# SPO5L2SL

| | |
|---|---|
| Family | Professional ovens |
| Subfamily | Combi steamer oven 5 trays GN1/1 |
| Oven type | Galileo Professional combisteamer oven |
| Power supply | 400 V 3N~ / 17 A / 8 kW / 50-60 Hz |
| Maximum depth with open door | 1567 mm |
| Adjustable feet | Yes |
| Net weight | 90,000 kg |
| Product dimensions WxDxH | 790x833x645 mm |
| EAN code | 8017709328085 |

## 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 | Hold function | Adjustable |
| Preset recipes | >100 | Forced cooling | Yes |
| Timer setting range | 0-23:59' (min. - max.) | 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 |

## Options

| **Combinable hood** | K510X |
|---|---|

## Accessories Included

| **Probe** | 4 points external core probe |
|---|---|

## Electrical Connection

| **Plug** | Not present |
|---|---|

## Construction

| | | | |
|---|---|---|---|
| **Oven materials** | Stainless steel / glass / plastics | **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 | **Light switch with open door** | Yes |
| **Glass** | Openable with hinge | **Lighting** | 1 LED lamp |
| **Fan motor power** | 200W | **Light power** | 3.6 W |
| **Engine rpm** | Progressive % | **USB port** | Yes |
| **Motor rpm in standard speed** | 2850 rpm | **Water load pipe** | Yes |
| **Motor rpm in low speed** | 1425 rpm | **Water entries number** | 1 |
| **Water injection on each fan** | Yes | **External detergent containers system** | Yes |
| **Humidification levels** | Automatic / Percentage progressive | **Power cable length** | 170 cm |
| **Open boiler** | Yes | **Back panel** | Galvanized |
| **Drain diameter** | 1" 1/2 - DN 40 mm | **IPX protection** | IPX4 |

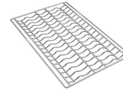| Q | MORSETTO EQUIPOTENZIALE<br>EARTH TERMINAL |
|---|---|
| E | CAVO ALIMENTAZIONE ELETTRICA<br>ELECTRICITY SUPPLY CABLE |
| C | TUBO DI CARICO<br>FILLER HOSE |
| S | TUBO DI SCARICO<br>DRAIN HOSE |
| B | BYPASS DECALCIFICATORE<br>BYPASS DESCALER |
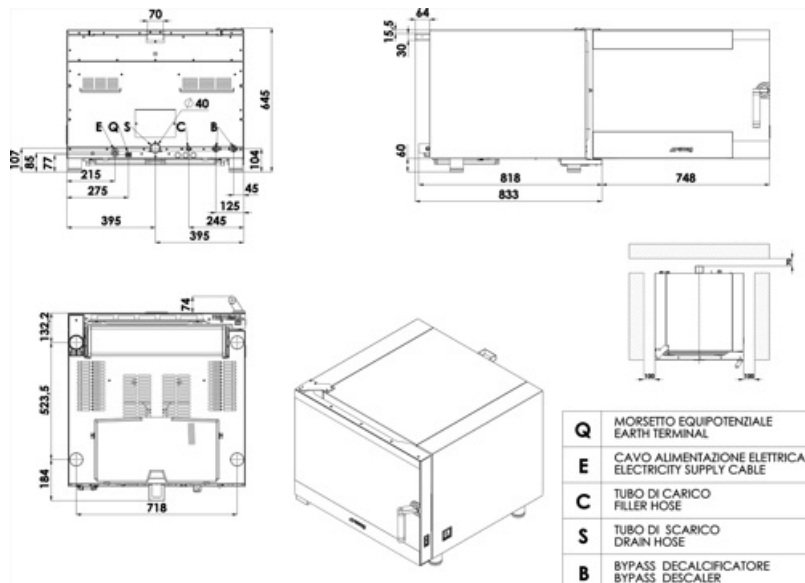
# Compatible Accessories

**3743**

Flat aluminium tray (4pcs)

**3751**

Flat perforated aluminium tray (4pcs)

**3805**
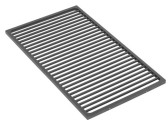
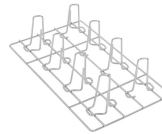Flat chrome-plated wire grid (4pcs)

**3810**

Waved grid for baguettes (4pcs)

**CLB45LSE**

Flow meter for filter FB45LSE1100

**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

**G11X8P**

8 vertical GN1/1 chicken grid

**KITDPEC**

Galileo professional external detergent lance kit

**KITSTCK55**

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

**R4EN6040**

Support kit for 4 EN 600x400 trays for 5 trays Galileo Professional oven
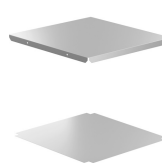
**SLFT**

Shelf kit for Galileo Professional tables STDH and STDM

**STDH**

Galileo Professional oven support frame - shelves for 8 trays both GN 1/1 and EN 600x400
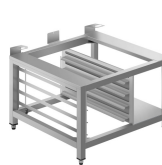
**STDM**

Galileo Professional oven support frame - shelves for 4 trays

**T11TH20**

GN1/1 non-stick tray, 20 mm height

**TB45LSE**

Water treatment filter head connection kit
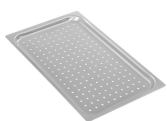
**TF11XH2**

Perforated aluminium GN1/1 tray, 20 mm height
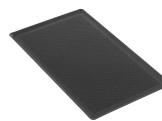
**TMF11TH2**

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

# Symbols glossary

| | | | |
|---|---|---|---|
| ⌖ | Fan speed adjustable between 50 and 100% of the speed | ⌖ | Fan forced heating |
| ⌖ | Core probe baking by temperature difference (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 | ⌖ | Humidity and heat controlled proving |

# 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.