

# PO45LSE

|                                        |                                    |
|----------------------------------------|------------------------------------|
| Família                                | Fornos                             |
| Subfamily                              | Combi steam oven 5 trays GN1/1     |
| Oven type                              | Forno Galileo profissional         |
| Fonte de energia                       | 400 V 3N~ / 17 A / 8 kW / 50-60 Hz |
| Pés reguláveis em altura               | Sim                                |
| Product dimensions WxDxH               | xx mm                              |
| Profundidade máxima com a porta aberta | 1567 mm                            |



## Mercado

|            |                                                                                                                                           |
|------------|-------------------------------------------------------------------------------------------------------------------------------------------|
| Industries | Hotelaria; Restaurants;<br>Bakeries / Pastry shops;<br>Food Industries; Care<br>facilities ; Retalho<br>alimentar; Catering e<br>cantinas |
|------------|-------------------------------------------------------------------------------------------------------------------------------------------|

## Design

|                             |                       |                            |                   |
|-----------------------------|-----------------------|----------------------------|-------------------|
| Porta com tiras em aço inox | Sim                   | Cor dos dígitos no display | Multicor          |
| Cor                         | Aço Inox/Preto        | Painel frontal             | Vidro/Aço Inox    |
| Display                     | TFT digital, 7" touch | Logótipo                   | Logótipo aplicado |

## Comandos

|                            |                                  |                      |            |
|----------------------------|----------------------------------|----------------------|------------|
| Nº de programas em memória | 512                              | Pré-aquecimento      | Sim        |
| Receitas                   | Sim                              | Função de pausa      | Ajustável  |
| Temporizador               | de 1 min até 23h59 min por passo | Programas            | Sim        |
| Cozinha Multipasso         | Sim                              | Regulação da chaminé | Automático |
| Início diferido            | Sim                              | Programas de lavagem | Sim        |

## Opções

Exaustor compatível K4610X (com kit de conexão KITPO45)

Acessórios incluídos

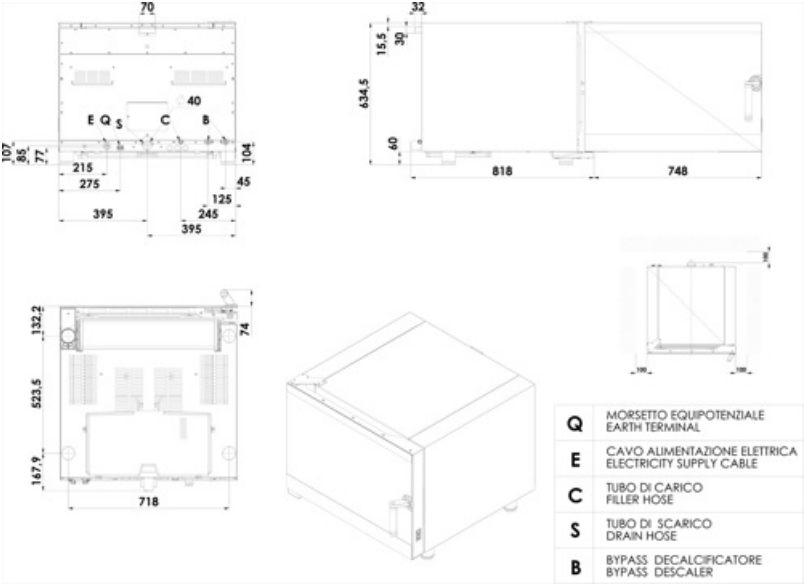
Sonda térmica Sonda térmica de 4 pontos internos

ESPECIFICAÇÕES TÉCNICAS

|                                         |                                     |                                     |                   |
|-----------------------------------------|-------------------------------------|-------------------------------------|-------------------|
| Material do forno                       | Aço Inox / Vidro / Plástico         | Posição de exaustão                 | Traseira          |
| Dimensões da cavidade (LxPxA)           | 670x560x420 mm                      | Sistema de arrefecimento            | Sim               |
| Material da cavidade                    | Aço inox                            | Tipo de temporizador                | Elétrico          |
| Níveis de tabuleiros                    | 5 GN1/1 ou 4 EN 600x400             | Temperaturas                        | 30-270°C          |
| Suporte dos tabuleiros                  | Aço Inox AISI 304                   | Aviso de final de cozedura          | Sim               |
| Distância entre tabuleiros              | 70 mm GN1/1 - 90 mm EN 600x400      | Reset de segurança do termostato    | Sim               |
| Material da porta                       | Vidro triplo                        | Deflector removível                 | Sim               |
| Abertura da porta                       | Lateral                             | Tipo de detergente                  | Líquido           |
| Tipo de puxador                         | Rotativo                            | Integrated detergent tank           | Vanishing 3l      |
| Vidro                                   | Abre com dobradiça                  | Interruptor de luz com porta aberta | Sim               |
| Potência da ventoinha                   | 200 W                               | Iluminação                          | 1 lâmpada LED     |
| RPM da ventoinha                        | Progressão %                        | Potência das lâmpadas               | 3.6 W             |
| RPM standard da ventoinha               | 2850 rpm                            | Porta USB                           | Sim               |
| RPM da ventoinha na velocidade inferior | 1425 rpm                            | Tubo de carga de água               | Sim               |
| Injeção de água em cada ventoinha       | Sim                                 | Nº de entradas de água              | 1                 |
| Níveis de humidificação                 | Automático / Percentual progressivo | Comprimento do cabo de alimentação  | 170 cm            |
| Caldeira aberta                         | Sim                                 | Painel traseiro                     | Porta galvanizada |
| Ø de drenagem                           | 1" 1/2 - DN 40 mm                   | Proteção IPX                        | IPX4              |

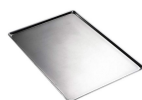
Dados de logística

|                   |           |                                    |             |
|-------------------|-----------|------------------------------------|-------------|
| Peso líquido (kg) | 90,000 kg | Height (mm) packed                 | 700 mm      |
| Packed width      | 850 mm    | Peso bruto (kg)                    | 110,000     |
| Packaged depth    | 950 mm    | Dimensões do produto embalado (mm) | 700x850x950 |



## Acessórios Compatíveis

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**3743**



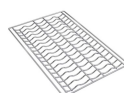
**3751**

Flat perforated aluminium tray (4pcs)



**3805**

Kit of 4 chrome-plated wire grids EN  
600×400 mm



**3810**

**CLB45LSE**

Flow meter for filter FB45LSE1100



**FB45LSE1100**

Water treatment filter for Galileo  
Professional oven; 7.907 litres  
capacity with 10 Kh hardness and  
bypass set 1



**TB45LSE**

## Symbols glossary

|                                                                                  |                                                       |                                                                                   |                                                                                         |
|----------------------------------------------------------------------------------|-------------------------------------------------------|-----------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------|
|  | Fan speed adjustable between 50 and 100% of the speed |  | Automatic washing                                                                       |
|  | Barbecue: aquecimento seco para grelhados perfeitos.  |  | Core probe baking by temperature difference ( $\Delta t$ )                              |
|  | Fan forced heating                                    |  | Humidity and heat controlled proving                                                    |
|  | Steam and hot air combined cooking                    |  | Steam generated by injectiong water into the fan and evaporation on the heating element |
|  | Saturated steam created by boiling in the cavity      |  | Sous-vide baixa temperatura                                                             |

## Benefit (TT)

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### Hinged opening

Easily accessible glass for effortless maintenance and cleaning

The glass panels are designed to be easily accessible and inspectable, ensuring great convenience during cleaning and maintenance operations. This feature significantly simplifies the process, making it quick and efficient, while ensuring that every intervention can be carried out with maximum comfort and complete safety.

### WashArt System

Efficient washing, optimised consumption, and minimal space usage

The WashArt washing system, equipped with a rotating nozzle, ensures even distribution of water and detergent within the cavity, providing deep cleaning and quick drying. To meet every need, four washing programmes are available: Short, Medium, Long, and Grill, along with a dedicated rinse programme. Thanks to its advanced technology, WashArt optimises efficiency and reduces consumption, while the rotating nozzle, with its compact design, minimises space usage in the cooking chamber.

### Fan speed

Precise fan speed modulation for consistently even cooking results

In the Galileo Professional ovens, the fan speed can be adjusted from a minimum of 50% to a maximum of 100%, in 5% increments. This feature allows for precise customisation of the airflow, perfectly adapting it to the specific needs of each preparation. Thanks to this versatility, it is possible to achieve flawless cooking results, ensuring even and accurate heat distribution. Moreover, precisely adjusting the fan speed helps preserve the delicacy of sensitive foods, preventing exposure to excessive heat and creating the ideal conditions to maintain their lightness and internal structure.

### SteamArt Technology

Open Boiler system to generate steam directly within the cavity, in quick times and at very low temperatures

Thanks to the innovative Open Boiler system, steam is generated directly within the cavity, in very short times and at very low temperatures (starting from 30°C, ideal for supporting the proofing phase). This system is particularly suited for delicate cooking processes that require the use of 100% steam, ensuring even and gentle cooking that preserves the nutritional properties, taste, and texture of the food.

### 8 cooking stages

Flexibility and precision in every cooking stage

The ability to set multiple cooking phases, in addition to preheating and keeping warm, gives the combi-steam oven exceptional versatility, responding precisely to the diverse needs of every preparation. Each phase of the cooking process can be customised with great accuracy, optimising results whether it's slow cooking at low temperatures or achieving a perfect final browning. Thanks to the advanced control of steam and heat parameters, it is possible to achieve even cooking on every surface, significantly enhancing the quality of the finished product and ensuring flawless results.

### **3lt retractable tank**

#### **Retractable tank with intelligent detergent level monitoring**

The oven is equipped with a practical 3-litre retractable container for liquid detergent, designed to simplify and speed up cleaning operations. Thanks to this tank, up to 45 washes can be carried out before a refill is needed. The detergent level is always monitored via the "detergent level" bar displayed on the screen, which uses three intuitive colours: green to indicate a full tank, yellow for an intermediate level, and red to alert when a refill is required.