SPH615H

Type	Hoodtype dishwashers
Crockery	Crockery; Glasses; Cutlery; EN 600x400 trays; GN1/1 trays
Basket dimensions	600x500 and 500x500 mm
Control panel	Electronic
Standard drain pump with partial water renewal in the wash tank	Yes
Rinse pump	HTR system
Boiler type	Atmosferic boiler
Wash pump	Standard
SHR + steam heat recovery	Yes
Power connection	400 V 3N~ / 16 A / 9,7 kW / 50 Hz
Product dimensions (WxDxH)	734x750x1523 mm



Target

Industries	Hotels, Restaurants, Bakeries / Pastry shops, Food Industries, Care facilities , Grocery shops / Food retail, Catering, Commercial food services, Butcher shops / Delicatessens

Aesthetics

Led color	**Series**	Easyline

Technical Features

Trays number	7 x GN1/1; 6 x EN 600x400
Trays washing option	Yes
Water consumption per cycle	3,2 l
Wash temperature (min-max)	58 °C
Rinse temperature (min-max)	71 °C - 87 °C
Min. water connection temperature	5°C
Minimum water consumption per cycle	3,2 l
Max. inlet temperature	20°C
Max water hardness	5°f - 3°dH
Inlet pressure	100-1000 kPa (min-max)
Detergent load	1,5 l/h
Rinse load	0,4 l/h
Usable load height	470 mm
Maximum height with open hood	2138 mm

Programs

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

Tank heating element power	2200 W	**Optional electrical connection**	230 V~ / 16 A / 3,7 kW / 50 Hz; 230V~ / 26 A / 9,7 kW / 50 Hz ; 230 V~ / 30 A / 6,7 kW / 50 Hz
Boiler heating element power	9000 W	**Potential equalisation**	Yes
Wash pump power	700 W	**Plug**	Not present
Default connection	9700 W		

Interface

Display	8 digit	**Cycle progress alert**	Yes
On/Off button	Yes	**End-cycle alert**	Yes
Rinse aid missing alert	Yes	**Manual diagnostic**	Yes
Detergent missing alert	Yes		

Construction

Tank	Deep drawn	**Filter**	5-stage filter system
Construction	Double-skin hood	**Tank capacity**	22 l
Tank material	Stainless steel AISI 304	**Boiler capacity**	10 l
Back panel	Prepainted	**Noise**	Lpa 59,9 dBA
Upper wash system	One wash and one split rinse spray arms, stainless steel	**Protection class**	IPX4
		Adjustable feet	Yes
		Drain max. height	1000 mm
Lower wash system	One wash and one split rinse spray arms, stainless steel	**Power cable length**	180 cm
Tank filter	Stainless steel		
Hood elevation system	Manual		

Accessories included

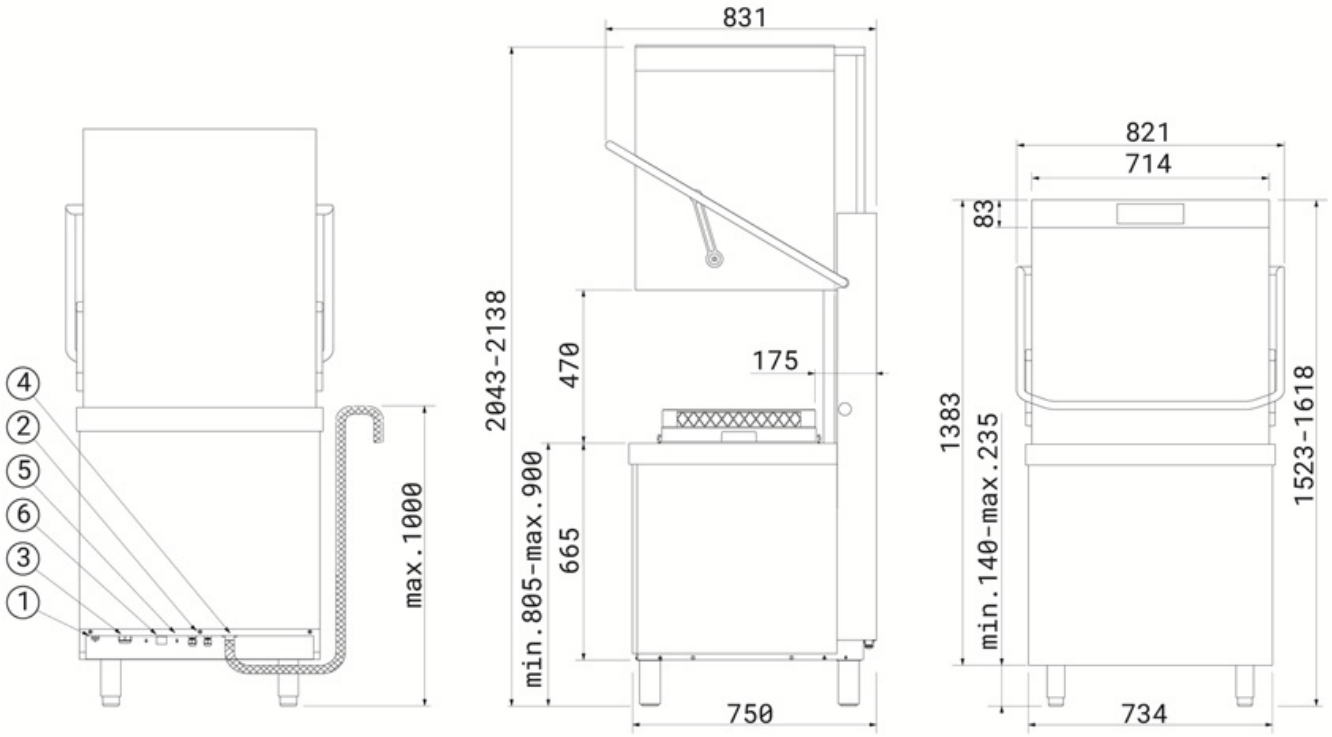
Dish basket	1x PB60D01	**Water supply hose**	Yes - 2 m
Cutlery basket	1x PHOOS03	**Drain hose**	Yes - 2m
Flat basket	1x PB60G01		

Equipments

Peristaltic detergent dispenser	Electronic control	**Option for auto daily switch on**	Yes, default OFF
Peristaltic rinse-aid dispenser	Electronic control	**Cycle counter**	Yes
		Break tank	Yes
Chemicals level probe	Yes, with optional kit KITSONLIV	**Water supply pipe diameter**	DN15 - ½”
Deafult chemicals dosing unit of measure	gr/lt	**Drain supply pipe diameter**	DN20-G 3/4"
Rinse boiler Thermostop system	Yes - default	**Detergent (red) hose length**	2,2 m
Wash tank Thermostop system	Yes	**Rinse aid (blue) hose length**	2,2 m
Wash pump soft start system	Yes		
Stand-by system	Yes		

Logistic Information

EAN code	8017709342920	**Net weight**	146,000 kg
Packed product dimensions (WxDxH)	770x900x1700 mm	**Gross weight**	162,000 kg



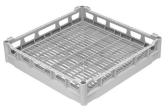
1	MORSETTO EQUIPOTENZIALE - EARTH TERMINAL
2	TUBI POMPE PERISTALTICHE - PERISTALTIC HOSES
3	CAVO ALIMENTAZIONE ELETTRICA - ELECTRICITY SUPPLY CABLE
4	TUBO DI SCARICO - DRAIN HOSE
5	ENTRATA CAVO DI ALIMENTAZIONE DOSATORE ESTERNO - EXTERNAL DISPENSER POWER CABLE ENTRY POINT
6	TUBO DI CARICO - FILLER HOSE

Compatible Accessories



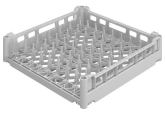
KITSONLIV

Probe level kit



PB50G01

Universal flat bottom polypropylene basket, internal height 73 mm, dim. (WxDxH) 500x500x100 mm



PB50T01

Polypropylene basket for 8 trays GN 1/1 h 40 mm for traywasher and hood-type models. Vertical row spacing 68 mm and horizontal row spacing 54 mm, dim. (WxDxH) 500x500x105 mm



PB60G01

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



PHOOGR5

Tilted glass insert for basket PB50G02 500x500 mm, configurable with 4 units of 5 glasses each (first line Ø max 110 mm, lines 2-4 Ø max 95 mm), or 5 units of 5 glasses each (forst line Ø max 95 mm, lines 2-5 Ø max 75 mm)



PHOOS03

8 compartments polypropylene basket for cutlery



WB50D01

Wire basket for 18 dishes Ø250 mm max or trays h 370 mm, dim. (WxDxH) 500X500x92 mm



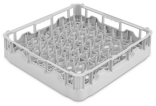
WB50G02

Sloped bottom wire basket for 25 glasses Ø90 mm max, dim. (WxDxH) 500x500x170 mm



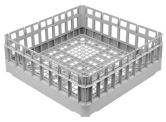
WB60D01

Wire basket for 24 dishes Ø260 mm max, dim. (WxD) 600x500 mm



PB50D01

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



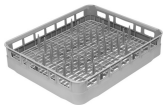
PB50G02

Universal flat bottom polypropylene basket, internal height 150 mm, dim. (WxDxH) 500x500x170 mm



PB60D01

Polypropylene basket for 22 dishes Ø290 mm max, dim. (WxDxH) 600x500x115 mm



PB60T02

Basket for 10 GN 1/1 trays or 12 trays up to 470 mm in length,row spacing 45 mm, dimensions (WxDxH) 600×500×100 mm



PHOOS01

Polypropylene single basket for cutlery



PHOOS04

4 compartments polypropylene basket for cutlery



WB50G01

Universal wire basket with flat bottom, internal height 120 mm, dim. (WxDxH) 500x500x130 mm



WB50G04

Wire basket with sloped bottom for 12 glasses Ø110 mm max or 9 glasses Ø135 mm max, dim. (WxDxH) 500x500x165 mm



WB60D02

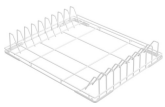
Wire basket for 16 pizza dishes Ø320 mm max

WB60G01



Wire basket with flat bottom, internal height 110 mm, dim. (WxDxH) 600x500x120 mm

WB60T03



Wire basket for 9 trays EN 600x400 mm, dim. (WxD) 600x500 mm

WH00S01



Wire insert for 17 small dishes, width 100 mm, for flat bottom baskets 500x500 and 600x500 mm

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

WTC5L



Left side closure kit for Hoodtype

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

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.

SHR+ System

Steam heat recovery system for energy savings and improved work environment quality

The SHR+ system eliminates the steam produced during the rinsing phase, improving air quality and reducing humidity in work environments. In addition, it recovers energy from the condensed vapors, ensuring daily energy savings and avoiding the costs of 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.

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.