

# SPH515H

|   |                                     |
|---|-------------------------------------|
| Família   | Máquina de lavar louça profissional |
| Subfamília  | Máquina de lavar louça de capota    |
| Tipo  | Máquina de lavar louça de capota    |
| Louça   | Louça; Copos; Talheres; GN1/1 trays |
| Dimensões do cesto  | 500x500 mm                          |
| Painel de comandos  | Controlo eletrónico da temperatura  |
| Standard drain pump with partial water renewal in the wash tank | Sim                                 |
| Bomba de enxaguamento   | HTR system                          |
| Tipo de caldeira  | Atmosferic boiler                   |
| Bomba de lavagem  | Standard                            |
| Sistema SHR   | Sim                                 |
| Ligação energética  | 400 V 3N~ / 16 A / 9,7 kW / 50 Hz   |
| Dimensões do produto (LxPxA)                                    | 634x750x1523 mm                     |



## Mercado

|            |   |
|------------|---|
| Indústrias | Bares, Cafés e Pubs;<br>Hotelaria; Restaurantes /<br>Catering; Padarias /<br>Pastelarias; Indústrias<br>Alimentares;<br>Estabelecimentos de<br>Cuidados; Supermercados /<br>Comércio de alimentos;<br>Catering; Indústrias<br>Alimentares; Talhos |
|------------|---|

## Design

|              |       |        |          |
|--------------|-------|--------|----------|
| Cor dos LEDs | Verde | Design | Easyline |
|--------------|-------|--------|----------|

## Especificações técnicas

|   |               |                                   |                        |
|---|---------------|-----------------------------------|------------------------|
| Trays number                            | 7 x GN1/1     | Temperatura máxima de entrada:    | 20°C                   |
| Opção de lavagem dos tabuleiros         | Sim           | Dureza máxima da água             | 5°f - 3°dH             |
| Consumo de água por ciclo               | 3,2 l         | Pressão de entrada                | 100-1000 kPa (min-max) |
| Temperatura de lavagem (mín.-máx)       | 58 °C         | Carga de detergente               | 1,5 l/h                |
| Temperatura de enxaguamento (mín.-máx.) | 71 °C - 87 °C | Carga de enxaguamento             | 0,4 l/h                |
|   |               | Altura de carga operável          | 470 mm                 |
|   |               | Altura máxima com a capota aberta | 2138 mm                |

|   |       |
|---|-------|
| Temperatura de enxaguamento a frio          | No    |
| Temperatura pré-definida de ligação da água | 5°C   |
| Consumo mínimo de água por ciclo            | 3,2 l |

## Programas

|                              |   |
|------------------------------|---|
| Programas                    | 6 programas automáticos; 1 fully customizable program; Programas de autolimpeza |
| Opções do programa           | Enxaguamento extra; Ciclo da água limpa   |
| Tabela de programas          | Easyline hoodtype   |
| Numero máximo de cestos/hora | 60  |
| Numero máximo de pratos/hora | 1080  |
| Numero máximo de copos/hora  | 2160  |

## Ligação elétrica

|   |        |                            |  |
|---|--------|----------------------------|--|
| Potência do elemento de aquecimento do tanque   | 2200 W | Ligação pré-definida       | 9700 W   |
| Potência do elemento de aquecimento da caldeira | 9000 W | Ligação eléctrica opcional | 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 |
| Potência da bomba de lavagem                    | 700 W  | Ficha eléctrica            | Não  |

## Interface

|                  |           |                       |     |
|------------------|-----------|-----------------------|-----|
| Display          | 8 dígitos | Luz indicadora On/Off | Sim |
| Numero de botões | 5         | Diagnóstico manual    | Sim |

## ESPECIFICAÇÕES TÉCNICAS

|                             |   |                         |                                    |
|-----------------------------|---|-------------------------|------------------------------------|
| Cuba                        | Profundo  | Filtro                  | Sistema de filtragem de 5 estágios |
| Tipologia                   | Double-skin hood  | Capacidade da cuba      | 14 l                               |
| Material da cuba            | Aço inox AISI 304   | Capacidade da caldeira  | 10 l                               |
| Painel traseiro             | Previamente pintado   | Ruído                   | Lpa 59,9 dBA                       |
| Sistema de lavagem superior | Um braço de lavagem e um braço de enxaguamento dividido, em aço inoxidável. | Classe de Proteção      | IPX4                               |
| Sistema de lavagem inferior | One wash and one split rinse spray arms, stainless steel                    | Pés ajustáveis          | Sim                                |
| Filtro da cuba              | Aço inox  | Altura max. de drenagem | 1000 mm                            |
| Hood elevation system       | Manual  |                         |                                    |

## Acessórios incluídos

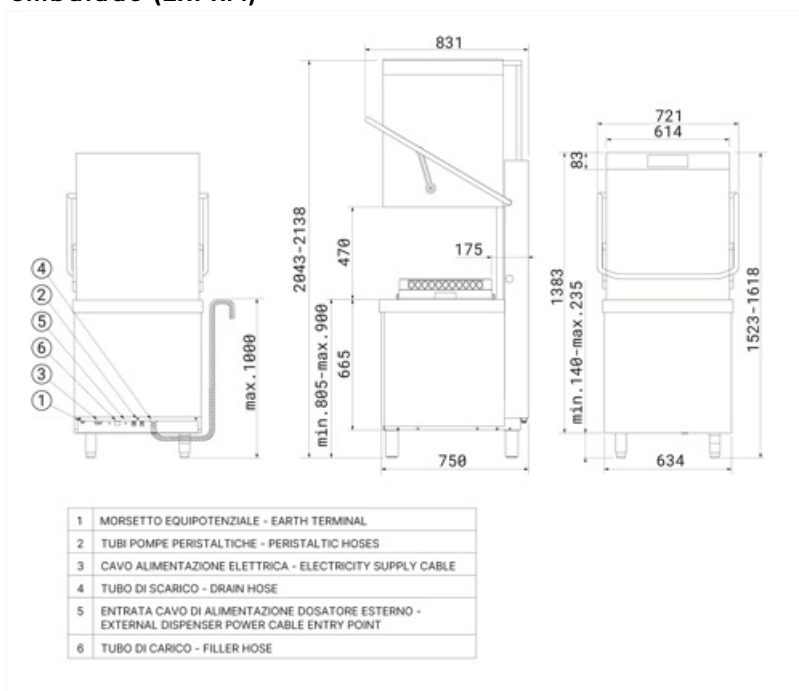
|                      |            |                                    |          |
|----------------------|------------|------------------------------------|----------|
| Cesto para pratos    | 1x PB50D01 | Mangueira de abastecimento de água | Sim - 2m |
| Cesto para talheres  | 1x PHOOS04 | Mangueira de drenagem              | Sim - 2m |
| Cesto de fundo plano | 1x PB50G02 |                                    |          |

## Equipamentos

|   |                         |   |                              |
|---|-------------------------|---|------------------------------|
| Dispensador peristáltico de detergente            | Controlo eletrónico     | Opção para ativação automática diária             | Sim, desligado por definição |
| Dispensador peristáltico de abrilhantador         | Controlo eletrónico     | Contador de ciclos                                | Sim                          |
| Sonda de nível químico                            | Sim, opcional KITSONLIV | Tanque de Ruptura                                 | Sim                          |
| Unidade de medida da dosagem de produtos químicos | gr/lt                   | Diâmetro do tudo de abastecimento de água         | DN15 - ½"                    |
| Sistema Thermostop para caldeira de enxaguamento  | Yes - default           | Ø do tubo de drenagem                             | DN20-G 3/4"                  |
| Sistema Thermostop no tanque de lavagem           | Sim                     | Comprimento da mangueira de detergente (vermelha) | 2,2 m                        |
| Sistema de arranque suave da bomba de lavagem     | Sim                     | Comprimento da mangueira de enxaguamento (azul)   | 2,2 m                        |
| Sistema Stand-by                                  | Sim                     |   |                              |

## Dados de logística

|                                       |                 |                   |            |
|---------------------------------------|-----------------|-------------------|------------|
| Código EAN                            | 8017709341770   | Peso líquido (kg) | 147.000 kg |
| Dimensões do produto embalado (LxPxA) | 770x900x1700 mm | Peso bruto (kg)   | 166.000 kg |

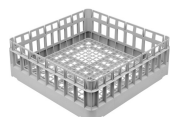


## Acessórios Compatíveis



### KITSONLIV

Probe level kit



### PB50G02

Universal flat bottom polypropylene basket, internal height 150 mm, dim. (WxDxH) 500x500x170 mm



### PHOGR5

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



### PHOOS03

8 compartments polypropylene basket for cutlery



### WB50D01

Wire basket for 18 dishes Ø250 mm max or trays h 370 mm, dim. (WxDxH) 500x500x92 mm



### WB50G02

Wire basket with sloped bottom for 25 glasses Ø90 mm max, dim. (WxDxH) 500x500x170 mm



### WB50G04

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



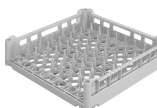
### WB50T02

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



### PB50D01

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



### PHOOS01

Polypropylene single basket for cutlery



### PHOOS04

4 compartments polypropylene basket for cutlery



### WB50G01

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



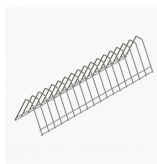
### WB50G03

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



### 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



**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



**WT51200SHR**

Entry table right side with sink and scraping hole, 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



**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)

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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.

### 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

The SHR+ system eliminates the steam produced during the rinsing phase, improving air quality and reducing humidity in work environments. In addition, it recovers energy from the condensed vapors, ensuring daily energy savings and avoiding the costs of 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.