

# SPH505SL

Family Professional dishwasher Subfamily Hoodtype dishwashers

Type Hoodtype

Crockery; Glasses; Cutlery; GN1/1

trays

Basket dimensions500x500 mmRinse pumpHTR systemWash pumpStandard

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

Trays washing option Yes Max water hardness 54°f - 30°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

cycle Rinse load 0,4 l/h
Wash temperature 58 °C Usable load height 470 mm

(min-max) Maximum height with 2055 mm

Rinse temperature (min- 87 °C open hood

max) Product dimensions 634x750x1440 mm Minimum water 3,2 l WxDxH

Min. water connection 5°C temperature



Max. inlet temperature 60°C

# **Programs**

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

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

Maximum basket/hour 40 Maximum dishes/hour 720 Maximum glasses/hour 1440

### **Electrical Connection**

Plug Not present Wash pump power 700 W 9700 W

2200 W **Default connection** Tank heating element power Optional electrical 230 V 3~ / 28 A / 9,7 kW /

9000 W Boiler heating element connection 50 Hz; 230 V~ / 16 A / 3,7 kW / 50 Hz; 230 V~ / 29 A / power

6,7 kW / 50 Hz

# Interface

4 digit Salt alert Yes Display Number of buttons 5 Manual diagnostic Yes

On/Off button

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 Noise Lpa 63,1 dBA

rinse spray arms, stainless **Protection class** IPX4 steel

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

rinse spray arms, stainless

Tank filter Stainless steel

Hood elevation system Manual

### Accessories included

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

Flat basket 1x PB50G02



# **Equipments**

Option for auto daily Drain pump Yes Yes, default OFF 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 2,2m lenght Wash pump soft start Yes Rinse aid (blue) hose 2.2m system lenght Stand-by system Yes

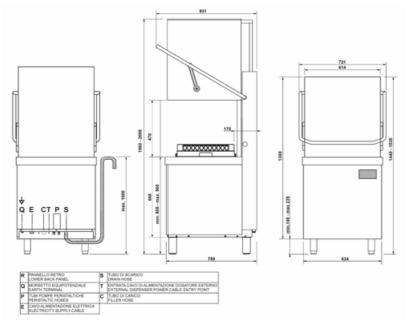
# **Logistic Information**

Width packed product 700 mm Packed product 1700X700X900

Depth packed product 900 mm dimensions

Height packed product 1700 mm Net weight 108,000 kg

Gross weight (kg) 124,000





# **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



#### **PHOOS01**

PB50D01

PB50T01

1/1 h 40 mm

Polypropylene single basket for cutlery

Polypropylene basket for 18 plates

Polypropylene basket for 8 trays GN

Ø250 mm, dim.(WxDxH) 500x500x105 mm



cutlery



#### PHOOS03

8 compartments polypropylene basket for cutlery



#### WB50D01

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



#### WB50G01

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



### WB50G02

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



### WB50G03

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



## WB50G04

Wire basket with sloped bottom for glasses Ø135 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



#### WH00S01

Wire insert for 12 small dishes



#### 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





#### 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



5 STAGE FILTER



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.

#### 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.