SPO5L2S

Family	Professional ovens
Subfamily	Combi 5 GN1/1 or 4EN trays 600x400 mm
Oven type	Galileo Professional combisteamer oven
Power supply	400 V 3N~ / 17 A / 8 kW / 50-60 Hz
Width	790 mm
Depth	833 mm
Height	645 mm
Maximum depth with open door	1581 mm
Adjustable feet	Yes
Net weight	90.000 kg

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
		Logo	Smeg sticker
Display type	TFT digital, 7 inches touch		

Controls

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

Programme / Functions

Backing functions

⊛	Convection	☁	Direct steam	☁	Open boiler steam
Δt	Core probe + Δ t	⊛	Combined cooking	⊡	Vacuum low temperature
▦	Grill	⋔	Proving		

Adjustable fan speed

⊛

Adjustable fan speed from 50 to

100%

Wash system:

⊞ AUTO   Automatic washing

Options

Combinable hood	K4610X (with connection kit KITPO45)

Accessories Included

Probe	4 points external core probe

Electrical Connection

Plug	Not present

Construction

Oven materials	Stainless steel / glass / plastics	**Exhaust position**	Back
Cavity dimensions (wxdxh)	670x560x420 mm	**Components cooling system**	Yes
		Timer type	Electrical
Cavity material	Stainless steel	**Temperature range**	30-270°C
Shelves number	5 GN1/1 or 4 EN 600x400	**End cooking signal**	Yes
Tray frame support	Stainless steel AISI 304	**Safety switch with open door**	Yes
Adapter kit for trays 600x400 mm	Yes		
Shelves distance	70 mm GN1/1 - 90 mm EN 600x400	**Manual reset safety thermostat**	Yes
Door construction	Triple glass	**Removable deflector**	Yes
Door opening	Lateral - left hinge	**Detergent type**	Liquid
		Detergent tank	Vanishing 3l

Handle type	Rotating	**Light switch with open door**	Yes
Glass	Openable with hinge	**Lighting**	1 LED lamp
Fan motor power	200W	**Light power**	3.6 W
Engine rpm	Progressive %	**USB port**	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
		Back panel	Galvanized
Humidification levels	Automatic / Percentage progressive	**IPX protection**	IPX4
Open boiler	Yes		
Drain diameter	1" 1/2 - DN 40 mm		
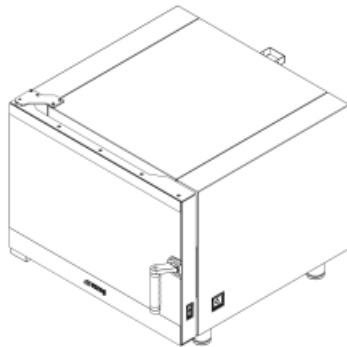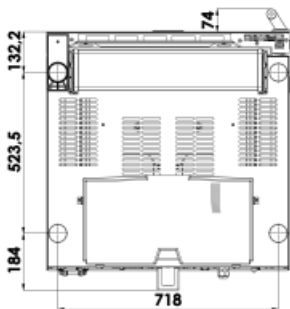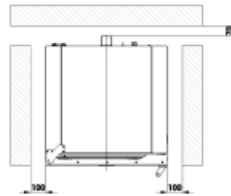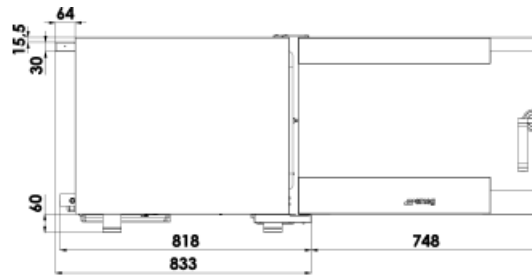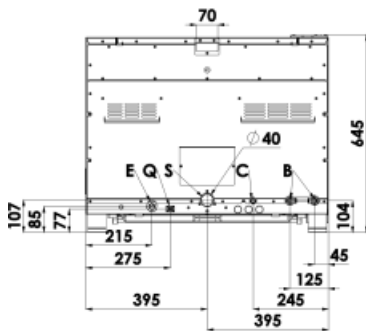
Q	MORSETTO EQUIPOTENZIALE / EARTH TERMINAL
E	CAVO ALIMENTAZIONE ELETTRICA / ELECTRICITY SUPPLY CABLE
C	TUBO DI CARICO / FILLER HOSE
S	TUBO DI SCARICO / DRAIN HOSE
B	BYPASS DECALCIFICATORE / BYPASS DESCALER

Not included accessories

3805

Flat chrome-plated wire grid (4pcs)

3743

Flat aluminium tray (4pcs)
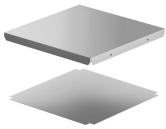
SLFT

Galileo table shelf kit

KITPO45

Connection kit for Galileo professional oven and K4610X hood

CLB45LSE

Flow meter for filter FB45LSE1100
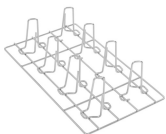
G11X8P

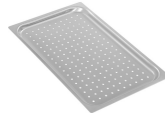8 vertical GN1/1 chicken grid for Galileo professional

KITSTCK55

Conjunction kit between 2 combined 4 and 5 trays ovens
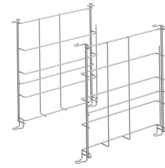
3751

Flat perforated aluminium tray (4pcs)

STDH

Galileo oven support frame - 8 trays

TF11XH2

Perforated aluminium GN1/1 tray for Galileo professional

TB45LSE

Water treatment filter head connection kit

R4EN6040

Support kit for EN 600x400 trays

STDM

Galileo oven support frame - 4 trays

T11TH20

2cm height GN1/1 non-stick tray for Galileo professional
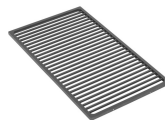
G11T

Non-stick GN1/1 tray for Galileo professional

FB45LSE1100

Water treatment filter for Galileo professional oven; 7.900 litres capacity with 10 Kh hardness and bypass set 1
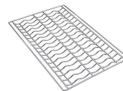
3810

Waved grid for baguettes (4pcs)

Symbols glossary (TT)

	Fan speed adjustable between 50 and 100% of the speed			Automatic washing
	Fan forced heating			Core probe baking by temperature difference (Δ t)
	Dry heat for a perfect grill			Steam generated by injectiong 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