

SPO5L2SDL



Familia	Hornos
Subfamilia	Horno Combinado 5 GN1/1 - 600x400
Power supply	Eléctrico
Tipo de horno	Horno combinado
Capacidad de bandejas	5 bandejas GN1/1
Fuente de alimentación	400 V 3N~ / 17 A / 8 kW / 50-60 Hz
Otra conexión eléctrica	230 V 3~ / 18 A / 8 kW / 50-60 Hz
Tecnología de vapor	Caldera directa y abierta
Pies ajustables	Sí
Product dimensions (WxDxH)	790x875x645 mm
Profundidad máxima con puerta abierta	1623 mm



Distribución

Industries	Hoteles; Restaurantes; Butcher shops / Delicatessens; Centros asistenciales; Commercial food services; Grocery shops / Food retail
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Estética

Puerta con bandas de acero inoxidable	Sí	Color del display digital	Multicolor
Color	Acero Inoxidable / Negro	Panel frontal en relieve	Vidrio / acero inoxidable
Tipo de display	TFT digital táctil de 7 pulgadas	Serie	Galileo Professional

Mandos

Programas intercambiables	512	Hold function	Ajustable
Recetas	Sí	Forced cooling	Sí
Minutos programables	de 1 minuto a 23h: 59 minutos por paso	Chimney regulation	Automático
Cocción con varios pasos	8 + preheating + keep warm	Wash programs	Sí
Delayed start	Sí; No	HACCP data	Sí
Pre-heating	Sí	Self diagnostic	Sí

Opciones

Usuarios potenciales K510X

Equipo accesorios incluidos

Sonda Sonda de núcleo externa de 4 puntos

Conexión eléctrica

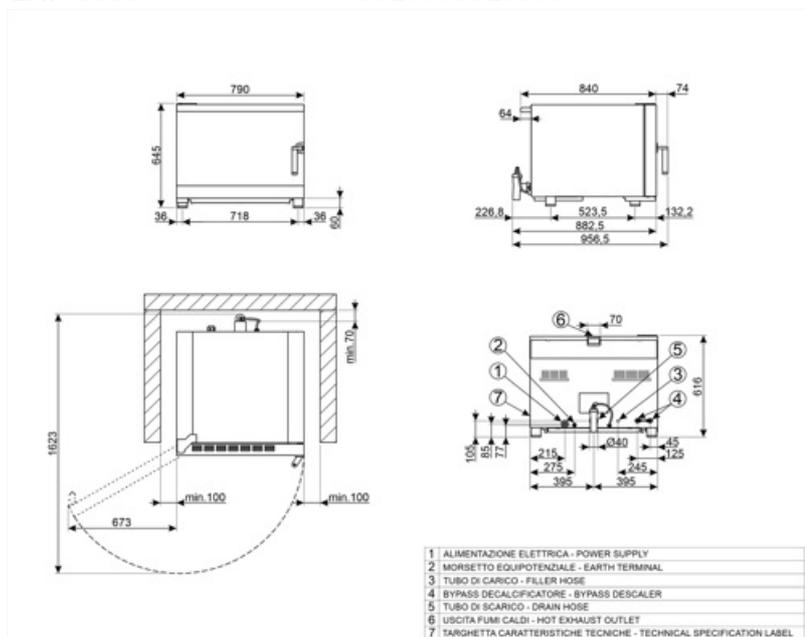
Enchufe No

Construcción

Material del horno	Acero inoxidable/vidrio/plástico	Diámetro de desagüe	1" 1/2 - DN 40 mm
Dimensiones de la cámara (LxWxH)	670x560x420 mm	Posición chimenea	Trasera
Material de la cavidad	Acero inoxidable AISI 304	Sistema de refrigeración	Sí
Número de estantes	5	Tipo temporizador	Temporizador electrónico
Soporte de bandeja	Acero inoxidable AISI 304	Rango de temperatura	30-270°C
Adapter kit for trays 600x400 mm	Sí	Alarma fin de cocción	Sí
Distancia entre los estantes	70 mm GN1/1 - 90 mm EN 600x400	Interrupción del calefactor al abrir la puerta	Sí
Puerta fría con doble cristal completamente abatible	Sí	Rearme manual del termostato de seguridad	Sí
Puerta abierta	Lateral	Deflector extraíble	Sí
Tipo de mango	Giratorio	Tipo de detergente	Líquido
Cristal interior	Se puede abrir	Número de luz	1 lámpara LED
Número y tipo de ventiladores	1 ventilador con inversión de giro	Potencia de luz	3.6 W
Ventilador de pulso	Sí	Puerto USB	Sí
Potencia motor del ventilador	200 W	Sistema de refrigeración	Sí
RPM del motor	Progresivo %	Número de entradas de agua	1
Motor rpm in standard speed	2850 rpm	Tubo de carga de agua	Sí
Rpm de baja velocidad	1425 rpm	External detergent containers system	Sí
Sistema de humidificación en cada ventilador	Sí	Water inlet pressure	200-1000 kPa (min-max)
Niveles de humidificación	Ninguno	Longitud del cable de alimentación	170 cm
Steam control	5-100% (mín-máx)	Panel trasero	Galvanizado
Boiler abierto	Sí	IPX protection	IPX4

Datos logísticos

Packed product dimensions (WxDxH)	850x950x700 mm	Peso neto	90.000 kg
EAN code	8017709325909	Peso bruto	110.000 kg



Accesorios Compatible



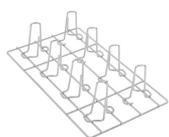
CLB45LSE

Flow meter for filter FB45LSE1100



FB45LSE500

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



G11X8P

8 vertical GN1/1 chicken grid

KITDPEC

Galileo professional external detergent lance kit



R4EN6040

Kit de soporte para bandejas de horno Galileo Professional para 4 bandejas EN de 600x400 mm



STDH

Soporte para horno Galileo Professional – portabandejas de 8 niveles



T11TH40

GN1/1 non-stick tray, 40 mm height



T11XH65

GN1/1 aluminium tray, 65 mm height



TB45LSE

Water treatment filter head for Galileo Professional ovens



FB45LSE1100

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



G11T

Non-stick GN1/1 tray



KCAM5

Kit de chimenea Galileo Professional 4 y 5 bandejas



KITSTCK55

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



RUTVL

Set of 4 wheels, fits all professional oven tables



STDM

4-level tray holder stand with 80 mm pitch, for Galileo Professional oven, for GN 1/1 and EN 600x400 mm tray, dim. (WxPxH) 800x750x500 mm



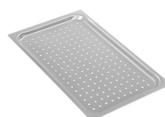
T11XH20

Aluminium GN1/1 tray, 20 mm height



T8S11T

8 holes GN 1/1 non-sticking tray



TF11XH2

GN 1/1 perforated aluminium tray, 20 mm height

TMF11TH2



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

Symbols glossary

	Electric		Fermentación con control de humedad y calor
	Velocidad del ventilador ajustable entre el 50 y el 100% de la velocidad.		Calentamiento forzado por ventilador
	Horneado con sonda corazón por diferencia de temperatura (Δt)		Lavado automático
	Calor seco para un grill perfecto		Vapor generado por la inyección de agua en el ventilador y la evaporación en el elemento calefactor.
	Vapor saturado creado al hervir en la cavidad.		Cocción combinada vapor y aire caliente
	Cocción a baja temperatura 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

Optimal precision and control thanks to the four temperature measurement points, ensuring an accurate reading at every stage of cooking. The advanced sensor precisely detects the heat at the core of the food, guaranteeing the ideal cooking level for consistently perfect and uniform results.

Tecnología SteamArt

Sistema Open Boiler para generar vapor directamente dentro de la cavidad, en tiempos rápidos y a temperaturas muy bajas.

Gracias al innovador sistema Open Boiler, el vapor se genera directamente dentro de la cavidad, en tiempos muy cortos y a temperaturas muy bajas (desde 30°C, ideal para apoyar la fase de levado). Este sistema es especialmente adecuado para procesos de cocción delicados que requieren el uso de vapor al 100%, garantizando una cocción uniforme y suave que preserva las propiedades nutricionales, el sabor y la textura de los alimentos.

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

Some 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.