# 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 | 105,000 kg |
| Product dimensions WxDxH | 790x875x645 mm |
| EAN code | 8017709339975 |

## 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 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 |

## 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 |
| Glass | Openable with hinge | Detergent tank | Vanishing 3l |
| Fan type and number | Fan with direction reversal | Lighting | 1 LED lamp |
| Pulse fan | Yes | Light power | 3.6 W |
| Fan motor power | 200W | USB port | Yes |
| Engine rpm | Progressive % | Drain water cooling system | 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 | Power cable length | 170 cm |
| Humidification levels | Automatic / Percentage progressive | Back panel | Galvanized |
| Open boiler | Yes | 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 |
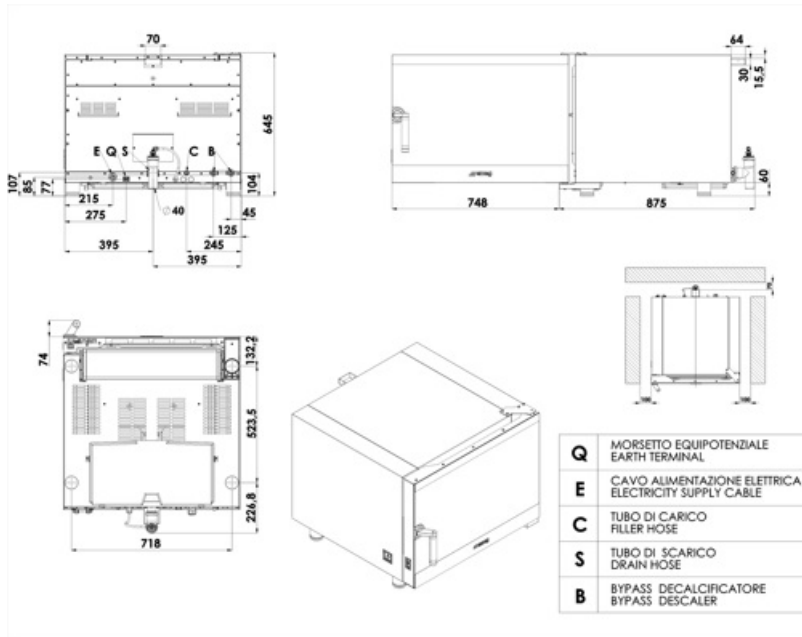
# Not included accessories
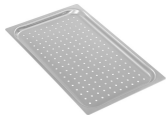
**TF11XH2**

Perforated aluminium GN1/1 tray, 20 mm height

**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

**T11TH20**

GN1/1 non-stick tray, 20 mm height

**G11T**

Non-stick GN1/1 tray
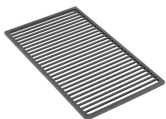
**STDBC**

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

**TB45LSE**

Water treatment filter head connection kit
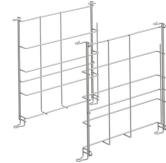
**R4EN6040**

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

**KITPO45**

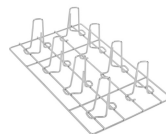Connection kit for Galileo professional oven and K4610X hood

**STDM**

Galileo oven support frame - shelves for 4 trays

**T11XH65**

GN1/1 aluminium tray, 65 mm height

**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

**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 |
| | Dry heat for a perfect grill | | | Core probe baking by temperature difference (Δ t) |
| | Fan forced heating | | | Humidity and heat controlled proving |
| | 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 | | | Low cooking sous-vide |