

SPH515H

Professional dishwasher Family

Subfamily Hoodtype

Hoodtype dishwashers Type

Crockery Crockery; Glasses; Cutlery; GN1/1

Basket dimensions 500x500 mm Control panel Electronic Rinse pump HTR system Standard Wash pump SHR + steam heat recovery Yes

Power connection 400 V 3N~ / 16 A / 9,7 kW / 50 Hz



Target

Bar / Cafeterias / Bistros / **Industries**

> 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 Easyline Led color Green

Technical Features

consumption per cycle

Min. water connection

12°f - 7°dH Trays washing option Max water hardness Yes

Trays number 7 x GN 1/1 (530 x 325 mm) Inlet pressure 100-1000 kPa (min-max)

Water consumption per 3,2 I **Detergent load** 1,5 l/h cycle Rinse load 0.4 l/h Wash temperature 58 °C Usable load height 470 mm

(min-max) Maximum height with 2138 mm Rinse temperature (min- 71 °C - 87 °C open hood

max) **Product dimensions**

5°C

634x831x1523 mm Minimum water 3,21 **WxDxH**

temperature **SMEG SPA** 30/10/2025



Max. inlet temperature 20°C

Programs

Programs 6 automatic programs; 1 fully customizable program; Self-

cleaning programs

Program options Extra rinse; Clean water cycle

Program table Easyline hoodtype

Maximum basket/hour60Maximum dishes/hour1080Maximum glasses/hour2160

9000 W

Electrical Connection

Tank heating element 2200 W Default connection 9700 W

power

Boiler heating element

power

Wash pump power 700 W

Optional electrical 230 V 3~ / 26 A / 9,7 kW /

connection 50 Hz; 230 V~ / 16 A / 3,7 kW / 50 Hz; 230 V~ / 30 A /

6,7 kW / 50 Hz

Plug Not present

Interface

Display 8 digit On/Off button Yes
Number of buttons 5 Manual diagnostic Yes

Construction

TankDeep drawnFilter5-stage filter system

Construction Double-skin hood Tank capacity 14 |
Tank material Stainless steel AISI 304 Boiler capacity 10 |

Tank material Stainless steel AISI 304 Boiler capacity 10 I

Back panelPrepaintedBoiler typeArtmosferic boilerUpper wash systemOne wash and one splitNoiseLpa 59,9 dBA

rinse spray arms, stainless Protection class IPX4

steel Adjustable feet Yes

ower wash system One wash and one split Project Adjustable feet 1000 mm

Lower wash system
One wash and one split rinse spray arms, stainless

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 - 2 m
Cutlery basket 1x PH00S02 Drain hose Yes - 2 m

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 Chemicals level probe Yes, with optional kit in the tank and built-in KITSONLIV drain pump **Deafult chemicals** Water supply pipe gr/lt DN15 - 1/2" dosing unit of measure diameter Drain supply pipe Rinse boiler Thermostop Yes - default DN20-G 3/4" diameter system Wash tank Thermostop Yes Detergent (red) hose 2,2 m system lenght Wash pump soft start Yes Rinse aid (blue) hose 2.2 m lenght system Yes Stand-by system

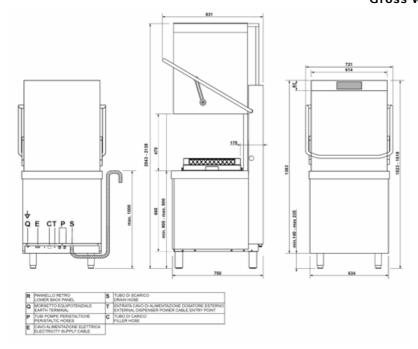
Logistic Information

Width packed product 770 mm Packed product 1700x770x900 mm

Depth packed product 900 mm dimensions

Height packed product 1700 mm Net weight 147,000 kg

Gross weight 166,000 kg





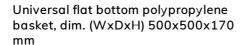
Compatible Accessories

KITSONLIV

Probe level kit



PB50G02





PHOOGR5

Glass insert for 500x500 mm basket



PHOOS02

6 compartment polypropylene basket for cutlery



PHOOS03

cutlery

PB50D01

PB50T01

1/1 h 40 mm

PHOOS01

8 compartments polypropylene basket for cutlery

Polypropylene single basket for

Polypropylene basket for 18 plates

Polypropylene basket for 8 trays GN

Ø250 mm, dim.(WxDxH) 500x500x105 mm



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





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



WTX6700F

Universal table for either side, with front coupling and lower shelf, dim. (WxDxH) 705x660x821, 5 mm



Symbols glossary

GN1/1

SUITABLE FOR GASTRONORM TRAY



HTR RINSING SYSTEM



STEAM HEAT RECOVERY SYSTEM



 ${\sf MAX.\,USABLE\,HEIGHT\,470mm}$



5 STAGE FILTER



Benefit (TT)

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.

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.

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.