SPO5L2SD

Produktfamilie	Kombidämpfer
Subfamily	Combi steamer oven 5 trays GN1/1
Ofen-Typ	Multifunktionsofen
Anzahl Einschübe	5 trays GN1/1
Stromversorgung / Leistungsaufnahme	400 V 3N~ / 17 A / 8 kW / 50-60 Hz
Beschwadungssystem	Direkt/offener Boiler
Tiefe bei geöffneter Tür	1623 mm
Regulierbare Stellfüße	Ja
Nettogewicht	98,000 kg
Product dimensions WxDxH	790x875x645 mm
EAN code	8017709327453

Einsatzbereich

Einsatzbereich	Hotels/Pensionen; Restaurants/Catering; Bäckereien/Konditoreien; Industrielle Produktion für Konditoreien & Bäckereien; Metzgereien; Krankenhäuser; Schulen

Ästhetik

Farbe	Edelstahl/Schwarz	**Farbe LEDs**	Multicolor
Edelstahl-Rahmentür	Ja	**Geprägte Gerätefront**	Glas/Edelstahl
Display	TFT-Display, 7" Touch Control	**Markenlogo**	SMEG-Siebdruck

Bedienelemente

Anzahl Programme	512 max.	**Warmhalten**	Dampf
Rezepte	Ja	**Lüfter**	Tank 50°C/Boiler 71°C - 50"
Einstellung Timer	von 1 bis 33h:59 min.	**Regulierung des Kaminabzugs**	Automatisch
Kochschritte	Ja		
Zeitvorwahl	Tank 50°C/Boiler 71°C - 50"; Dampf	**Wash programs**	Ja
		Haccp-Daten	Ja
Vorheizung	Tank 50°C/Boiler 71°C - 50"	**Selbstdiagnostik**	Ja

Programme / Funktionen

Garprogramme

- Heißluft
- Direct steam
- Open boiler steam
- Core probe + Δ t
- Combined cooking
- Vacuum low temperature
- Grill
- Proving

Variable Lüftergeschwindigkeit

Einstellbare Lüftergeschwindigkeit

von 50 bis 100%

Waschsystem:

Automatisches Waschsystem

Optionen

Einsatzbereich	K510X

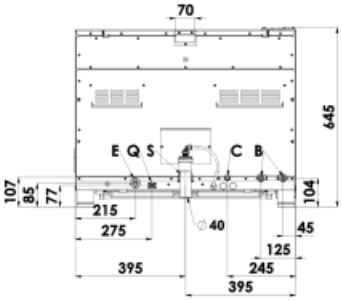
Serienzubehör

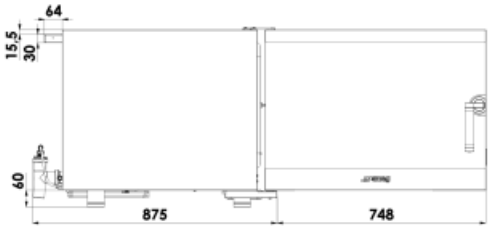
Fühler	4 points external core probe

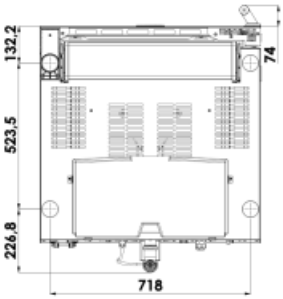
Konstruktion

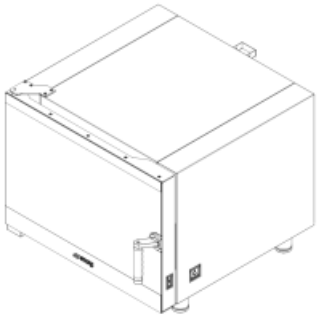
Material Oberfläche	Edelstahl/Glas/Kunststoffe
Abmessungen Garkammer (LxBxH)	670x560x420 mm
Material der Garkammer	Edelstahl
Anzahl der Roste	5 GN1/1
Rostgestell	Edelstahl nach AISI 304
Abstand zwischen den Blechen	70 mm GN1/1 - 90 mm EN600x400
Türkonstruktion	Ja
Türöffnung	Seite
Ausführung des Türgriffs	Rotating
Innenglas aufklappbar	Zu öffnen mit Scharnieren
Reversierender Lüfter	1 autoreverser Lüfter
Pulsierender Lüfter	Ja
Leistung des Lüfters	200 W
Drehzahl U/min.	Progressiv in %
Lüftermotor bei Standard-Drehzahl	2850 U/min.
Positionierung Abluft	Rückseite
Kühlsystem	Ja
Timer-Typ	Elektrisch
Temperatureinstellung	30-270°C
Signal für Garende	Ja
Safety switch with open door	Ja
Sicherheitsthermostat mit manueller Rückstellung	Ja
Abnehmbare Luftleitbleche	Ja
Reiniger	Liquid
Reiniger Tank	Vanishing 3l
Garkammerbeleuchtung	1 LED-Garraumbeleuchtung
Leistung der Beleuchtung	3.6 W
USB port	Ja
Kühlsystem	Ja

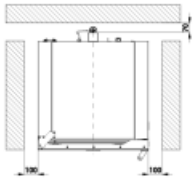
Lüftermotor U/min. min.	1425 U/min.	**Wasseraufnahme**	Ja
Water injection on each fan	Ja	**Anzahl Wasseranschlüsse**	1
Beschwandungsstufen	Automatic / Percentage progressive	**Länge des Netzkabels**	170 cm
		Rückpanel	Vollverzinkt
Offener Boiler	Ja	**IPX-Schutzklasse**	IPX4
Durchmesser Abwasseranschluss	1" 1/2 - DN 40 mm		





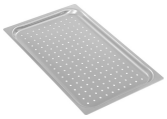






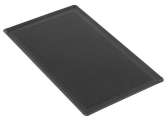
Q	MORSETTO EQUIPOTENZIALE EARTH TERMINAL
E	CAVO ALIMENTAZIONE ELETTRICA ELECTRICITY SUPPLY CABLE
C	TUBO DI CARICO FILLER HOSE
S	TUBO DI SCARICO DRAIN HOSE
B	BYPASS DECALCIFICATORE BYPASS DESCALER

Sonderzubehör



TF11XH2

Perforated aluminium GN1/1 tray, 20 mm height



TMF11TH2

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

R5GN

GN trays guide kit for Galileo professional (trays reference: specific models for Galileo 5 trays)

KCAM5

Chimney kit for Galileo professional 4 and 5 trays

T11XH20

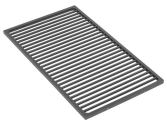
2cm height aluminium GN1/1 tray, 20 mm height

CLB45LSE

Flow meter for filter FB45LSE1100

T11TH20

GN1/1 non-stick tray, 20 mm height



G11T

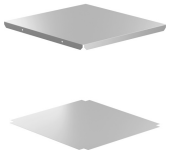
Non-stick GN1/1 tray

STDBC

Support table for Galileo oven on the top and blast chiller below (maximum blast chiller measures 800x900x920 mm)

TB45LSE

Water treatment filter head connection kit



SLFT

Shelf kit for Galileo professional tables

R4EN6040

Support kit for 4 EN 600x400 trays for Galileo professional oven (trays reference: specific models for Galileo 4 trays)

KITPO45

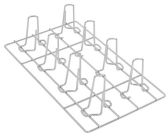
Connection kit for Galileo professional oven and K4610X hood

STDM

Galileo oven support frame - shelves for 4 trays

T11XH65

GN1/1 aluminium tray, 65 mm height



G11X8P

8 vertical GN1/1 chicken grid

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

FB45LSE500

Water treatment filter for Galileo professional oven; 4.675 litres capacity with 10 Kh hardness and bypass set 1

STDH

Galileo oven support frame - shelves for 8 trays

T8S11T

8 holes GN 1/1 non-sticking tray

T11TH40

GN1/1 non-stick tray, 40 mm height

Symbols glossary (TT)

- Fan speed adjustable between 50 and 100% of the speed
- Heißluft
- Dry heat for a perfect grill
- Saturated steam created by boiling in the cavity
- Low cooking sous-vide
- Automatic washing
- Kerntemperaturfühler + Δ t
- Steam generated by injectiong water into the fan and evaporation on the heating element
- Steam and hot air combined cooking
- Humidity and heat controlled proving