SPH515S

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
Ligação energética	400 V 3N~ / 16 A / 9,7 kW / 50 Hz
Dimensões do produto (LxPxA)	634x750x1523 mm



Mercado

Indústrias	Bares, Cafés e Pubs, Hotelaria, Restaurantes / Catering, Padarias / Pastelarias, Indústrias Alimentares, Estabelecimentos de Cuidados, Supermercados / Comércio de alimentos, Catering, Indústrias Alimentares, Talhos

Design

Cor dos LEDs		**Design**	Easyline

Especificações técnicas

Trays number	7 x GN1/1
Opção de lavagem dos tabuleiros	Sim
Consumo de água por ciclo	3,2 l
Temperatura de lavagem (mín-máx)	58 °C
Temperatura de enxaguamento (mín.-máx.)	71 °C - 87 °C
Temperatura de enxaguamento a frio	No
Temperatura pré-definida de ligação da água	5°C
Consumo mínimo de água por ciclo	3,2 l
Temperatura máxima de entrada:	60°C
Dureza máxima da água	60°f - 34°dH
Pressão de entrada	100-1000 kPa (min-max)
Carga de detergente	1,5 l/h
Carga de enxaguamento	0,4 l/h
Altura de carga operável	470 mm
Altura máxima com a capota aberta	2138 mm

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
Potência do elemento de aquecimento da caldeira	9000 W
Potência da bomba de lavagem	700 W
Ligação pré-definida	9700 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
Potential equalisation	Yes
Ficha elétrica	Não

Interface

Display	8 dígitos
Numero de botões	5
Luz indicadora On/Off	Sim
Luz indicadora de falta de sal	Sim
Alerta de falta de abrilhantador	Sim
Alerta de falta de detergente	Sim
Indicador da fase do programa	Sim
Indicador de fim do programa	Sim
Diagnóstico manual	Sim

ESPECIFICAÇÕES TÉCNICAS

Cuba	Profundo
Tipologia	Double-skin hood
Material da cuba	Aço inox AISI 304
Painel traseiro	Previamente pintado
Sistema de lavagem superior	Um braço de lavagem e um braço de enxaguamento dividido, em aço inoxidável.
Sistema de lavagem inferior	One wash and one split rinse spray arms, stainless steel
Filtro da cuba	Aço inox
Hood elevation system	Manual
Filtro	Sistema de filtragem de 5 estágios
Capacidade da cuba	14 l
Capacidade da caldeira	10 l
Ruído	Lpa 59,9 dBA
Classe de Proteção	IPX4
Pés ajustáveis	Sim
Altura max. de drenagem	1000 mm
Power cable length	180 cm

Acessórios incluídos

Cesto para pratos	1x PB50D01

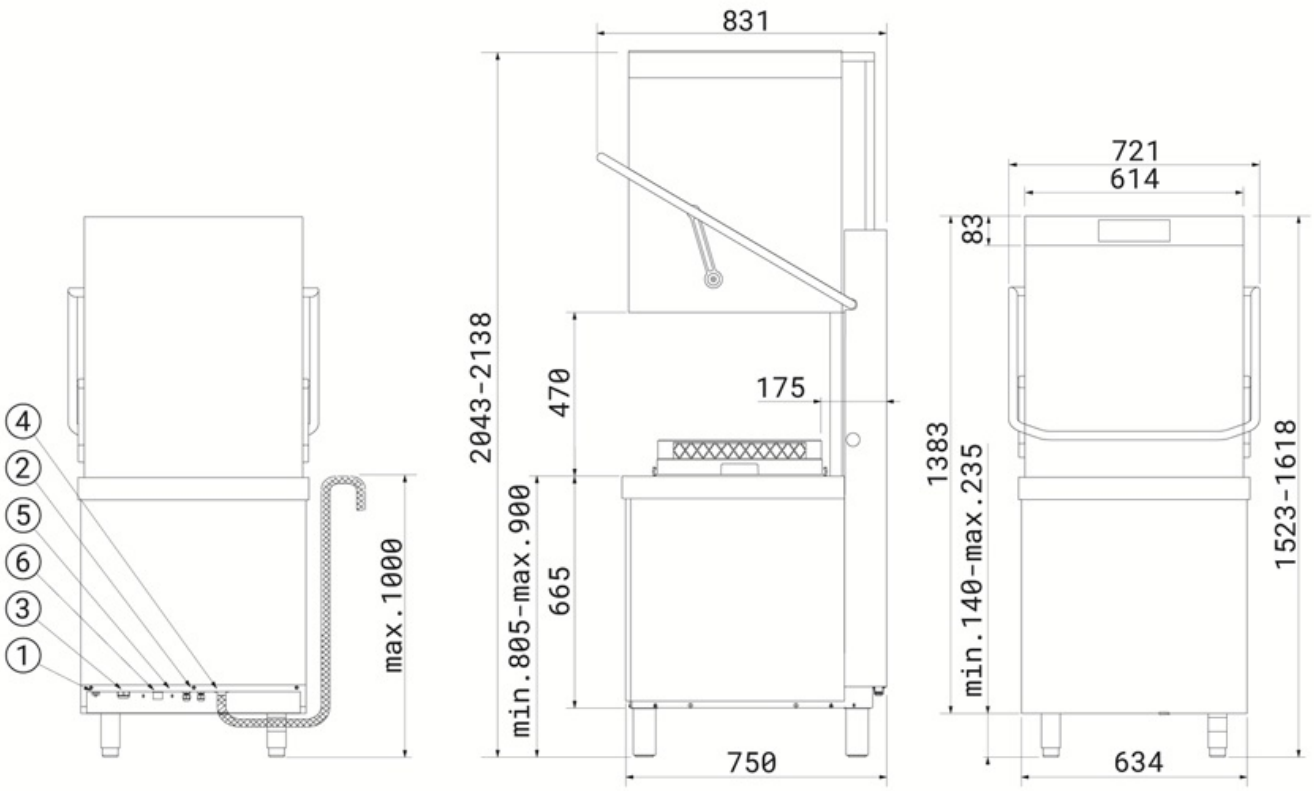
Cesto para talheres	1x PHOOS04	**Mangueira de abastecimento de água**	Sim - 2m
Cesto de fundo plano	1x PB50G02	**Mangueira de drenagem**	Sim - 2m

Equipamentos

Dispensador peristáltico de detergente	Controlo eletrónico	**Sistema Stand-by**	Sim
Dispensador peristáltico de abrilhantador	Controlo eletrónico	**Opção para ativação automática diária**	Sim, desligado por definição
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”
Amaciador automático incorporado	Sim	**Ø do tubo de drenagem**	DN20-G 3/4"
Sistema Thermostop para caldeira de enxaguamento	Yes - default	**Comprimento da mangueira de detergente (vermelha)**	2,2 m
Sistema Thermostop no tanque de lavagem	Sim	**Comprimento da mangueira de enxaguamento (azul)**	2,2 m

Dados de logística

Código EAN	8017709323202	**Peso líquido (kg)**	127.000 kg
Dimensões do produto embalado (LxPxA)	700x900x1700 mm	**Peso bruto (kg)**	136.000 kg



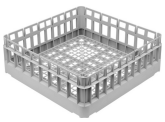
1	MORSETTO EQUIPOTENZIALE - EARTH TERMINAL
2	TUBI POMPE PERISTALTICHE - PERISTALTIC HOSES
3	CAVO ALIMENTAZIONE ELETTRICA - ELECTRICITY SUPPLY CABLE
4	TUBO DI SCARICO - DRAIN HOSE
5	ENTRATA CAVO DI ALIMENTAZIONE DOSATORE ESTERNO - EXTERNAL DISPENSER POWER CABLE ENTRY POINT
6	TUBO DI CARICO - FILLER HOSE

Acessórios Compatíveis



KITSONLIV

Probe level kit



PB50G02

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



PHOOGR5

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 (forst 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

Sloped bottom wire basket 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



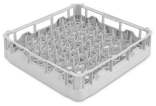
WB50T02

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



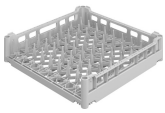
WT51200SHL

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

Sloped bottom wire basket for 20 glasses Ø95 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



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



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)

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.

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.

Integrated softener

Effective water treatment for consistently sparkling glasses

The integrated continuous regeneration water softener ensures effective water treatment, enhancing washing performance and preserving the machine’s operational lifespan. The resin regeneration process takes place during the wash cycle without interruptions, providing constant control over water hardness. This system prevents limescale buildup, maximises detergent efficiency, and guarantees spotless results on glassware and dishes.

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.

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.