SPO5L2SD

Product Family	Ovens
Subfamily	Combi steam oven 5 trays GN1/1
Power supply	Electric
Oven type	Galileo Professional combi steam oven
Tray capacity	5 trays GN1/1
Default power supply	400 V 3N~ / 17 A / 8 kW / 50-60 Hz
Other electrical connections	230 V 3~ / 18 A / 8 kW / 50-60 Hz
Steam technology	Direct and Open boiler
Adjustable feet	Yes
Product dimensions WxDxH	790x875x645 mm
Maximum depth with open door	1623 mm

Target

Industries	Hotels; Restaurants; Butcher shops / Delicatessens; Care facilities; Commercial food services; Grocery shops / Food retail

Aesthetics

Door with stainless steel strip	Yes	**Digital display colour**	Multicolour
Colour	Stainless steel/Black	**Front panel**	Glass/Stainless steel
Display type	Yes, 7 inches touch	**Series**	Galileo PROFESSIONAL

Controls

Number of recipes	512	**Hold function**	Same time
Recipes	Yes	**Forced cool down**	Boiler 71°C/Tank 60°C-50"
Adjustable timer	1 minute-12hrs, 12hrs-59minutes, continuous	**Adjustable chimney**	Automatic
		Wash programs	Yes
Cooking steps	Yes	**HACCP data**	Scheduled start H/12
Delayed start	Yes; No	**Self diagnostic**	Yes
Pre-heating	Yes		

Options

Condense hood	K510X

Accessories Included

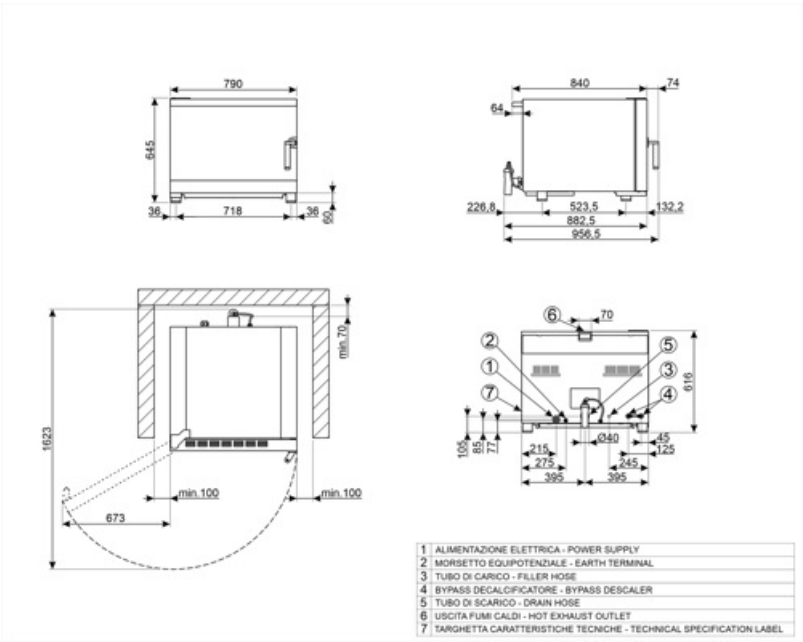
Core temperature probe	4 points external core probe

Construction

Oven material	Stainless steel/glass/plastics
Cavity dimensions (WxDxH)	670x560x420mm
Cavity material	Stainless steel
No. of shelves	5
Tray support frame	Stainless steel AISI 304
Kit for adapting to 600x400 mm trays	Chromed wire double format
Distance between shelves	90 mm
Door construction	Yes
Door opening	Lateral
Handle type	New ergonomics
Inner glass	Openable
Fan type and number	1 contrarotating fan with time direction reversal
Pulse fan	Yes
Fan motor power	200W
Fan speed	Progressive %
Max motor speed (rpm)	2
Low motor speed (rpm)	1425 rpm
Humidification system on each fan	Yes
Steam assisted levels	None
Steam control	5-100% (min-max)
Open boiler	Yes
Drain dimensions	40mm
Exhaust exit	Back
Cooling system	Yes
Time adjustment	Electronic timer
Temperature range	30-270°C
End of cooking alarm	Yes
Heating element interruption with open door	Yes
Manual safety thermostat reset	Yes
Removable deflector	Yes
Detergent type	Liquid
Integrated detergent tank	Yes, internal and retractable
No. of lights	1 LED light
Light power	3.6 W
USB port	Yes
Cooling system	Yes
Water entries no.	1
Water connection	Yes
Water inlet pressure	200-1000 kPa (min-max)
Power cable length	170 cm
Back panel	Galvanized
IPX protection	Scheduled departure and end cooking with automatic shutdown

Logistic Information

Packed product dimensions (WxDxH)	700x850x950 mm
EAN code	8017709327453
Net weight (kg)	98,000 kg
Gross weight (kg)	117,000 kg



1	ALIMENTAZIONE ELETTRICA - POWER SUPPLY
2	MORSETTO EQUIPOTENZIALE - EARTH TERMINAL
3	TUBO DI CARICO - FILLER HOSE
4	BYPASS DECALCIFICATORE - BYPASS DESCALER
5	TUBO DI SCARICO - DRAIN HOSE
6	USCITA FUMI CALDI - HOT EXHAUST OUTLET
7	TARGHETTA CARATTERISTICHE TECNICHE - TECHNICAL SPECIFICATION LABEL

Compatible Accessories

CLB45LSE

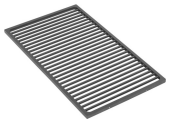
Flow meter for filter FB45LSE1100

FB45LSE1100

Water treatment filter for PO45LSE; 7.900 litres capacity with 10 Kh° hardness and bypass set 1

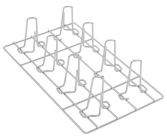
FB45LSE500

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



G11T

Non-stick GN1/1 tray for Galileo professional



G11X8P

8 vertical GN1/1 chicken grid for Galileo professional

KCAM5

Chimney kit for Galileo professional 4 and 5 trays

KITSTCK55

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

R4EN6040

Support kit for EN 600x400 trays

RUTVL

Wheels kit for all oven table models (4pcs)

STDH

Galileo Professional oven stand 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

2cm height GN1/1 non-stick tray for Galileo professional

T11TH40

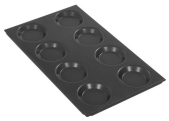
4cm height GN1/1 non-stick tray for Galileo professional

T11XH20

2cm height aluminium GN1/1 tray for Galileo professional

T11XH65

6,5cm height aluminium GN1/1 tray for Galileo professional

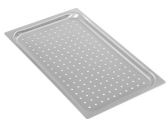


T8S11T

8 holes GN 1/1 non-sticking tray for Galileo professional

TB45LSE

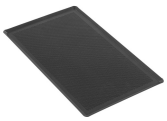
Water treatment filter head connection kit



TF11XH2

Perforated aluminium GN1/1 tray for Galileo professional

TMF11TH2



GN 1/1 non-sticking microperforated tray

Symbols glossary

Electric

Adjustabel speed fan

Fan forced

Dry heat for a perfect grill

Saturated steam created by boiling in the cavity

Low cooking sous-vide

Humidity and heat controolled prooving

Core probe + Δ t

Automatic washing

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

Steam and hot air combined cooking

Benefit

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

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 convenient 3-litre retractable container for liquid detergent, designed to simplify and speed up cleaning operations. The detergent level in the tank is always under control thanks to 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 signal when a refill is needed.

Waste water cooling

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

ome 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.