

# SPO5R2SD

<b>Family</b>	Professional ovens
<b>Subfamily</b>	Combi steamer oven 5 trays GN1/1
<b>Oven type</b>	Galileo Professional combisteamer oven
<b>Trays capacity</b>	5 trays GN1/1
<b>Power supply</b>	400 V 3N~ / 17 A / 8 kW / 50-60 Hz
<b>Steam generation</b>	Direct and Open Boiler
<b>Maximum depth with open door</b>	1623 mm
<b>Adjustable feet</b>	Yes
<b>Net weight</b>	105,000 kg
<b>Product dimensions WxDxH</b>	790x875x645 mm
<b>EAN code</b>	8017709339975



## Target

<b>Solutions</b>	Hotels; Restaurants/Pubs; Bakery/Pastry making; Frozen bakery industry; Food retail; Health and care; Catering and Institutions
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## Aesthetics

<b>Colour</b>	Stainless steel/Black	<b>Digit display color</b>	Multicolor
<b>Door with stainless steel stripes</b>	Yes	<b>Front panel</b>	Glass/Stainless steel
<b>Display type</b>	TFT digital, 7 inches touch	<b>Logo</b>	Smeg printed

## Controls

<b>Storable programs number</b>	512 max.	<b>Hold function</b>	Adjustable
<b>Preset recipes</b>	>100	<b>Forced cooling</b>	Yes
<b>Timer setting range</b>	from 1 minute to 23h:59 minutes per step	<b>Chimney regulation</b>	Automatic
<b>Cooking steps</b>	8 + preriscaldamento + mantenimento	<b>Wash programs</b>	Short/medium/long/grill/rinse
<b>Delayed start</b>	Yes; No	<b>HACCP data</b>	Yes
<b>Pre-heating</b>	Yes	<b>Self diagnostic</b>	Yes

## Options

Right hand hinge	Yes	Combinable hood	K510X
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## Accessories Included

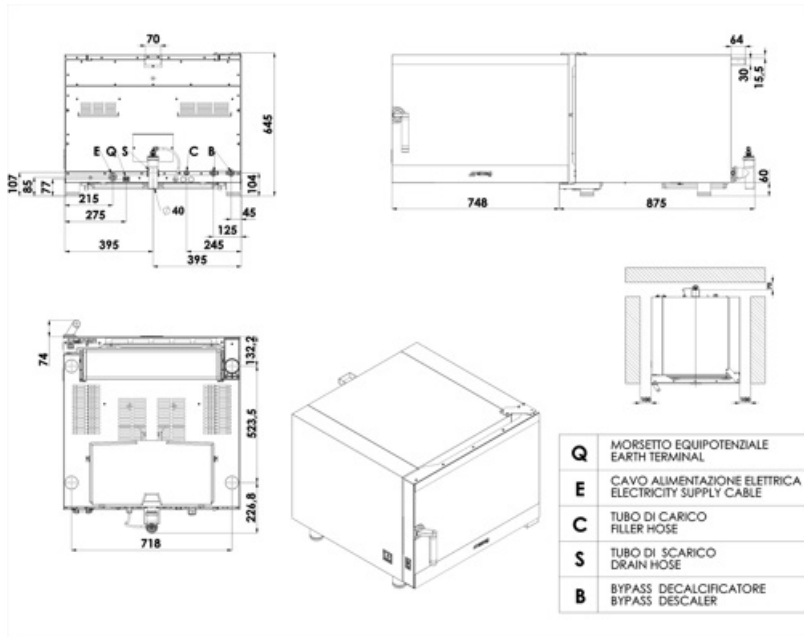
Probe	4 points external core probe
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## Electrical Connection

Plug	Not present
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## 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

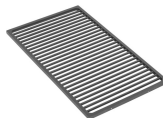


### FB45LSE500

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

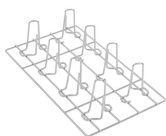
### G11T

Non-stick GN1/1 tray



### G11X8P

8 vertical GN1/1 chicken grid



### KCAM5

Chimney kit for Galileo professional 4 and 5 trays



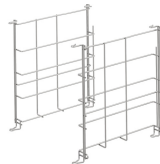
### KITSTCK55

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



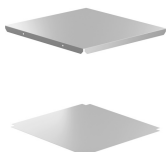
### R4EN6040

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

Aluminium GN1/1 tray, 20 mm height



### T11XH65

GN1/1 aluminium tray, 65 mm height



### T8S11T

8 holes GN 1/1 non-sticking tray



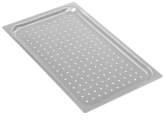
### TB45LSE

Water treatment filter head connection kit













**TF11XH2**

Perforated aluminium GN1/1 tray, 20  
mm height



## Symbols glossary

	Fan speed adjustable between 50 and 100% of the speed		Automatic washing
	Dry heat for a perfect grill		Core probe baking by temperature difference ( $\Delta t$ )
	Fan forced heating		Humidity and heat controlled proving
	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