SPH515SH

Family	Professional dishwasher
Subfamily	Hoodtype dishwasher
Line	Easyline
Basket dimensions	500x500 mm
Rinse pump	HTR system
Wash pump	Standard
SHR + system	Yes

Accessories Included

Dish basket	1x PB50D01	**Water supply hose**	Yes - 2m
Cutlery basket	1x PHOOS02	**Drain hose**	Yes - 2m
Flat basket	1x PB50G02		

Target

Solutions	Coffee shops/Wine bars; Hotels; Restaurants/Pubs; Catering and Institutions; QSR

Programs

Programs	6 automatic programs; 1 fully customizable program; Self-cleaning programs; Cold water rinse program
Program options	Extra rinse; Clean water cycle
Program table	Easyline hoodtype
Program specifications	Boiler 71°C/Tank 60°C - 1'20"; Boiler 71°C/Tank 60°C - 2'10"; Boiler 85°C/Tank 60°C - 60"; Boiler 85°C/Tank 60°C - 1'10"; Boiler 85°C/Tank 60°C - 2'40"; Boiler 85°C/Tank 60°C - 4'10"; Boiler 85°C/Tank 60°C - 1'30"
Maximum basket/hour	60
Maximum dishes/hour	1080
Maximum glasses/hour	2160

Interface

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

Construction

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

Technical Features

Trays washing option	Yes	Max. inlet temperature	20°C
Trays number	7 x GN 1/1 (530 x 325 mm)	Max water hardness	12°f - 7°dH
Tank heating element power	2200 W	Inlet pressure	100-1000 kPa (min-max)
Boiler heating element power	9000 W	Detergent load	1,5 l/h
		Rinse load	0,4 l/h
Wash pump power	700 W	Usable load height	470 mm
Default connection	9700 W	Maximum height with open hood	2138 mm
Water consumption per cycle	3,2 l	Product dimensions WxDxH	634x745x1523 mm
Minimum water consumption per cycle	3,2 l		
Warm water connection	5°C		

Electrical Connection
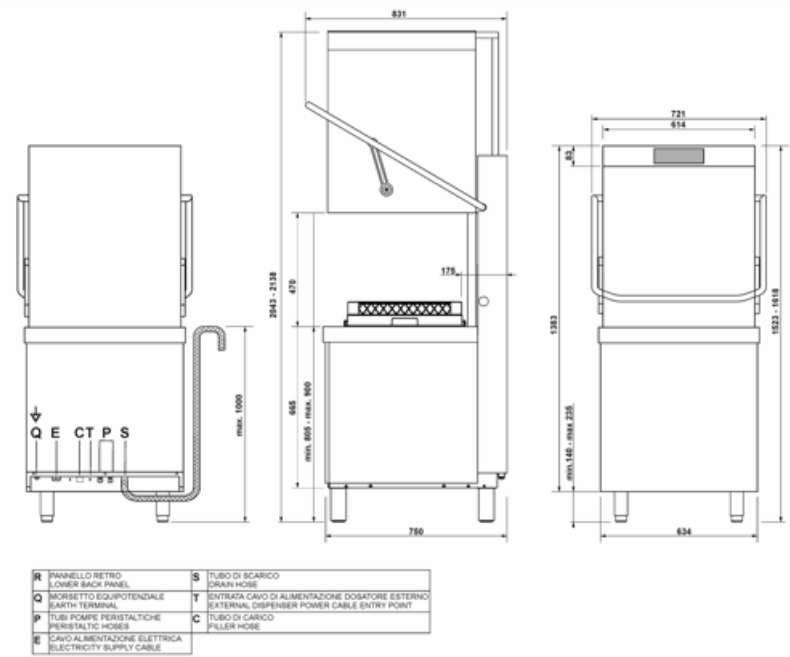
Plug	Not present	Optional electrical connection	230 V 3~ / 26 A / 9,7 kW / 50 Hz; 230 V 3~ / 26 A / 9,7 kW; 230 V~ / 16 A / 3,7 kW / 50 Hz; 230 V~ / 16 A / 3,7 kW / 50 Hz ; 230 V~ / 30 A / 6,7 kW / 50 Hz; 230 V~ / 30 A / 6,7 kW / 50 Hz
Power connection	400 V 3N~ / 16 A / 9,7 kW / 50 Hz		

Equipments

Drain pump	Yes	Option for auto daily switch on	Yes, default OFF
Peristaltic detergent dispenser	Electronic control	Cycle counter	Yes
		Break tank	Yes

Peristaltic rinse-aid dispenser	Electronic control	**Partial renewal of water in the tank and built-in drain pump**	Yes
Deafult chemicals dosing unit of measure	gr/lt	**Water supply pipe diameter**	DN15 - ½"
Automatic built softener	Yes	**Drain supply pipe diameter**	DN20-G 3/4"
Rinse boiler Thermostop system	Yes - default	**Detergent (red) hose lenght**	2,2m
Wash tank Thermostop system	Yes	**Rinse aid (blue) hose lenght**	2,2m
Wash pump soft start system	Yes		
Stand-by system	Yes		

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		

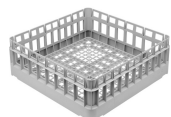# Compatible Accessories

KITSONLIV

Chemical level sensor probe kit for undercounter double wall models and hoodtype models

PB50D01

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

PB50G02

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

PB50T01

Polypropylene basket for 8 trays GN 1/1 h 40 mm

PHOOGR5

Glass insert for 500x500 mm basket

PHOOS01

Polypropylene single basket for cutlery

PHOOS02

6 compartment polypropylene basket for cutlery

PHOOS03

8 compartment polypropylene basket for cutlery

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
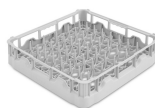
Wire insert for 12 small dishes

WT51200SHL

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

WT51200SHR
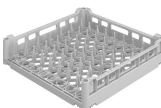
Entry table right side with sink and scraping hole, splashback (100mm) and lower shelf, dim. (WxDxH) 1200x720x821, 5 mm

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

WT5700SL

Entry table left side with sink, splashback (100mm) and lower shelf, dim. (WxDxH) 700x720x821, 5 mm

WT5700SR

Entry table right side with sink, splashback (100mm) and lower shelf, dim. (WxDxH) 700x720x821, 5 mm

WTX51200

Universal 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 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

Symbols glossary

SUITABLE FOR GASTRONORM TRAY

HTR RINSING SYSTEM

5 STAGE FILTER

STEAM HEAT RECOVERY SYSTEM

MAX. USABLE HEIGHT 470mm

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.
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

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.

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.