

SPH615H

Family	Professional dishwasher
Subfamily	Hoodtype dishwashers
Line	Easyline
Basket dimensions	600x500 and 500x500 mm
Rinse pump	HTR system
Wash pump	Standard
SHR + system	Yes
Power connection	400 V 3N~ / 16 A / 9,7 kW / 50 Hz



Accessories included

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

Target

Solutions	Restaurants/Pubs; Bakery/Pastry making; Frozen bakery industry; Food retail; Other food industry; Catering and Institutions
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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

Interface

Display	8 digit	Cycle progress alert	Yes
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On/Off button	Yes
Rinse aid missing alert	Yes
Detergent missing alert	Yes

End-cycle alert	Yes
Manual diagnostic	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	22 l
Back panel	St/steel	Boiler capacity	10 l
Upper wash system	One wash and one split rinse spray arms, stainless steel	Protection class	IPX4
Lower wash system	One wash and one split rinse spray arms, stainless steel	Adjustable feet	Yes
Tank filter	Stainless steel	Drain max. height	1000 mm

Technical Features

Trays washing option	Yes	Max water hardness	12°f - 7°dH
Trays number	7 x GN 1/1 (530 x 325 mm); 6 x EN 1/1 (600 x 400 mm)	Inlet pressure	100-1000 kPa (min-max)
Water consumption per cycle	3,2 l	Detergent load	1,5 l/h
Wash temperature (min-max)	58 °C	Rinse load	0,4 l/h
Rinse temperature (min- max)	71 °C - 87 °C	Usable load height	470 mm
Minimum water consumption per cycle	3,2 l	Maximum height with open hood	2138 mm
Min. water connection temperature	5°C	Product dimensions WxDxH	734x750x1523 mm
Max. inlet temperature	20°C		

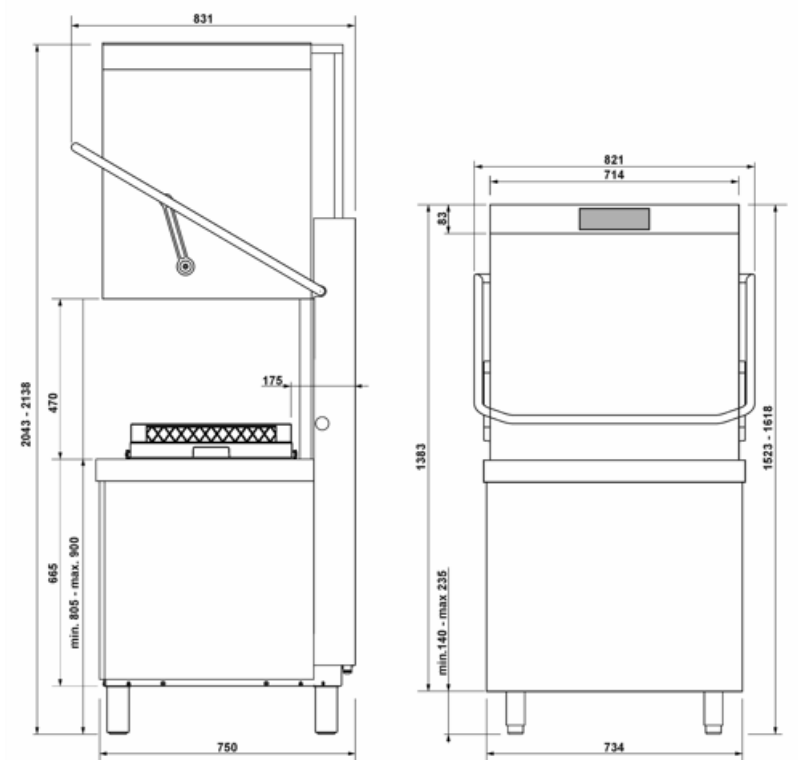
Electrical Connection

Plug	Not present	Wash pump power	700 W
Tank heating element power	2200 W	Default connection	9700 W
Boiler heating element power	9000 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

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
Chemicals level probe	Yes, with optional kit KITSONLIV	Water supply pipe diameter	DN15 - ½"
Default chemicals dosing unit of measure	gr/lt	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		



Compatible Accessories



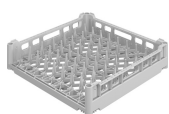
KITSONLIV

Probe level kit



PB50G01

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



PB50T01

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



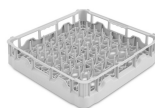
WB50G01

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



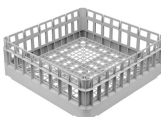
WB50G04

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



PB50D01

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



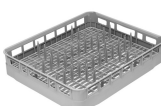
PB50G02

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

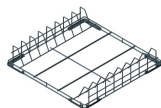
WB60D02

Wire basket for 24 dishes Ø320 mm



WB60T03

Wire basket for 8 trays EN 600x400 mm



WB60G01

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



WH00S01

Wire insert for 12 small dishes



Symbols glossary



SUITABLE FOR EURONORM TRAY



SUITABLE FOR GASTRONORM
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.

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.

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.