

# SPD516AU

Family	Dishwasher
Subfamily	Undercounter
Type	Undercounter traywasher
Crockery	Crockery; Cutlery; EN 600x400 trays; GN1/1 trays
Basket dimensions	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
Power connection	400 V 3N~ / 12 A / 7,3 kW / 50 Hz
Product dimensions WxDxH	600x690x822 mm



## Distribution

Industries	Hotels; Ristoranti / Catering; Bakeries / Pastry shops; Care facilities ; Catering; Commercial food services; Butcher shops / Delicatessens
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## Aesthetics

Led color	Green	Serie	Easyline
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## Technical Features

Trays number	7 x GN1/1; 6 x EN 600x400	Max water hardness	5°f - 3°dH
Water consumption per cycle	3,2 l	Inlet pressure	100-1000 kPa
Wash temperature (min-max)	60 °C	Detergent load	1,5 l/h
Rinse temperature (min-max)	24 °C - 85 °C	Rinse load	0,4 l/h
Min. water connection temperature	8°C	Usable load height	400 mm
Minimum water consumption per cycle	3,2 l	Depth with open door	1020 mm
Max. inlet temperature	60°C		

## Programs

<b>Programs</b>	7 automatic programs; Self-cleaning programs; Cold water rinse program
<b>Program options</b>	Extra rinse; Clean water cycle
<b>Program table</b>	Easyline dishwasher and traywasher 500
<b>Maximum basket/hour</b>	60
<b>Maximum dishes/hour</b>	1080
<b>Maximum glasses/hour</b>	2160

## Electrical Connection

<b>Tank heating element power</b>	2000 W	<b>Default connection</b>	6730 W
<b>Boiler heating element power</b>	6100 W	<b>Electrical connection option</b>	230 V 3~ / 19 A / 7,3 kW / 50 Hz; 230 V 3~ / 19 A / 6,8 kW / 50 Hz; 230 V~ / 15 A / 3,4 kW / 50 Hz; 230 V~ / 17 A / 3.9 kW / 50 Hz; 230 V~ / 20 A / 4,5 kW / 50 Hz; 230 V~ / 22 A / 5,0 kW / 50 Hz; 400 V 3N~ / 12 A / 6,8 kW / 50 Hz
<b>Wash pump power</b>	700 W	<b>Plug</b>	No

## Interface

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

## Construction

<b>Tank Construction</b>	Deep drawn Double wall	<b>Rack guides</b>	Embossed
<b>Tank material</b>	Stainless steel AISI 304	<b>Filter</b>	5-stages filter system
<b>Back panel</b>	St/steel	<b>Tank capacity</b>	11 l
<b>Balanced door</b>	Yes	<b>Boiler capacity</b>	6,5 l
<b>Upper washing system</b>	One washing and one split rinse spray arms, stainless steel	<b>Rumorosità</b>	Lpa 54,5 dBA
<b>Lower washing system</b>	One washing 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>Door gasket</b>	On 3 sides	<b>Drain max. height</b>	600 mm

## Accessories Included

<b>Dish basket</b>	PB50D01	<b>Tray basket</b>	WB50T03
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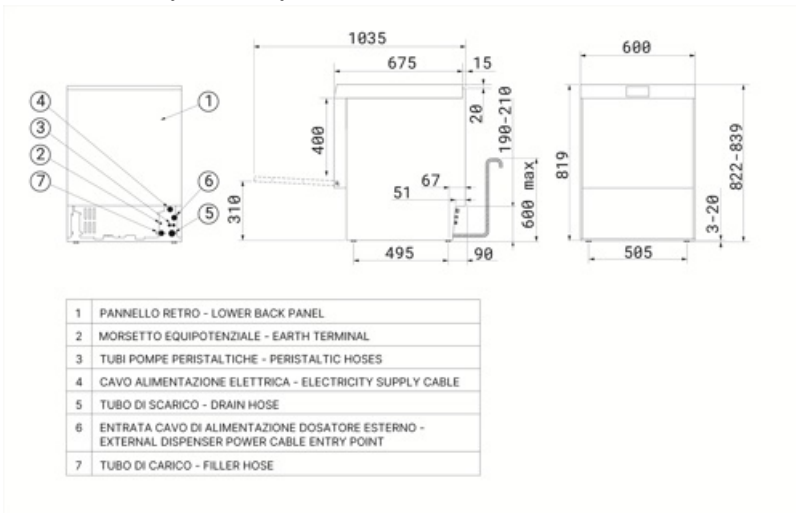
Cutlery basket	1x PHOOS04	Water supply pipe	In acciaio Watermark
Flat basket	1x PB50G02	Drain pipe	Yes - 2m
Grids	1 x KIT-WG500		

## Equipments

Peristaltic detergent dispenser	Yes, electronic control	Option for auto daily switch on	Yes, default OFF
Peristaltic rinse-aid dispenser	Yes, electronic control	Cycle counter	Yes
Chemicals level probe	Yes, optional KITSONLIV	Break tank	Yes
Default chemicals dosing unit of measure	gr/lt	Water supply pipe diameter	DN15 - 1/2"
Rinse boiler Thermostop system	Yes - default	Drain supply pipe diameter	DN20-G 3/4"
Wash tank Thermostop system	Yes	Detergent (red) hose length	2,2 m
Wash pump soft start system	Yes	Rinse aid (blue) hose length	2,2 m
Stand-by system	Yes		

## Logistic Information

EAN code	8017709345389	Net weight	65,000 kg
Packed product dimensions (WxDxH)	660x700x990 mm	Gross weight (kg)	73,000 kg



## Compatible Accessories



### KITDETKCC500

Kit for detergent (1l) and rinse storage (1l) for dishwashers 500x500



### KITSONLIV

Probe level kit



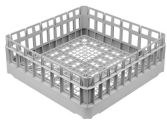
### KIT-WG500

Support grid for tray washer, dim. (WxD) 500x500 mm



### PB50D01

Basket made of polypropylene for 18 plates 500x500



### PB50G02

Universal basket in polypropylene 500x500



### PHOOS01

Single basket in polypropylene for cutlery



### PHOOS04

4 compartments polypropylene basket for cutlery



### WB50PG5

Wire basket with flat bottom for 25 plastic glasses, max. H 230 mm, min.-max. Ø 36-95 mm, dim. (WxDxH) 500x500x260 mm



### WB50T02

Wire basket for 5 trays 600x500



### WB50T03

Wire basket for 5 trays 600x500



### WH00S01

Wire insert for 12 small dishes



### WS5

Underframe for glasswashers 500mm

## Benefit (TT)

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### Balanced door

Effortless opening and closing

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The counterbalanced door is designed to ensure smooth and effortless opening and closing, providing high user convenience. Additionally, it can be locked in a halfway position, a particularly useful feature for promoting natural drying at the end of the workday, enhancing overall hygiene and preventing the buildup of residual moisture.

### 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.

### Integral double skin

Thermal and acoustic insulation guaranteed

The double wall is designed to optimise energy efficiency by reducing heat loss and accelerating water heating, resulting in lower energy consumption and faster cycle start-up times. Additionally, it provides effective acoustic insulation, helping to reduce noise and ensuring a quieter, more comfortable working environment for the 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.

### **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.