

SPH505SH

Familia	Lavavajillas
Subfamilia	Lavavajillas de cúpula
Dimensiones de la cesta	500x500 mm
Rinse pump	HTR system
Wash pump	Standard
Sistema SHR	Sí
Conexión eléctrica	400 V 3N~ / 16 A / 9,7 kW / 50 Hz



Distribución

Usuarios potenciales	Cafeterías - Vinotecas; Hoteles; Restaurantes - Pubs; catering e Instituciones; QSR
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Estética

Serie	Ecoline	Color Led	Rojo
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Características técnicas

Trays washing option	Sí	Dureza máxima del agua	12°f - 7°dH
Trays number	7 x GN 1/1 (530 x 325 mm)	Entrada de agua	100-1000 kPa (min-max)
Water consumption per cycle	3,2 l	Dosificador de detergente peristáltico	Si, manual
Wash temperature (min-max)	58 °C	Dosificador de detergente peristáltico	Si, manual
Rinse temperature (min-max)	87 °C	Altura útil de carga	470 mm
Minimum water consumption per cycle	3,2 l	Altura máxima con campana abierta	2138 mm
Entrada de agua	5°C	Product dimensions WxDxH	634x750x1523 mm
Max. inlet temperature	20°C		

Programas

Programs	3 programas automáticos; Programas de autolimpieza
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Program options	Aclarado extra; Ciclo de agua limpia
Program table	Electronic Ecoline hoodtype
Máximo cesto / hora	40
Máximo platos / hora	720
Máximo copas / hora	1440

Conexión eléctrica

Tank heating element power	2200 W	Conexión por defecto	9700 W
Boiler heating element power	9000 W	Opción de conexión eléctrica	230 V 3~ / 26 A / 9,7 kW / 50 Hz; 230 V~ / 16 A / 3,7 kW / 50 Hz; 230 V~ / 30 A / 6,7 kW / 50 Hz
Wash pump power	700 W		

Interface

Pantalla	4 dígitos	Alerta de sal	Sí
Número de botones	5	Diagnostico manual	Sí
Botón ON/OFF	Sí		

Construcción

Cuba	Profundidad del dibujo	Hood elevation system	Manual
Construcción de la cuba	Single-skin hood	Bomba de desagüe	Sí
Material de la cuba	Acero inoxidable AISI 304	Capacidad de la cuba	14 l
Panel trasero	Prepintado	Volumen del calderín	10 l
Upper wash system	Un brazo rociador para lavado y un brazo rociador para aclarado, de acero inoxidable.	Clase de protección	IPX4
Lower wash system	Un brazo rociador para lavado y un brazo rociador dividido para aclarado, de acero inoxidable.	Adjustable feet	Sí
Filtro de la cuba	Acero inoxidable	Profundidad de carga	1000 mm

Equipo accesorios incluidos

Cesta de platos	PB50D01	Tubería de suministro de agua	Si - 2m
Cesta de cubiertos	PHOOS02	Tubo de desagüe	Si - 2m
Cesta plana	1x PB50G02		

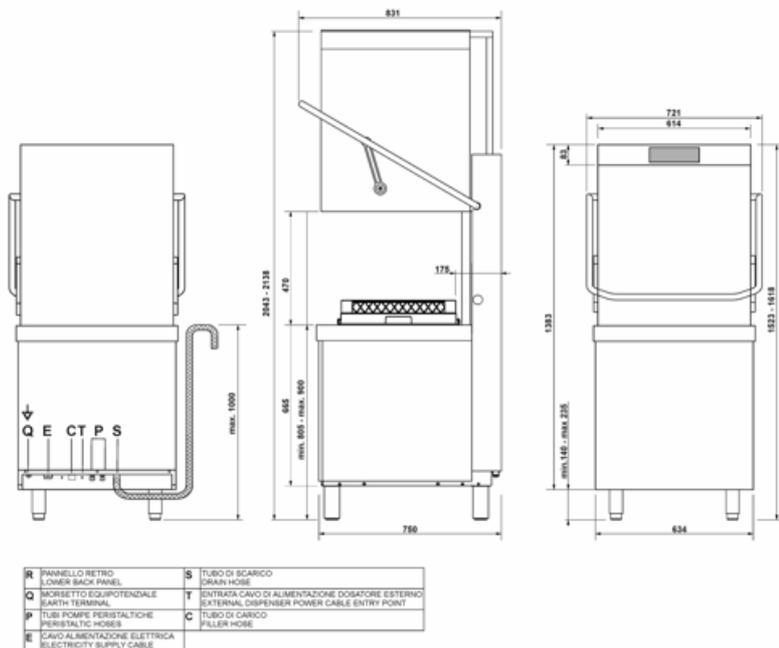
Equipamiento

Bomba de desagüe	Sí	Option for auto daily switch on	Si, por defecto desactivado
Peristaltic detergent dispenser	Si, control electrónico	Contador de ciclos	Sí
		Tanque de rotura	Sí

Peristaltic rinse-aid dispenser	Si, control electrónico	Renovación parcial del agua en el tanque e incorporación bomba de drenaje	Sí
Dosificación de productos químicos	gr/lt	Diámetro del tubo de entrada de agua	Si - 1,5m
Descalcificador incorporado	Sí	Diámetro del tubo de desagüe	Si - 2m
Rinse boiler Thermostop system	Yes - default	Dosificador de detergente peristáltico	Si, manual
Wash tank Thermostop system	Sí	Dosificador de detergente peristáltico	Si, manual
Wash pump soft start system	Sí		
Stand-by system	Sí		

Datos logísticos

Ancho del producto empaquetado	770 mm	Dimensiones del producto embalado	1700X770X900
Profundidad producto embalado	900 mm	Peso neto	137,000 kg
Altura del producto embalado	1700 mm	Peso bruto (kg)	156,000



Accesorios Compatible



KITSONLIV

Probe level kit



PB50G01

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



PHOGR5

Glass insert for 500x500 mm basket



PHOOS02



PB50D01

Cesta de polipropileno para 18 platos, 500x500x105 mm



PB50T01

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



PHOOS01



PHOOS03

Cesta de polipropileno de 8 compartimentos para cubiertos sugerida para Tipo Campana



WB50D01

Cesta de alambre para 18 platos 250 mm máx. bandejas de diámetro o autoservicio, 500X500mm



WB50G01

Cesta de alambre universal con fondo plano, 500x500x123 mm



WB50G02

Cesta de alambre para vasos de 90 mm de diámetro máximo con fondo inclinado, 500x500x170 mm



WB50G03

Cesta de alambre para vasos de 72 mm de diámetro con fondo inclinado, 500x500x235 mm



WB50G04

Cesta de alambre para vasos de 135 mm de diámetro máximo, con fondo inclinado, 500x500x170 mm



WB50PG5

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

WB50T02



Cesta de alambre para 7 bandejas
GN1/1 h 20 mm, 500x500 mm

WH00S01



WT51200SHL



WT51200SHR



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

WT5700SL



Entry table left side with sink,
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

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

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.

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.