SPO5L2SD

Family	Professional ovens
Subfamily	Combi 5 GN1/1 or 4EN trays 600x400 mm
Oven type	Galileo Professional combisteamer oven
Trays capacity	5 trays GN1/1
Power supply	400 V 3N~ / 17 A / 8 kW / 50-60 Hz
Steam generation	Direct and Open Boiler
Maximum depth with open door	1623 mm
Adjustable feet	Yes
Net weight	93,000 kg
Product dimensions WxDxH	790x875x645 mm

Target

Solutions	Hotels; Restaurants/Pubs; Bakery/Pastry making; Frozen bakery industry; Food retail; Health and care; Catering and Institutions

Aesthetics

Colour	Stainless steel/Black	**Digit display color**	Multicolor
Door with stainless steel stripes	Yes	**Front panel**	Glass/Stainless steel
Display type	TFT digital, 7 inches touch	**Logo**	Smeg printed

Controls

Storable programs number	512 max.	**Hold function**	Adjustable
Preset recipes	>100	**Forced cooling**	Yes
Timer setting range	from 1 minute to 23h:59 minutes per step	**Chimney regulation**	Automatic
		Wash programs	Short/medium/long/grill/rinse
Cooking steps	8 + preriscaldamento + mantenimento	**HACCP data**	Yes
		Self diagnostic	Yes
Delayed start	Yes; No		
Pre-heating	Yes		

Programme / Functions

Backing functions

⊗ Convection	≈ Direct steam	Open boiler steam
Core probe + Δ t	Combined cooking	Vacuum low temperature
Grill	Proving	

Adjustable fan speed

Adjustable fan speed from 50 to

100%

Wash system:

AUTO Automatic washing

Options

Combinable hood	K510X

Accessories Included

Probe	4 points external core probe

Electrical Connection

Plug	Not present

Construction

Oven materials	Stainless steel / glass / plastics	**Drain diameter**	1" 1/2 - DN 40 mm
		Exhaust position	Back
Cavity dimensions (wxdxh)	670x560x420 mm	**Components cooling system**	Yes
Cavity material	Stainless steel	**Timer type**	Electrical
Shelves number	5 GN1/1	**Temperature range**	30-270°C
Tray frame support	Stainless steel AISI 304	**End cooking signal**	Yes
Adapter kit for trays 600x400 mm	Yes	**Safety switch with open door**	Yes
Shelves distance	70 mm GN1/1 - 90 mm EN 600x400	**Manual reset safety thermostat**	Yes
Door construction	Triple glass	**Removable deflector**	Yes
Door opening	Lateral - left hinge	**Detergent type**	Liquid
Handle type	Rotating	**Detergent tank**	Vanishing 3l

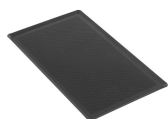|			
Glass	Openable with hinge	**Lighting**	1 LED lamp
Fan type and number	Fan with direction reversal	**Light power**	3.6 W
Pulse fan	Yes	**USB port**	Yes
Fan motor power	200W	**Drain water cooling system**	Yes
Engine rpm	Progressive %		
Motor rpm in standard speed	2850 rpm	**Water load pipe**	Yes
		Water entries number	1
Motor rpm in low speed	1425 rpm	**Power cable length**	170 cm
Water injection on each fan	Yes	**Back panel**	Galvanized
		IPX protection	IPX4
Humidification levels	Automatic / Percentage progressive		
Open boiler	Yes		

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

Not included accessories

TF11XH2

Perforated aluminium GN1/1 tray for Galileo professional

TMF11TH2
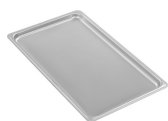
GN 1/1 non-sticking microperforated tray

R5GN

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

KCAM5

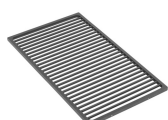Chimney kit for Galileo professional 4 and 5 trays

T11XH20

2cm height aluminium GN1/1 tray for Galileo professional

CLB45LSE

Flow meter for filter FB45LSE1100

T11TH20

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

G11T

Non-stick GN1/1 tray for Galileo professional

TB45LSE

Water treatment filter head connection kit

SLFT

Galileo professional table shelf kit

R4EN6040

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

KITPO45

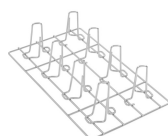Connection kit for Galileo professional oven and K4610X hood

STDM

Galileo oven support frame - 4 trays

T11XH65

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

G11X8P

8 vertical GN1/1 chicken grid for Galileo professional

KITSTCK55

Conjunction kit between 2 combined 4 and 5 trays ovens

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 - 8 trays

T8S11T

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

T11TH40

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

Symbols glossary (TT)

❄	Fan speed adjustable between 50 and 100% of the speed	⊛	Fan forced heating
/Δt	Core probe baking by temperature difference (Δ t)	⊞ AUTO	Automatic washing
▤	Dry heat for a perfect grill	⊛	Steam generated by injectiong 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	⬠	Humidity and heat controlled proving