

# SPH515SH

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



## Target

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 colour	Green	Series	Topline
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## Technical Features

Trays number	7 x GN 1/1 (530 x 325 mm)	Max. inlet temperature	20°C
Trays washing option	Yes	Max water hardness	12°F - 7°dH
Water consumption per cycle	3,2 l	Water inlet pressure	100-1000 kPa
Wash temperature (min-max)	58 °C	Detergent flow rate	1.5 l/h
Rinse temperature (min-max)	71 °C - 87 °C	Rinse aid flow rate	0.4 l/h
Warm water connection	5°C	Usable load height	470 mm
Minimum water consumption per cycle	3,2 l	Maximum height with hood open	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>Salt light indicator</b>	Yes
<b>Number of buttons</b>	5	<b>Manual diagnostics</b>	Yes
<b>On/off indicator</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>Protection class</b>	IPX4
<b>Lower washing system</b>	One washing and one split rinse spray arms, stainless steel	<b>Adjustable feet</b>	Yes
<b>Tank filter</b>	Stainless steel	<b>Drain max. height</b>	1000 mm
<b>Hood elevation system</b>	Manual		

## Accessories Included

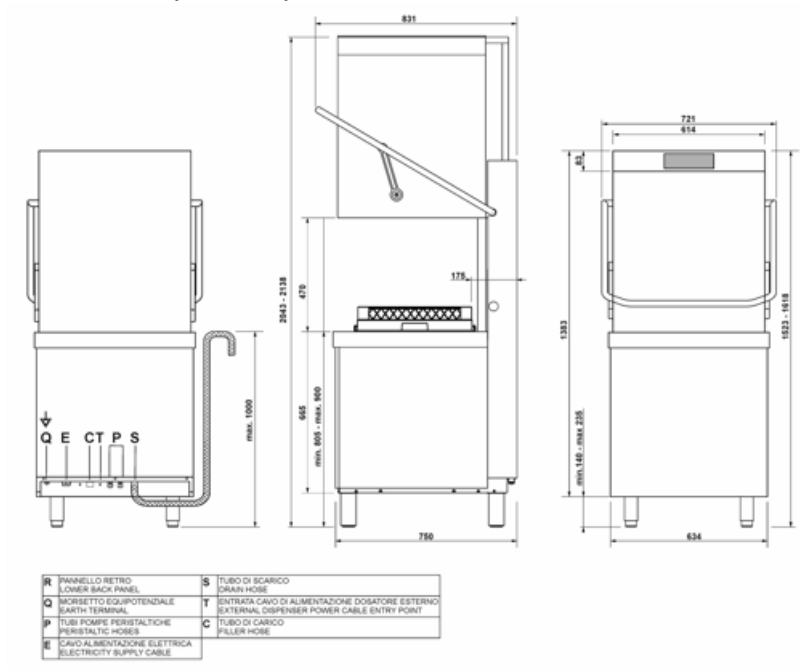
<b>Plate basket</b>	PB50D01	<b>Water supply pipe</b>	Yes - 2m
<b>Cutlery basket</b>	1x PHOOS04	<b>Drain pipe</b>	Yes - 2m
<b>Flat basket</b>	PB50G02		

## Equipment

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

## Logistic Information

EAN code	8017709338541	Net weight (kg)	126,000 kg
Packed product dimensions (WxDxH)	1700x770x900 mm	Gross weight (kg)	145,000 kg

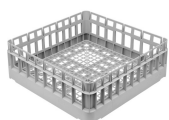


## Compatible Accessories



### KITSONLIV

Probe level kit



### PB50G02

Universal basket in polypropylene 500x500



### PHOGR5

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



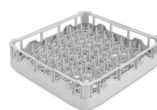
### WB50T02

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



#### 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



#### 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

## Symbols glossary

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Suitable for 1/1GN trays



HTR rinsing system



STEAM HEAT RECOVERY SYSTEM



MAX. USABLE HEIGHT 470mm



5 STAGE FILTER

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## 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.

### 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.

### **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.