

# SPO5L2S



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



## Target

<b>Industries</b>	Hotels; Restaurants; Bakeries / Pastry shops; Food Industries; Care facilities ; Food retail; Catering and Institutions
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## Aesthetics

<b>Door with stainless steel stripes</b>	Yes	<b>Digit display color</b>	Multicolor
<b>Colour</b>	Stainless steel/Black	<b>Front panel</b>	Glass/Stainless steel
<b>Display type</b>	TFT digital, 7 inches touch		

## Controls

<b>Storable programs number</b>	512	<b>Hold function</b>	Adjustable
<b>Preset recipes</b>	>100	<b>Forced cooling</b>	Yes
<b>Timer setting range</b>	0-23:59' (min. - max.)	<b>Chimney regulation</b>	Automatic
<b>Cooking steps</b>	8 + preheating + keep warm	<b>Wash programs</b>	Short/medium/long/grill/rinse
<b>Delayed start</b>	Yes; No	<b>HACCP data</b>	Yes
<b>Pre-heating</b>	Yes	<b>Self diagnostic</b>	Yes

## Options

Combinable hood K510X

## Accessories included

Probe 4 points external core probe

## Electrical Connection

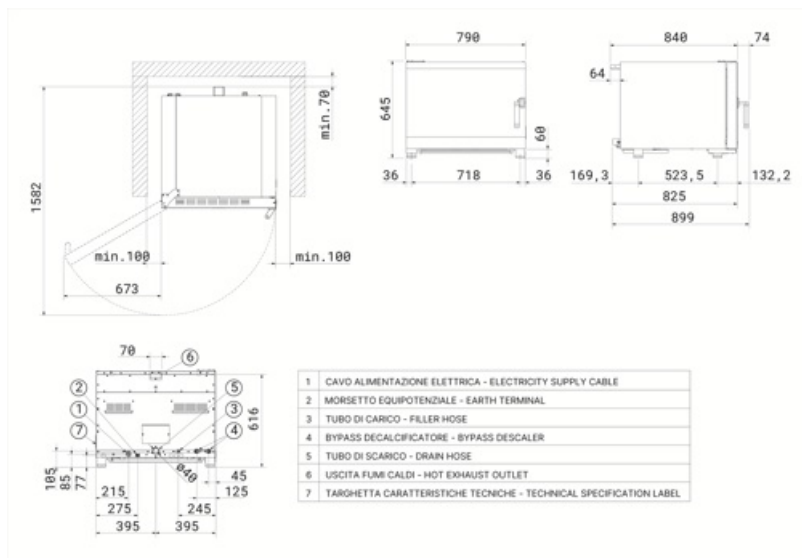
Plug Not present

## Construction

<b>Oven materials</b>	Stainless steel / glass / plastics	<b>Exhaust position</b>	Back
<b>Cavity dimensions (WxDxH)</b>	670x560x420 mm	<b>Components cooling system</b>	Yes
<b>Cavity material</b>	Stainless steel	<b>Timer type</b>	Electrical
<b>Shelves number</b>	5	<b>Temperature range</b>	30-270°C
<b>Tray frame support</b>	Stainless steel AISI 304	<b>End cooking signal</b>	Yes
<b>Adapter kit for trays 600x400 mm</b>	Yes	<b>Safety switch with open door</b>	Yes
<b>Shelves distance</b>	70 mm	<b>Manual reset safety thermostat</b>	Yes
<b>Door construction</b>	Triple glass	<b>Removable deflector</b>	Yes
<b>Door opening</b>	Lateral - left hinge	<b>Detergent type</b>	Liquid
<b>Handle type</b>	Rotating	<b>Integrated detergent tank</b>	Vanishing 3l
<b>Glass</b>	Openable with hinge	<b>Light switch with open door</b>	Yes
<b>Fan motor power</b>	200 W	<b>Lighting</b>	1 LED lamp
<b>Engine rpm</b>	Progressive %	<b>Light power</b>	3.6 W
<b>Motor rpm in standard speed</b>	2850 rpm	<b>USB port</b>	Yes
<b>Motor rpm in low speed</b>	1425 rpm	<b>Water entries number</b>	1
<b>Water injection on each fan</b>	Yes	<b>Water load pipe</b>	Yes
<b>Humidification levels</b>	Automatic / Percentage progressive	<b>Water inlet pressure</b>	200-1000 kPa (min-max)
<b>Steam control</b>	5-100% (min-max)	<b>Power cable length</b>	170 cm
<b>Open boiler</b>	Yes	<b>Back panel</b>	Galvanized
<b>Drain diameter</b>	1" 1/2 - DN 40 mm	<b>IPX protection</b>	IPX4

## Logistic Information

<b>Packed product dimensions (WxDxH)</b>	850x950x700 mm	<b>Net weight</b>	90,000 kg
<b>EAN code</b>	8017709323066	<b>Gross weight</b>	110,000 kg



## 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



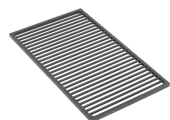
**CLB45LSE**

Flow meter for filter FB45LSE1100



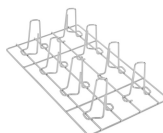
**FB45LSE1100**

Water treatment filter for Galileo Professional oven; 7.907 litres capacity with 10 Kh hardness and bypass set 1



**G11T**

Non-stick GN1/1 tray



**G11X8P**

8 vertical GN1/1 chicken grid



**KITSTCK55**

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



**R4EN6040**

Galileo Professional oven tray support kit for 4 EN 600x400 mm trays



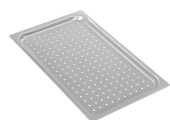
**T11TH20**

GN1/1 non-stick tray, 20 mm height



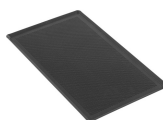
**TB45LSE**

Water treatment filter head for Galileo Professional ovens



**TF11XH2**












GN 1/1 perforated aluminium tray, 20 mm height



**TMF11TH2**

GN 1/1 non-sticking microperforated tray, 20 mm height

## Symbols glossary

	Electric		Humidity and heat controlled proving
	Fan speed adjustable between 50 and 100% of the speed		Automatic washing
	Dry heat for a perfect grill		Core probe baking by temperature difference ( $\Delta t$ )
	Fan forced heating		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 (TT)

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### 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.

## **3lt retractable tank**

Retractable tank with intelligent detergent level monitoring

The oven is equipped with a practical 3-litre retractable container for liquid detergent, designed to simplify and speed up cleaning operations. Thanks to this tank, up to 45 washes can be carried out before a refill is needed. The detergent level is always monitored via 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 alert when a refill is required.