

# **SPH615**

**Product Family** Dishwasher Subfamily Hoodtype

Hoodtype dishwasher Type

Crockery; Glasses; Cutlery; EN Crockery 600x400 trays; GN1/1 trays

600x500 and 500x500 mm **Basket dimensions** 

**Control Panel** Electronic Rinse pump HTR system Wash pump Standard

Default power supply 400 V 3N~ / 16 A / 9.7 kW / 50 Hz

734x750x1523 mm **Dimensions** 



## **Target**

Hotels; Ristoranti / **Industries** 

> Catering; Bakeries / Pastry shops; Butcher shops / Delicatessens; Food Industries; Catering; Care facilities; Commercial food services; Grocery shops /

Food retail

## **Aesthetics**

Led colour **Topline** Green Series

## **Technical Features**

7 x GN 1/1 (530 x 325 mm); Trays number

6 x EN 1/1 (600 x 400 mm)

Trays washing option Yes

Water consumption per 3,2 I cycle

Wash temperature

(min-max)

Rinse temperature (min- 71 °C - 87 °C

max)

Warm water connection 8°C

Minimum water consumption per cycle

58 °C

3,21

Max. inlet temperature Max water hardness Water inlet pressure Detergent flow rate Rinse aid flow rate Usable load height Maximum height with hood open

12°f - 7°dH 100-1000 kPa 1.5 l/h 0.4 l/h 470 mm 2138 mm

60°C



## **Programmes**

6 automatic programs; 1 fully programmable program; **Programs** 

Self-cleaning programs

**Program options** Extra rinse; Clean water cycle

Program table Easyline hoodtype

Maximum baskets/hour 60 Maximum plates/hour 1320 Maximum glasses/hour 3360

## **Electrical Connection**

2200 W **Default connection** 9700 W Tank heating element

power **Electrical connection** 230 V~ / 16 A / 3,7 kW / 50

Boiler heating element 9000 W options Hz; 230V~ / 26 A / 9,7 kW /

50 Hz; 230 V~/30 A/6,7 power kW / 50 Hz

Wash pump power 700 W

Interface

8 digit Cycle progress indicator Yes Display On/off indicator Yes End of cycle indicator Yes Low rinse aid alert Manual diagnostics Yes Yes

Low detergent alert Yes

Construction

Hood elevation system

Tank Deep drawn Filter 5-stages filter system

Double-skin hood Wash tank capacity 22 I Construction Tank material Stainless steel AISI 304 **Boiler** capacity 10 I

Stainless steel Back panel Boiler type Artmosferic boiler

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

Drain max. height 1000 mm

Lower washing system One washing and one split rinse spray arms, stainless

steel

Tank filter Stainless steel

Accessories Included

steel

Manual

Plate basket PB60D01 Water supply pipe Yes - 2m

Cutlery basket PHOOS03 Drain pipe Yes - 2m Flat basket PB60G01



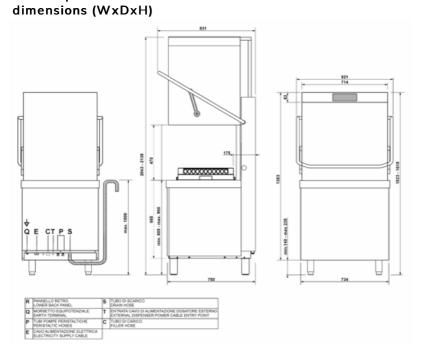
# **Equipment**

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

# **Logistic Information**

 EAN code
 8017709337261
 Net weight (kg)
 129,000 kg

 Packed product
 1700x770x900 mm
 Gross weight (kg)
 148,000 kg





## **Compatible Accessories**

#### **KITSONLIV**

Probe level kit



#### PB50G01

Universal basket in polypropylene 500x500



## PB50T01

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



## PB60G01

Universal basket in polypropylene 600x500



#### **PHOOS01**

Single basket in polypropylene for cutlery



## PHOOS04

4 compartments polypropylene basket for cutlery



#### WB50G01

Universal wire basket with flat bottom 500x500



#### WB50G04

Wire basket for glasses with inclined bottom 500x500



#### WB60D02

Wire basket for 24 dishes 600X500



#### PB50D01

Basket made of polypylene for 18 plates 500x500



#### PB50G02

Universal basket in polypropylene 500x500



#### PB60D01

Basket in polypropylene for 22 dishes 600x500



### PB60T02

Basket for trays GN1/1 600x500



#### 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



## WB60D01

Wire basket for 24 dishes 600X500



#### WB60G01

Wire basket with flat bottom 600x500





#### **WB60T03**



Wire basket for 5 trays 600x500



#### 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



#### 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

SUITABLE FOR EURONORM TRAY



Suitable for 1/1GN trays



HTR rinsing system



MAX. USABLE HEIGHT 470mm



5 STAGE FILTER



## **Benefit**

#### 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.

#### 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.

#### **Euronorm**

Compatibility with EN 600x400 mm trays

The 500x500 traywashers offer great versatility, with the ability to wash up to 6 Euronorm 600x400 mm trays. These features make the products extremely useful for a wide range of activities, such as pizzerias, bakeries, bistros, catering, restaurants, and cafés.