SPO5L2SL

Família	Fornos
Subfamília	Forno a vapor combinado 5 tabuleiros GN1/1
Tipo de energia	Elétrico
Tipo de forno	Forno Galileo profissional
Fonte de energia	400 V 3N~ / 17 A / 8 kW / 50-60 Hz
Pés reguláveis em altura	Sim
Dimensões do produto (LxPxA)	790x833x645 mm
Profundidade máxima com a porta aberta	1567 mm

Mercado

Indústrias	Hotelaria; Restaurantes; Padarias / Pastelarias; Indústrias Alimentares; Estabelecimentos de Cuidados; Retalho alimentar; Catering e cantinas

Design

Porta com tiras em aço inox	Sim	**Cor dos dígitos no display**	Multicor
Cor	Aço Inox/Preto	**Painel frontal**	Vidro/Aço Inox
Display	TFT digital, 7" touch		

Comandos

Nº de programas em memória	512	**Função de pausa**	Ajustável
		Forced cooling	Sim
Receitas	Sim	**Regulação da chaminé**	Automático
Temporizador	de 1 min até 23h59 min por passo	**Programas de lavagem**	Sim
		HACCP data	Sim
Função MultiStep	8 + preheating + keep warm	**Auto diagnóstico**	Sim
Início diferido	Sim; Não		
Pré-aquecimento	Sim		

Opções

Exaustor compatível	K510X

Acessórios incluídos

Sonda térmica	Sonda térmica de 4 pontos externos

Ligação elétrica

Ficha elétrica	Não

ESPECIFICAÇÕES TÉCNICAS

Material do forno	Aço Inox / Vidro / Plástico	**Posição de exaustão**	Traseira
Dimensões da cavidade (LxPxA)	670x560x420 mm	**Sistema de arrefecimento**	Sim
Material da cavidade	Aço inox	**Tipo de temporizador**	Elétrico
Níveis de tabuleiros	5	**Temperaturas**	30-270°C
Suporte dos tabuleiros	Aço inox AISI 304	**Aviso de final de cozedura**	Sim
Kit de adaptação para tabuleiros 600x400 mm	Sim	**Interruptor de segurança com porta aberta**	Sim
Distância entre tabuleiros	70 mm GN1/1 - 90 mm EN 600x400	**Reset de segurança do termostato**	Sim
Material da porta	Vidro triplo	**Deflector removível**	Sim
Abertura da porta	Lateral	**Tipo de detergente**	Líquido
Tipo de puxador	Rotativo	**Interruptor de luz com porta aberta**	Sim
Vidro	Abre com dobradiça		
Potência da ventoinha	200 W	**Iluminação**	1 lâmpada LED
RPM da ventoinha	Progressão %	**Potência das lâmpadas**	3.6 W
RPM standard da ventoinha	2850 rpm	**Porta USB**	Sim
RPM da ventoinha na velocidade inferior	1425 rpm	**Nº de entradas de água**	1
		Tubo de carga de água	Sim
Injeção de água em cada ventoinha	Sim	**Depósito de detergente exterior**	Sim
Níveis de humidificação	Automático / Percentual progressivo	**Pressão da entrada de água**	200-1000 kPa (min-max)
Steam control	5-100% (min-max)	**Comprimento do cabo de alimentação**	170 cm
Caldeira aberta	Sim	**Painel traseiro**	Porta galvanizada
Ø de drenagem	1" 1/2 - DN 40 mm	**Proteção IPX**	IPX4

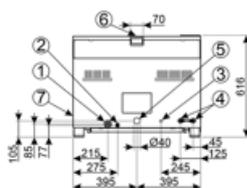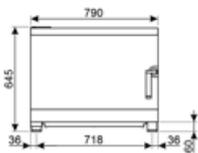## Dados de logística

Dimensões do produto embalado (LxPxA)	850x950x700 mm	**Peso líquido (kg)**	90,000 kg
		Peso bruto (kg)	110,000 kg
Código EAN	8017709328085		
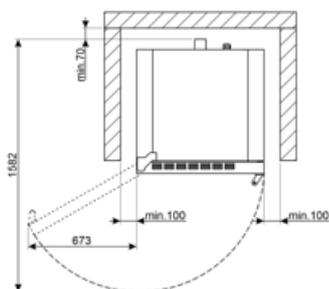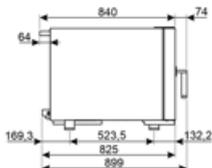
|	
1	ALIMENTAZIONE ELETTRICA - POWER SUPPLY
2	MORSETTO EQUIPOTENZIALE - EARTH TERMINAL
3	TUBO DI CARICO - FILLER HOSE
4	BYPASS DECALCIFICATORE - BYPASS DESCALER
5	TUBO DI SCARICO - DRAIN HOSE
6	USCITA FUMI CALDI - HOT EXHAUST OUTLET
7	TARGHETTA CARATTERISTICHE TECNICHE - TECHNICAL SPECIFICATION LABEL

Acessórios Compatíveis

3743

3751

Kit of 4 flat perforated aluminium tray EN 600×400 mm

3805

Kit of 4 chrome-plated wire grids EN 600×400 mm

3810
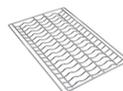
CLB45LSE

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
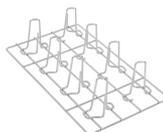
G11T

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

Galileo Professional oven tray support kit for 4 EN 600x400 mm trays
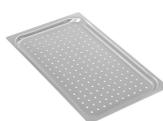
T11TH20

GN1/1 non-stick tray, 20 mm height

TB45LSE

TF11XH2

GN 1/1 perforated aluminium tray, 20 mm height

TMF11TH2

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

Symbols glossary

Elétrico: a fonte de energia do forno é a eletricidade.

Humidity and heat controlled proving

Fan speed adjustable between 50 and 100% of the speed

Automatic washing

Barbecue: aquecimento seco para grelhados perfeitos.

Core probe baking by temperature difference (Δt)

Fan forced heating

Steam and hot air combined cooking

Steam generated by injectiong water into the fan and evaporation on the heating element

Saturated steam created by boiling in the cavity

Sous-vide baixa temperatura

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.

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.

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.