

SPO5L2S



| | |
|--|------------------------------------|
| Familia | Hornos |
| Subfamilia | Horno Combinado 5 GN1/1 - 600x400 |
| Power supply | Eléctrico |
| Tipo de horno | Horno combinado |
| Fuente de alimentación | 400 V 3N~ / 17 A / 8 kW / 50-60 Hz |
| Pies ajustables | Sí |
| Product dimensions (WxDxH) | 790x833x645 mm |
| Profundidad máxima con puerta abierta | 1581 mm |



Distribución

| | |
|-------------------|--|
| Industries | Hoteles; Restaurantes; Panaderías / Pastelerías; Industrias alimentarias; Centros asistenciales; Comercio minorista de alimentos; catering e Instituciones |
|-------------------|--|

Estética

| | | | |
|--|----------------------------------|----------------------------------|---------------------------|
| Puerta con bandas de acero inoxidable | Sí | Color del display digital | Multicolor |
| Color | Acero Inoxidable / Negro | Panel frontal en relieve | Vidrio / acero inoxidable |
| Tipo de display | TFT digital táctil de 7 pulgadas | | |

Mandos

| | | | |
|----------------------------------|--|---------------------------|------------|
| Programas intercambiables | 512 | Hold function | Ajustable |
| Recetas | Sí | Forced cooling | Sí |
| Minutos programables | de 1 minuto a 23h: 59 minutos por paso | Chimney regulation | Automático |
| Cocción con varios pasos | 8 + preheating + keep warm | Wash programs | Sí |
| Delayed start | Sí; No | HACCP data | Sí |
| Pre-heating | Sí | Self diagnostic | Sí |

Opciones

Usuarios potenciales K510X

Equipo accesorios incluidos

Sonda Sonda de núcleo externa de 4 puntos

Conexión eléctrica

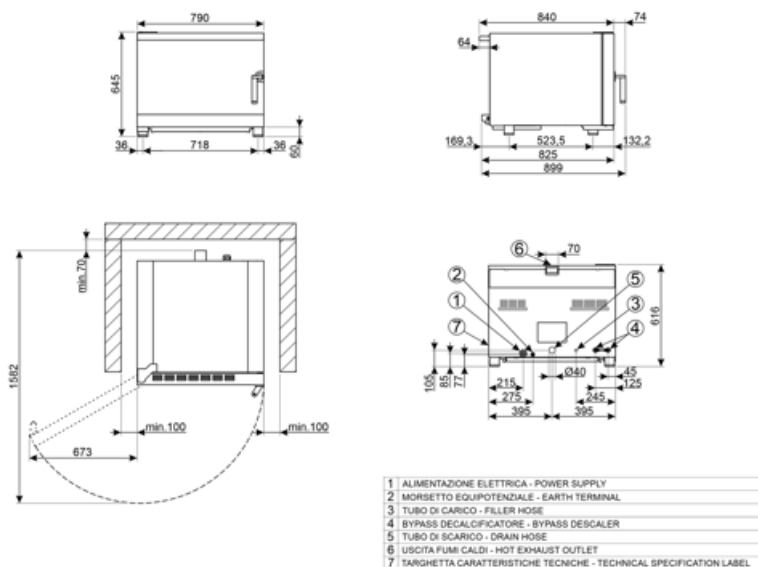
Enchufe No

Construcción

| | | | |
|--|------------------------------------|--|--------------------------|
| Material del horno | Acero inoxidable/vidrio/plástico | Posición chimenea | Trasera |
| Dimensiones de la cámara (LxWxH) | 670x560x420 mm | Sistema de refrigeración | Sí |
| Material de la cavidad | Acero inoxidable AISI 304 | Tipo temporizador | Temporizador electrónico |
| Número de estantes | 5 | Rango de temperatura | 30-270°C |
| Soporte de bandeja | Acero inoxidable AISI 304 | Alarma fin de cocción | Sí |
| Adapter kit for trays 600x400 mm | Sí | Interrupción del calefactor al abrir la puerta | Sí |
| Distancia entre los estantes | 70 mm | Rearme manual del termostato de seguridad | Sí |
| Puerta fría con doble cristal completamente abatible | Sí | Deflector extraíble | Sí |
| Puerta abierta | Lateral | Tipo de detergente | Líquido |
| Tipo de mango | Giratorio | Integrated detergent tank | Vanishing 3 l |
| Cristal interior | Se puede abrir | Se enciende la luz al abrir la puerta | Sí |
| Potencia motor del ventilador | 200 W | Número de luz | 1 lámpara LED |
| RPM del motor | Progresivo % | Potencia de luz | 3.6 W |
| Motor rpm in standard speed | 2850 rpm | Puerto USB | Sí |
| Rpm de baja velocidad | 1425 rpm | Número de entradas de agua | 1 |
| Sistema de humidificación en cada ventilador | Sí | Tubo de carga de agua | Sí |
| Niveles de humidificación | Automático / Porcentaje progresivo | Water inlet pressure | 200-1000 kPa (min-max) |
| Steam control | 5-100% (mín-máx) | Longitud del cable de alimentación | 170 cm |
| Boiler abierto | Sí | Panel trasero | Galvanizado |
| Diámetro de desagüe | 1" 1/2 - DN 40 mm | IPX protection | IPX4 |

Datos logísticos

| | | | |
|-----------------------------------|----------------|------------|------------|
| Packed product dimensions (WxDxH) | 850x950x700 mm | Peso neto | 90,000 kg |
| EAN code | 8017709323066 | Peso bruto | 110,000 kg |



Accesorios Compatible



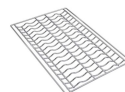
3743
Bandeja plana de aluminio (4uds)



3751
Bandeja de aluminio perforada plana (4uds)



3805
Rejilla de alambre cromada plana (4 piezas)



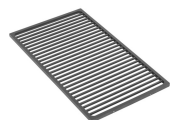
3810
Rejilla ondulada para palillos (4uds)



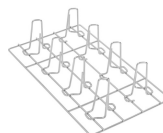
CLB45LSE
Flow meter for filter FB45LSE1100



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



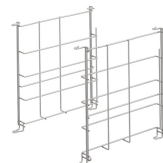
G11T
Non-stick GN1/1 tray



G11X8P
8 vertical GN1/1 chicken grid



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



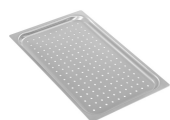
R4EN6040
Kit de soporte para bandejas de horno Galileo Professional para 4 bandejas EN de 600x400 mm



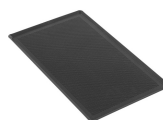
T11TH20
GN1/1 non-stick tray, 20 mm height



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 |  | Velocidad del ventilador ajustable entre el 50 y el 100% de la velocidad. |
|  | Calentamiento forzado por ventilador |  | Horneado con sonda corazón por diferencia de temperatura (Δt) |
|  | Lavado automático |  | Calor seco para un grill perfecto |
|  | Vapor generado por la inyección de agua en el ventilador y la evaporación en el elemento calefactor. |  | Vapor saturado creado al hervir en la cavidad. |
|  | Cocción combinada vapor y aire caliente |  | Cocción a baja temperatura Sous-Vide |
|  | Fermentación con control de humedad y calor | | |

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.

Tecnología SteamArt

Sistema Open Boiler para generar vapor directamente dentro de la cavidad, en tiempos rápidos y a temperaturas muy bajas.

Gracias al innovador sistema Open Boiler, el vapor se genera directamente dentro de la cavidad, en tiempos muy cortos y a temperaturas muy bajas (desde 30°C, ideal para apoyar la fase de levado). Este sistema es especialmente adecuado para procesos de cocción delicados que requieren el uso de vapor al 100%, garantizando una cocción uniforme y suave que preserva las propiedades nutricionales, el sabor y la textura de los alimentos.

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.