

SPO5R2SD

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	93,000 kg
Product dimensions WxDxH	790x875x645 mm



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

Right hand hinge

Yes

Combinable hood

K510X

Accessories Included

Probe

4 points external core probe

Electrical Connection

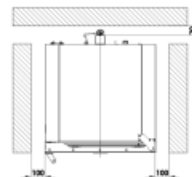
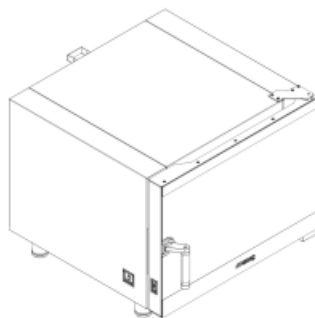
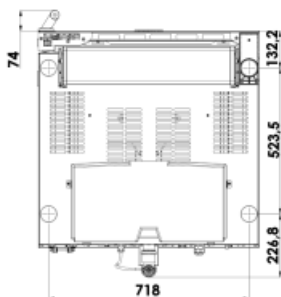
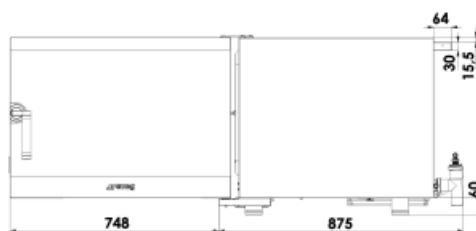
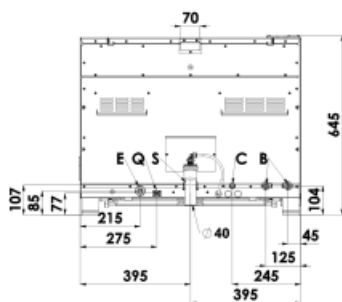
Plug

Not present

Construction

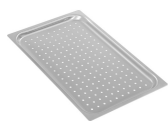
Oven materials	Stainless steel / glass / plastics	Drain diameter	1" 1/2 - DN 40 mm
Cavity dimensions (wxdxh)	670x560x420 mm	Exhaust position	Back
Cavity material	Stainless steel	Components cooling system	Yes
Shelves number	5 GN1/1	Timer type	Electrical
Tray frame support	Stainless steel AISI 304	Temperature 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
		Detergent tank	Vanishing 3l

Glass	Openable with hinge	Lighting	1 LED lamp
Fan type and number	Fan with direction reversal	Light power	3.6 W
Pulse fan	Yes	USB port	Yes
Fan motor power	200W	Drain water cooling system	Yes
Engine rpm	Progressive %	Water load pipe	Yes
Motor rpm in standard speed	2850 rpm	Water entries number	1
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



SLFT

Galileo professional table shelf kit



R4EN6040

Support kit for 4 EN 600x400 trays for Galileo professional oven (trays reference: specific models for Galileo 4 trays)



KITPO45

Connection kit for Galileo professional oven and K4610X hood



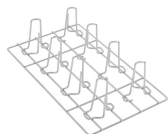
STDM

Galileo oven support frame - 4 trays



T11XH65

6,5cm height aluminium GN1/1 tray



G11X8P

8 vertical GN1/1 chicken grid



KITSTCK55

Conjunction kit between 2 combined 4 and 5 trays ovens



TB45LSE

Water treatment filter head connection kit



R5GN

GN trays guide kit for Galileo professional (trays reference: specific models for Galileo 5 trays)



KCAM5

Chimney kit for Galileo professional 4 and 5 trays



T11XH20

2cm height aluminium GN1/1 tray

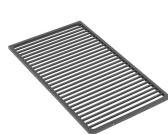


CLB45LSE

Flow meter for filter FB45LSE1100

T11TH20

2cm height GN1/1 non-stick tray



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)

**FB45LSE1100**

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

**STDH**

Galileo oven support frame - 8 trays

**T11TH40**

4cm height GN1/1 non-stick tray

**FB45LSE500**

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

**T8S11T**

8 holes GN 1/1 non-sticking tray

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