

SPO4L2SD

Family	Professional ovens
Subfamily	Combi steamer oven 4 trays 600x400
Oven type	Galileo Professional combisteamer oven
Trays capacity	4 trays 600x400 mm
Power supply	400 V 3N~ / 17 A / 8 kW / 50-60 Hz
Steam generation	Direct and Open Boiler
Maximum depth with open door	1623 mm
Adjustable feet	Yes
Net weight	93,000 kg
Product dimensions WxDxH	790x875x645 mm



Target

Solutions	Hotels; Restaurants/Pubs; Bakery/Pastry making; Frozen bakery industry; Food retail; Health and care; Catering and Institutions
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Aesthetics









Colour	Stainless steel/Black	Digit display color	Multicolor
Door with stainless steel stripes	Yes	Front panel	Glass/Stainless steel
Display type	TFT digital, 7 inches touch	Logo	Smeg printed

Controls

Storable programs number	512 max.	Hold function	Adjustable
Preset recipes	>100	Forced cooling	Yes
Timer setting range	from 1 minute to 23h:59 minutes per step	Chimney regulation	Automatic
Cooking steps	8 + preriscaldamento + mantenimento	Wash programs	Short/medium/long/grill/rinse
Delayed start	Yes; No	HACCP data	Yes
Pre-heating	Yes	Self diagnostic	Yes

Programme / Functions

Backing functions

 Convection	 Direct steam	 Open boiler steam
 Core probe + Δ t	 Combined cooking	 Vacuum low temperature
 Grill	 Proving	


Adjustable fan speed



Adjustable fan speed from 50 to

100%

Wash system:

 Automatic washing
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Options

Combinable hood	K510X
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Accessories Included

Probe	4 points external core probe
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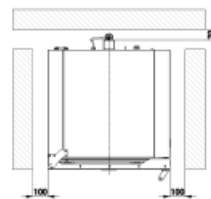
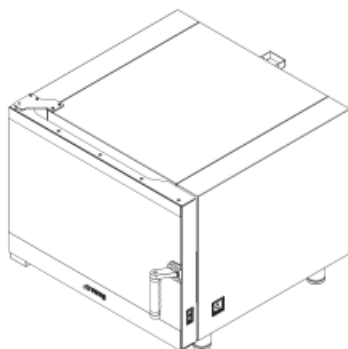
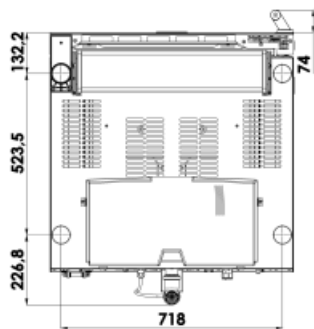
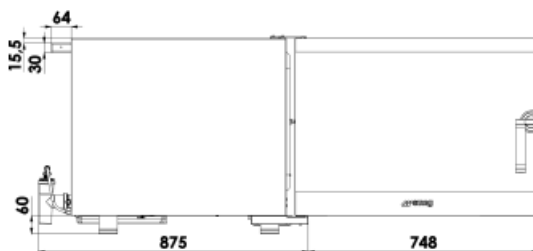
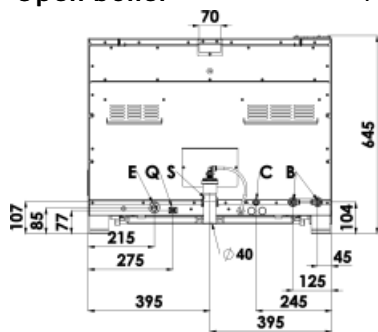
Electrical Connection

Plug	Not present
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Construction

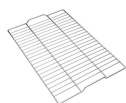
Oven materials	Stainless steel / glass / plastics	Drain diameter	1" 1/2 - DN 40 mm
Cavity dimensions (wxdxh)	670x560x420 mm	Exhaust position	Back
Cavity material	Stainless steel	Components cooling system	Yes
Shelves number	4	Timer type	Electrical
Tray frame support	Stainless steel AISI 304	Temperature range	30-270°C
Adapter kit for trays 600x400 mm	Yes	End cooking signal	Yes
Shelves distance	90 mm	Safety switch with open door	Yes
Door construction	Triple glass	Manual reset safety thermostat	Yes
Door opening	Lateral - left hinge	Removable deflector	Yes
Handle type	Rotating	Detergent type	Liquid
		Detergent tank	Vanishing 3l

Glass	Openable with hinge	Lighting	1 LED lamp
Fan type and number	Fan with direction reversal	Light power	3.6 W
Pulse fan	Yes	USB port	Yes
Fan motor power	200W	Drain water cooling system	Yes
Engine rpm	Progressive %	Water load pipe	Yes
Motor rpm in standard speed	2850 rpm	Water entries number	1
Motor rpm in low speed	1425 rpm	Power cable length	170 cm
Water injection on each fan	Yes	Back panel	Galvanized
Humidification levels	Automatic / Percentage progressive	IPX protection	IPX4
Open boiler	Yes		



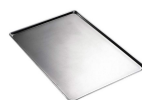
Q	MORSETTO EQUIPOTENZIALE EARTH TERMINAL
E	CAVO ALIMENTAZIONE ELETTRICA ELECTRICITY SUPPLY CABLE
C	TUBO DI CARICO FILLER HOSE
S	TUBO DI SCARICO DRAIN HOSE
B	BYPASS DECALCIFICATORE BYPASS DESCALER

Not included accessories



3805

Flat chrome-plated wire grid (4pcs)



3743

Flat aluminium tray (4pcs)



TB45LSE

Water treatment filter head connection kit



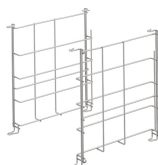
SLFT

Galileo professional table shelf kit



R5GN

GN trays guide kit for Galileo professional (trays reference: specific models for Galileo 5 trays)



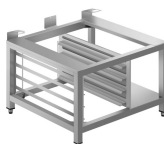
R4EN6040

Support kit for 4 EN 600x400 trays for Galileo professional oven (trays reference: specific models for Galileo 4 trays)



KCAM5

Chimney kit for Galileo professional 4 and 5 trays



STDM

Galileo oven support frame - 4 trays

CLB45LSE

Flow meter for filter FB45LSE1100



KITSTCK55

Conjunction kit between 2 combined 4 and 5 trays ovens



STDBC

Support table for Galileo oven on the top and blast chiller below (maximum blast chiller measures 800x900x920 mm)



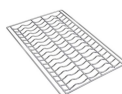
FB45LSE1100

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



3751

Flat perforated aluminium tray (4pcs)



3810

Waved grid for baguettes (4pcs)



FB45LSE500











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



STDH

Galileo oven support frame - 8 trays

Symbols glossary (TT)

	Fan speed adjustable between 50 and 100% of the speed		Automatic washing
	Dry heat for a perfect grill		Core probe baking by temperature difference (Δt)
	Fan forced heating		Humidity and heat controlled proving
	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