

SPH615SH

Family Professional dishwasher **Subfamily** Hoodtype dishwasher

Line Easyline

Basket dimensions 600x500 e 500x500 mm

Rinse pump HTR system
Wash pump Standard
SHR + system Yes



Accessories Included

Dish basket1x PB60D01Water supply hoseYes - 2mCutlery basket1x PH00S03Drain hoseYes - 2m

Target

Flat basket

Solutions Restaurants/Pubs:

Bakery/Pastry making; Frozen bakery industry; Food retail; Other food industry; Catering and

Institutions

1x PB60G01

Programs

Programs 6 automatic programs; 1 fully customizable 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 basket/hour60Maximum dishes/hour1320Maximum glasses/hour3360



Interface

Display8 digitDetergent missing alertYesOn/Off buttonYesCycle progress alertYesSalt alertYesEnd-cycle alertYesRinse aid missing alertYesManual diagnosticYes

Construction

TankDeep drawnHood elevation systemManualConstructionDouble-skin hoodFilter5-stage filter systemTank materialStainless steel AISI 304Tank capacity22 l

Back panelSt/steelBoiler capacity10 IUpper wash systemOne wash and one splitProtection classIPX4

rinse spray arms, stainless Adjustable feet Yes

Lower wash system

One wash and one split rinse spray arms, stainless

Drain max. height 1000 mm

Tank filter Stainless steel

Technical Features

Trays washing option Yes Max. inlet temperature 60°C

Trays number 7 x GN 1/1 (530 x 325 mm); Max water hardness 12°f - 7°dH

6 x EN 1/1 (600 x 400 mm) Inlet pressure 100-1000 kPa (min-max)

Tank heating element2200 WDetergent load1,5 l/hpowerRinse load0,4 l/hBoiler heating element9000 WUsable load height470 mm

Power Wash pump power 700 W Usable load height 470 mm Maximum height with open hood

Default connection 9700 W Product dimensions 734x750x1523 mm WxDxH

Minimum water 3.2 |

Electrical Connection

Warm water connection 5°C

consumption per cycle

cycle

 Plug
 Not present
 Optional electrical
 230 V 3~ / 26 A / 9,7 kW /

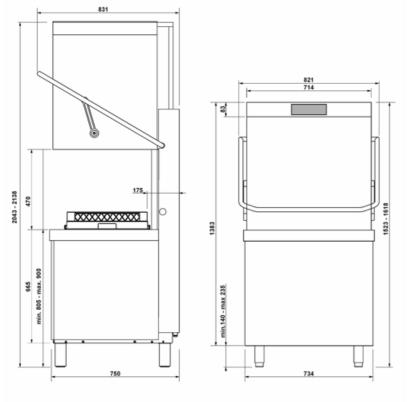
 Power connection
 400 V 3N~ / 16 A / 9,7 kW /
 connection
 50 Hz; 230 V 3~ / 26 A / 9,7

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



Equipments

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





Compatible Accessories

KITSONLIV



Chemical level sensor probe kit for undercounter double wall models and hoodtype models

PB50D01

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

PB50G01



Universal flat bottom polypropylene basket, dim. (WxDxH) 500x500x100



PB50G02

Universal flat bottom polypropylene basket, dim. (WxDxH) 500x500x170

PB50T01



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



PB60D01

Polypropylene basket for 22 dishes Ø250 mm, dim. (WxDxH) 600x500x115 mm





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



PB60T02

Basket for GN1/1 trays, dim. (WxDxH) 600x500x100 mm



PHOOS01

Polypropylene single basket for cutlery



PHOOS02

6 compartment polypropylene basket for cutlery



PHOOS03

8 compartment polypropylene basket for cutlery



WB50D01

Wire basket for 18 dishes Ø250 mm. or self service trays, dim. (WxDxH) 500X500x92 mm



WB50G01

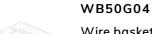


Universal wire basket with flat bottom, dim. (WxDxH) 500x500x123 mm



WB50G02

Wire basket with sloped bottom for glasses Ø90 mm max, dim. (WxDxH) 500x500x170 mm





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



WB60D01

Wire basket for 24 dishes Ø260 mm



WB60D02

Wire basket for 24 dishes Ø320 mm



WB60G01

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

WB60T03

Wire basket for 5 trays EN 600x400 mm



WH00S01

Wire insert for 12 small dishes



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.

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.

SHR+ System

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

Il sistema SHR+ elimina il 100% del vapore prodotto durante la fase di risciacquo, migliorando la qualità dell'aria e riducendo l'umidità negli ambienti di lavoro. Inoltre, recupera energia dai vapori abbattuti, assicurando un risparmio energetico giornaliero ed evitando i costi di un impianto di aspirazione esterno.

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.