

# SPO5L2SDL

<b>Family</b>	Ovens
<b>Subfamily</b>	5 tray GN1/1
<b>Oven type</b>	Combi steamer with SteamArt technology
<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>Width</b>	790 mm
<b>Depth</b>	957 mm
<b>Height</b>	645 mm
<b>Maximum depth with open door</b>	1623 mm
<b>Adjustable feet</b>	Yes
<b>Net weight</b>	92.000 kg



## Distribution

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

## Controls

<b>Recipes number</b>	512 max.	<b>Hold function</b>	Same time
<b>Preset recipes</b>	Yes	<b>Forced cooling</b>	Boiler 71°C/Tank 60°C-50"
<b>Timer setting range</b>	1 minute-12h, 12h-59minutes, endless	<b>Chimney regulation</b>	Scheduled start H/12
<b>Cooking steps</b>	Yes	<b>Wash programs</b>	Yes
<b>Delayed start</b>	Boiler 71°C/Tank 60°C-50"	<b>Haccp data</b>	Scheduled start H/12
<b>Pre-heating</b>	Boiler 71°C/Tank 60°C-50"	<b>Self diagnostic</b>	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 K4610X

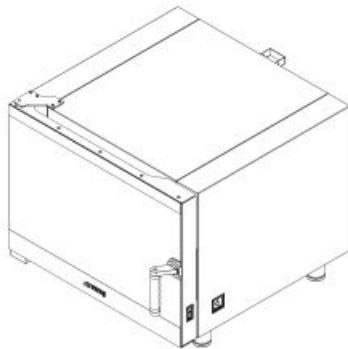
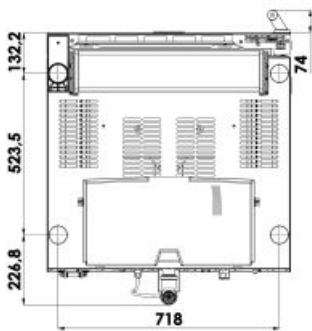
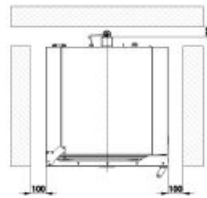
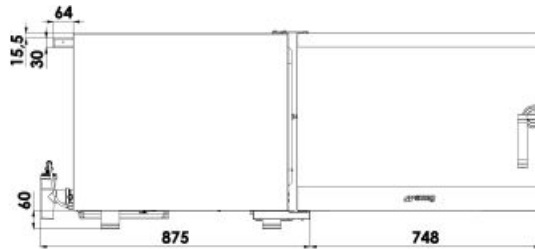
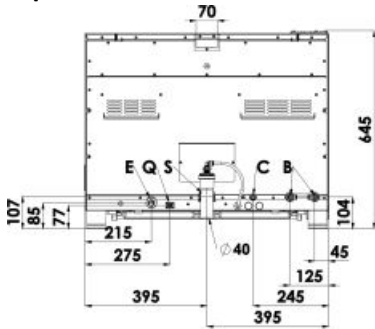
## Accessories Included

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 EU2 or 5 with GN1/1	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

<b>Max standard speed motor rpm</b>	2	<b>Water load pipe Plug</b>	Yes
<b>Low speed rpm</b>	1425 rpm	<b>Power cable length</b>	170 cm
<b>Water injection on each fan</b>	Yes	<b>Back panel IPX protection</b>	Galvanized Scheduled departure and end cooking with automatic shutdown
<b>Humidification levels</b>	Automatic and progressive percentage		
<b>Open boiler</b>	Yes		



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