

SPH505SH

Family Subfamily Type Crockery

Basket dimensions Control panel Rinse pump Wash pump SHR + steam heat recovery Power connection Professional dishwasher Hoodtype dishwashers Hoodtype Crockery; Glasses; Cutlery; GN1/1 trays 500x500 mm Electronic HTR system Standard Yes 400 V 3N~ / 16 A / 9,7 kW / 50 Hz



Target

Solutions	Coffee shops/Wine bars; Hotels; Restaurants/Pubs;
	Catering and Institutions; QSR

Aesthetics

a .	F I		
Series	Ecoline	Led color	Red

Technical Features

Trays washing option	Yes	Max water hardness	12°f - 7°dH
Trays number	7 x GN 1/1 (530 x 325 mm)	Inlet pressure	100-1000 kPa (min-max)
Water consumption per	3,2 I	Detergent load	1,5 l/h
cycle		Rinse load	0,4 l/h
Wash temperature	58 °C	Usable load height	470 mm
(min-max)		Maximum height with	2138 mm
Rinse temperature (min-	87 °C	open hood	
max)		Product dimensions	634x750x1523 mm
Minimum water consumption per cycle	3,2	WxDxH	
Min. water connection	5°C		
temperature			
Max. inlet temperature	20°C		

Programs



Programs

Program optionsExtra riProgram tableElectroMaximum basket/hour40Maximum dishes/hour720Maximum glasses/hour1440

3 automatic programs; Self-cleaning programs

Extra rinse; Clean water cycle Electronic Ecoline hoodtype 40 720 1440

Electrical Connection

Plug	Not present	Wash pump power	700 W
Tank heating element	2200 W	Default connection	9700 W
power		Optional electrical	230 V 3~ / 26 A / 9,7 kW /
Boiler heating element	9000 W	connection	50 Hz; 230 V~ / 16 A / 3,7
power			kW / 50 Hz ; 230 V~ / 30 A /
			6,7 kW / 50 Hz

Interface

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

Construction

Tank Construction Tank material	Deep drawn Single-skin hood Stainless steel AISI 304 Brog ginted	Hood elevation system Filter Tank capacity Deiler connectiv	Manual 5-stage filter system 14 I 10 J
Back panel Upper wash system	Prepainted One wash and one split rinse spray arms, stainless steel	Boiler capacity Protection class Adjustable feet Drain max. height	10 IPX4 Yes 1000 mm
Lower wash system Tank filter	One wash and one split rinse spray arms, stainless steel Stainless steel		2000

Accessories included

Dish basket	1x PB50D01	Water supply hose	Yes - 2m
Cutlery basket	1x PHOOS02	Drain hose	Yes - 2m
Flat basket	1x PB50G02		

Equipments

Drain pump Peristaltic detergent dispenser	Yes Electronic control	Option for auto daily switch on	Yes, default OFF
		Cycle counter	Yes
		Break tank	Yes



Peristaltic rinse-aid dispenser	Electronic control	Partial renewal of water in the tank and built-in drain pump	Yes
Deafult chemicals dosing unit of measure	gr/lt	Water supply pipe diameter	DN15 - ½"
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 system	Yes	lenght	
Stand-by system	Yes		

Logistic Information

Width packed product Depth packed product Height packed product	770 mm 900 mm 1700 mm	Packed product dimensions Net weight Gross weight (kg)	1700X770X900 137.000 kg 156.000



Compatible Accessories

Probe level kit



PB50G01

KITSONLIV

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



PHOOGR5

Glass insert for 500x500 mm basket



PHOOS02

6 compartment polypropylene basket for cutlery



WB50D01

Wire basket for 18 dishes Ø250 mm. or self service trays, dim. (WxDxH) 500X500x92 mm



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



WB50T02

Wire basket for 7 trays GN1/1 h 20 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



PB50D01

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

PB50T01

Polypropylene basket for 8 trays GN 1/1 h 40 mm



PHOOS01

Polypropylene single basket for cutlerv



PHOOS03

8 compartments polypropylene basket for cutlery

WB50G01

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

WB50G03

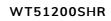
Wire basket with sloped bottom for glasses Ø72 mm max, dim. (WxDxH) 500x500x235 mm

WB50PG5

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

WH00S01

Wire insert for 12 small dishes



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













WT5700SL

Entry table left 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



WT5700SR

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

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



5 STAGE FILTER



STEAM HEAT RECOVERY SYSTEM



MAX. USABLE HEIGHT 470mm



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.

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.

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.



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.

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.