SPH615S

Type	Hoodtype dishwasher
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	Atmospheric Boiler
Wash pump	Standard
Default power supply	400 V 3N~ / 16 A / 9,7 kW / 50 Hz
Dimensions	734x750x1523 mm



Target

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

Aesthetics

Led colour	**Series**	Topline

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	8°C
Minimum water consumption per cycle	3,2 l
Max. inlet temperature	60°C
Max water hardness	60°f - 34°dH
Water inlet pressure	100-1000 kPa
Detergent flow rate	1.5 l/h
Rinse aid flow rate	0.4 l/h
Usable load height	470 mm
Maximum height with hood open	2138 mm

Programmes

Programs	6 automatic programs; 1 fully programmable program; 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

Tank heating element power	2200 W	**Default connection**	9700 W
Boiler heating element power	9000 W	**Electrical connection options**	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
Wash pump power	700 W	**Plug**	No

Interface

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

Construction

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

Accessories Included

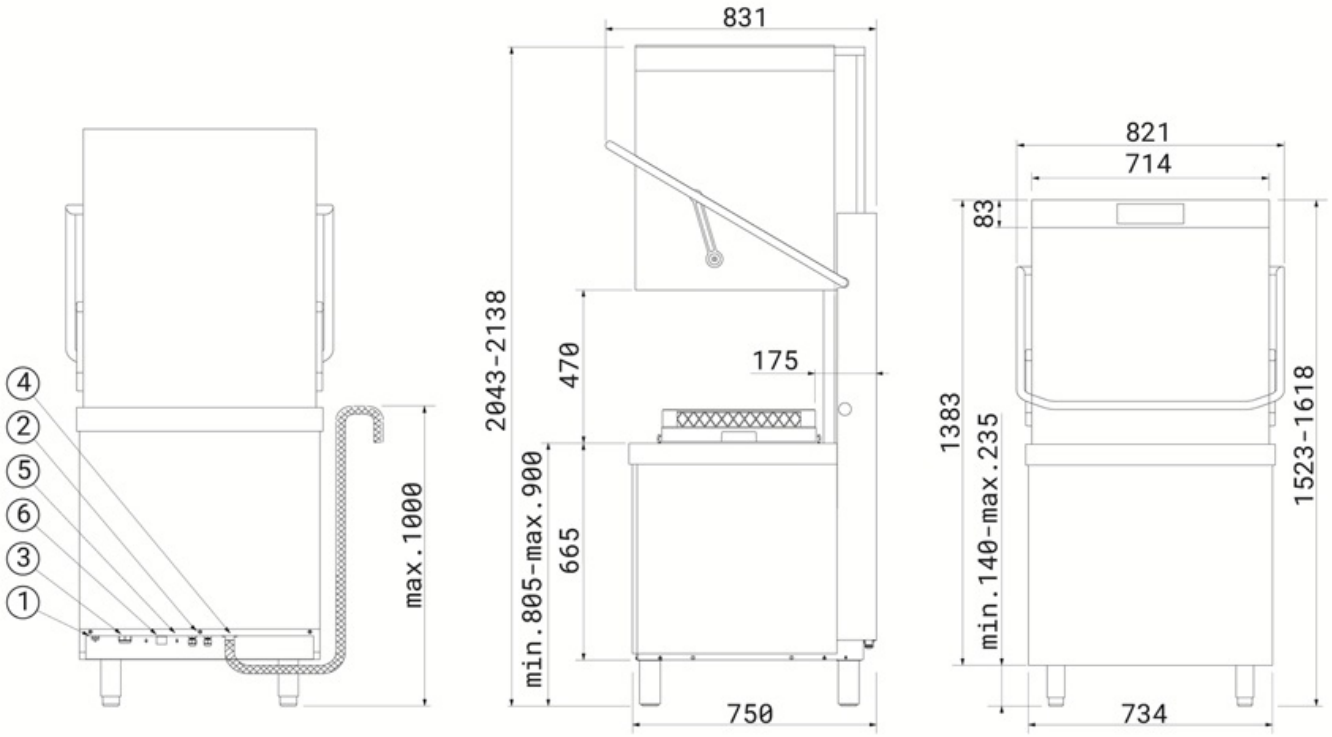
Plate basket	PB60D01	**Water supply pipe**	Yes - 2m
Cutlery basket	PHOOS03	**Drain pipe**	Yes - 2m
Flat basket	PB60G01		

Equipment

Peristaltic detergent dispenser	Yes, electronic control	**Option for auto daily switch on**	Yes
Peristaltic rinse-aid dispenser	Yes, electronic control	**Cycle counter**	Yes
Chemical level probe	Yes, optional KITSONLIV	**Break tank**	Yes
Integral continuous water softener	Yes	**Water supply pipe diameter**	DN15 - ½”
Rinse boiler Thermostop system	Yes - default	**Drain supply pipe diameter**	DN20-G 3/4"
Wash tank Thermostop system	Yes	**Detergent (red) hose length**	2,2 m
Wash pump soft start system	Yes	**Rinse aid (blue) hose length**	2,2 m
Stand-by system	Yes		

Logistic Information

EAN code	8017709337896	**Net weight (kg)**	134,000 kg
Packed product dimensions (WxDxH)	770x900x1700 mm	**Gross weight (kg)**	153,000 kg



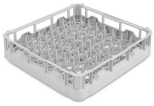
1	MORSETTO EQUIPOTENZIALE - EARTH TERMINAL
2	TUBI POMPE PERISTALTICHE - PERISTALTIC HOSES
3	CAVO ALIMENTAZIONE ELETTRICA - ELECTRICITY SUPPLY CABLE
4	TUBO DI SCARICO - DRAIN HOSE
5	ENTRATA CAVO DI ALIMENTAZIONE DOSATORE ESTERNO - EXTERNAL DISPENSER POWER CABLE ENTRY POINT
6	TUBO DI CARICO - FILLER HOSE

Compatible Accessories



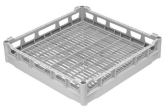
KITSONLIV

Probe level kit



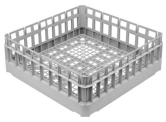
PB50D01

Basket made of polypylene for 18 plates 500x500



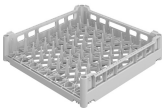
PB50G01

Universal basket in polypropylene 500x500



PB50G02

Universal basket in polypropylene 500x500



PB50T01

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



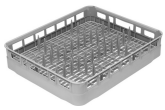
PB60D01

Basket in polypropylene for 22 dishes 600x500



PB60G01

Universal basket in polypropylene 600x500



PB60T02

Basket for trays GN1/1 600x500



PHOOGR5

Glass basket for 500x500 mm glasswashers



PHOOS01

Single basket in polypropylene for cutlery



PHOOS03

Basket in polypropylene with 6 compartment for cutlery for Capote



PHOOS04

4 compartments polypropylene basket for cutlery



WB50D01

Wire basket for 18 dishes and trays 500X500



WB50G01

Universal wire basket with flat bottom 500x500



WB50G02

Wire basket for glasses with inclined bottom 500x500



WB50G04

Wire basket for glasses with inclined bottom 500x500



WB60D01

Wire basket for 24 dishes 600X500



WB60D02

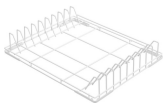
Wire basket for 24 dishes 600X500

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

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

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.

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.

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.