

SPO5L2S

Galileo Professional combi steamer oven, 5 trays GN1/1 , Adjustable fan speed: Adjustable fan speed from 50 to 100%



TARGET

Solutions: Hotels; Restaurants/Pubs; Bakery/Pastry making; Frozen bakery industry; Food retail; Health and care; Catering and Institutions

TYPE

Family: Ovens • Subfamily: Combi 5 GN1/1 or 4EN trays 600x400 mm • Oven type: Galileo Professional combi steamer oven • Trays capacity: 5 trays GN1/1 • Power supply: 400 V 3N~ / 17 A / 8 kW / 50-60 Hz • Width: 790 mm • Steam generation: Direct and Open Boiler • Depth: 914 mm • Height: 645 mm • Maximum depth with open door: 1581 mm • Adjustable feet: Yes

AESTHETICS

Colour: Stainless steel/Black • Door with stainless steel stripes: Yes • Display type: TFT digital, 7 inches touch • Digit display color: Multicolor • Front panel: Glass/Stainless steel

PROGRAMME / FUNCTIONS

Backing functions: Convection, Direct steam, Open boiler steam, Core probe + Δ t, Combined cooking, Vacuum low temperature, Grill, Proving • Adjustable fan speed: Adjustable fan speed from 50 to 100% • Wash system:: Automatic washing • HACCP data: Yes

CONTROLS

Storable programs number: 512 max. • Preset recipes: 100 • Timer setting range: from 1 minute to 23h:59 minutes per step • Cooking steps: 8 • Delayed start: Yes • Hold function: Adjustable • Forced cooling: Yes • Pre-heating: Yes • Chimney regulation: Automatic • Wash programs: Short/medium/long/grill/rinse • Self diagnostic: Yes

OPTIONS

Combinable hood: K4610X (with connection kit KITPO45)

PERFORMANCE / ENERGY LABEL

CONSTRUCTION

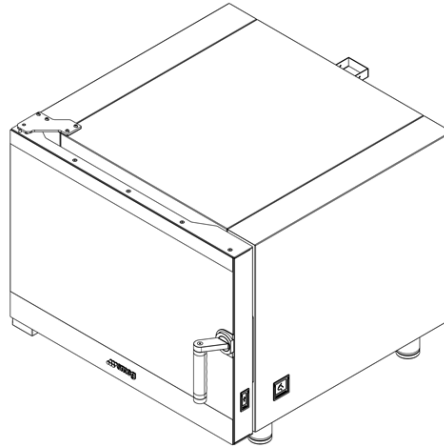
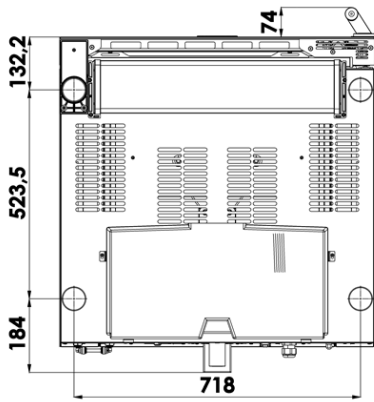
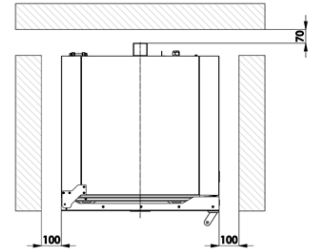
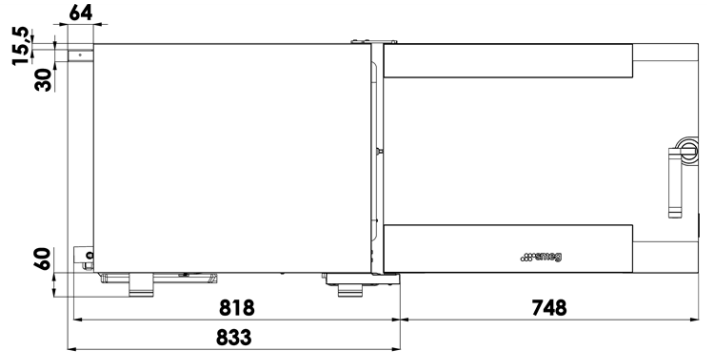
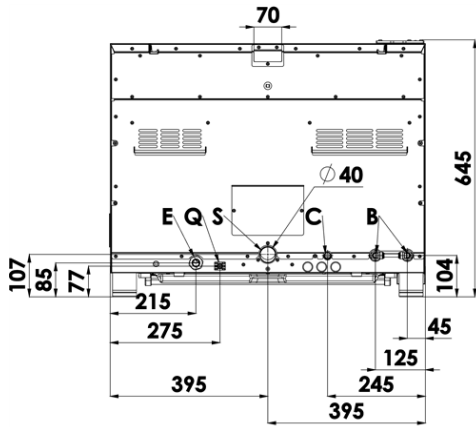
Oven materials: Stainless steel / glass / plastics • Cavity dimensions (wxdxh): 670x560x420 mm • Cavity material: Stainless steel AISI 304 • Shelves number: 5 GN1/1 or 4 EN 600x400 • Tray frame support: Stainless steel AISI 304 • Shelves distance: 70mm GN1/1 - 90mm EN 600x400 • Door construction: Triple glass • Door opening: Lateral • Glass: With hinge • Fan type and number: Fan with direction reversal • Pulse fan: Yes • Fan motor power: 200W • Engine rpm: Progressive % • Water injection on each fan: Yes • Humidification levels: Automatic / Percentage progressive • Open boiler: Yes • Exhaust position: Back • Timer type: Electrical • Temperature range: 30-270°C • Safety switch with open door: Yes • Detergent type: Liquid • Detergent tank: Vanishing 3l • Light switch with open door: Yes • USB port: Yes • IPX protection: IPX4

ACCESSORIES INCLUDED

Probe: 4 points external core probe

OPTIONAL

KITPO45: Connecting kit with hood TF11XH2: GN1/1 trays and grids, Suitable for: Combined ovens 5 GN1/1G11T: GN1/1 trays and grids, Suitable for: Combined ovens 5 GN1/1T11TH20: GN1/1 trays and grids, Suitable for: Combined ovens 5 GN1/1G11X8P: GN1/1 trays and grids, Suitable for: Combined ovens 5 GN1/1FB45LSE1100: Other accessories, Suitable for: Combined ovens 5 GN1/1TB45LSE: Other accessories, Suitable for: Combined ovens 5 GN1/1CLB45LSE: Other accessories, Suitable for: Combined ovens 5 GN1/1R4EN6040: Other accessories, Suitable for: Combined ovens 5 GN1/13810: Trays and grids 600x400 - GN1/1, Suitable for: Convection ovens 600x400 mm - GN1/13805: Trays and grids 600x400 - GN1/1, Suitable for: Convection ovens 600x400 mm - GN1/13751: Trays and grids 600x400 - GN1/1, Suitable for: Convection ovens 600x400 mm - GN1/13743: Trays and grids 600x400 - GN1/1, Suitable for: Convection ovens 600x400 mm - GN1/1



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