

SPO4L2SDL



Family	Ovens
Subfamily	Combi steam oven 4 trays 600x400
Power supply	Electric
Oven type	Convection with fan- Humidified - 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
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Aesthetics

Door with stainless steel stripes	Yes	Digit display color	Multicolor
Colour	Stainless steel/Black	Front panel Serie	Glass/Stainless steel Galileo PROFESSIONAL
Display type	Yes, 7 inches touch		

Controls

Recipes number	512	Hold function	Adjustable
Preset recipes	Yes	Forced cooling	Boiler 71°C/Tank 60°C-50"
Timer setting range	1 minute-12h, 12h-59minutes, endless	Chimney regulation	Scheduled start H/12
Cooking steps	8 + preriscaldamento + mantenimento	Wash programs	Yes
Delayed start	Yes; Same time	Haccp data	Yes
Pre-heating	Yes	Self diagnostic	Yes

Options

Solutions

K510X

Accessories Included

Probe 4 points external core probe

Electrical Connection

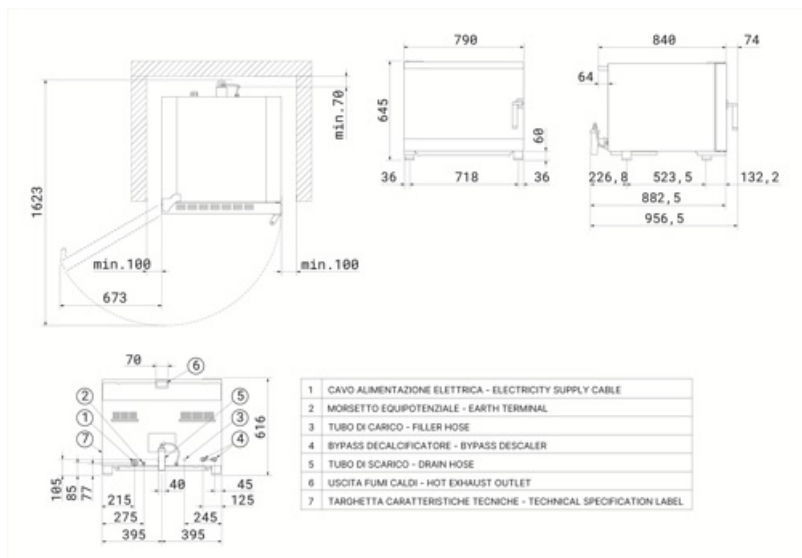
Plug No

Construction

Oven materials	Ever Clean enamel	Drain diameter	40mm
Cavity dimensions (lxdxh)	670x560x420mm	Exhaust position	Back
Cavity material	Stainless steel	Components cooling system	Yes
Shelves number	4	Timer type	Electronic timer
Tray frame support	Stainless steel AISI 304	Temperature range	30-270°C
Adapter kit for trays 600x400 mm	Chromed wire double format	End cooking signal	Yes
Shelves distance	90 mm	Manual reset safety thermostat	Yes
Door construction	Yes	Removable deflector	Yes
Door opening	Lateral	Detergent type	Liquid
Handle type	New ergonomics	Lighting	1 LED lamp
Openable glass	Openable	Light power	3.6 W
Fan type and number	1 contrarotating fan with time direction reversal	USB port	Yes
Pulse fan	2 contrarotating fans with time direction reversal	Components cooling system	Yes
Engine speed	200W	Water entries number	1
Engine speed	Ever Clean enamel	Water load pipe	Yes
Max standard speed motor rpm	2	External detergent containers system	Yes
Low speed rpm	1425 rpm	Water inlet pressure	200-1000 kPa (min-max)
Water injection on each fan	Yes	Power cable length	170 cm
Humidification levels	None	Back panel	Galvanized
Steam control	5-100% (min-max)	IPX protection	IPX4
Open boiler	Yes		

Logistic Information

Packed product dimensions (WxDxH)	850x950x700 mm	Net weight	91,000 kg
EAN code	8017709338886	Gross weight (kg)	111,000 kg



Compatible Accessories



3743
Flat aluminium tray



3751
Flat perforated aluminium tray



3805
Flat chrome-plated wire grid



3810
Corrugated grid for baguettes



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		Humidity and heat controlled proofing
	Fan speed adjustable between 50 and 100% of the speed		Automatic washing
	Dry heat for a perfect grill		Core probe + Δt
	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)

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

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.

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.