

SPH515HAU

Family	Dishwasher
Subfamily	Hoodtype
Type	Hoodtype dishwasher
Crockery	Crockery; Glasses; Cutlery; GN1/1 trays
Basket dimensions	500x500 mm
Control panel	Electronic
Standard drain pump with partial water renewal in the wash tank	Yes
Rinse pump	HTR system
Boiler type	Atmosferic boiler
Wash pump	Standard
SHR system	Yes
Power connection	400 V 3N~ / 16 A / 9,7 kW / 50 Hz
Product dimensions WxDxH	620x750x1530 mm



Distribution

Industries	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 color	Green	Serie	Easyline
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Technical Features

Trays number	7 x GN1/1	Max. inlet temperature	20°C
Trays washing option	Yes	Max water hardness	5°f - 3°dH
Water consumption per cycle	3,2 l	Inlet pressure	100-1000 kPa
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	8°C	Usable load height	470 mm

Minimum water consumption per cycle 3,2 l

Programs

Programs	6 automatic programs; 1 fully programmable program; Self-cleaning programs
Program options	Extra rinse; Clean water cycle
Program table	Easyline hoodtype
Maximum basket/hour	60
Maximum dishes/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 option	230 V~ / 16 A / 3,7 kW / 50 Hz; 230V~ / 26 A / 9,7 kW / 50 Hz ; 230 V~ / 30 A / 6,7 kW / 50 Hz
Wash pump power	700 W	Plug	No

Interface

Display	4 digit	On/Off button	Yes
Number of buttons	5	Manual diagnostic	Yes

Construction

Tank Construction	Deep drawn	Filter	5-stages filter system
Tank material	Double-skin hood	Tank capacity	14 l
Back panel	Stainless steel AISI 304	Boiler capacity	10 l
Upper washing system	Prepainted	Rumorosità	Lpa 59,9 dBA
Lower washing system	One washing and one split rinse spray arms, stainless steel	Protection class	IPX4
Tank filter	One washing and one split rinse spray arms, stainless steel	Adjustable feet	Yes
Hood elevation system	Stainless steel	Drain max. height	1000 mm
	Manual		

Accessories Included

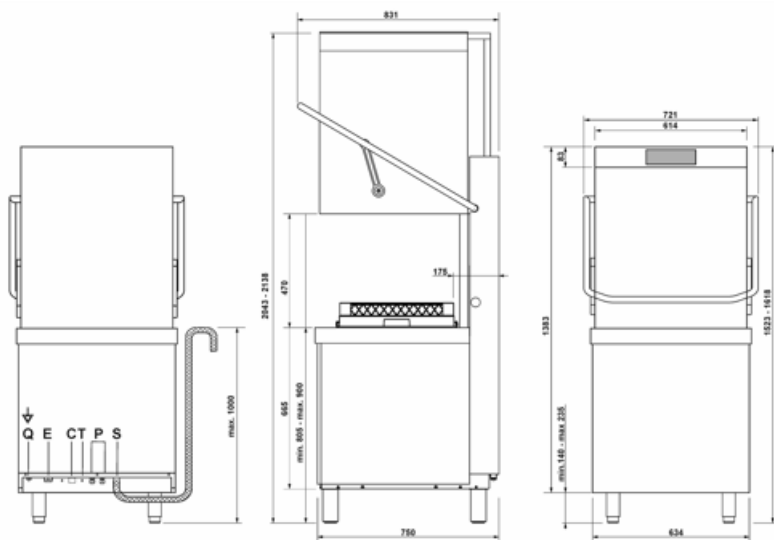
Dish basket	PB50D01	Water supply pipe	In acciaio Watermark
Cutlery basket	1x PHOOS04	Drain pipe	Yes - 2m
Flat basket	PB50G01		

Equipments

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


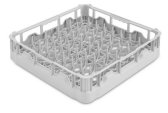
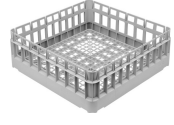





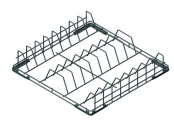





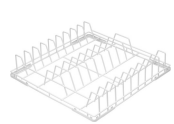



Logistic Information

EAN code	8017709343439	Net weight	131,000 kg
Packed product dimensions (WxDxH)	1700x770x900 mm	Gross weight (kg)	142,000 kg



R	PANNELLO RETRO LOWER BACK PANEL	S	TUBO DI SCARICO DRAIN HOSE
Q	MORSETTO EQUIPOTENZIALE EARTH TERMINAL	T	ENTRATA CAVO DI ALIMENTAZIONE DOSATORE ESTERNO EXTERNAL DISPENSER POWER CABLE ENTRY POINT
P	TUBI POMPE PERISTALTICHE PERISTALTIC HOSES	C	TUBO DI CARICO FILLER HOSE
E	CAVO ALIMENTAZIONE ELETTRICA ELECTRICITY SUPPLY CABLE		

Compatible Accessories

	<p>KITSONLIV Probe level kit</p>		<p>PB50D01 Basket made of polypropylene for 18 plates 500x500</p>
	<p>PB50G02 Universal basket in polypropylene 500x500</p>		<p>PB50T01 Polypropylene basket for 8 trays GN 1/1 h 40 mm</p>
	<p>PHOGR5 Glass basket for 500x500 mm glasswashers</p>		<p>PHOOS01 Single basket in polypropylene for cutlery</p>
	<p>PHOOS03 Basket in polypropylene with 6 compartments for cutlery for Capote</p>		<p>PHOOS04 4 compartments polypropylene basket for cutlery</p>
	<p>WB50D01 Wire basket for 18 dishes and trays 500x500</p>		<p>WB50G01 Universal wire basket with flat bottom 500x500</p>
	<p>WB50G02 Wire basket for glasses with inclined bottom 500x500</p>		<p>WB50G03 Wire basket for glasses with inclined bottom 500x500</p>
	<p>WB50G04 Wire basket for glasses with inclined bottom 500x500</p>		<p>WB50PG5 Wire basket with flat bottom for 25 plastic glasses, max. H 230 mm, min.-max. Ø 36-95 mm, dim. (WxDxH) 500x500x260 mm</p>
	<p>WB50T02 Wire basket for 5 trays 600x500</p>		<p>WH00S01 Wire insert for 12 small dishes</p>
	<p>WT51200SHL Entry table left side with sink and scraping hole, splashback (100mm) and lower shelf, dim. (WxDxH) 1200x720x821, 5 mm</p>		<p>WT51200SHR Entry table right side with sink and scraping hole, splashback (100mm) and lower shelf, dim. (WxDxH) 1200x720x821, 5 mm</p>



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.

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.