

SPH505SH

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



1,5 l/h

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

Aesthetics

Series Ecoline Led color Red

Technical Features

consumption per cycle

Min. water connection

temperature

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 l Detergent load cycle Rinse load

5°C

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 634x831x1523 mm Minimum water 3,2 l WxDxH



Max. inlet temperature 20°C

Programs

Programs 3 automatic programs; Self-cleaning programs

Program optionsExtra rinse; Clean water cycleProgram tableElectronic Ecoline hoodtype

Maximum basket/hour40Maximum dishes/hour720Maximum glasses/hour1440

Electrical Connection

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; $230 \text{ V} \sim / 16 \text{ A} / 3.7$

power kW / 50 Hz ; 230 V~ / 30 A / 6,7 kW / 50 Hz

Wash pump power 700 W 6,7 kW / 50 F
Plug Not present

Interface

Display4 digitSalt alertYesNumber of buttons5Manual diagnosticYes

On/Off button Yes

Construction

TankDeep drawnFilter5-stage filter system

ConstructionSingle-skin hoodTank capacity14 lTank materialStainless steel AISI 304Boiler capacity10 l

Tank material Stainless steel AISI 304 Boiler capacity 10 I

Back panel Prepainted Boiler type Artm

Back panelPrepaintedBoiler typeArtmosferic boilerUpper wash systemOne wash and one splitProtection classIPX4

rinse spray arms, stainless Adjustable feet Yes

steel Drain max. height 1000 mm

Lower wash system

One wash and one split
rinse spray arms, stainless

steel

Tank filter Stainless steel

Hood elevation system Manual

Accessories included

Dish basket 1x PB50D01 Water supply hose Yes - 2 m

Cutlery basket 1x PHOOS02 Drain hose Yes - 2m Flat basket 1x PB50G02



Equipments

Option for auto daily Yes, default OFF Drain pump Yes switch on Peristaltic detergent Electronic control Cycle counter dispenser Yes Peristaltic rinse-aid Electronic control Break tank Yes dispenser Partial renewal of water Yes **Deafult chemicals** ar/lt in the tank and built-in dosing unit of measure drain pump Automatic built softener Yes Water supply pipe DN15 - 1/2" diameter Rinse boiler Thermostop Yes - default Drain supply pipe system DN20-G 3/4" diameter Wash tank Thermostop Yes system Detergent (red) hose 2,2 m lenght Wash pump soft start Yes Rinse aid (blue) hose 2.2 m system lenght Stand-by system Yes

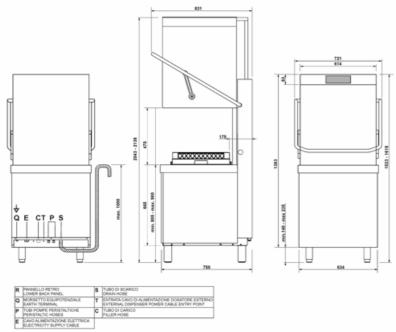
Logistic Information

Width packed product 770 mm Packed product 1700x770x900 mm

Depth packed product 900 mm dimensions

Height packed product 1700 mm Net weight 137,000 kg

Gross weight 156,000 kg





Compatible Accessories

KITSONLIV

Probe level kit



PB50G01

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



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



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



PHOOS01

Polypropylene single basket for cutlery



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



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





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



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



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.

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.