

# 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

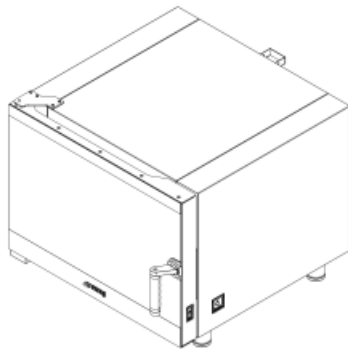
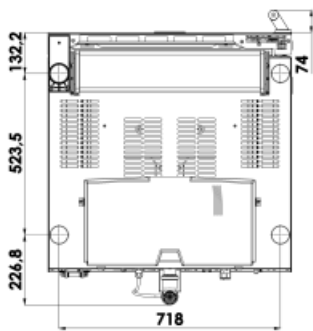
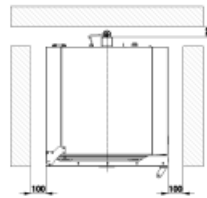
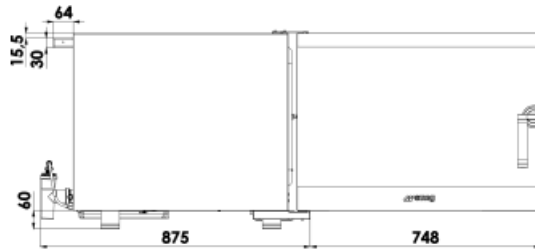
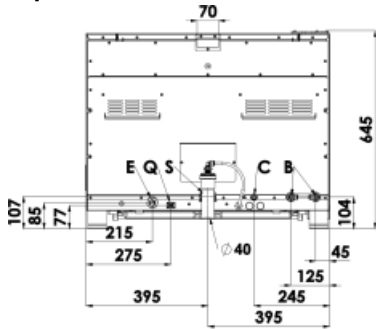
## Accessories Included

Probe 4 points external core probe

## Construction

<b>Oven materials</b>	Ever Clean enamel	<b>Drain diameter</b>	40mm
<b>Cavity dimensions (lxdxh)</b>	670x560x420mm	<b>Exhaust position</b>	Back
<b>Cavity material</b>	Stainless steel	<b>Components cooling system</b>	Yes
<b>Shelves number</b>	4 EU2 or 5 with GN1/1	<b>Timer type</b>	Electronic timer
<b>Tray frame support</b>	Stainless steel AISI 304	<b>Temperature range</b>	30-270°C
<b>Tray frame support</b>	Chromed wire double format	<b>End cooking signal</b>	Yes
<b>Shelves distance</b>	90 mm	<b>Manual reset safety thermostat</b>	Yes
<b>Door construction</b>	Yes	<b>Removable deflector</b>	Yes
<b>Door opening</b>	Lateral	<b>Detergent type</b>	Liquid
<b>Handle type</b>	New ergonomics	<b>Lighting</b>	1 LED lamp
<b>Openable glass</b>	Openable	<b>Light power</b>	3.6 W
<b>Fan type and number</b>	1 contrarotating fan with time direction reversal	<b>USB port</b>	Si
<b>Pulse fan</b>	2 contrarotating fans with time direction reversal	<b>Components cooling system</b>	Yes
<b>Engine speed</b>	200W	<b>Water load pipe</b>	Yes
<b>Engine speed</b>	Ever Clean enamel	<b>Water entries number</b>	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