

SPH515SH

Family Professional dishwasher Subfamily Hoodtype dishwashers

Type Hoodtype

Crockery; Glasses; Cutlery; GN1/1

trays

Basket dimensions500x500 mmControl panelElectronicRinse pumpHTR systemWash pumpStandardSHR + steam heat recoveryYes

Power connection 400 V 3N~ / 16 A / 9,7 kW / 50 Hz



1,5 l/h

Target

Industries Bar / Cafeterias / Bistros /

Wine bars / Pubs; Hotels; Ristoranti / Catering; Bakeries / Pastry shops; Butcher shops / Delicatessens; Food Industries; Catering; Care facilities; Commercial food services; Grocery shops /

Food retail

5°C

Aesthetics

Series Easyline Led color Green

Technical Features

Min. water connection

temperature

Trays washing option Yes Max water hardness 12°f - 7°dH

Trays number 7 x GN 1/1 (530 x 325 mm) Inlet pressure 100-1000 kPa (min-max)

Water consumption per 3,2 l Detergent load

cycle Rinse load 0,4 l/h
Wash temperature 58 °C Usable load height 470 mm

(min-max)

Maximum height with 2138 mm
open hood

max) Product dimensions 634x745x1523 mm

Minimum water 3,2 | WxDxH consumption per cycle



Max. inlet temperature 20°C

Programs

6 automatic programs; 1 fully customizable program; Self-**Programs**

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

Plug Not present Wash pump power 700 W 2200 W

9700 W Tank heating element **Default connection** power Optional electrical 230 V 3~ / 26 A / 9,7 kW /

9000 W **Boiler heating element** connection 50 Hz; 230 V~ / 16 A / 3,7 kW / 50 Hz; 230 V~ / 30 A / power

6,7 kW / 50 Hz

Interface

8 digit Salt alert Display Yes Number of buttons 5 Manual diagnostic Yes

On/Off button

Yes

Construction

Tank filter

Tank Deep drawn Filter 5-stage filter system

Construction Double-skin hood Tank capacity 14 I Tank material Stainless steel AISI 304 **Boiler** capacity 10 I

Artmosferic boiler **Back panel** Prepainted Boiler type

IPX4 Upper wash system One wash and one split **Protection class** rinse spray arms, stainless Adjustable feet Yes

Drain max. height 1000 mm

Lower wash system One wash and one split

rinse spray arms, stainless steel

Stainless steel

Hood elevation system Manual

Accessories included

Dish basket 1x PB50D01 Water supply hose Yes - 2m

Cutlery basket 1x PHOOS02 Drain hose Yes - 2m Flat basket 1x PB50G02



Equipments

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

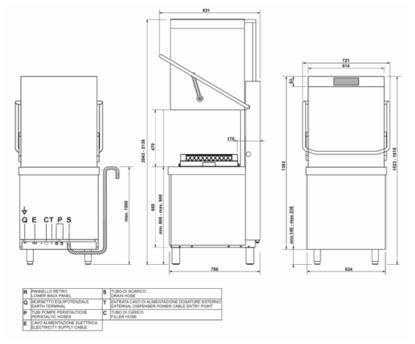
Logistic Information

Width packed product 770 mm Packed product 1700X770X900

Depth packed product 900 mm dimensions

Height packed product 1700 mm Net weight 126,000 kg

Gross weight (kg) 145,000





Compatible Accessories

KITSONLIV

Probe level kit



PB50G02

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



PHOOGR5

Glass insert for 500x500 mm basket



PHOOS02

6 compartment polypropylene basket for



PHOOS01

PB50D01

PB50T01

1/1 h 40 mm

Polypropylene single basket for cutlery

Polypropylene basket for 18 plates

Polypropylene basket for 8 trays GN

Ø250 mm, dim.(WxDxH) 500x500x105 mm



cutlery



PHOOS03

8 compartments 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 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



Symbols glossary

GN1/1

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.