

SPO5L2SD

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	98,000 kg
Product dimensions WxDxH	790x875x645 mm
EAN code	8017709327453



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

Options

Combinable hood K510X

Accessories Included

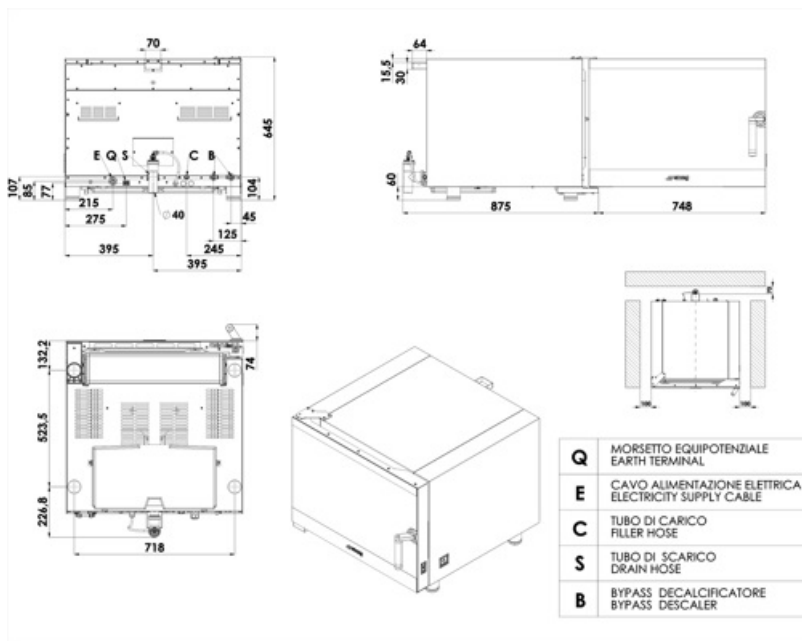
Probe 4 points external core probe

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



Not included accessories

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

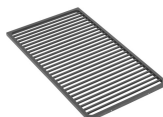


FB45LSE500

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

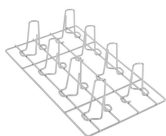
G11T

Non-stick GN1/1 tray



G11X8P

8 vertical GN1/1 chicken grid



KCAM5

Chimney kit for Galileo professional 4 and 5 trays



KITSTCK55

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



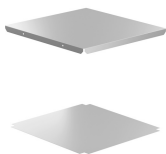
R4EN6040

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



SLFT

Shelf kit for Galileo professional tables



STDBC

Support table for Galileo oven on the top and blast chiller below (maximum blast chiller measures 800x900x920 mm)



STDH

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



STDM

Galileo oven support frame - shelves for 4 trays



T11TH20

GN1/1 non-stick tray, 20 mm height



T11TH40

GN1/1 non-stick tray, 40 mm height



T11XH20

2cm height aluminium GN1/1 tray, 20 mm height



T11XH65

GN1/1 aluminium tray, 65 mm height



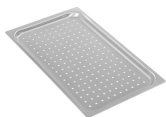
T8S11T

8 holes GN 1/1 non-sticking tray



TF11XH2

Perforated aluminium GN1/1 tray, 20 mm height



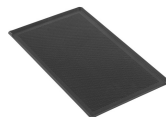
TB45LSE

Water treatment filter head connection kit













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 (Δt)		Automatic washing
	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