

# SPO5L2S



Família

Subfamily

Power supply

Oven type

Fonte de energia

Pés reguláveis em altura

Product dimensions WxDxH Profundidade máxima com a

porta aberta

**Fornos** 

Combi steam oven 5 trays GN1/1

Elétrico

Forno Galileo profissional

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

790x833x645 mm

1581 mm



### Mercado

Industries Hotelaria; Restaurants;

> Bakeries / Pastry shops; Food Industries; Care facilities; Retalho alimentar; Catering e

cantinas

Design

Porta com tiras em aço

inox

Cor Display Sim

Aço Inox/Preto TFT digital, 7" touch Cor dos dígitos no

display

Painel frontal Logótipo

Multicor

Vidro/Aço Inox Logótipo em cunho

**Comandos** 

N° de programas em

memória Receitas

**Temporizador** 

512

de 1 min até 23h59 min por

passo

Cozinha Multipasso Início diferido

Sim Sim; Não

Pré-aquecimento

Sim

Função de pausa **Programas** 

Regulação da chaminé Programas de lavagem

**HACCP** data Auto diagnóstico Ajustável Sim

Automático

Sim Sim

Sim

Opções



**Exaustor compatível** K510X

### Acessórios incluídos

Sonda térmica Sonda térmica de 4 pontos

externos

### **ESPECIFICAÇÕES TÉCNICAS**

Material do forno Dimensões da cavidade (LxPxA)

Material da cavidade

Níveis de tabuleiros Suporte dos tabuleiros

Distância entre tabuleiros Material da porta

Abertura da porta Tipo de puxador

Vidro

Potência da ventoinha RPM da ventoinha RPM standard da ventoinha

RPM da ventoinha na velocidade inferior Injeção de água em cada ventoinha

Níveis de humidificação

Steam control Caldeira aberta

Ø de drenagem

Aço Inox / Vidro / Plástico 670x560x420 mm

Aço inox

Aço Inox AISI 304 70 mm GN1/1 - 90 mm EN

600x400 Vidro triplo Lateral Rotativo

Abre com dobradiça

200 W

Progressão % 2850 rpm

1425 rpm

Sim

Automático / Percentual

progressivo

5-100% (min-max)

1" 1/2 - DN 40 mm

Posição de exaustão

Sistema de arrefecimento

Tipo de temporizador **Temperaturas** Aviso de final de

cozedura Reset de segurança do

termostato

Deflector removível Tipo de detergente Integrated detergent

tank

Interruptor de luz com porta aberta

lluminação

Potência das lâmpadas Porta USB

Tubo de carga de água

N° de entradas de água

Water inlet pressure

Comprimento do cabo de alimentação

Painel traseiro

Proteção IPX

Traseira

Sim

Elétrico 30-270°C

Sim

Sim

Sim Líquido Vanishing 31

Sim

1 lâmpada LED

3.6 W Sim Sim

200-1000 kPa (min-max)

170 cm

Porta galvanizada

IPX4

## Dados de logística

Peso líquido (kg) Packed width Packaged depth

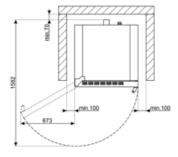
90.000 kg 850 mm 950 mm

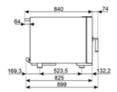
Height (mm) packed Peso bruto (kg) Dimensões do produto embalado (mm)

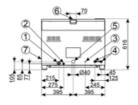
700 mm 110.000 700x850x950











ALMENTAZIONE ELETTRICA - POWER SUPPLY
MORSETTO E OLUPOTENZALE - EARTH TERMINAL
TUDO DI CARACO - PELLER MOSE
WEYNESS DECALER
TUDO DI SCARICO - DRAIN HOSE
USCITA FUNIC ACIDI - HOT EVANUST O UTLET
TARGRETTA CARATTERISTICHE TECNICHE - TECHNICAL SPECIFICATION LABEL



## Acessórios Compatíveis







3751

Flat perforated aluminium tray (4pcs)

3805

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



3810

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

**G11X8P** 



Non-stick GN1/1 tray

**G11T** 



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



**SLFT** 

Upper and lower shelf kit for Galileo Professional oven support tables STDH and STDM



**STDH** 

Galileo Professional oven support with 8-shelf tray holder for GN 1/1 and EN 600x400 mm trays



**STDM** 

Galileo Professional oven support with 4-shelf tray holder



T11TH20

GN1/1 non-stick tray, 20 mm height



TB45LSE



TF11XH2

GN 1/1 perforated aluminium tray, 20 mm height



TMF11TH2



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



## Symbols glossary

//\\ AUTO

Elétrico: a fonte de energia do forno é a eletricidade.

Fan speed adjustable between 50 and 100% of the speed

Automatic washing

Barbecue: aquecimento seco para grelhados perfeitos.

Core probe baking by temperature difference ( $\Delta\,t$ )

Fan forced heating

Humidity and heat controlled proving

Steam and hot air combined cooking

Saturated steam created by boiling in the cavity

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

Sous-vide baixa temperatura



### 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.