

SPO4L2SDL



Family Ovens

Subfamily Combi steam oven 4 trays 600x400

Power supply Electric

Convection with fan- Humidified -Oven type

With EBT technology - Trivalent

combisteamer

Trays capacity 4 trays 600x400 mm

Power supply 400 V 3N~ / 17 A / 8 kW / 50-60 Hz

Other electrical connection 230 V 3~ / 18 A / 8 kW / 50-60 Hz

Steam generation Direct and Open boiler

Adjustable feet Yes

Product dimensions WxDxH 790x875x645 mm

Maximum depth with open door 1623 mm



Distribution

Industries Hotels; Restaurants;

> Butcher shops / Delicatessens; Care facilities; Commercial food services; Grocery shops /

Food retail

Aesthetics

Door with stainless

steel stripes

Colour

Display type

Digit display color

Yes

Stainless steel/Black

Yes, 7 inches touch

Multicolor

Front panel

Logo Serie Glass/Stainless steel

Smeg printed

Galileo PROFESSIONAL

Controls

Recipes number

Preset recipes

Timer setting range

512 Yes

1 minute-12h, 12h-59minutes, endless

Cooking steps

Boiler 71°C/Tank 60°C-50"; **Delayed start**

Same time

Boiler 71°C/Tank 60°C-50" Pre-heating

Hold function Same time

Forced cooling Chimney regulation

Wash programs

Haccp data Self diagnostic

Boiler 71°C/Tank 60°C-50" Scheduled start H/12

Yes

Scheduled start H/12

Yes

Options



K510X Solutions

Accessories Included

Probe 4 points external core probe

Construction

Oven materials **Cavity dimensions**

(lxdxh)

Cavity material

Shelves number

Tray frame support

Tray frame support

Shelves distance **Door construction** Door opening Handle type

Openable glass Fan type and number

Engine speed

Pulse fan

Engine speed

Max standard speed

motor rpm

Low speed rpm

Water injection on each Yes

Humidification levels

Steam control

Open boiler

Ever Clean enamel 670x560x420mm

Stainless steel

Stainless steel AISI 304 Chromed wire double

format

90 mm Yes Lateral

New ergonomics

Openable

1 contrarotating fan with time direction reversal 2 contrarotating fans with time direction reversal

200W

Ever Clean enamel

1425 rpm

None

5-100% (min-max)

Yes

Drain diameter **Exhaust position** Components cooling

system

Timer type Temperature range

End cooking signal Manual reset safety

thermostat

Removable deflector Detergent type Lighting

Light power **USB** port

Components cooling

system

Water load pipe Water entries number Water load pipe

Water inlet pressure

Power cable length Back panel

IPX protection

40mm Back

Yes

Electronic timer

30-270°C Yes

Yes

Yes Liquid 1 LED lamp 3.6 W Yes Yes

Yes 1 Yes

200-1000 kPa (min-max)

170 cm Galvanized

Scheduled departure and end cooking with automatic

shutdown

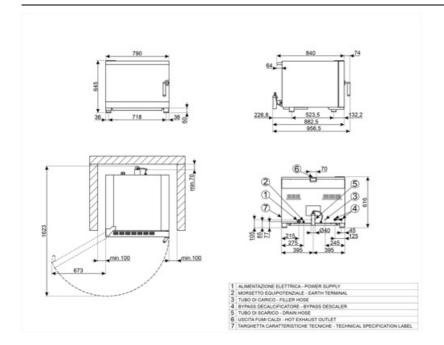
Logistic Information

Net weight 91.000 kg Packed width 850 mm Packaged depth 950 mm

Height (mm) packed Gross weight (kg) Packed product dimensions

700 mm 111.000 kg 700x850x950 mm







Compatible Accessories



3743

Flat aluminium tray



3751

Flat perforated aluminium tray



3805

Flat chrome-plated wire grid



3810

Corrugated grid for baquettes



FB45LSE1100

Water treatment filter for PO45LSE; 7.900 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



KITDPEC

Galileo professional external detergent lance kit



KITSTCK55

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



R5GN

GN trays guide kit for Galileo professional



RUTVL

Wheels kit for all oven table models (4pcs)



STDH

Galileo Professional oven stand with 8-shelf tray holder for GN 1/1 and EN 600x400 mm trays



STDM

Galileo Professional oven support with 4-shelf tray holder



TB45LSE

Water treatment filter head connection kit



Symbols glossary

₫

Electric



Automatic washing



Core probe + Δt



Humidity and heat controlled prooving



Steam generated by injectiong water into the fan and evaporation on the heating element



Low cooking sous-vide



...



Dry heat for a perfect grill



...



Steam and hot air combined cooking



Saturated steam created by boiling in the cavity



Benefit (TT)

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

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.



Waste water cooling

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

ome 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.

System for external detergent tanks

Efficient cleaning operations and optimal resource management

Some oven models are designed to use an external detergent tank and are equipped with dedicated suction hoses. This solution provides greater autonomy, reducing the need for frequent refills, and significantly simplifies the detergent replenishment process. As a result, cleaning operations become more efficient and continuous, without interruptions, ensuring optimal resource management and high hygiene performance.