

SPH615S

Product Family	Dishwasher
Subfamily	Hoodtype dishwasher
Line	Easyline
Basket dimensions	600x500 and 500x500 mm
Rinse pump	HTR system
Wash pump	Standard



Accessories Included

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

Target

Potential users	Restaurants/Catering; Bakery/Pastry making; Industrial pastry&bakery laboratories; Butcher's shops; Meat processing industry; Schools
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Programmes

Programs	6 automatic programs; 1 fully programmable program; Self-cleaning programs; Cold water rinse program
Program options	Extra rinse; Clean water cycle
Program table	Easyline hoodtype
Program specifications	Boiler 71°C/Tank 60°C-1'20"; Boiler 71°C/Tank 60°C- 2'10"; Boiler 85°C/Tank 60°C-60"; Boiler 85°C/Tank 60°C- 1'10"; Boiler 85°C/Tank 60°C-2'40"; Boiler 85°C/Tank 60°C-4'10"; Boiler 85°C/Tank 60°C-1'30"
Maximum baskets/hour	60
Maximum plates/hour	1320
Maximum glasses/hour	3360

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

Technical Features

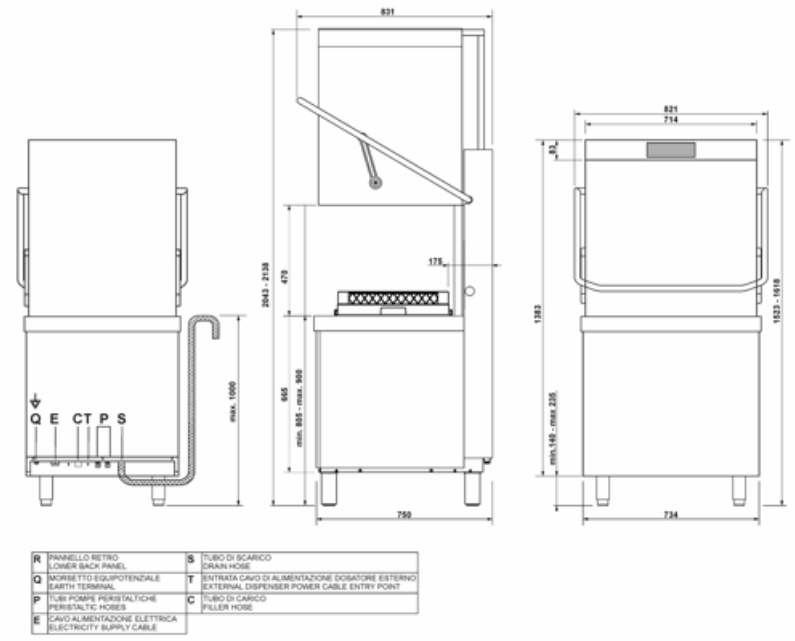
Trays washing option	Yes	Max. inlet temperature	60°C
Trays number	7 x GN 1/1 (530 x 325 mm); 6 x EN 1/1 (600 x 400 mm)	Max water hardness	54°F - 30°dH
Tank heating element power	2200 W	Water inlet pressure	100-1000 kPa
Boiler heating element power	9000 W	Detergent flow rate	1.5 l/h
Wash pump power	700 W	Rinse aid flow rate	0.4 l/h
Default connection	9700 W	Usable load height	470 mm
Water consumption per cycle	3,2 l	Maximum height with hood open	2138 mm
Minimum water consumption per cycle	3,2 l	Dimensions	734x750x1523 mm
Warm water connection	8°C		

Electrical Connection

Default power supply	400 V 3N~ / 16 A / 9,7 kW / 50 Hz	Electrical connection options	230 V 3~ / 26 A / 9,7 kW / 50 Hz; 230 V 3~ / 26 A / 9,7 kW; 230 V~ / 16 A / 3,7 kW / 50 Hz; 230 V~ / 16 A / 3,7 kW / 50 Hz; 230 V~ / 30 A / 6,7 kW / 50 Hz; 230 V~ / 30 A / 6,7 kW / 50 Hz; 400 V 3N~ / 16 A / 9,7 kW / 50 Hz
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Equipment

Drain pump	Yes	Option for auto daily switch on	Yes
Peristaltic detergent dispenser	Yes, electronic control	Cycle counter	Yes
Peristaltic rinse-aid dispenser	Yes, electronic control	Break tank	Yes
Chemical level probe	Yes, optional KITSONLIV	Partial water exchange in the wash tank via built-in drain pump	Yes
Integral continuous water softener	Yes	Water supply pipe diameter	16 mm
Rinse boiler Thermostop system	Yes - default	Drain supply pipe diameter	21.5 mm
Wash tank Thermostop system	Yes	Detergent (red) hose length	Yes, manual
Wash pump soft start system	Yes	Rinse aid (blue) hose length	Yes, manual
Stand-by system	Yes		



Compatible Accessories



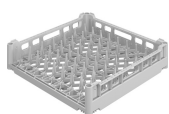
KITSONLIV

Probe level kit



PB50G01

Universal basket in polypropylene
500x500



PB50T01

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



PB60G01

Universal basket in polypropylene
600x500



PHOOS01

Single basket in polypropylene for
cutlery



PHOOS03

Basket in polypropylene with 6
compartment for cutlery for Capote



WB50G01

Universal wire basket with flat bottom
500x500



WB50G04

Wire basket for glasses with inclined
bottom 500x500



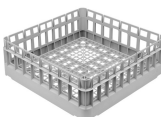
WB60D02

Wire basket for 24 dishes 600x500



PB50D01

Basket made of polypylene for 18
plates 500x500



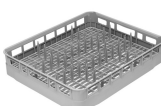
PB50G02

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



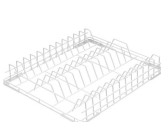
WB50D01

Wire basket for 18 dishes and trays
500x500



WB50G02

Wire basket for glasses with inclined
bottom 500x500



WB60D01

Wire basket for 24 dishes 600x500

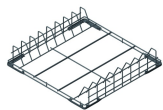


WB60G01

Wire basket with flat bottom
600x500

WB60T03

Wire basket for 5 trays 600x500



WH00S01

Wire insert for 12 small dishes



Symbols glossary



SUITABLE FOR EURONORM TRAY



Suitable for 1/1GN trays



HTR rinsing system



5 STAGE FILTER



MAX. USABLE HEIGHT 470mm

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.