# SPH615SH

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|---|---|
| **Type** | Hoodtype dishwashers |
| **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** | Atmosferic boiler |
| **Wash pump** | Standard |
| **SHR + steam heat recovery** | Yes |
| **Power connection** | 400 V 3N~ / 16 A / 9,7 kW / 50 Hz |
| **Product dimensions (WxDxH)** | 734x750x1523 mm |



## Target

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

## Aesthetics

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|---|---|---|
| **Led color** | **Series** | Easyline |

## Technical Features

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|---|---|
| **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** | 5°C |
| **Minimum water consumption per cycle** | 3,2 l |
| **Max. inlet temperature** | 20°C |
| **Max water hardness** | 60°f - 34°dH |
| **Inlet pressure** | 100-1000 kPa (min-max) |
| **Detergent load** | 1,5 l/h |
| **Rinse load** | 0,4 l/h |
| **Usable load height** | 470 mm |
| **Maximum height with open hood** | 2138 mm |

## Programs

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|---|---|
| **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 |

## Electrical Connection

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|---|---|---|---|
| **Tank heating element power** | 2200 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 |
| **Boiler heating element power** | 9000 W | **Potential equalisation** | Yes |
| **Wash pump power** | 700 W | **Plug** | Not present |
| **Default connection** | 9700 W | | |

## Interface

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|---|---|---|---|
| **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

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|---|---|---|---|
| **Tank** | Deep drawn | **Filter** | 5-stage filter system |
| **Construction** | Double-skin hood | **Tank capacity** | 22 l |
| **Tank material** | Stainless steel AISI 304 | **Boiler capacity** | 10 l |
| **Back panel** | Prepainted | **Noise** | Lpa 59,9 dBA |
| **Upper wash system** | One wash and one split rinse spray arms, stainless steel | **Protection class** | IPX4 |
| | | **Adjustable feet** | Yes |
| | | **Drain max. height** | 1000 mm |
| **Lower wash system** | One wash and one split rinse spray arms, stainless steel | **Power cable length** | 180 cm |
| **Tank filter** | Stainless steel | | |
| **Hood elevation system** | Manual | | |

## Accessories included

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

## Equipments

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| | | **Stand-by system** | Yes |

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|---|---|---|---|
| **Peristaltic detergent dispenser** | Electronic control | **Option for auto daily switch on** | Yes, default OFF |
| **Peristaltic rinse-aid dispenser** | Electronic control | **Cycle counter** | Yes |
| | | **Break tank** | Yes |
| **Chemicals level probe** | Yes, with optional kit KITSONLIV | **Water supply pipe diameter** | DN15 - ½” |
| **Deafult chemicals dosing unit of measure** | gr/lt | **Drain supply pipe diameter** | DN20-G 3/4" |
| **Automatic built softener** | Yes | **Detergent (red) hose length** | 2,2 m |
| **Rinse boiler Thermostop system** | Yes - default | **Rinse aid (blue) hose length** | 2,2 m |
| **Wash tank Thermostop system** | Yes | | |
| **Wash pump soft start system** | Yes | | |

## Logistic Information

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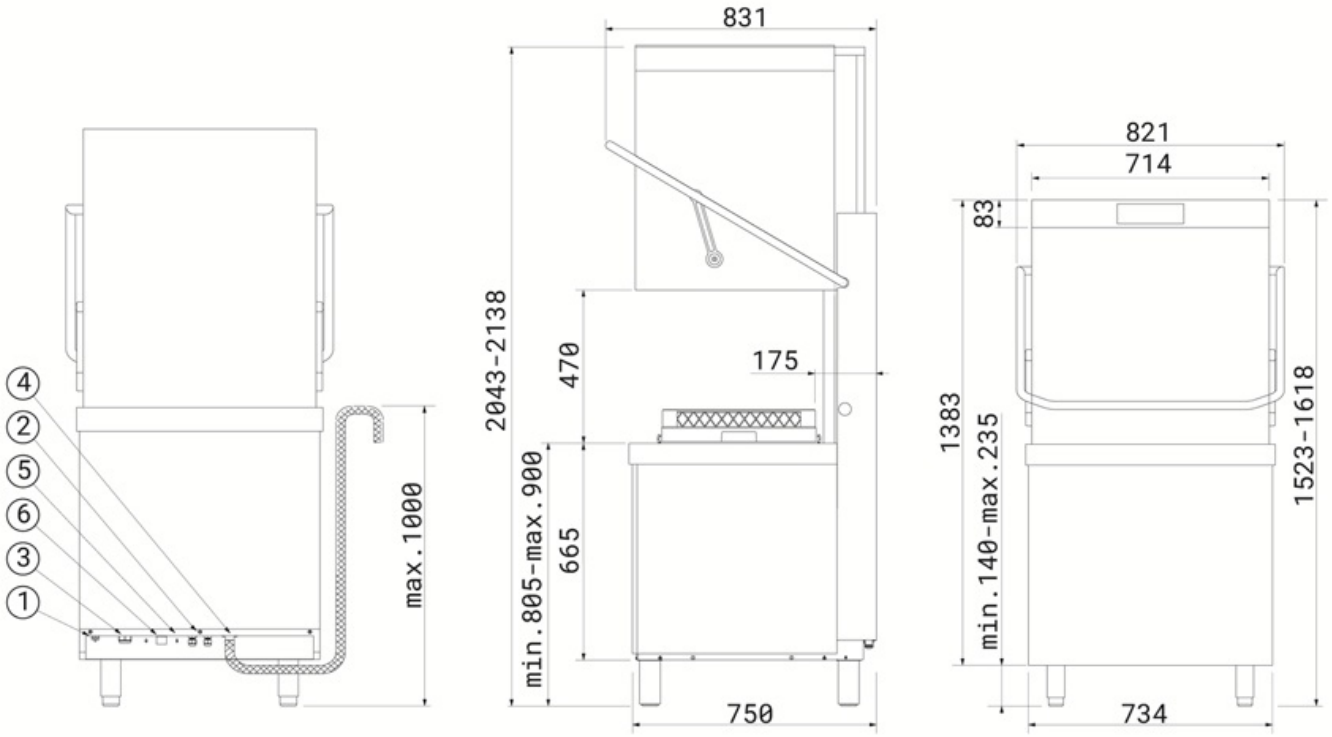
|---|---|---|---|
| **EAN code** | 8017709342654 | **Net weight** | 149,000 kg |
| **Packed product dimensions (WxDxH)** | 770x900x1700 mm | **Gross weight** | 166,000 kg |



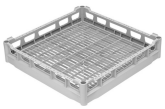

| | |
|---|---|
| 1 | MORSETTO EQUIPOTENZIALE - EARTH TERMINAL |
| 2 | TUBI POMPE PERISTALTICHE - PERISTALTIC HOSES |
| 3 | CAVO ALIMENTAZIONE ELETTRICA - ELECTRICITY SUPPLY CABLE |
| 4 | TUBO DI SCARICO - DRAIN HOSE |
| 5 | ENTRATA CAVO DI ALIMENTAZIONE DOSATORE ESTERNO - EXTERNAL DISPENSER POWER CABLE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

## Compatible Accessories



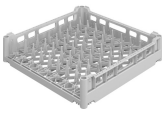
**KITSONLIV**

Probe level kit



**PB50G01**

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



**PB50T01**

Polypropylene basket for 8 trays GN 1/1 h 40 mm for traywasher and hood-type models. Vertical row spacing 68 mm and horizontal row spacing 54 mm, dim. (WxDxH) 500x500x105 mm



**PB60G01**

Universal flat bottom polypropylene basket, dim. (WxDxH) 600x500x115 mm



**PHOOGR5**

Tilted glass insert for basket PB50G02 500x500 mm, configurable with 4 units of 5 glasses each (first line Ø max 110 mm, lines 2-4 Ø max 95 mm), or 5 units of 5 glasses each (forst line Ø max 95 mm, lines 2-5 Ø max 75 mm)



**PHOOS03**

8 compartments polypropylene basket for cutlery



**WB50D01**

Wire basket for 18 dishes Ø250 mm max or trays h 370 mm, dim. (WxDxH) 500X500x92 mm



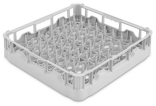
**WB50G02**

Sloped bottom wire basket for 25 glasses Ø90 mm max, dim. (WxDxH) 500x500x170 mm



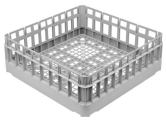
**WB60D01**

Wire basket for 24 dishes Ø260 mm max, dim. (WxD) 600x500 mm



**PB50D01**

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



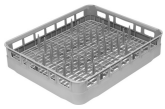
**PB50G02**

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 10 GN 1/1 trays or 12 trays up to 470 mm in length,row spacing 45 mm, dimensions (WxDxH) 600×500×100 mm



**PHOOS01**

Polypropylene single basket for cutlery



**PHOOS04**

4 compartments polypropylene basket for cutlery



**WB50G01**

Universal wire basket with flat bottom, internal height 120 mm, dim. (WxDxH) 500x500x130 mm



**WB50G04**

Wire basket with sloped bottom for 12 glasses Ø110 mm max or 9 glasses Ø135 mm max, dim. (WxDxH) 500x500x165 mm



**WB60D02**

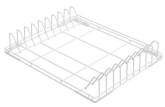
Wire basket for 16 pizza dishes Ø320 mm max

**WB60G01**



Wire basket with flat bottom, internal height 110 mm, dim. (WxDxH) 600x500x120 mm

**WB60T03**



Wire basket for 9 trays EN 600x400 mm, dim. (WxD) 600x500 mm

**WH00S01**



Wire insert for 17 small dishes, width 100 mm, 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

**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 (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.

**SHR+ System**

Steam heat recovery system for energy savings and improved work environment quality

The SHR+ system eliminates the steam produced during the rinsing phase, improving air quality and reducing humidity in work environments. In addition, it recovers energy from the condensed vapors, ensuring daily energy savings and avoiding the costs of an external extraction system.

**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.