

SPO4L2SDL



Familia	Hornos
Subfamilia	Combi steam oven 4 trays 600x400
Power supply	Electric
Tipo de horno	Horno combinado
Capacidad de bandejas	4 trays EN 600x400 mm
Fuente de alimentación	400 V 3N~/17 A / 8 kW / 50-60 Hz
Otra conexión eléctrica	230 V 3~/18 A / 8 kW / 50-60 Hz
Tecnología de vapor	Direct and Open boiler
Profundidad máxima con puerta abierta	1623 mm
Pies ajustables	Sí
Peso neto	91,000 kg
Product dimensions WxDxH	790x875x645 mm
EAN code	8017709338886



Distribución

Usuarios potenciales	Hoteles; Restaurantes - Pubs; Panaderías - Pastelerías; Industria de panadería congelada; Comercio minorista de alimentos; Salud y cuidados; catering e Instituciones
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Estética

Color	Acero Inoxidable / Negro	Color del display digital	Multicolor
Puerta con bandas de acero inoxidable	Sí	Panel frontal en relieve	Vidrio / acero inoxidable
Tipo de display	TFT digital táctil de 7 pulgadas	Logo	Estampado Smeg

Mandos

Programas intercambiables	512	Programas	Ajustable
Recetas	Sí	Programas	Sí
Minutos programables	de 1 minuto a 23h: 59 minutos por paso	Opción de tiempo	Automático
Cocción con varios pasos	Sí	Cocción con varios pasos	Sí
Programas	Sí; No	Opción de tiempo	Sí
Programas	Sí	Cocción con varios pasos	Sí

Opciones

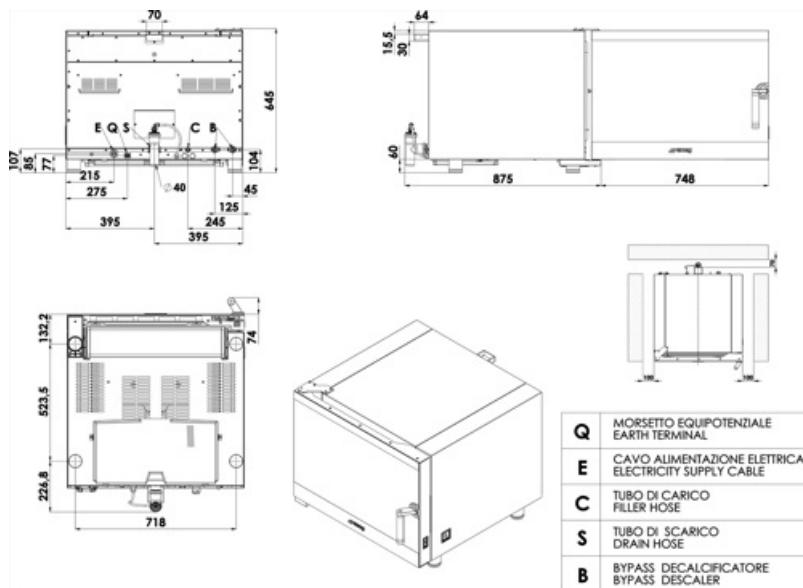
Usuarios potenciales K510X

Equipo accesorios incluidos

Sonda 4 points external core probe

Construcción

Material del horno	Acero inoxidable/vidrio/plástico	Diámetro de desagüe	1" 1/2 - DN 40 mm
Dimensiones de la camara (LxWxH)	670x560x420 mm	Posición chimenea	Trasera
Material de la cavidad	Acero inoxidable AISI 304	Sistema de refrigeración	Sí
Número de estantes	4	Tipo temporizador	Temporizador electrónico
Soporte de bandeja	Acero inoxidable AISI 304	Rango de temperatura	30-270°C
Soporte de bandeja	Sí	Alarma fin de cocción	Sí
Distancia entre los estantes	90 mm	Interrumpción del calefactor al abrir la puerta	Sí
Puerta fría con doble cristal completamente abatible	Sí	Rearme manual del termostato de seguridad	Sí
Puerta abierta	Lateral	Deflector extraíble	Sí
Tipo de mango	Giratorio	Tipo de detergente	Líquido
Cristal interior	Se puede abrir	Número de luz	1 LED lamp
Número y tipo de ventiladores	1 ventilador con inversión de giro	Potencia de luz	3.6 W
Ventilador de pulso	Sí	Puerto USB	Sí
Potencia motor del ventilador	200W	Sistema de refrigeración	Sí
RPM del motor	Progresivo %	Tubo de carga de agua	Sí
Material de la cavidad	2850 rpm	Water inlet pressure	200-1000 kPa (min-max)
Rpm de baja velocidad	1425 rpm	Longitud del cable de alimentación	170 cm
Sistema de humidificación en cada ventilador	Sí	Panel trasero	Galvanizado
Niveles de humidificación	Ninguna	Opción de tiempo	Salida programada y finalización de cocción con apagado automático
Steam control	5-100% (min-max)		
Boiler abierto	Sí		



Accesories Compatible



3743

Bandeja plana de aluminio (4uds)



3751

Bandeja de aluminio perforada plana (4uds)



3805

Rejilla de alambre cromada plana (4 piezas)



3810

Rejilla ondulada para palillos (4uds)



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

Set of 4 wheels, fits all professional oven tables



SLFT

Upper and lower shelf kit for Galileo Professional oven support tables STDH and STDM



STDBC

Support table for Galileo Professional oven with undercounter blast chiller space (maximum blast chiller dimensions 800x900x920 mm)



STDH

Galileo Professional oven support 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 for Galileo Professional ovens

Symbols glossary

	Electric		Velocidad del ventilador ajustable entre el 50 y el 100% de la velocidad.
	Calentamiento forzado por ventilador		Horneado con sonda corazón por diferencia de temperatura (Δt)
	Lavado automático		Calor seco para un grill perfecto
	Vapor generado por la inyección de agua en el ventilador y la evaporación en el elemento calefactor.		Vapor saturado creado al hervir en la cavidad.
	Cocción combinada vapor y aire caliente		Cocción a baja temperatura Sous-Vide
	Fermentación con control de humedad y calor		

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.

Tecnología SteamArt

Sistema Open Boiler para generar vapor directamente dentro de la cavidad, en tiempos rápidos y a temperaturas muy bajas.

Gracias al innovador sistema Open Boiler, el vapor se genera directamente dentro de la cavidad, en tiempos muy cortos y a temperaturas muy bajas (desde 30°C, ideal para apoyar la fase de levado). Este sistema es especialmente adecuado para procesos de cocción delicados que requieren el uso de vapor al 100%, garantizando una cocción uniforme y suave que preserva las propiedades nutricionales, el sabor y la textura de los alimentos.

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.