

SPH615S

Product Family Dishwasher Subfamily Hoodtype

Type Hoodtype dishwasher

Crockery Crockery; Glasses; Cutlery; EN

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

Basket dimensions600x500 anControl PanelElectronicRinse pumpHTR systemWash pumpStandard

Default power supply $400 \text{ V } 3N \sim / 16 \text{ A} / 9.7 \text{ kW} / 50 \text{ Hz}$



Target

Industries Hotels; Ristoranti /

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

Food retail

Aesthetics

Series Topline Led colour Green

Technical Features

Trays washing option Yes

Trays number 7 x GN 1/1 (530 x 325 mm); 6 x EN 1/1 (600 x 400 mm)

Water consumption per 3,21

cycle

Wash temperature 58 °C

(min-max)

Rinse temperature (min- 71 °C - 87 °C

max)

Minimum water 3,21

consumption per cycle

Warm water connection 8°C Max. inlet temperature 60°C

Max water hardness Water inlet pressure Detergent flow rate

Rinse aid flow rate
Usable load height
Maximum height with

hood open

Dimensions

54°f - 30°dH 100-1000 kPa

1.5 l/h 0.4 l/h 470 mm 2138 mm

734x831x1523 mm



Programmes

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

Self-cleaning programs

230 V~ / 16 A / 3,7 kW / 50

Hz; 230V~ / 26 A / 9,7 kW /

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**

Boiler heating element 9000 W options

power

50 Hz; 230 V~/30 A/6,7 kW / 50 Hz Wash pump power 700 W

Interface

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

Construction

Tank Deep drawn Filter 5-stages filter system

Double-skin hood 22 I Construction Wash tank capacity 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 steel

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

rinse spray arms, stainless

PB60G01

steel

Tank filter Stainless steel

Hood elevation system Manual

Accessories Included

Flat basket

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

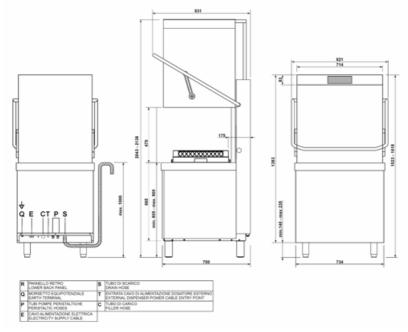


Equipment

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	
Integral continuous	Yes	built-in drain pump	
water softener		Water supply pipe	16 mm
Rinse boiler Thermostop	Yes - default	diameter	
system		Drain supply pipe	21.5 mm
Wash tank Thermostop	Yes	diameter	
system		Detergent (red) hose	Yes, manual
Wash pump soft start	Yes	length	
system		Rinse aid (blue) hose	Yes, manual
Stand-by system	Yes	length	

Logistic Information

Packed width	770 mm	Dimensions of the	1700x770x900 mm
Packaged depth	900 mm	packed product (mm)	
Height (mm) packed	1700 mm	Net weight (kg)	134.000 kg
		Gross weight (kg)	153.000 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





Universal basket in polypropylene 600x500



PHOOS01

Single basket in polypropylene for cutlery



PHOOS03

Basket in polypropylene with 6 compartment for cutlery for Capote





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

PHOOS02



Basket in polypropylene for cutlery with 6 compartments

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



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

EN

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.

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.