

SPO5L2S

| | |
|-------------------------------------|--|
| Family | Professional ovens |
| Subfamily | Combi steamer oven 5 trays GN1/1 |
| Oven type | Galileo Professional combisteamer oven |
| Power supply | 400 V 3N~ / 17 A / 8 kW / 50-60 Hz |
| Maximum depth with open door | 1581 mm |
| Adjustable feet | Yes |
| Net weight | 90,000 kg |
| Product dimensions WxDxH | 790x833x645 mm |
| EAN code | 8017709323066 |



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 max. | Hold function | Adjustable |
| Preset recipes | >100 | Forced cooling | Yes |
| Timer setting range | from 1 minute to 23h:59 minutes per step | 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 |

Programme / Functions

Backing functions



Convection



Direct steam



Open boiler steam



Core probe + Δ t



Combined cooking



Vacuum low temperature



Grill



Proving

Adjustable fan speed



Adjustable fan speed from 50 to

100%

Wash system:



Automatic washing

Options

Combinable hood K510X

Accessories Included

Probe 4 points external core probe

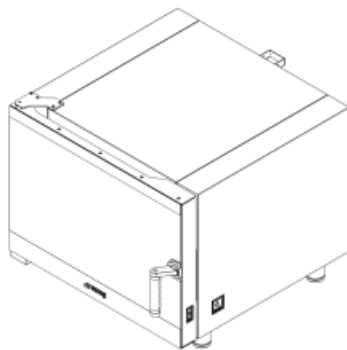
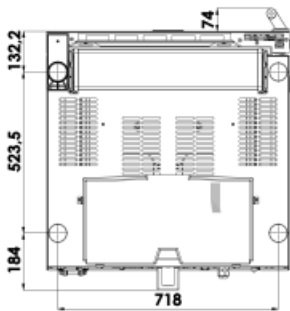
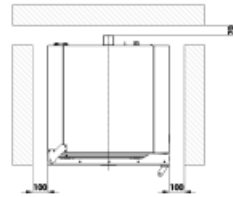
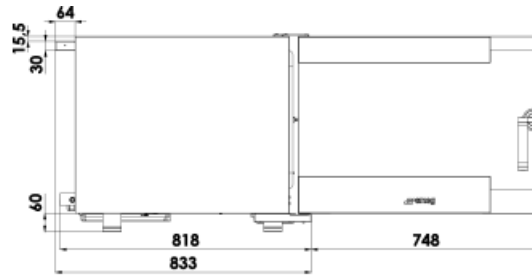
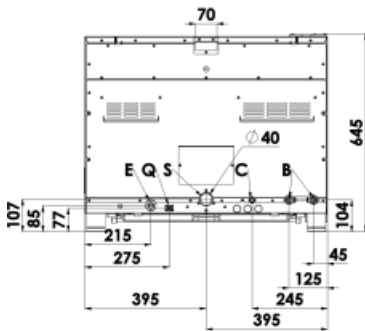
Electrical Connection

Plug Not present

Construction

| | | | |
|----------------------------------|------------------------------------|--------------------------------|--------------|
| Oven materials | Stainless steel / glass / plastics | Exhaust position | Back |
| Cavity dimensions (wxdxh) | 670x560x420 mm | Components cooling system | Yes |
| Cavity material | Stainless steel | Timer type | Electrical |
| Shelves number | 5 GN1/1 | Temperature range | 30-270°C |
| Tray frame support | Stainless steel AISI 304 | End cooking signal | Yes |
| Adapter kit for trays 600x400 mm | Yes | Safety switch with open door | Yes |
| Shelves distance | 70 mm GN1/1 - 90 mm EN 600x400 | Manual reset safety thermostat | Yes |
| Door construction | Triple glass | Removable deflector | Yes |
| Door opening | Lateral - left hinge | Detergent type | Liquid |
| Handle type | Rotating | Detergent tank | Vanishing 3l |

| | | | |
|------------------------------------|------------------------------------|------------------------------------|------------|
| Glass | Openable with hinge | Light switch with open door | Yes |
| Fan motor power | 200W | Lighting | 1 LED lamp |
| Engine rpm | Progressive % | Light power | 3.6 W |
| Motor rpm in standard speed | 2850 rpm | USB port | Yes |
| Motor rpm in low speed | 1425 rpm | Water load pipe | Yes |
| Water injection on each fan | Yes | Water entries number | 1 |
| Humidification levels | Automatic / Percentage progressive | Power cable length | 170 cm |
| Open boiler | Yes | Back panel | Galvanized |
| Drain diameter | 1" 1/2 - DN 40 mm | IPX protection | IPX4 |



| | |
|----------|--|
| Q | MORSETTO EQUIPOTENZIALE EARTH TERMINAL |
| E | CAVO ALIMENTAZIONE ELETTRICA ELECTRICITY SUPPLY CABLE |
| C | TUBO DI CARICO FILLER HOSE |
| S | TUBO DI SCARICO DRAIN HOSE |
| B | BYPASS DECALCIFICATORE BYPASS DESCALER |

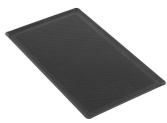
Not included accessories



3805
Flat chrome-plated wire grid (4pcs)



3743
Flat aluminium tray (4pcs)



TMF11TH2
GN 1/1 non-sticking microperforated tray, 20 mm height

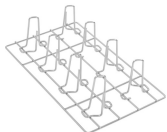


R5GN
GN trays guide kit for Galileo professional (trays reference: specific models for Galileo 5 trays)



KITPO45
Connection kit for Galileo professional oven and K4610X hood

CLB45LSE
Flow meter for filter FB45LSE1100



G11X8P
8 vertical GN1/1 chicken grid



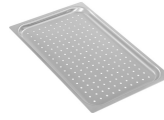
KITSTCK55
Conjunction kit between 2 stacked Galileo ovens (SPO4 or SPO5)



3751
Flat perforated aluminium tray (4pcs)



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



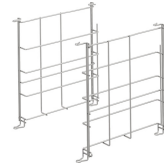
TF11XH2
Perforated aluminium GN1/1 tray, 20 mm height



TB45LSE
Water treatment filter head connection kit



SLFT
Shelf kit for Galileo professional tables



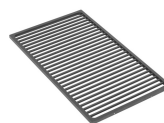
R4EN6040
Support kit for 4 EN 600x400 trays for Galileo professional oven (trays reference: specific models for Galileo 4 trays)



STDM
Galileo oven support frame - shelves for 4 trays



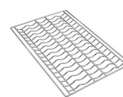
T11TH20
GN1/1 non-stick tray, 20 mm height



G11T
Non-stick GN1/1 tray













FB45LSE1100
Water treatment filter for Galileo professional oven; 7.907 litres capacity with 10 Kh hardness and bypass set 1



3810
Waved grid for baguettes (4pcs)

Symbols glossary (TT)

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|--|--|---|--|
|  | 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 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 |