![smeg PROFESSIONAL logo]

SPO5L2SDL

Family	Ovens
Subfamily	Combi steam oven 5 trays GN1/1
Power supply	Electric
Oven type	Convection with fan- Humidified - With EBT technology - Trivalent combisteamer
Trays capacity	5 trays GN1/1
Power supply	400 V 3N~ / 17 A / 8 kW / 50-60 Hz
Other electrical connection	230 V 3~ / 18 A / 8 kW / 50-60 Hz
Steam generation	Direct and Open boiler
Adjustable feet	Yes
Product dimensions WxDxH	790x875x645 mm
Maximum depth with open door	1623 mm

Distribution

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

Aesthetics

Door with stainless steel stripes	Yes	**Digit display color**	Multicolor
Colour	Stainless steel/Black	**Front panel**	Glass/Stainless steel
Display type	Yes, 7 inches touch	**Serie**	Galileo PROFESSIONAL

Controls

Recipes number	512	**Hold function**	Same time
Preset recipes	Yes	**Forced cooling**	Boiler 71°C/Tank 60°C-50"
Timer setting range	1 minute-12h, 12h-59minutes, endless	**Chimney regulation**	Scheduled start H/12
		Wash programs	Yes
Cooking steps	Yes	**Haccp data**	Scheduled start H/12
Delayed start	Boiler 71°C/Tank 60°C-50"; Same time	**Self diagnostic**	Yes
Pre-heating	Boiler 71°C/Tank 60°C-50"		

Options

Solutions	K510X

Accessories Included

Probe	4 points external core probe

Construction

Oven materials	Ever Clean enamel	Drain diameter	40mm
Cavity dimensions (lxdxh)	670x560x420mm	Exhaust position	Back
Cavity material	Stainless steel	Components cooling system	Yes
Shelves number	5	Timer type	Electronic timer
Tray frame support	Stainless steel AISI 304	Temperature range	30-270°C
Tray frame support	Chromed wire double format	End cooking signal	Yes
		Manual reset safety thermostat	Yes
Shelves distance	90 mm	Removable deflector	Yes
Door construction	Yes	Detergent type	Liquid
Door opening	Lateral	Lighting	1 LED lamp
Handle type	New ergonomics	Light power	3.6 W
Openable glass	Openable	USB port	Yes
Fan type and number	1 contrarotating fan with time direction reversal	Components cooling system	Yes
Pulse fan	2 contrarotating fans with time direction reversal	Water load pipe	Yes
		Water entries number	1
Engine speed	200W	Water load pipe	Yes
Engine speed	Ever Clean enamel	Water inlet pressure	200-1000 kPa (min-max)
Max standard speed motor rpm	2	Power cable length	170 cm
		Back panel	Galvanized
Low speed rpm	1425 rpm	IPX protection	Scheduled departure and end cooking with automatic shutdown
Water injection on each fan	Yes		
Humidification levels	None		
Steam control	5-100% (min-max)		
Open boiler	Yes		

Logistic Information

Packed product dimensions (WxDxH)	700x850x950 mm	Gross weight (kg)	110,000 kg
		EAN code	8017709325909
Net weight	90,000 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
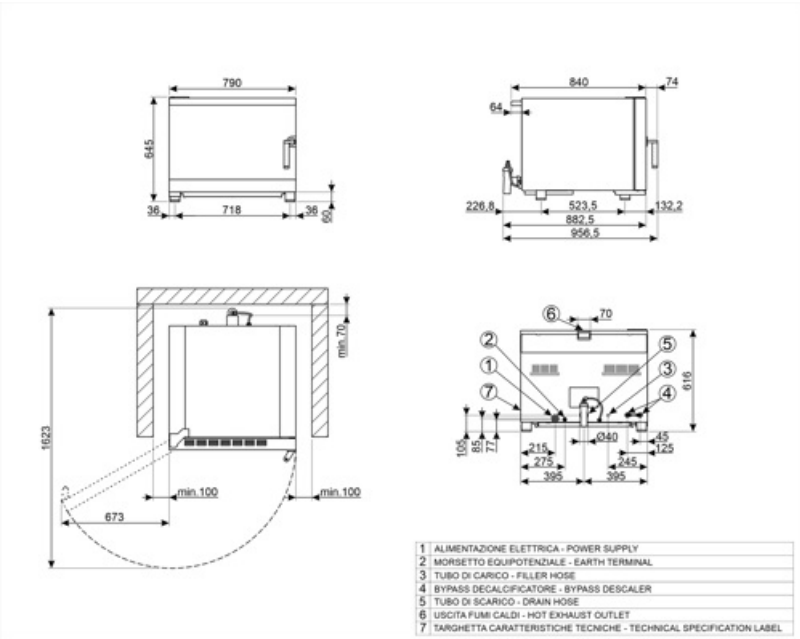
Compatible Accessories

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
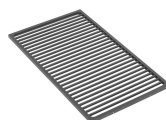
G11T

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

KITDPEC

Galileo professional external detergent lance kit

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

T11TH40

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

T11XH20

2cm height aluminium GN1/1 tray for Galileo professional

T11XH65
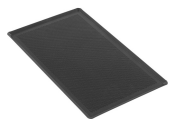
6,5cm height aluminium GN1/1 tray for Galileo professional

T8S11T

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

TB45LSE

Water treatment filter head connection kit
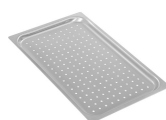
TF11XH2

Perforated aluminium GN1/1 tray for Galileo professional

TMF11TH2

GN 1/1 non-sticking microperforated
tray

Symbols glossary

⊶ Electric		⏚ Humidity and heat controolled prooving
⊶ ...		⊶ Core probe + Δ t
⊶ ...		⊶ 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		

Benefit (TT)

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.

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.

System for external detergent tanks

Efficient cleaning operations and optimal resource management

Some oven models are designed to use an external detergent tank and are equipped with dedicated suction hoses. This solution provides greater autonomy, reducing the need for frequent refills, and significantly simplifies the detergent replenishment process. As a result, cleaning operations become more efficient and continuous, without interruptions, ensuring optimal resource management and high hygiene performance.