

SPO5L2SD

Product Family	Ovens
Subfamily	Combi steamer oven 5 trays GN1/1
Oven type	Galileo Professional combi steamer oven
Tray capacity	5 trays GN1/1
Default power supply	400 V 3N~ / 17 A / 8 kW / 50-60 Hz
Steam technology	Direct and Open boiler
Maximum depth with open door	1623 mm
Adjustable feet	Yes
Net weight (kg)	98.000 kg
Product dimensions WxDxH	790x875x645 mm
EAN code	8017709327453



Target

Potential users	Hotels; Restaurants/Catering; Bakery/Pastry making; Industrial pastry & bakery test kitchen; Butcher's shops; Hospitals; Schools
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Aesthetics

Colour	Stainless steel/Black	Digital display colour	Multicolour
Door with stainless steel strip	Yes	Front panel	Glass/Stainless steel
Display type	Yes, 7 inches touch	Logo	Smeg printed

Controls

Number of recipes	512 max.	Hold function	Same time
Recipes	Yes	Forced cool down	Boiler 71°C/Tank 60°C-50"
Adjustable timer	1 minute-12hrs, 12hrs-59minutes, continuous	Adjustable chimney	Automatic
Cooking steps	Yes	Wash programs	Yes
Delayed start	Yes; No	HACCP data	Scheduled start H/12
Pre-heating	Yes	Self diagnostic	Yes

Programs / Functions

Cooking functions



Fan assisted



Direct steam



Open boiler steam



Core probe + Δt



Combined cooking



Vacuum low temperature



Grill



Prooving

Adjustable fan speed



Adjustable fan speed in percentage

Wash system



Automatic /self-cleaning washing

Options

Condense hood K510X

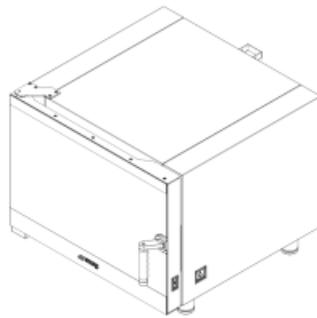
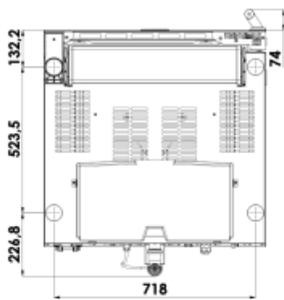
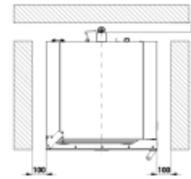
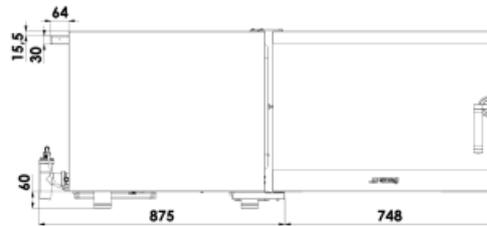
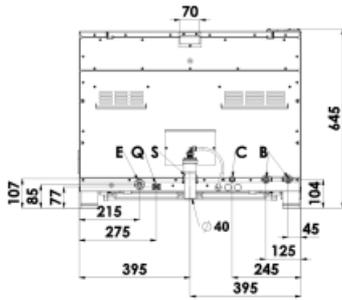
Accessories Included

Core temperature probe 4 points external core probe

Construction

Oven material	Stainless steel/glass/plastics	Drain dimensions	40mm
Cavity dimensions (WxDxH)	670x560x420mm	Exhaust exit	Back
Cavity material	Stainless steel	Cooling system	Yes
No. of shelves	5 GN1/1	Time adjustment	Electronic timer
Tray support frame	Stainless steel AISI 304	Temperature range	30-270°C
Kit for adapting to 600x400 mm trays	Chromed wire double format	End of cooking alarm	Yes
Distance between shelves	90 mm	Heating element interruption with open door	Yes
Door construction	Yes	Manual safety thermostat reset	Yes
Door opening	Lateral	Removable deflector	Yes
Handle type	New ergonomics	Detergent type	Liquid
Inner glass	Openable	Detergent tank	Yes, internal and retractable
Fan type and number	1 contrarotating fan with time direction reversal	No. of lights	1 LED light
Pulse fan	Yes	Light power	3.6 W
Fan motor power	200W	USB port	Yes
		Cooling system	Yes

Fan speed	Progressive %	Water connection	Yes
Max motor speed (rpm)	2	Water entries no.	1
Low motor speed (rpm)	1425 rpm	Power cable length	170 cm
Humidification system on each fan	Yes	Back panel	Galvanized
Steam assisted levels	Automatic and progressive percentage	IPX protection	Scheduled departure and end cooking with automatic shutdown
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



KITPO45

Connection kit for Galileo professional oven and K4610X hood



FB45LSE1100

Water treatment filter for PO45LSE; 7.900 litres capacity with 10 Kh° hardness and bypass set 1

CLB45LSE

Flow meter for filter FB45LSE1100



G11T

Non-stick GN1/1 tray for Galileo professional



T11XH20

2cm height aluminium GN1/1 tray for Galileo professional



TF11XH2

Perforated aluminium GN1/1 tray for Galileo professional

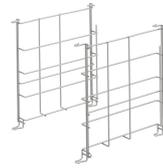


T11TH40

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



STDH



R4EN6040

Support kit for EN 600x400 trays



TB45LSE

Water treatment filter head connection kit



TMF11TH2

GN 1/1 non-sticking microperforated tray



T8S11T

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



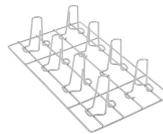
T11XH65

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



T11TH20

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



G11X8P

8 vertical GN1/1 chicken grid for Galileo professional



STDM

Galileo oven support frame - 4 trays

**SLFT**

Shelf kit for Galileo professional tables

**KITSTCK55**

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

**FB45LSE500**

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

**STDBC**

Galileo oven support table

**KCAM5**

Chimney kit for Galileo professional 4 and 5 trays

Symbols glossary

	Adjustable speed fan		Fan forced
	Core probe + 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 proofing