SPO4L2SDL

Family	Professional ovens
Subfamily	Combi steam oven 4 trays 600x400
Power supply	Electric
Oven type	Galileo Professional combi steam oven
Default 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
Adjustable feet	Yes
Product dimensions (WxDxH)	790x875x645 mm
Maximum depth with open door	1623 mm

Target

Industries	Hotels, Restaurants, Butcher shops / Delicatessens, Care facilities , Commercial food services, Grocery shops / Food retail

Aesthetics

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

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 + preheating + keepIwarm	**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

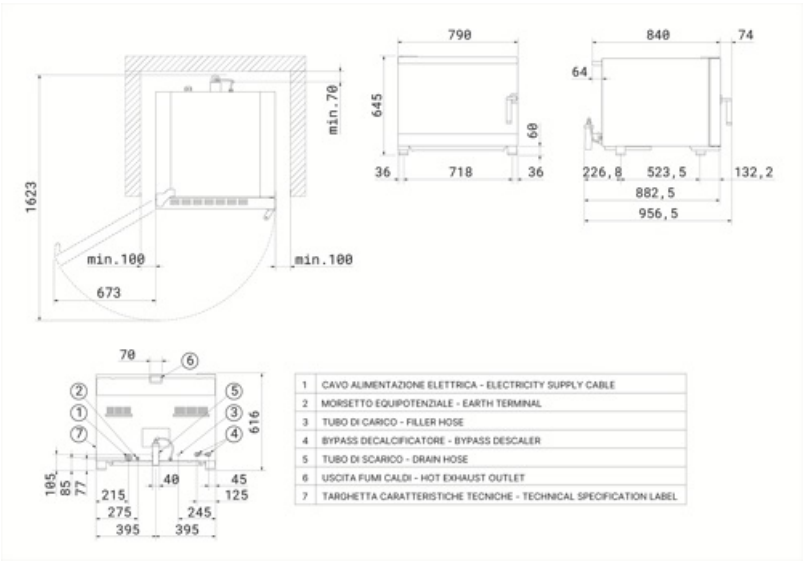
Plug	Not present

Construction

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

Logistic Information

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



1	CAVO ALIMENTAZIONE ELETTRICA - ELECTRICITY SUPPLY CABLE
2	MORSETTO EQUIPOTENZIALE - EARTH TERMINAL
3	TUBO DI CARICO - FILLER HOSE
4	BYPASS DECALCIFICATORE - BYPASS DESCALER
5	TUBO DI SCARICO - DRAIN HOSE
6	USCITA FUMI CALDI - HOT EXHAUST OUTLET
7	TARGHETTA CARATTERISTICHE TECNICHE - TECHNICAL SPECIFICATION LABEL

Compatible Accessories

3743

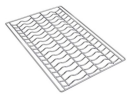
Kit of 4 flat aluminum trays EN 600×400 mm

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

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

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

Fan forced heating

Automatic washing

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

Steam and hot air combined cooking

Humidity and heat controlled proving

Fan speed adjustable between 50 and 100% of the speed

Core probe baking by temperature difference (Δ t)

Dry heat for a perfect grill

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.