

# SPO5R2SDL



<b>Family</b>	Ovens
<b>Subfamily</b>	Combi steam oven 5 trays GN1/1
<b>Power supply</b>	Electric
<b>Oven type</b>	Convection with fan- Humidified - With EBT technology - Trivalent combisteamer
<b>Power supply</b>	400 V 3N~ / 17 A / 8 kW / 50-60 Hz
<b>Other electrical connection</b>	230 V 3~ / 18 A / 8 kW / 50-60 Hz
<b>Adjustable feet</b>	Yes
<b>Product dimensions WxDxH</b>	790x875x645 mm
<b>Maximum depth with open door</b>	1623 mm



## Distribution

<b>Industries</b>	Hotels; Restaurants; Butcher shops / Delicatessens; Care facilities ; Commercial food services; Grocery shops / Food retail
-------------------	--

## Aesthetics

<b>Door with stainless steel stripes</b>	Yes	<b>Digit display color</b>	Multicolor
<b>Colour</b>	Stainless steel/Black	<b>Front panel Serie</b>	Glass/Stainless steel Galileo PROFESSIONAL
<b>Display type</b>	Yes, 7 inches touch		

## Controls

<b>Recipes number</b>	512	<b>Hold function</b>	Adjustable
<b>Preset recipes</b>	Yes	<b>Forced cooling</b>	Boiler 71°C/Tank 60°C-50"
<b>Timer setting range</b>	1 minute-12h, 12h-59minutes, endless	<b>Chimney regulation</b>	Scheduled start H/12
<b>Cooking steps</b>	8 + preriscaldamento + mantenimento	<b>Wash programs</b>	Yes
<b>Delayed start</b>	Yes; Same time	<b>Haccp data</b>	Yes
<b>Pre-heating</b>	Yes	<b>Self diagnostic</b>	Yes

## Options

Right hand hinge	ALFA1035EHR	Solutions	K510X
------------------	-------------	-----------	-------

## Accessories Included

Probe	4 points external core probe
-------	------------------------------

## Electrical Connection

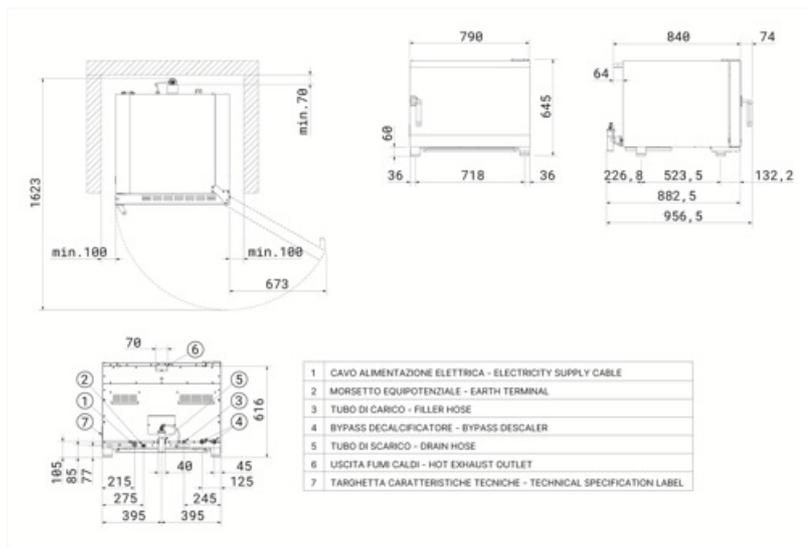
Plug	No
------	----

## Construction

<b>Oven materials</b>	Ever Clean enamel	<b>Exhaust position</b>	Back
<b>Cavity dimensions (lxdxh)</b>	670x560x420mm	<b>Components cooling system</b>	Yes
<b>Cavity material</b>	Stainless steel	<b>Timer type</b>	Electronic timer
<b>Shelves number</b>	5	<b>Temperature range</b>	30-270°C
<b>Tray frame support</b>	Stainless steel AISI 304	<b>End cooking signal</b>	Yes
<b>Adapter kit for trays 600x400 mm</b>	Chromed wire double format	<b>Manual reset safety thermostat</b>	Yes
<b>Shelves distance</b>	70 mm	<b>Removable deflector</b>	Yes
<b>Door construction</b>	Yes	<b>Detergent type</b>	Liquid
<b>Door opening</b>	Lateral	<b>Light switch with open door</b>	Yes
<b>Handle type</b>	New ergonomics	<b>Lighting</b>	1 LED lamp
<b>Openable glass</b>	Openable	<b>Light power</b>	3.6 W
<b>Engine speed</b>	200W	<b>USB port</b>	Yes
<b>Engine speed</b>	Ever Clean enamel	<b>Components cooling system</b>	Yes
<b>Max standard speed motor rpm</b>	2	<b>Water entries number</b>	1
<b>Low speed rpm</b>	1425 rpm	<b>Water load pipe</b>	Yes
<b>Water injection on each fan</b>	Yes	<b>External detergent containers system</b>	Yes
<b>Humidification levels</b>	None	<b>Water inlet pressure</b>	200-1000 kPa (min-max)
<b>Steam control</b>	5-100% (min-max)	<b>Power cable length</b>	170 cm
<b>Open boiler</b>	Yes	<b>Back panel</b>	Galvanized
<b>Drain diameter</b>	40mm	<b>IPX protection</b>	IPX4

## Logistic Information

<b>Packed product dimensions (WxDxH)</b>	850x950x700 mm	<b>Net weight</b>	91.000 kg
<b>EAN code</b>	8017709339982	<b>Gross weight (kg)</b>	110.000 kg



## Compatible Accessories



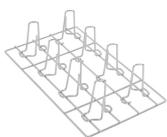
### CLB45LSE

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 for Galileo professional

### KITDPEC

Galileo professional external detergent lance kit



### R4EN6040

Support kit for EN 600x400 trays



### STDH

Galileo Professional oven stand with 8-shelf tray holder for GN 1/1 and EN 600x400 mm trays



### T11TH20

2cm height GN1/1 non-stick tray for Galileo professional



### T11XH20

2cm height aluminium GN1/1 tray for Galileo professional



### T8S11T

8 holes GN 1/1 non-sticking tray for Galileo professional



### FB45LSE1100

Water treatment filter for PO45LSE; 7.900 litres capacity with 10 Kh<sup>o</sup> hardness and bypass set 1



### G11T

Non-stick GN1/1 tray for Galileo professional



### KCAM5

Chimney kit for Galileo professional 4 and 5 trays



### KITSTCK55

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



### RUTVL

Wheels kit for all oven table models (4pcs)



### STDM

Galileo Professional oven support with 4-shelf tray holder



### T11TH40

4cm height GN1/1 non-stick tray for Galileo professional



### T11XH65

6,5cm height aluminium GN1/1 tray for Galileo professional



### TB45LSE

Water treatment filter head connection kit

**TF11XH2**

Perforated aluminium GN1/1 tray for  
Galileo professional



## Symbols glossary

	Electric		Humidity and heat controlled proofing
	Fan speed adjustable between 50 and 100% of the speed		Automatic washing
	Dry heat for a perfect grill		Core probe + $\Delta t$
	Fan forced heating		Steam and hot air combined cooking
	Steam generated by injecting water into the fan and evaporation on the heating element		Saturated steam created by boiling in the cavity
	Low cooking 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

### 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.

### **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.