

# SPO5L2SD



**Produktfamilie**

Öfen

**Unterkategorie**

Kombi Dampfgarer mit 5 Einschüben  
GN 1/1

**Power supply**

Electric

**Ofen-Typ**

Multifunktionsofen

**Anzahl Einschübe**

5xGN1/1

**Stromversorgung /**

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

**Leistungsaufnahme**

230 V 3~ / 18 A / 8 kW / 50-60 Hz

**weitere elektr.**

Direct and Open boiler

**Anschlussvarianten**

Ja

**Beschwadungssystem**

Regulierbare Stellfüße

**Abmessungen (BxTxH)**

790x875x645 mm

**Tiefe bei geöffneter Tür**

1623 mm



## Einsatzbereich

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

## Ästhetik

**Farbe**

Edelstahl/Schwarz

**Edelstahl-Rahmentür**

Ja

**Display**

TFT-Display, 7" Touch  
Control

**Farbe LEDs**

Multicolor

**Geprägte Gerätefront**

Glas/Edelstahl

**Markenlogo**

SMEG-Siebdruck

## Bedienelemente

**Anzahl Programme**

512

**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

**Wash programs**

Ja

**Zeitvorwahl**

Tank 50°C/Boiler 71°C -  
50"; Dampf

**Haccp-Daten**

Ja

**Vorheizung**

Tank 50°C/Boiler 71°C - 50"

**Selbstdiagnostik**

Ja

## Optionen

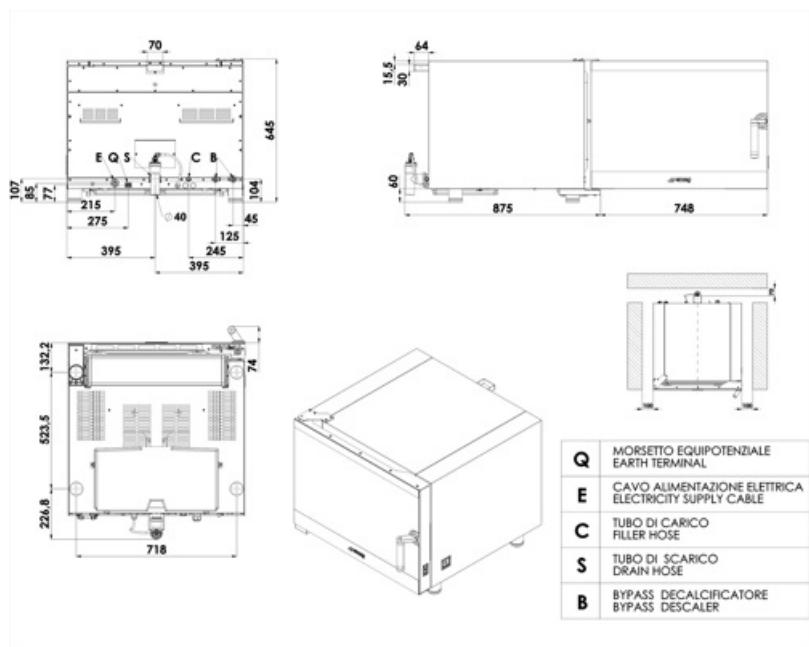
Einsatzbereich K510X

## Serienzubehör

Fühler Externer 4- Punkt  
Kerntemperatur Fühler

## Konstruktion

<b>Material Oberfläche</b>	Edelstahl/Glas/Kunststoffe	<b>Positionierung Abluft</b>	Rückseite
<b>Abmessungen</b>	670x560x420 mm	<b>Kühlsystem</b>	Ja
<b>Garkammer (LxBxH)</b>		<b>Timer-Typ</b>	Elektrisch
<b>Material der Garkammer</b>	Edelstahl	<b>Temperaturstellung</b>	30-270°C
<b>Anzahl der Roste</b>	5	<b>Signal für Garende</b>	Ja
<b>Rostgestell</b>	Edelstahl nach AISI 304	<b>Sicherheitsschalter</b>	Ja
<b>Abstand zwischen den Blechen</b>	70 mm GN1/1 - 90 mm EN600x400	<b>offene Tür</b>	
<b>Türkonstruktion</b>	Ja	<b>Sicherheitsthermostat mit manueller Rückstellung</b>	Ja
<b>Türöffnung</b>	Seite	<b>Abnehmbare Luftleitbleche</b>	Ja
<b>Ausführung des Türgriffs</b>	gerundet	<b>Reiniger</b>	Liquid
<b>Innenglas aufklappbar</b>	Zu öffnen mit Scharnieren	<b>Integrated detergent tank</b>	Vanishing 3l
<b>Reversierender Lüfter</b>	1 autoreverser Lüfter	<b>Garkammerbeleuchtung</b>	1 LED-Garraumbeleuchtung
<b>Pulsierender Lüfter</b>	Ja	<b>Leistung der Beleuchtung</b>	3.6 W
<b>Leistung des Lüfters</b>	200 W	<b>USB-Anschluss</b>	Ja
<b>Drehzahl U/min.</b>	Progressiv in %	<b>Kühlsystem</b>	Ja
<b>Lüftermotor bei Standard-Drehzahl</b>	2850 U/min.	<b>Wasseraufnahme</b>	Ja
<b>Lüftermotor U/min. min.</b>	1425 U/min.	<b>Anzahl</b>	1
<b>Beschwadung auf jedem Lüfterrad</b>	Ja	<b>Wasseranschlüsse</b>	
<b>Beschwandungsstufen</b>	Keine	<b>Water inlet pressure</b>	200-1000 kPa (min-max)
<b>Steam control</b>	5-100% (min-max)	<b>Länge des Netzkabels</b>	170 cm
<b>Offener Boiler</b>	Ja	<b>Rückpanel</b>	Vollverzinkt
<b>Durchmesser</b>	1" 1/2 - DN 40 mm	<b>IPX-Schutzklasse</b>	IPX4
<b>Abwasseranschluss</b>			



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

## Kompatibel Zubehör

### CLB45LSE

Flowmeter für Filter FB45LSE1100



### FB45LSE1100

Wasserfilter Patrone für Galileo  
Kapazität: 7.907 Härteliter incl.  
Bypass-Set



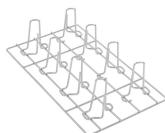
### FB45LSE500

Wasserfilter Patrone für Galileo  
Kapazität: 4.675 Härteliter incl. Bypass-  
Set 1



### G11T

Anti Haft beschichteter Grill- Rost  
GN1/1



### G11X8P

Hähnchen Grillrost für 8 Hähnchen  
GN1/1



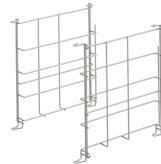
### KCAM5

Kaminkit für Galileo 4 oder 5  
Einschübe



### KITSTCK55

Verbindungskit für 2 Öfen ( SPO4 oder  
SPO5 )



### R4EN6040

Galileo Professional oven tray support  
kit for 4 EN 600x400 mm trays



### RUTVL

Set of 4 wheels, fits all professional oven  
tables



### SLFT

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



### STDH

Untergestell für Galileo mit 8 Einschüben  
für GN1/1 oder EN 600x400mm



### STDM

Untergestell für Galileo mit 4  
Einschüben



### T11TH20

Antihalt Behälter GN1/1 20mm tief



### T11TH40

Behälter GN1/1 40mm Antihalt  
beschichtet



### T11XH20

Aluminium Behälter GN 1/1 20mm hoch



### T11XH65

Aluminium Behälter GN 1/1 65mm  
hoch

**T8S11T**



Antihhaft Blech mit 8 Vertiefungen GN1/1

**TF11XH2**



Perforierter Aluminium Behälter GN 1/1  
20mm hoch



**TB45LSE**

Kopf für Wasserfilter Verbindungskit



**TMF11TH2**

Perforierter Behälter GN 1/1 Antihhaft  
beschichtet 20mm hoch

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## Symbols glossary

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	Elektro-Anschluss		Lüftergeschwindigkeit einstellbar von 50% - 100%
	Heißluft		Kerntemperaturfühler + $\Delta t$
	Automatisches Waschsystem		Trockene Hitze für perfekte Grill Ergebnisse
	Direkt Dampf		Offenes Boiler System
	kombiniertes Garen		Low cooking sous-vide
	Humidity and heat controlled proving		

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## Benefit (TT)

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### 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.

## Waste water cooling

The temperatures are significantly lowered and the thermal impact reduced thanks to the waste water cooling system

Some ovens are equipped with a waste water cooling system that significantly lowers the temperature of the water before it is released, minimising the thermal impact. This mechanism optimises energy efficiency, enhances operational safety, and supports eco-friendly practices, helping to make the oven more sustainable and high-performing.