

SPH515

Product Family	Dishwasher
Subfamily	Hoodtype dishwasher
Type	Hoodtype
Crockery	Crockery; Glasses; Cutlery; GN1/1 trays
Basket dimensions	500x500 mm
Control Panel	Electronic
Rinse pump	HTR system
Wash pump	Standard
Default power supply	400 V 3N~ / 16 A / 9,7 kW / 50 Hz



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	Topline	Led colour	Green
---------------	---------	-------------------	-------

Technical Features

Trays washing option	Yes	Max water hardness	12°f - 7°dH
Trays number	7 x GN 1/1 (530 x 325 mm)	Water inlet pressure	100-1000 kPa
Water consumption per cycle	3,2 l	Detergent flow rate	1.5 l/h
Wash temperature (min-max)	58 °C	Rinse aid flow rate	0.4 l/h
Rinse temperature (min-max)	71 °C - 87 °C	Usable load height	470 mm
Minimum water consumption per cycle	3,2 l	Maximum height with hood open	2138 mm
Warm water connection	8°C	Dimensions	634x750x1523 mm

Max. inlet temperature 60°C

Programmes

Programs	6 automatic programs; 1 fully programmable program; Self-cleaning programs
Program options	Extra rinse; Clean water cycle
Program table	Easyline hoodtype
Maximum baskets/hour	60
Maximum plates/hour	1080
Maximum glasses/hour	2160

Electrical Connection

Tank heating element power	2200 W	Default connection	9700 W
Boiler heating element power	9000 W	Electrical connection options	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

Display	8 digit	Cycle progress indicator	Yes
On/off indicator	Yes	End of cycle indicator	Yes
Low rinse aid alert	Yes	Manual diagnostics	Yes
Low detergent alert	Yes		

Construction

Tank	Deep drawn	Filter	5-stages filter system
Construction	Double-skin hood	Wash tank capacity	14 l
Tank material	Stainless steel AISI 304	Boiler capacity	10 l
Back panel	Galvanised	Boiler type	Artmosferic boiler
Upper washing system	One washing and one split rinse spray arms, stainless steel	Noise level	Lpa 59.9 dBA
Lower washing system	One washing and one split rinse spray arms, stainless steel	Protection class	IPX4
Tank filter	Stainless steel	Adjustable feet	Yes
Hood elevation system	Manual	Drain max. height	1000 mm

Accessories Included

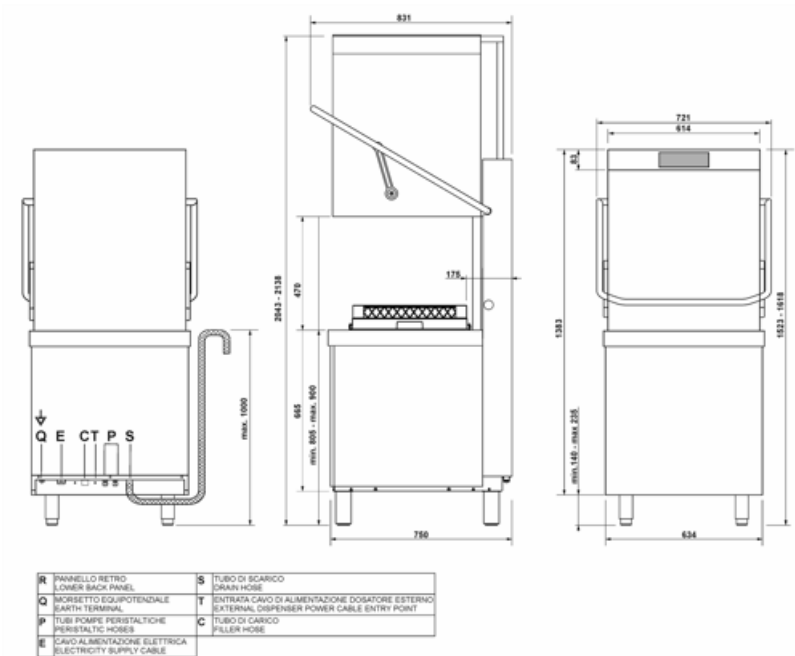
Plate basket	PB50D01	Water supply pipe	Yes - 2m
Cutlery basket	PHOOS02	Drain pipe	Yes - 2m
Flat basket	PB50G02		

Equipment

Drain pump	Yes	Option for auto daily switch on	Yes
Peristaltic detergent dispenser	Yes, electronic control	Cycle counter	Yes
Peristaltic rinse-aid dispenser	Yes, electronic control	Break tank	Yes
Chemical level probe	Yes, optional KITSONLIV	Partial water exchange in the wash tank via built-in drain pump	Yes
Chemical dosing	gr/lt	Water supply pipe diameter	16 mm
Rinse boiler Thermostop system	Yes - default	Drain supply pipe diameter	21.5 mm
Wash tank Thermostop system	Yes	Detergent (red) hose length	Yes, manual
Wash pump soft start system	Yes	Rinse aid (blue) hose length	Yes, manual
Stand-by system	Yes		

Logistic Information

Packed width	700 mm	Dimensions of the packed product (mm)	1700X700X900
Packaged depth	900 mm	Net weight (kg)	122.000 kg
Height (mm) packed	1700 mm	Gross weight (kg)	134.000

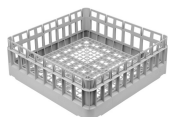


Compatible Accessories



KITSONLIV

Probe level kit



PB50G02

Universal basket in polypropylene 500x500



PHO0GR5

Glass basket for 500x500 mm glasswashers



PHOOS02

Basket in polypropylene for cutlery with 6 compartments



WB50D01

Wire basket for 18 dishes and trays 500x500



WB50G02

Wire basket for glasses with inclined bottom 500x500



WB50G04

Wire basket for glasses with inclined bottom 500x500



WB50T02

Wire basket for 5 trays 600x500



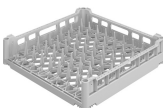
WT51200SHL

Entry table left side 1200mm



PB50D01

Basket made of polypylene for 18 plates 500x500



PB50T01

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



PHOOS01

Single basket in polypropylene for cutlery



PHOOS03

Basket in polypropylene with 6 compartment for cutlery for Capote



WB50G01

Universal wire basket with flat bottom 500x500



WB50G03

Wire basket for glasses with inclined bottom 500x500



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 1200mm



WT51200SL

Entry table left side 1200mm



WT51200SR

Entry table right side 1200mm



WT5700SL

Entry table left side 700mm



WT5700SR

Entry table right side 700mm



WTX51200

Exit table both sides 1200mm



WTX51200L

Exit table left side 1200mm



WTX51200R

Exit table right side 1200mm



WTX5700

Exit table both sides 700mm



WTX5700L

Exit table left side 700mm



WTX5700R

Exit table right side 700mm

Symbols glossary



Suitable for 1/1GN trays



HTR rinsing system



MAX. USABLE HEIGHT 470mm



5 STAGE FILTER

Benefit

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.

Double-skin hood

Thermal and acoustic insulation guaranteed

The double-skin design of the hood is engineered to optimise energy efficiency by minimising heat dispersion and accelerating water heating, resulting in lower energy consumption and faster start-up times. Additionally, it provides effective sound insulation, helping to reduce noise levels and ensuring 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.