

SPO4L2SDL

Family	Ovens
Subfamily	Combi steamer oven 4 trays 600x400
Oven type	Convection with fan- Humidified - With EBT technology - Trivalent combisteamer
Trays capacity	4 trays 600x400 mm
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	91,000 kg
Product dimensions WxDxH	790x875x645 mm
EAN code	8017709338886



Distribution

Solutions	Hotels; Restaurants/Catering; Bakery/Pastry making; Industrial pastry&bakery laboratories; Butcher's shops; Hospitals; Schools
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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	Yes, 7 inches touch	Logo	Smeg printed

Controls

Recipes number	512 max.	Hold function	Same time
Preset recipes	Yes	Forced cooling	Boiler 71°C/Tank 60°C-50"
Timer setting range	1 minute-12h, 12h-59minutes, endless	Chimney regulation	Scheduled start H/12
Cooking steps	Yes	Wash programs	Yes
Delayed start	Boiler 71°C/Tank 60°C-50"; Same time	Haccp data	Scheduled start H/12
Pre-heating	Boiler 71°C/Tank 60°C-50"	Self diagnostic	Yes

Programs / Functions

Backing functions

 Fan forced	 Direct steam	 Open boiler steam
 Core probe + Δ t	 Combined cooking	 Vacuum low temperature
 Grill	 Prooving	

Adjustable fan speed:



Adjustable fan speed in percentage

Wash system:



Automatic /self-cleaning washing

Options

Solutions K510X

Accessories Included

Probe 4 points external core probe

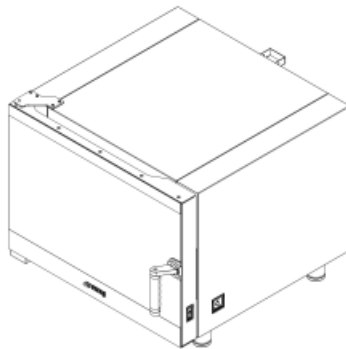
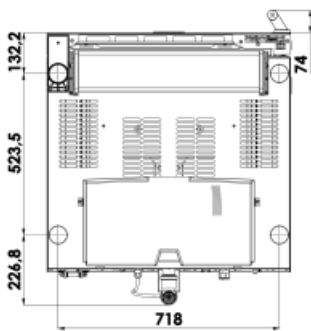
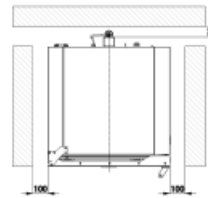
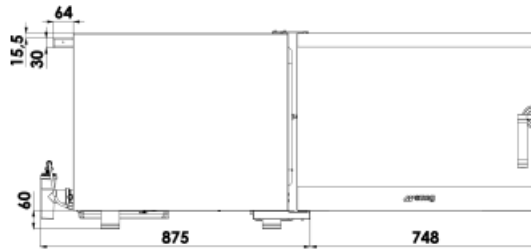
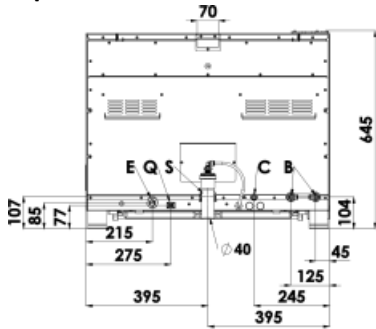
Construction

Oven materials	Ever Clean enamel	Drain diameter	40mm
Cavity dimensions (lxdxh)	670x560x420mm	Exhaust position	Back
Cavity material	Stainless steel	Components cooling system	Yes
Shelves number	4	Timer type	Electronic timer
Tray frame support	Stainless steel AISI 304	Temperature range	30-270°C
Tray frame support	Chromed wire double format	End cooking signal	Yes
Shelves distance	90 mm	Manual reset safety thermostat	Yes
Door construction	Yes	Removable deflector	Yes
Door opening	Lateral	Detergent type	Liquid
Handle type	New ergonomics	Lighting	1 LED lamp
Openable glass	Openable	Light power	3.6 W
Fan type and number	1 contrarotating fan with time direction reversal	USB port	Si
Pulse fan	2 contrarotating fans with time direction reversal	Components cooling system	Yes
Engine speed	200W	Water load pipe	Yes
Engine speed	Ever Clean enamel	Water entries number	1
		Water load pipe	Yes
		Power cable length	170 cm

Max standard speed motor rpm 2
Low speed rpm 1425 rpm
Water injection on each fan Yes
Humidification levels Automatic and progressive percentage
Open boiler Yes

Back panel
IPX protection

Galvanized
 Scheduled departure and end cooking with automatic shutdown

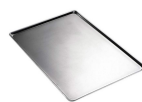


Q	MORSETTO EQUIPOTENZIALE EARTH TERMINAL
E	CAVO ALIMENTAZIONE ELETTRICA ELECTRICITY SUPPLY CABLE
C	TUBO DI CARICO FILLER HOSE
S	TUBO DI SCARICO DRAIN HOSE
B	BYPASS DECALCIFICATORE BYPASS DESCALER

Not included accessories



3805
Flat chrome-plated wire grid



3743
Flat aluminium tray



TB45LSE
Water treatment filter head connection kit



SLFT
Shelf kit for Galileo professional tables



KCAM5
Chimney kit for Galileo professional 4 and 5 trays



R5GN
GN trays guide kit for Galileo professional



STDM
Galileo oven support frame - 4 trays

KITDPEC
Galileo professional external detergent lance kit



KITSTCK55
Conjunction kit between 2 stacked Galileo ovens (SPO4 or SPO5)



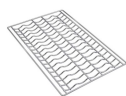
STDBC
Galileo oven support table



FB45LSE1100
Water treatment filter for PO45LSE; 7.900 litres capacity with 10 Kh° hardness and bypass set 1



3751
Flat perforated aluminium tray



3810
Corrugated grid for baguettes













FB45LSE500
Water treatment filter for Galileo professional oven; 4.675 litres capacity with 10 Kh hardness and bypass set 1



STDH

Symbols glossary (TT)

	...		Automatic washing
	...		Core probe + Δt
	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- <i>vide</i>		Humidity and heat controlled proofing