

# SPH515H

<b>Product Family</b>	Dishwasher
<b>Subfamily</b>	Hoodtype
<b>Type</b>	Hoodtype dishwasher
<b>Crockery</b>	Crockery; Glasses; Cutlery; GN1/1 trays
<b>Basket dimensions</b>	500x500 mm
<b>Control Panel</b>	Electronic
<b>Rinse pump</b>	HTR system
<b>Wash pump</b>	Standard
<b>SHR system</b>	Yes
<b>Default power supply</b>	400 V 3N~ / 16 A / 9,7 kW / 50 Hz
<b>Dimensions</b>	634x750x1523 mm



## Target

<b>Industries</b>	Bar / Cafeterias / Bistros / Wine bars / Pubs; Hotels; Ristoranti / Catering; Bakeries / Pastry shops; Food Industries; Care facilities ; Grocery shops / Food retail; Catering; Commercial food services; Butcher shops / Delicatessens
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## Aesthetics

Led colour	Green	Series	Topline
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## Technical Features

<b>Trays number</b>	7 x GN 1/1 (530 x 325 mm)	<b>Max. inlet temperature</b>	20°C
<b>Trays washing option</b>	Yes	<b>Max water hardness</b>	12°f - 7°dH
<b>Water consumption per cycle</b>	3,2 l	<b>Water inlet pressure</b>	100-1000 kPa
<b>Wash temperature (min-max)</b>	58 °C	<b>Detergent flow rate</b>	1.5 l/h
<b>Rinse temperature (min- max)</b>	71 °C - 87 °C	<b>Rinse aid flow rate</b>	0.4 l/h
<b>Warm water connection</b>	5°C	<b>Usable load height</b>	470 mm
<b>Minimum water consumption per cycle</b>	3,2 l	<b>Maximum height with hood open</b>	2138 mm

## Programmes

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

## Electrical Connection

<b>Tank heating element power</b>	2200 W	<b>Default connection</b>	9700 W
<b>Boiler heating element power</b>	9000 W	<b>Electrical connection options</b>	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
<b>Wash pump power</b>	700 W	<b>Plug</b>	No

## Interface

<b>Display</b>	8 digit	<b>On/off indicator</b>	Yes
<b>Number of buttons</b>	5	<b>Manual diagnostics</b>	Yes

## Construction

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

## Accessories Included

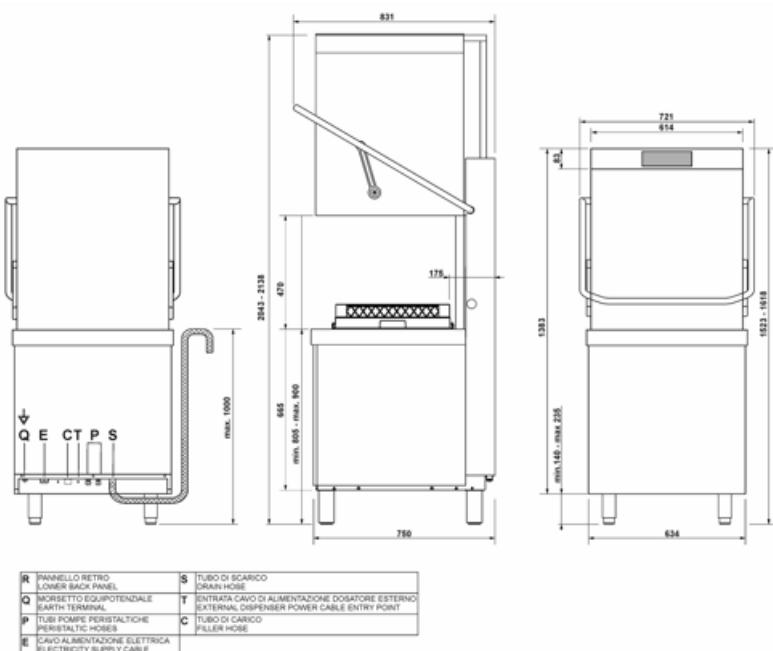
<b>Plate basket</b>	PB50D01	<b>Water supply pipe</b>	Yes - 2m
<b>Cutlery basket</b>	1x PHOOS04	<b>Drain pipe</b>	Yes - 2m
<b>Flat basket</b>	PB50G02		

## Equipment

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

## Logistic Information

<b>EAN code</b>	8017709341770	<b>Net weight (kg)</b>	147.000 kg
<b>Packed product dimensions (WxDxH)</b>	1700x770x900 mm	<b>Gross weight (kg)</b>	166.000 kg



## Compatible Accessories

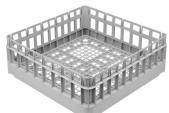
### KITSONLIV

Probe level kit



### PB50G02

Universal basket in polypropylene  
500x500



### PHOOGR5

Glass basket for 500x500 mm  
glasswashers



### PHOOS03

Basket in polypropylene with 6  
compartment for cutlery for Capote



### 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 with sink and  
scraping hole, splashback (100mm) and  
lower shelf, dim. (WxDxH)  
1200x720x821, 5 mm



### 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



### PHOOS04

4 compartments polypropylene  
basket for cutlery



### WB50G01

Universal wire basket with flat bottom  
500x500



### WB50G03

Wire basket for glasses with inclined  
bottom 500x500



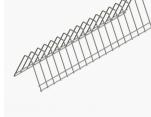
### WB50PG5

Wire basket with flat bottom for 25  
plastic glasses, max. H 230 mm, min.-  
max. Ø 36-95 mm, 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




**WT51200SL**

Entry table left 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


**WTX51200R**

Exit right side table, with splashback (100 mm) and lower shelf, dim. (WxDxH) 1200x720x821, 5 mm


**WTX5700L**

Exit table left 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


**WT51200SR**

Entry table right side with sink, splashback (100mm) and lower shelf, dim. (WxDxH) 1200x720x821, 5 mm


**WTC5R**

Right side closure kit for Hoodtype


**WTX51200L**

Exit left 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.


**WTX5700R**

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

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## Symbols glossary

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 **GN1/1** Suitable for 1/1GN trays

 **HTR** rinsing system

 **SHR®** STEAM HEAT RECOVERY SYSTEM

 **MAX. USABLE HEIGHT 470mm**

 **5 STAGE FILTER**

## Benefit

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### 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

#### SHR+ System: guaranteed savings and comfort

The SHR+ System eliminates 100% of the steam produced during the rinse phase, improving air quality and reducing humidity in work environments. Additionally, it recovers energy from the condensed steam, ensuring up to 25% energy savings and eliminating the costs associated with an external extraction system.

### 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.