

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	Hold function	Adjustable
Preset recipes	>100	Forced cooling	Yes
Timer setting range	0-23:59' (min. - max.)	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

Options

Combinable hood K510X

Accessories Included

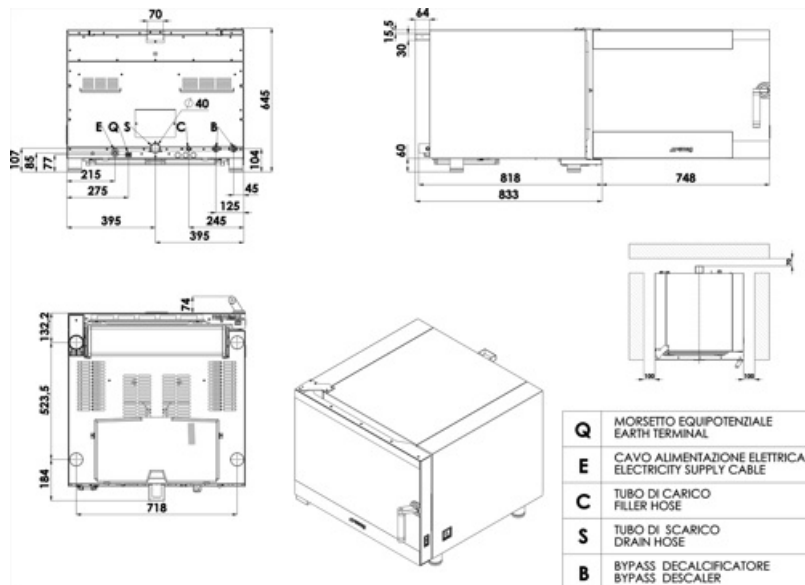
Probe 4 points external core probe

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



Compatible Accessories



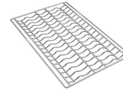
3743
Flat aluminium tray (4pcs)



3751
Flat perforated aluminium tray (4pcs)



3805
Flat chrome-plated wire grid (4pcs)



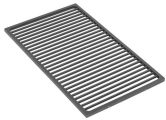
3810
Waved grid for baguettes (4pcs)

CLB45LSE
Flow meter for filter FB45LSE1100

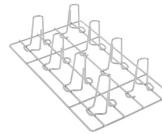


FB45LSE1100
Water treatment filter for Galileo Professional oven; 7.907 litres capacity with 10 Kh hardness and bypass set 1

G11T
Non-stick GN1/1 tray



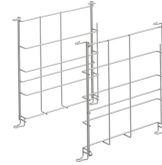
G11X8P
8 vertical GN1/1 chicken grid



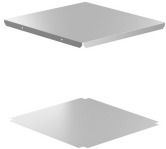
KITSTCK55
Conjunction kit between 2 stacked Galileo ovens (SPO4 or SPO5)



R4EN6040
Support kit for 4 EN 600x400 trays for 5 trays Galileo Professional oven



SLFT
Shelf kit for Galileo Professional tables STDH and STDM



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



STDM
Galileo Professional oven support frame - shelves for 4 trays



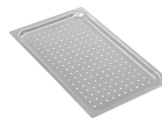
T11TH20
GN1/1 non-stick tray, 20 mm height



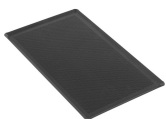
TB45LSE
Water treatment filter head connection kit













TF11XH2
Perforated aluminium GN1/1 tray, 20 mm height



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



Symbols glossary

	Fan speed adjustable between 50 and 100% of the speed		Automatic washing
	Fan forced heating		Core probe baking by temperature difference (Δt)
	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		Humidity and heat controlled proving

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.