

# SPO5L2S



**Family** Professional ovens

Subfamily Combi steam oven 5 trays GN1/1

Power supply Electric

Oven type Galileo Professional combi steam

400 V 3N~ / 17 A / 8 kW / 50-60 Hz Power supply

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; Food retail; Catering and Institutions

# **Aesthetics**

Door with stainless

steel stripes

Colour Display type Yes

Stainless steel/Black

TFT digital, 7 inches touch

Digit display color

Front panel

Logo

Multicolor

Glass/Stainless steel

Smeg printed

# Controls

Storable programs

number

Preset recipes

Timer setting range

Cooking steps

512 >100

0-23:59' (min. - max.)

8 + preriscaldamento +

mantenimento

**Delayed start** Yes; No Pre-heating Yes

Hold function Forced cooling Yes

Chimney regulation Wash programs

**HACCP** data Self diagnostic Adjustable

Automatic

Short/medium/long/grill/rinse

Yes Yes

# **Options**

Combinable hood K510X



# Accessories included

Probe 4 points external core probe

# **Electrical Connection**

Plug Not present

# Construction

Oven materials Stainless steel / glass /

670x560x420 mm

plastics

Cavity dimensions (WxDxH)

Stainless steel Cavity material

Shelves number

Tray frame support Stainless steel AISI 304

Adapter kit for trays

600x400 mm

70 mm GN1/1 - 90 mm EN Shelves distance

600x400

Yes

**Door construction** Triple glass

Door opening Lateral - left hinge

Handle type Rotating

Glass Openable with hinge

Fan motor power 200 W

Engine rpm Progressive % 2850 rpm

Motor rpm in standard

speed

Motor rpm in low speed

Water injection on each Yes

fan

**Humidification levels** Automatic / Percentage

progressive

1425 rpm

Steam control 5-100% (min-max)

Open boiler

Drain diameter 1" 1/2 - DN 40 mm **Exhaust position** Back Components cooling Yes

system

Electrical Timer type Temperature range 30-270°C

End cooking signal Safety switch with open Yes

door

Manual reset safety

thermostat

Removable deflector Yes Detergent type Liquid Integrated detergent Vanishing 31

tank

Light switch with open

door

Lighting 1 LED lamp Light power 3.6 W **USB** port Yes Water load pipe Yes

Water entries number

Water inlet pressure

Power cable length

Back panel IPX protection 200-1000 kPa (min-max)

170 cm

Yes

Yes

Yes

Galvanized IPX4

# **Logistic Information**

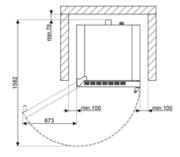
Net weight 90,000 kg Packed width 850 mm Packaged depth 950 mm

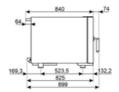
Height (mm) packed Gross weight (kg) Packed product dimensions

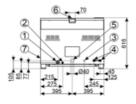
700 mm 110,000 kg 700x850x950 mm











ALMENTAZIONE ELETTRICA - POWER SUPPLY
MORSETTO E OLUPOTENZALE - EARTH TERMINAL
TUDO DI CARACO - PELLER MOSE
WEYNESS DECALER
TUDO DI SCARICO - DRAIN HOSE
USCITA FUNICAÇUI - NOT ENHAUST OUTLET
TARGRETTA CARATTERISTICHE TECNICHE - TECHNICAL SPECIFICATION LABEL



# **Compatible Accessories**



#### 3743

Kit of 4 flat aluminum trays EN 600×400



#### 3751

Flat perforated aluminium tray (4pcs)



### 3805

Kit of 4 chrome-plated wire grids EN 600×400 mm



#### 3810

Kit of 4 wave wire grids for baquettes 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



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



Humidity and heat controlled proving



Steam and hot air combined cooking



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



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.

#### 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.