

SPO5L2SDL

Family	Professional ovens
Subfamily	Combi steamer oven 5 trays GN1/1
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	90,000 kg
Product dimensions WxDxH	790x875x645 mm
EAN code	8017709325909



Target

Solutions	Hotels; Restaurants/Pubs; Bakery/Pastry making; Frozen bakery industry; Food retail; Health and care; Catering and Institutions
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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
Cooking steps	8 + preriscaldamento + mantenimento	Wash programs	Short/medium/long/grill/rinse
Delayed start	Yes; No	HACCP data	Yes
Pre-heating	Yes	Self diagnostic	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:



Automatic washing

Options

Combinable hood K510X

Accessories Included

Probe 4 points external core probe

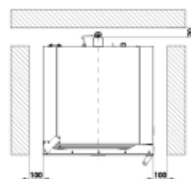
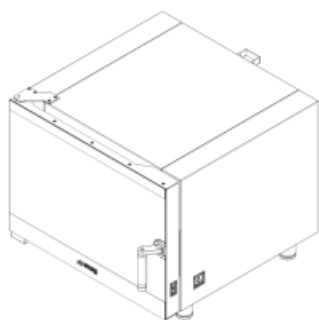
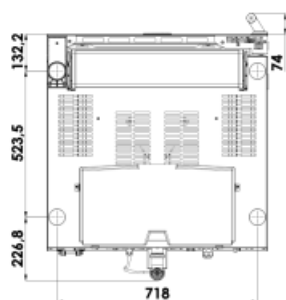
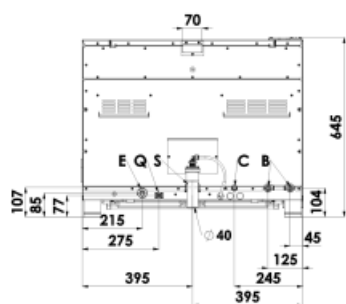
Electrical Connection

Plug Not present

Construction

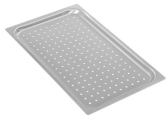
Oven materials	Stainless steel / glass / plastics	Drain diameter	1" 1/2 - DN 40 mm
Cavity dimensions (wxdxh)	670x560x420 mm	Exhaust position	Back
Cavity material	Stainless steel	Components cooling system	Yes
Shelves number	5 GN1/1	Timer type	Electrical
Tray frame support	Stainless steel AISI 304	Temperature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

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



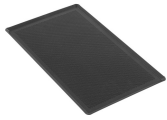
Q	MORSETTO EQUIPOTENZIALE EARTH TERMINAL
E	CAVO ALIMENTAZIONE ELETTRICA ELECTRICITY SUPPLY CABLE
C	TUBO DI CARICO FILLER HOSE
S	TUBO DI SCARICO DRAIN HOSE
B	BYPASS DECALCIFICATORE BYPASS DESCALER

Not included accessories



TF11XH2

Perforated aluminium GN1/1 tray, 20 mm height



TMF11TH2

GN 1/1 non-sticking microperforated tray, 20 mm height



R4EN6040

Support kit for 4 EN 600x400 trays for 5 trays Galileo professional oven



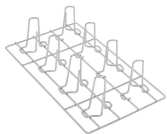
KITPO45

Connection kit for Galileo professional oven and K4610X hood



STDM

Galileo oven support frame - shelves for 4 trays



G11X8P

8 vertical GN1/1 chicken grid



KITSTCK55

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



FB45LSE1100

Water treatment filter for Galileo professional oven; 7.907 litres capacity with 10 Kh hardness and bypass set 1



TB45LSE

Water treatment filter head connection kit



SLFT

Shelf kit for Galileo professional tables



KCAM5

Chimney kit for Galileo professional 4 and 5 trays



T11XH20

2cm height aluminium GN1/1 tray, 20 mm height



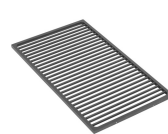
CLB45LSE

Flow meter for filter FB45LSE1100



T11XH65

GN1/1 aluminium tray, 65 mm height



G11T

Non-stick GN1/1 tray



STDBC

Support table for Galileo oven on the top and blast chiller below (maximum blast chiller measures 800x900x920 mm)



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 - shelves for 8 trays both GN 1/1 and EN 600x400



T8S11T











8 holes GN 1/1 non-sticking tray



T11TH40

GN1/1 non-stick tray, 40 mm height

Symbols glossary (TT)

	Fan speed adjustable between 50 and 100% of the speed		Automatic washing
	Fan forced heating		Core probe baking by temperature difference (Δt)
	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		Humidity and heat controlled proving