

SPH615S

Family Professional dishwasher

Subfamily Hoodtype

Type Hoodtype dishwashers
Crockery Crockery; Glasses; Cutlery;

Crockery; Glasses; Cutlery; EN 600x400 trays; GN1/1 trays

Basket dimensions 600x500 and 500x500 mm

Control panelElectronicRinse pumpHTR systemWash pumpStandard

Power connection 400 V 3N~ / 16 A / 9,7 kW / 50 Hz



Target

Industries Hotels; Ristoranti /

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

Food retail

5°C

60°C

Aesthetics

Series Easyline Led color Green

Technical Features

Min. water connection

Max. inlet temperature

temperature

Trays washing option Yes Max water hardness 54°f - 30°dH

Trays number 7 x GN 1/1 (530 x 325 mm); Inlet pressure 100-1000 kPa (min-max)

6 x EN 1/1 (600 x 400 mm) Detergent load 1,5 l/h
Water consumption per 3,2 l Rinse load 0.4 l/h

Water consumption per 3,2 | Rinse load 0,4 |/h cycle Usable load height 470 mm

Wash temperature 58 °C Maximum height with 2138 mm open hood

Rinse temperature (min- 71 °C - 87 °C Product dimensions 734x831x1523 mm max)

Minimum water 3,2 | Consumption per cycle



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/hour60Maximum dishes/hour1320Maximum glasses/hour3360

Electrical Connection

Tank heating element 2200 W Default connection 9700 W

power Optional electrical 230 V~/16 A/3,7 kW/50

 Boiler heating element
 9000 W
 connection
 Hz; 230V~ / 26 A / 9,7 kW /

 power
 50 Hz; 230 V~ / 30 A / 6,7

Wash pump power 700 W kW / 50 Hz

Plug Not present

Interface

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

Construction

Tank filter

Flat basket

TankDeep drawnFilter5-stage filter systemConstructionDouble-skin hoodTank capacity22 l

ConstructionDouble-skin hoodTank capacity22 ITank materialStainless steel AISI 304Boiler capacity10 I

Back panel Stainless steel AISI 304 Boiler capacity 10 I

Back panel St/steel Boiler type Artmosferic boiler

Upper wash system One wash and one split Protection class IPX4

rinse spray arms, stainless Adjustable feet Yes

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

rinse spray arms, stainless

Stainless steel

1x PB60G01

Manual

steel

Accessories included

Hood elevation system

Dish basket 1x PB60D01 Water supply hose Yes - 2 m
Cutlery basket 1x PH00S03 Drain hose Yes - 2m



Equipments

Option for auto daily Drain pump Yes Yes, default OFF switch on Peristaltic detergent Electronic control Cycle counter dispenser Yes Peristaltic rinse-aid Electronic control Break tank Yes dispenser Partial renewal of water Yes Chemicals level probe Yes, with optional kit in the tank and built-in KITSONLIV drain pump Automatic built softener Yes Water supply pipe DN15 - 1/2" diameter Rinse boiler Thermostop Yes - default Drain supply pipe system DN20-G 3/4" diameter Wash tank Thermostop system Detergent (red) hose 2,2 m lenght Wash pump soft start Yes Rinse aid (blue) hose 2.2 m system lenght Stand-by system Yes

Logistic Information

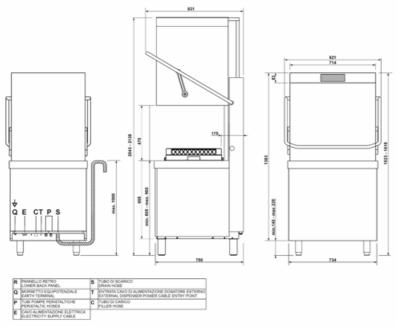
Width packed product 770 mm Packed product 1700x770x900 mm

Depth packed product 900 mm

Height packed product 1700 mm

Net weight 134,000 kg

Gross weight 153,000 kg





Compatible Accessories

KITSONLIV

Probe level kit



PB50G01



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





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





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

WB60D02



Wire basket for 24 pizza dishes Ø320 mm max

WB60T03



Wire basket for 8 trays EN 600x400 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 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 25 glasses Ø90 mm max, dim. (WxDxH) 500x500x170 mm

WB60D01



Wire basket for 24 dishes Ø260 mm max

WB60G01



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

WH00S01



Wire insert for 12 small dishes, 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



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



Symbols glossary



SUITABLE FOR EURONORM TRAY



SUITABLE FOR GASTRONORM TRAY TRAY



HTR RINSING SYSTEM



5 STAGE FILTER



MAX. USABLE HEIGHT 470mm



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.

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

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.