

SPO5L2S



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|-------------------------------------|---------------------------------------|
| Product Family | Ovens |
| Subfamily | Combi steam oven 5 trays GN1/1 |
| Power supply | Electric |
| Oven type | Galileo Professional combi steam oven |
| Default power supply | 400 V 3N~ / 17 A / 8 kW / 50-60 Hz |
| Adjustable feet | Yes |
| Product dimensions WxDxH | 790x833x645 mm |
| Maximum depth with open door | 1581 mm |



Target

| | |
|-------------------|--|
| Industries | Hotels; Restaurants; Bakeries / Pastry shops; Food Industries; Care facilities; Butcher's shops; Schools |
|-------------------|--|

Aesthetics

| | | | |
|--|-----------------------|-------------------------------|-----------------------|
| Door with stainless steel strip | Yes | Digital display colour | Multicolour |
| Colour | Stainless steel/Black | Front panel | Glass/Stainless steel |
| Display type | Yes, 7 inches touch | | |

Controls

| | | | |
|--------------------------|---|---------------------------|---------------------------|
| Number of recipes | 512 | Hold function | Adjustable |
| Recipes | Yes | Forced cool down | Boiler 71°C/Tank 60°C-50" |
| Adjustable timer | 1 minute-12hrs, 12hrs-59minutes, continuous | Adjustable chimney | Automatic |
| Cooking steps | 8 + preriscaldamento + mantenimento | Wash programs | Yes |
| Delayed start | Yes; No | HACCP data | Yes |
| Pre-heating | Yes | Self diagnostic | Yes |

Options

| | |
|----------------------|-------|
| Condense hood | K510X |
|----------------------|-------|

Accessories Included

Core temperature probe 4 points external core probe

Electrical Connection

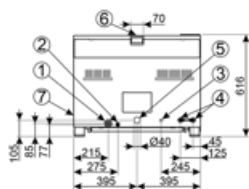
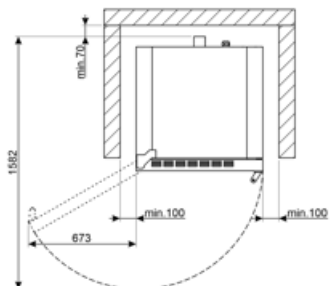
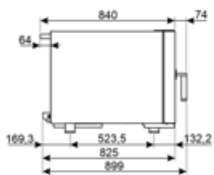
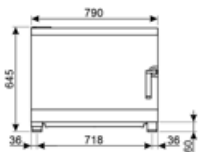
Plug No

Construction

| | | | |
|--------------------------------------|--------------------------------------|---|-------------------------------|
| Oven material | Stainless steel/glass/plastics | Exhaust exit | Back |
| Cavity dimensions (WxDxH) | 670x560x420mm | Cooling system | Yes |
| Cavity material | Stainless steel | Time adjustment | Electronic timer |
| No. of shelves | 5 | Temperature range | 30-270°C |
| Tray support frame | Stainless steel AISI 304 | End of cooking alarm | Yes |
| Kit for adapting to 600x400 mm trays | Chromed wire double format | Heating element interruption with open door | Yes |
| Distance between shelves | 90 mm | Manual safety thermostat reset | Yes |
| Door construction | Yes | Removable deflector | Yes |
| Door opening | Lateral | Detergent type | Liquid |
| Handle type | New ergonomics | Integrated detergent tank | Yes, internal and retractable |
| Inner glass | Openable | Lights with door open | Yes |
| Fan motor power | 200W | No. of lights | 1 LED light |
| Fan speed | Progressive % | Light power | 3.6 W |
| Max motor speed (rpm) | 2 | USB port | Yes |
| Low motor speed (rpm) | 1425 rpm | Water entries no. | 1 |
| Humidification system on each fan | Yes | Water connection | Yes |
| Steam assisted levels | Automatic and progressive percentage | Water inlet pressure | 200-1000 kPa (min-max) |
| Steam control | 5-100% (min-max) | Power cable length | 170 cm |
| Open boiler | Yes | Back panel | Galvanized |
| Drain dimensions | 40mm | IPX protection | IPX4 |

Logistic Information

| | | | |
|-----------------------------------|----------------|-------------------|------------|
| Packed product dimensions (WxDxH) | 850x950x700 mm | Net weight (kg) | 90.000 kg |
| EAN code | 8017709323066 | Gross weight (kg) | 110.000 kg |



| | |
|---|--|
| 1 | ALIMENTAZIONE ELETTRICA - POWER SUPPLY |
| 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
Flat aluminium tray



3751
Flat perforated aluminium tray



3805
Flat chrome-plated wire grid



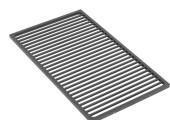
3810
Corrugated grid for baguettes



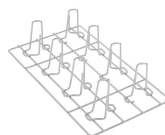
CLB45LSE
Flow meter for filter FB45LSE1100



FB45LSE1100
Water treatment filter for PO45LSE;
7.900 litres capacity with 10 Kh°
hardness and bypass set 1



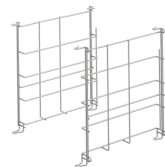
G11T
Non-stick GN1/1 tray for Galileo
professional



G11X8P
8 vertical GN1/1 chicken grid for
Galileo professional



KITSTCK55
Conjunction kit between 2 stacked
Galileo ovens (SPO4 or SPO5)



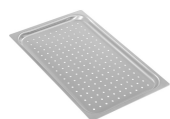
R4EN6040
Support kit for EN 600x400 trays



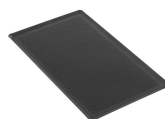
T11TH20
2cm height GN1/1 non-stick tray for
Galileo professional



TB45LSE
Water treatment filter head
connection kit














TF11XH2
Perforated aluminium GN1/1 tray for
Galileo professional



TMF11TH2
GN 1/1 non-sticking microperforated
tray

Symbols glossary

| | | | |
|--|---|---|--|
|  | Electric |  | Humidity and heat controlled proofing |
|  | Fan speed adjustable between 50 and 100% of the speed |  | Fan forced |
|  | Core probe + Δt |  | Automatic washing |
|  | Dry heat for a perfect grill |  | Steam generated by injecting water into the fan and evaporation on the heating element |
|  | Saturated steam created by boiling in the cavity |  | Steam and hot air combined cooking |
|  | Low cooking sous-vide | | |

Benefit

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.

3lt retractable tank

Retractable tank with intelligent detergent level monitoring

The oven is equipped with a convenient 3-litre retractable container for liquid detergent, designed to simplify and speed up cleaning operations. The detergent level in the tank is always under control thanks to the "detergent level" bar displayed on the screen, which uses three intuitive colours: green to indicate a full tank, yellow for an intermediate level, and red to signal when a refill is needed.