

SPH615

Family Professional dishwasher

Subfamily Hoodtype

Type Hoodtype dishwashers
Crockery Crockery; Glasses; Cutlery; EN

600x400 trays; GN1/1 trays 600x500 and 500x500 mm

Basket dimensions600x500 anControl panelElectronicRinse pumpHTR systemWash pumpStandard

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



Target

Industries Hotels; Ristoranti /

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

Food retail

5°C

60°C

Aesthetics

Series Easyline Led color Green

Technical Features

Min. water connection

Max. inlet temperature

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)

6 x EN 1/1 (600 x 400 mm) Detergent load 1,5 l/h
Water consumption per 3,2 l Rinse load 0.4 l/h

Water consumption per 3,2 | Rinse load 0,4 |/h cycle Usable load height 470 mm

Wash temperature 58 °C Maximum height with 2138 mm open hood

Rinse temperature (min- 71 °C - 87 °C Product dimensions 734x831x1523 mm max)

Minimum water 3,2 l consumption per cycle



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 1320 Maximum glasses/hour 3360

Electrical Connection

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

power Optional electrical 230 V~ / 16 A / 3,7 kW / 50

Boiler heating element 9000 W connection Hz; 230V~ / 26 A / 9,7 kW / 50 Hz; 230 V~/30 A/6,7 power

kW / 50 Hz Wash pump power 700 W

Plug Not present

Interface

Display 8 digit Cycle progress alert Yes Yes On/Off button Yes End-cycle alert

Manual diagnostic Rinse aid missing alert Yes Yes Detergent missing alert Yes

Construction

Tank Deep drawn Filter 5-stage filter system Double-skin hood Tank capacity 22 I Construction

Tank material Stainless steel AISI 304 **Boiler** capacity 10 I

Artmosferic boiler Back panel St/steel Boiler type

IPX4 Upper wash system One wash and one split **Protection class**

rinse spray arms, stainless Adjustable feet Yes

1000 mm Drain max. height One wash and one split Lower wash system

rinse spray arms, stainless

1x PB60G01

steel

Tank filter Stainless steel

Hood elevation system Manual

Accessories included

Flat basket

Dish basket 1x PB60D01 Water supply hose Yes - 2 m Cutlery basket 1x PHOOS03 Drain hose Yes - 2m



Equipments

Option for auto daily Drain pump Yes Yes, default OFF switch on Peristaltic detergent Electronic control Cycle counter dispenser Yes Peristaltic rinse-aid Electronic control Break tank Yes dispenser Partial renewal of water Yes Chemicals level probe Yes, with optional kit in the tank and built-in KITSONLIV drain pump **Deafult chemicals** Water supply pipe DN15 - 1/2" gr/lt dosing unit of measure diameter Drain supply pipe Rinse boiler Thermostop Yes - default DN20-G 3/4" diameter system Wash tank Thermostop Yes Detergent (red) hose 2,2 m system lenght Wash pump soft start Yes Rinse aid (blue) hose 2.2 m lenght system Yes Stand-by system

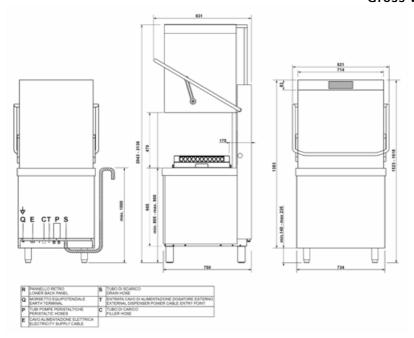
Logistic Information

Width packed product 770 mm Packed product 1700x770x900 mm

Depth packed product 900 mm dimensions

Height packed product 1700 mm Net weight 129,000 kg

Gross weight 148,000 kg





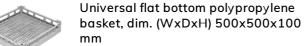
Compatible Accessories

KITSONLIV

Probe level kit



PB50G01







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

PB60G01



Universal flat bottom polypropylene basket, dim. (WxDxH) 600x500x115 mm



PHOOS01

Polypropylene single basket for cutlery



PHOOS03

8 compartments polypropylene basket for cutlery





Universal wire basket with flat bottom, dim. (WxDxH) 500x500x123 mm

WB50G04



Wire basket with sloped bottom for glasses Ø135 mm max, dim. (WxDxH) 500x500x165 mm

WB60D02



Wire basket for 24 dishes Ø320 mm (pizza)

WB60T03



Wire basket for 8 trays EN 600x400 mm



PB50D01

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

PB50G02



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

PB60D01



Polypropylene basket for 22 dishes Ø250 mm, dim. (WxDxH) 600x500x115 mm

PB60T02



Basket for GN1/1 trays, dim. (WxDxH) 600x500x100 mm

PHOOS02



6 compartment polypropylene basket for cutlery

WB50D01



Wire basket for 18 dishes Ø250 mm. or self service trays, dim. (WxDxH) 500X500x92 mm

WB50G02



Wire basket with sloped bottom for glasses Ø90 mm max, dim. (WxDxH) 500x500x170 mm

WB60D01



Wire basket for 24 dishes Ø260 mm

WB60G01



Wire basket with flat bottom, dim. (WxDxH) 600x500x123 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



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



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 GASTRONORM TRAY TRAY



HTR RINSING SYSTEM



MAX. USABLE HEIGHT 470mm



5 STAGE FILTER



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.

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

These models 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.