

# SPO4L2SD



<b>Family</b>	Professional ovens
<b>Subfamily</b>	Combi steam oven 4 trays 600x400
<b>Power supply</b>	Electric
<b>Oven type</b>	Galileo Professional combi steam oven
<b>Trays capacity</b>	4 trays EN 600x400 mm
<b>Power supply</b>	400 V 3N~ / 17 A / 8 kW / 50-60 Hz
<b>Other electrical connection</b>	230 V 3~ / 18 A / 8 kW / 50-60 Hz
<b>Steam generation</b>	Direct and Open boiler
<b>Adjustable feet</b>	Yes
<b>Product dimensions (WxDxH)</b>	790x875x645 mm
<b>Maximum depth with open door</b>	1623 mm



## Target

<b>Industries</b>	Hotels; Restaurants; Butcher shops / Delicatessens; Care facilities ; Commercial food services; Grocery shops / Food retail
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## Aesthetics

<b>Door with stainless steel stripes</b>	Yes	<b>Digit display color</b>	Multicolor
<b>Colour</b>	Stainless steel/Black	<b>Front panel Series</b>	Glass/Stainless steel Galileo Professional
<b>Display type</b>	TFT digital, 7 inches touch		

## Controls

<b>Storable programs number</b>	512	<b>Hold function</b>	Adjustable
<b>Preset recipes</b>	>100	<b>Forced cooling</b>	Yes
<b>Timer setting range</b>	0-23:59' (min. - max.)	<b>Chimney regulation</b>	Automatic
<b>Cooking steps</b>	8 + preheating + keep/warm	<b>Wash programs</b>	Short/medium/long/grill/rinse
<b>Delayed start</b>	Yes; No	<b>HACCP data</b>	Yes
<b>Pre-heating</b>	Yes	<b>Self diagnostic</b>	Yes

## Options

Combinable hood K510X

## Accessories included

Probe 4 points external core probe

## Electrical Connection

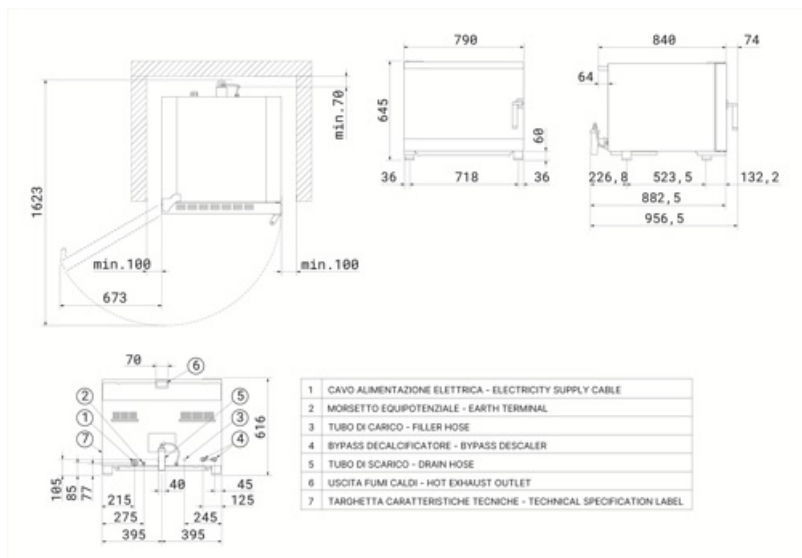
Plug Not present

## Construction

<b>Oven materials</b>	Stainless steel / glass / plastics	<b>Drain diameter</b>	1" 1/2 - DN 40 mm
<b>Cavity dimensions (WxDxH)</b>	670x560x420 mm	<b>Exhaust position</b>	Back
<b>Cavity material</b>	Stainless steel	<b>Components cooling system</b>	Yes
<b>Shelves number</b>	4	<b>Timer type</b>	Electrical
<b>Tray frame support</b>	Stainless steel AISI 304	<b>Temperature range</b>	30-270°C
<b>Adapter kit for trays 600x400 mm</b>	Yes	<b>End cooking signal</b>	Yes
<b>Shelves distance</b>	90 mm	<b>Safety switch with open door</b>	Yes
<b>Door construction</b>	Triple glass	<b>Manual reset safety thermostat</b>	Yes
<b>Door opening</b>	Lateral - left hinge	<b>Removable deflector</b>	Yes
<b>Handle type</b>	Rotating	<b>Detergent type</b>	Liquid
<b>Glass</b>	Openable with hinge	<b>Integrated detergent tank</b>	Vanishing 3l
<b>Fan type and number</b>	1 fan with direction reversal	<b>Lighting</b>	1 LED lamp
<b>Pulse fan</b>	Yes	<b>Light power</b>	3.6 W
<b>Fan motor power</b>	200 W	<b>USB port</b>	Yes
<b>Engine rpm</b>	Progressive %	<b>Drain water cooling system</b>	Yes
<b>Motor rpm in standard speed</b>	2850 rpm	<b>Water entries number</b>	1
<b>Motor rpm in low speed</b>	1425 rpm	<b>Water load pipe</b>	Yes
<b>Water injection on each fan</b>	Yes	<b>Water inlet pressure</b>	200-1000 kPa (min-max)
<b>Humidification levels</b>	None	<b>Power cable length</b>	170 cm
<b>Steam control</b>	5-100% (min-max)	<b>Back panel</b>	Galvanized
<b>Open boiler</b>	Yes	<b>IPX protection</b>	IPX4

## Logistic Information

<b>Packed product dimensions (WxDxH)</b>	850x950x700 mm	<b>Net weight</b>	96,000 kg
<b>EAN code</b>	8017709338251	<b>Gross weight</b>	115,000 kg



## Compatible Accessories



**3743**

Kit of 4 flat aluminum trays EN 600×400 mm



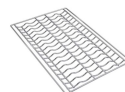
**3751**

Kit of 4 flat perforated aluminium tray EN 600×400 mm



**3805**

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



**3810**

Kit of 4 wave wire grids for baguettes EN 600×400 mm



**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



**FB45LSE500**

Water treatment filter for Galileo Professional oven; 4.675 litres capacity with 10 Kh hardness and bypass set 1



**KCAM5**

Chimney kit for Galileo Professional 4 and 5 trays



**KITSTCK55**

Conjunction kit between 2 stacked Galileo ovens (SPO4 or SPO5)



**R5GN**

GN1/1 trays guide kit for 4 trays Galileo Professional



**RUTVL**

Set of 4 wheels, fits all professional oven tables



**STDH**

8-shelf tray holder stand with 80 mm pitch, for Galileo Professional oven, for GN 1/1 and EN 600x400 mm trays, dim. (WxDxH) 800x750x850



**STDM**












4-level tray holder stand with 80 mm pitch, for Galileo Professional oven, for GN 1/1 and EN 600x400 mm tray, dim. (WxPxH) 800x750x500 mm



**TB45LSE**

Water treatment filter head for Galileo Professional ovens

## Symbols glossary

	Electric		Humidity and heat controlled proving
	Fan speed adjustable between 50 and 100% of the speed		Automatic washing
	Dry heat for a perfect grill		Core probe baking by temperature difference ( $\Delta t$ )
	Fan forced heating		Steam and hot air combined cooking
	Steam generated by injecting water into the fan and evaporation on the heating element		Saturated steam created by boiling in the cavity
	Low cooking sous-vide		

## 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.

### Core probe

Multipoint cooking sensor for precise and uniform results

Optimal precision and control thanks to the four temperature measurement points, ensuring an accurate reading at every stage of cooking. The advanced sensor precisely detects the heat at the core of the food, guaranteeing the ideal cooking level for consistently perfect and uniform results.

### 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.

## **Waste water cooling**

The temperatures are significantly lowered and the thermal impact reduced thanks to the waste water cooling system

Some ovens are equipped with a waste water cooling system that significantly lowers the temperature of the water before it is released, minimising the thermal impact. This mechanism optimises energy efficiency, enhances operational safety, and supports eco-friendly practices, helping to make the oven more sustainable and high-performing.