SPH505SL

Family	Professional dishwasher
Subfamily	Hoodtype
Type	Hoodtype dishwashers
Crockery	Crockery; Glasses; Cutlery; GN1/1 trays
Basket dimensions	500x500 mm
Standard drain pump with partial water renewal in the wash tank	Yes
Rinse pump	HTR system
Boiler type	Atmosferic boiler
Wash pump	Standard
Power connection	400 V 3N~ / 16 A / 9,7 kW / 50 Hz
Product dimensions (WxDxH)	634x750x1440 mm

Target

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

Aesthetics

Led color	Red	**Series**	Ecoline

Technical Features

Trays number	7 x GN1/1	**Max. inlet temperature**	60°C
Trays washing option	Yes	**Max water hardness**	60°f - 34°dH
Water consumption per cycle	3,2 l	**Inlet pressure**	100-1000 kPa (min-max)
Wash temperature (min-max)	58 °C	**Detergent load**	1,5 l/h
Rinse temperature (min-max)	87 °C	**Rinse load**	0,4 l/h
Min. water connection temperature	5°C	**Usable load height**	470 mm
Minimum water consumption per cycle	3,2 l	**Maximum height with open hood**	2055 mm

Programs

Programs	3 automatic programs; Self-cleaning 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

Tank heating element power	2200 W	Default connection	9700 W
Boiler heating element power	9000 W	Optional electrical connection	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	Plug	Not present

Interface

Display	4 digit	Salt alert	Yes
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 l
Tank material	Stainless steel AISI 304	Boiler capacity	10 l
Back panel	Prepainted	Noise	Lpa 63,1 dBA
Upper wash system	One wash and one split rinse spray arms, stainless steel	Protection class	IPX4
		Adjustable feet	Yes
Lower wash system	One wash and one split rinse spray arms, stainless steel	Drain max. height	1000 mm
Tank filter	Stainless steel		
Hood elevation system	Manual		

Accessories included

Dish basket	1x PB50D01	Water supply hose	Yes - 2 m
Cutlery basket	1x PHOOS04	Drain hose	Yes - 2m
Flat basket	1x PB50G02		

Equipments

Peristaltic detergent dispenser	Electronic control	**Option for auto daily switch on**	Yes, default OFF
Peristaltic rinse-aid dispenser	Electronic control	**Cycle counter**	Yes
		Break tank	Yes
Deafult chemicals dosing unit of measure	gr/lt	**Water supply pipe diameter**	DN15 - ½"
Automatic built softener	Yes	**Drain supply pipe diameter**	DN20-G 3/4"
Rinse boiler Thermostop system	Yes - default	**Detergent (red) hose length**	2,2 m
Wash tank Thermostop system	Yes	**Rinse aid (blue) hose length**	2,2 m
Wash pump soft start system	Yes		
Stand-by system	Yes		

Logistic Information

EAN code	8017709339838	**Net weight**	105,000 kg
Packed product dimensions (WxDxH)	1700x700x900 mm	**Gross weight**	124,000 kg
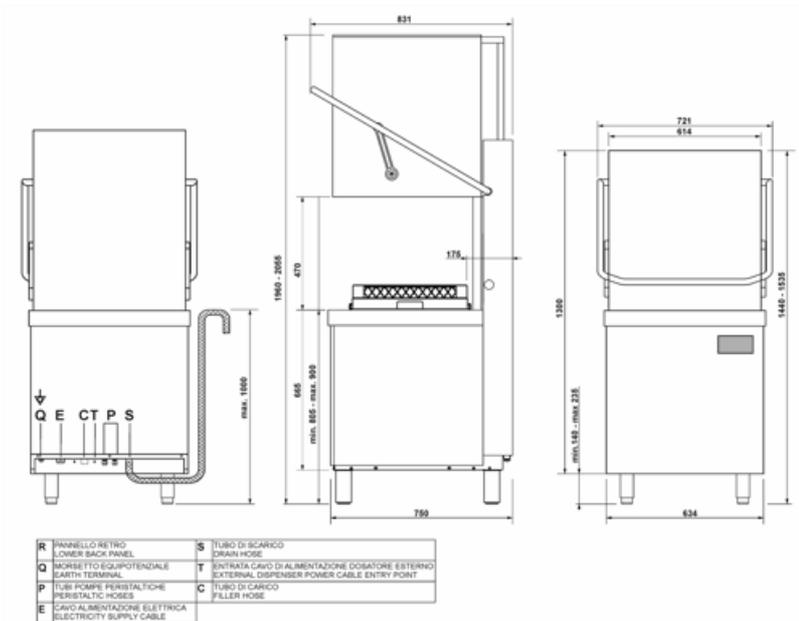
Compatible Accessories

KITSONLIV

Probe level kit

PB50D01

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

PB50G01

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

PB50T01

Polypropylene basket for 8 trays GN 1/1 h 40 mm for traywasher and hood-type models. Vertical row spacing 68 mm and horizontal row spacing 54 mm, dim. (WxDxH) 500x500x105 mm

PHOOGR5

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

PHOOS01

Polypropylene single basket for cutlery

PHOOS03

8 compartments polypropylene basket for cutlery

PHOOS04

4 compartments polypropylene basket for cutlery

WB50D01

Wire basket for 18 dishes Ø250 mm max or trays h 370 mm, dim. (WxDxH) 500X500x92 mm

WB50G01

Universal wire basket with flat bottom, internal height 120 mm, dim. (WxDxH) 500x500x130 mm

WB50G02

Wire basket with sloped bottom for 25 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 12 glasses Ø110 mm max or 9 glasses Ø135 mm max, dim. (WxDxH) 500x500x165 mm

WB50PG5

Wire basket with flat bottom for 25 plastic glasses, max. H 230 mm, min.-max. Ø 36-95 mm, dim. (WxDxH) 500x500x260 mm

WB50T02

Wire basket for 7 trays GN1/1 h 20 mm, dim. (WxD) 500x500 mm

WH00S01

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

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

WT5700SR

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

WTC5L

Left side closure kit for Hoodtype

WTC5R

Right side closure kit for Hoodtype

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

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.

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.