

SPO4L2SDL



Family	Professional ovens
Subfamily	Combi steamer oven 4 trays 600x400
Power supply	Electric
Oven type	Galileo Professional combi-steam oven
Trays capacity	4 trays EN 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	91.000 kg
Product dimensions WxDxH	790x875x645 mm
EAN code	8017709338886



Target

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

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	Hold function	Adjustable
Preset recipes	>100	Forced cooling	Yes
Timer setting range	0-23:59' (min. - max.)	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

Options

Combinable hood K510X

Accessories Included

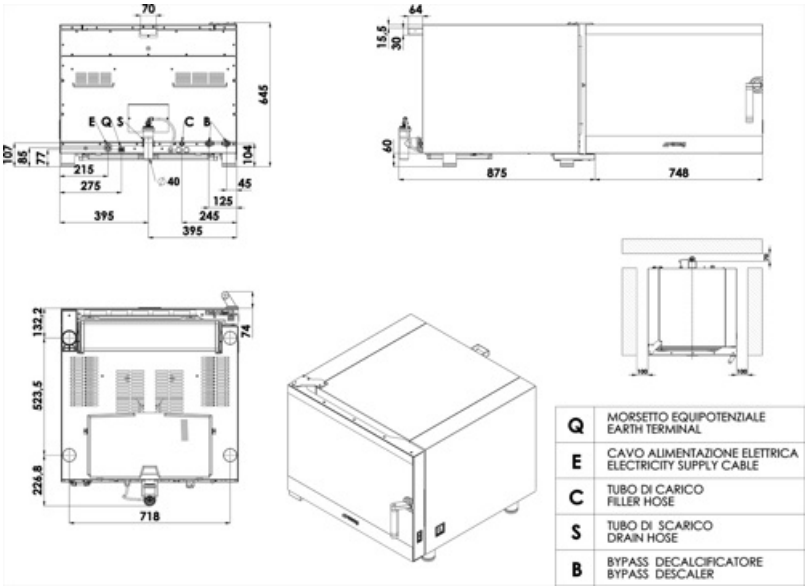
Probe 4 points external core probe

Electrical Connection

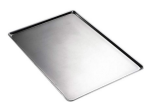
Plug Not present

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
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	External detergent containers system	Yes
Water injection on each fan	Yes	Water inlet pressure	200-1000 kPa (min-max)
Humidification levels	None	Power cable length	170 cm
Steam control	5-100% (min-max)	Back panel	Galvanized
Open boiler	Yes	IPX protection	IPX4



Compatible Accessories



3743

Flat aluminium tray (4pcs)



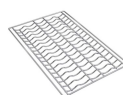
3751

Flat perforated aluminium tray (4pcs)



3805

Flat chrome-plated wire grid (4pcs)



3810

Waved grid for baguettes (4pcs)



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

KITDPEC

Galileo professional external detergent lance kit



KITSTCK55

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



R5GN

GN/1 trays guide kit for 4 trays Galileo Professional



RUTVL

Wheels kit for all oven table models (4pcs)



SLFT

Shelf kit for Galileo Professional tables STDH and STDM



STDBC

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



STDH

Galileo Professional oven support frame - shelves for 8 trays both GN 1/1 and EN 600x400



STDM












Galileo Professional oven support frame - shelves for 4 trays



TB45LSE

Water treatment filter head connection kit

Symbols glossary

	Electric		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 injectiong 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

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.

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.