000 W	Ligação eléctrica opcional	230 V 3~ / 28 A / 9,7 kW / 50 Hz; 230 V~ / 16 A / 3,7 kW / 50 Hz ; 230 V~ / 29 A / 6,7 kW / 50 Hz
Wash pump power	700 W		

Interface

Display	4 dígitos	Indicador da fase do programa	Sim
Numero de botões	5	Indicador de fim do programa	Sim
Luz indicadora On/Off	Sim	Diagnóstico manual	Sim

ESPECIFICAÇÕES TÉCNICAS

Tank	Pofundo	Filter	5-stage filter system
Tipologia	Single-skin hood	Capacidade da cuba	14 l
Material da cuba	Aço Inox AISI 304	Capacidade da caldeira	10 l
Painel traseiro	Previamente pintado	Boiler type	Artmosferic boiler
Sistema de lavagem superior	One wash and one split rinse spray arms, stainless steel	Ruído	Lpa 63,1 dBA
Sistema de lavagem inferior	One wash and one split rinse spray arms, stainless steel	Classe de Proteção	IPX4
Filtro da cuba	Aço inox	Adjustable feet	Sim
Hood elevation system	Manual	Altura max. de drenagem	1000 mm

Acessórios incluídos

Cesto para pratos	1x PB50D01	Mangueira de abastecimento de água	Sim - 2m
Cesto para talheres	1x PHOOS04		

Cesto de fundo plano 1x PB50G02

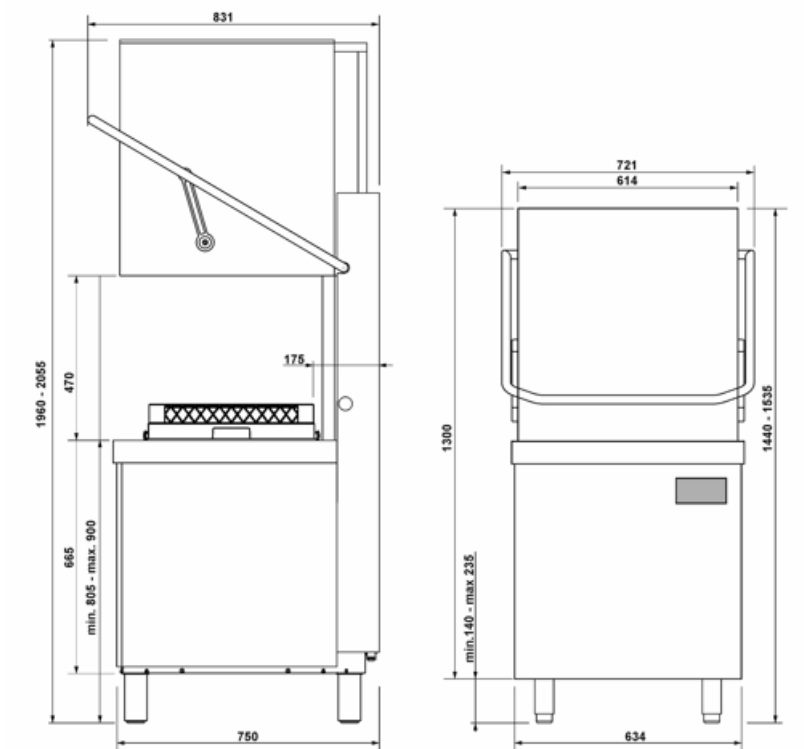
Mangueira de drenagem Sim - 2m

Equipamentos

Bomba de drenagem	Sim	Option for auto daily switch on	Sim, desligado por definição
Peristaltic detergent dispenser	Controlo eletrónico	Contador de ciclos	Sim
Peristaltic rinse-aid dispenser	Controlo eletrónico	Break tank	Sim
Unidade de medida da dosagem de produtos químicos	gr/lt	Renovação parcial da água na cuba e bomba de drenagem integrada	Sim
Rinse boiler Thermostop system	Yes - default	Diâmetro do tudo de abastecimento de água	DN15 - ½"
Wash tank Thermostop system	Sim	Ø do tubo de drenagem	DN20-G 3/4"
Wash pump soft start system	Sim	Comprimento da mangueira de detergente (vermelha)	2,2 m
Stand-by system	Sim	Comprimento da mangueira de enxaguamento (azul)	2,2 m

Dados de logística

Código EAN	8017709339814	Peso líquido (kg)	102.000 kg
Packed product dimensions (WxDxH)	1700x700x900 mm	Peso bruto (kg)	121.000 kg



Acessórios Compatíveis



KITSONLIV

Probe level kit



PB50G01

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



PHOGR5

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 (first line Ø max 95 mm, lines 2-5 Ø max 75 mm)



PHOOS03

8 compartments polypropylene basket for cutlery



WB50D01

Wire basket for 18 dishes Ø250 mm max or trays h 370 mm, dim. (WxDxH) 500x500x92 mm



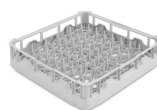
WB50G02

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



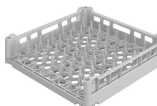
WB50G04

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



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

WT51200SHL



Entry table left 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

WT5700SR



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

WTX51200



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

WTX51200R



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

WTX5700L



Exit table left 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

WH00S01



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

WT51200SHR



Entry table right side with sink and scraping hole, 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

WTC5R



Right side closure kit for Hoodtype

WTX51200L



Exit left 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.

WTX5700R



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

Symbols glossary



SUITABLE FOR GASTRONORM TRAY



HTR RINSING 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.

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.