

# SPH615SH

<b>Family</b>	Professional dishwasher
<b>Subfamily</b>	Hoodtype
<b>Type</b>	Hoodtype dishwashers
<b>Crockery</b>	Crockery; Glasses; Cutlery; EN 600x400 trays; GN1/1 trays
<b>Basket dimensions</b>	600x500 and 500x500 mm
<b>Control panel</b>	Electronic
<b>Rinse pump</b>	HTR system
<b>Wash pump</b>	Standard
<b>SHR + steam heat recovery</b>	Yes
<b>Power connection</b>	400 V 3N~ / 16 A / 9,7 kW / 50 Hz
<b>Product dimensions (WxDxH)</b>	734x750x1523 mm



## Target

<b>Industries</b>	Hotels; Ristoranti / Catering; Bakeries / Pastry shops; Butcher shops / Delicatessens; Food Industries; Catering; Care facilities ; Commercial food services; Grocery shops / Food retail
-------------------	---

## Aesthetics

<b>Led color</b>	Green	<b>Series</b>	Easyline
------------------	-------	---------------	----------

## Technical Features

<b>Trays number</b>	7 x GN 1/1 (530 x 325 mm); 6 x EN 1/1 (600 x 400 mm)	<b>Max. inlet temperature</b>	20°C
<b>Trays washing option</b>	Yes	<b>Max water hardness</b>	12°f - 7°dH
<b>Water consumption per cycle</b>	3,2 l	<b>Inlet pressure</b>	100-1000 kPa (min-max)
<b>Wash temperature (min-max)</b>	58 °C	<b>Detergent load</b>	1,5 l/h
<b>Rinse temperature (min-max)</b>	71 °C - 87 °C	<b>Rinse load</b>	0,4 l/h
<b>Min. water connection temperature</b>	5°C	<b>Usable load height</b>	470 mm
<b>Minimum water consumption per cycle</b>	3,2 l	<b>Maximum height with open hood</b>	2138 mm

## Programs

<b>Programs</b>	6 automatic programs; 1 fully customizable program; Self-cleaning programs
<b>Program options</b>	Extra rinse; Clean water cycle
<b>Program table</b>	Easyline hoodtype
<b>Maximum basket/hour</b>	60
<b>Maximum dishes/hour</b>	1320
<b>Maximum glasses/hour</b>	3360

## Electrical Connection

<b>Tank heating element power</b>	2200 W	<b>Default connection</b>	9700 W
<b>Boiler heating element power</b>	9000 W	<b>Optional electrical connection</b>	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
<b>Wash pump power</b>	700 W	<b>Plug</b>	Not present

## Interface

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

## Construction

<b>Tank</b>	Deep drawn	<b>Filter</b>	5-stage filter system
<b>Construction</b>	Double-skin hood	<b>Tank capacity</b>	22 l
<b>Tank material</b>	Stainless steel AISI 304	<b>Boiler capacity</b>	10 l
<b>Back panel</b>	St/steel	<b>Boiler type</b>	Artmosferic boiler
<b>Upper wash system</b>	One wash and one split rinse spray arms, stainless steel	<b>Noise</b>	Lpa 59,9 dBA
<b>Lower wash system</b>	One wash and one split rinse spray arms, stainless steel	<b>Protection class</b>	IPX4
<b>Tank filter</b>	Stainless steel	<b>Adjustable feet</b>	Yes
<b>Hood elevation system</b>	Manual	<b>Drain max. height</b>	1000 mm

## Accessories included

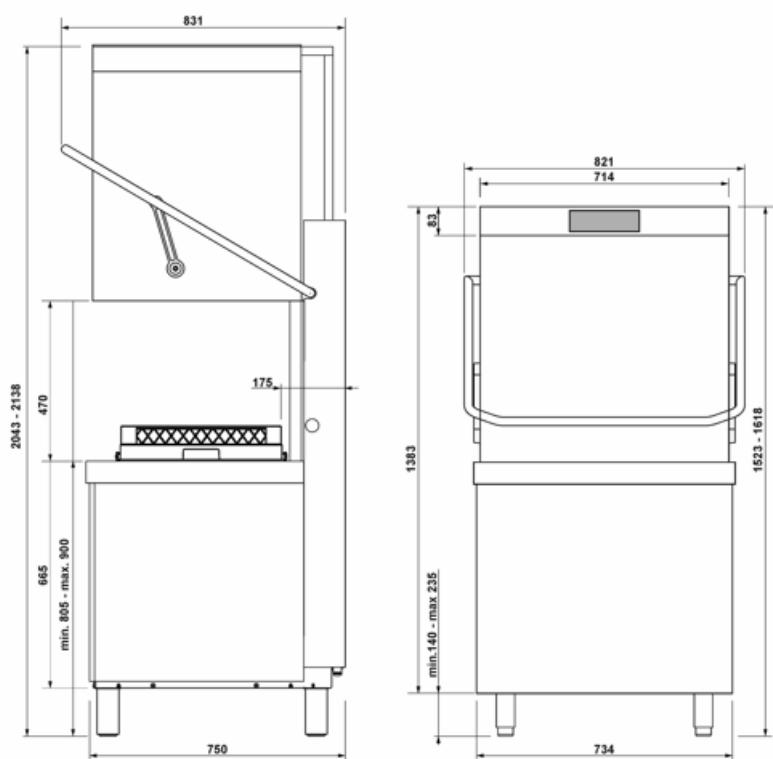
<b>Dish basket</b>	1x PB60D01	<b>Water supply hose</b>	Yes - 2 m
<b>Cutlery basket</b>	1x PHOOS03	<b>Drain hose</b>	Yes - 2m
<b>Flat basket</b>	1x PB60G01		

## Equipments

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

## Logistic Information

<b>EAN code</b>	8017709342654	<b>Net weight</b>	149,000 kg
<b>Packed product dimensions (WxDxH)</b>	1700x770x900 mm	<b>Gross weight</b>	166,000 kg



## Compatible Accessories

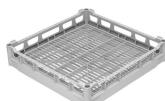
### KITSONLIV

Probe level kit



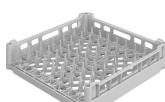
### PB50G01

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, 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



### 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, dim. (WxDxH) 500x500x165 mm



### WB60D02

Wire basket for 16 pizza dishes Ø320 mm max



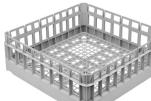
### PB50D01

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) 600x500x100 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

Wire basket with sloped bottom for 25 glasses Ø90 mm max, dim. (WxDxH) 500x500x170 mm



### WB60D01

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



### 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



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



Universal table for either side, with front coupling and lower shelf, dim. (WxDxH) 705x660x821,5 mm

---

## Symbols glossary

---

 EN SUITABLE FOR EURONORM TRAY

 GN1/1 SUITABLE FOR GASTRONORM 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.

### 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.