

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
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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

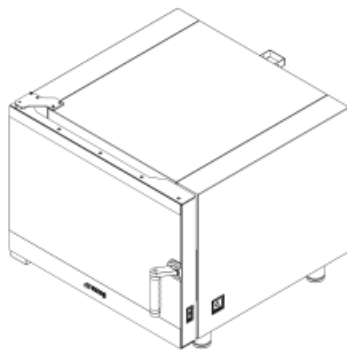
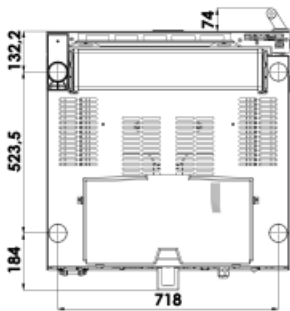
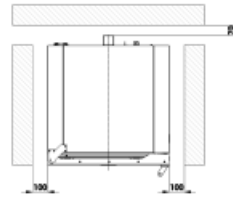
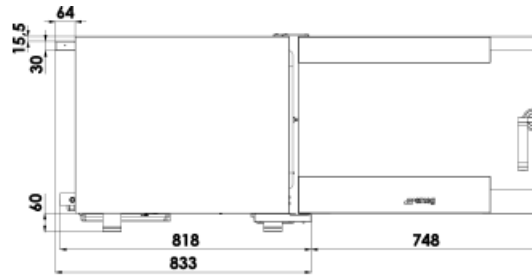
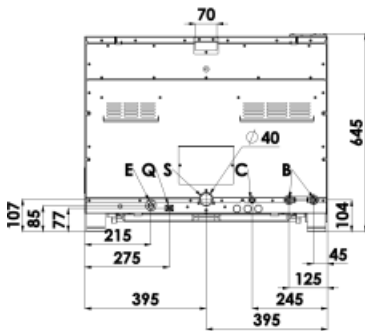
Electrical Connection

Plug Not present

Construction


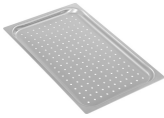


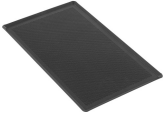






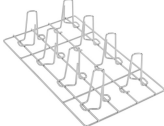
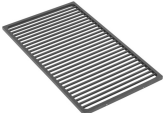


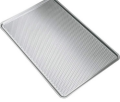
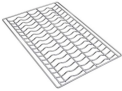

Oven materials	Stainless steel / glass / plastics	Exhaust position	Back
Cavity dimensions (wxdxh)	670x560x420 mm	Components cooling system	Yes
Cavity material	Stainless steel	Timer type	Electrical
Shelves number	5 GN1/1	Temperature range	30-270°C
Tray frame support	Stainless steel AISI 304	End cooking 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)		TF11XH2 Perforated aluminium GN1/1 tray, 20 mm height
	3743 Flat aluminium tray (4pcs)		TB45LSE Water treatment filter head connection kit
	TMF11TH2 GN 1/1 non-sticking microperforated tray, 20 mm height		SLFT Shelf kit for Galileo professional tables
	R4EN6040 Support kit for 4 EN 600x400 trays for 5 trays Galileo professional oven		KITPO45 Connection kit for Galileo professional oven and K4610X hood
	STDM Galileo oven support frame - shelves for 4 trays		CLB45LSE Flow meter for filter FB45LSE1100
	T11TH20 GN1/1 non-stick tray, 20 mm height		G11X8P 8 vertical GN1/1 chicken grid
	G11T Non-stick GN1/1 tray		KITSTCK55 Conjunction kit between 2 stacked Galileo ovens (SPO4 or SPO5)
	FB45LSE1100 Water treatment filter for Galileo professional oven; 7.907 litres capacity with 10 Kh hardness and bypass set 1		3751 Flat perforated aluminium tray (4pcs)
	3810 Waved grid for baguettes (4pcs)		STDH Galileo oven support frame - shelves for 8 trays both GN 1/1 and EN 600x400

Symbols glossary (TT)

	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 and hot air combined cooking		Steam generated by injecting water into the fan and evaporation on the heating element
	Saturated steam created by boiling in the cavity		Low cooking sous-vide