

SPO5L2SD



Product Family

Subfamily

Power supply

Oven type

Tray capacity

Default power supply

Other electrical connections

Steam technology

Adjustable feet

Product dimensions WxDxH

Maximum depth with open door

Ovens

Combi steam oven 5 trays GN1/1

Electric

Galileo Professional combi steam oven

5 trays GN1/1

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

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

Direct and Open boiler

Yes

790x875x645 mm

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

Front panel

Glass/Stainless steel

Series

Galileo PROFESSIONAL

Colour

Stainless steel/Black

Display type

Yes, 7 inches touch

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

Cooking steps

Yes

Wash programs

Yes

Delayed start

Yes; No

HACCP data

Scheduled start H/12

Pre-heating

Yes

Self diagnostic

Yes

Options

Condense hood

K510X

Accessories Included

Core temperature probe 4 points external core probe

Electrical Connection

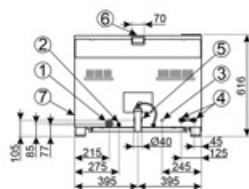
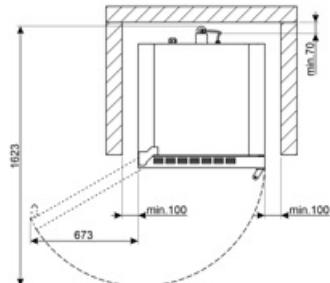
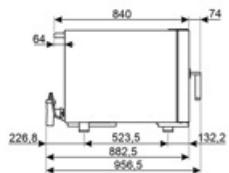
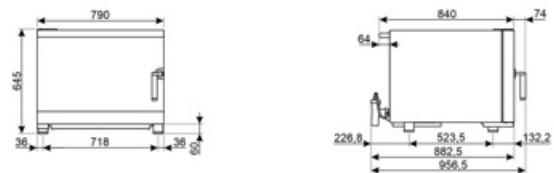
Plug No

Construction

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

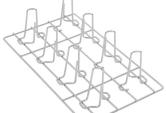
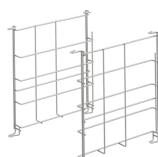
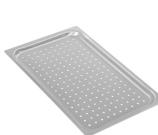
Logistic Information

Packed product dimensions (WxDxH)	700x850x950 mm	Net weight (kg)	98,000 kg
EAN code	8017709327453	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		Humidity and heat controlled proofing
	Adjustable speed fan		Core probe + Δt
	Fan forced		Automatic washing
	Dry heat for a perfect grill		Steam generated by injecting water into the fan and evaporation on the heating element
	Saturated steam created by boiling in the cavity		Steam and hot air combined cooking
	Low cooking sous-vide		

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.