



G A L I L E O
P R O F E S S I O N A L

MADE IN ITALY

smegfoodservice.com

STATE-OF-THE-ART *in* PROFESSIONAL COOKING



With its extensive experience in the design and production of professional appliances, Smeg Foodservice offers innovative and technological solutions that guarantee excellent results and maximum comfort and efficiency in the workplace.

GALILEO PROFESSIONAL OVEN, **CREATIVITY** *in* THE KITCHEN

Love for cooking has always been an integral part of the cultural history in the provinces of Mantua, Reggio Emilia, Parma and Verona.

Just think of the book "The art of cooking well" written by the ducal cook Bartolomeo Stefani, published in Mantua in the 1600s, one of the first recipe books dedicated to the Princely Family of the Duchy of Gonzaga. This culture has been part of **Smeg's identity** from the very beginning.

Creativity, sophistication and technology are the hallmarks of Smeg's Italian character as well as its constant commitment to giving a soul to everyday objects.

Smeg's Galileo Professional oven is a product dedicated to catering sector professionals who seek perfection every day.

Designed for **excellence in the kitchen**, innovating culinary tradition through the simplicity of technology.



GOURMET EXPERIENCE

40%



COMBINED

Combine convection mode power and temperatures with direct steam injection. Minimum weight loss during cooking and perfect food regeneration.



100%



VAPOUR

The use of SteamArt saturated steam optimizes efficiency, guarantees uniform cooking and preserves all the nutrients in the food, enhancing its colours and flavours.



40%



GRILL

Controlling the vents allows you to adjust the humidity in the cooking cavity to obtain the ideal environment in which to grill food.



80°C



NIGHT

Low temperature cooking optimises times and guarantees that the dish is cooked perfectly and delicately with minimum weight loss and low energy consumption.



70°C



ΔT° SYSTEM

The ΔT° function, combined with the precise temperature control provided by the multi-point probe, guarantees excellent and repeatable results.



50%



DRY ENVIRONMENT

Uniform cooking thanks to the air circulation system that allows you to cook food with the same results at every level, even when the oven is full.



COOKING

VERSATILITY

The Galileo Professional oven is an extremely versatile professional appliance that can cook any dish perfectly.

CULINARY ART

Meat, fish and vegetables. The oven allows you to control multiple cooking processes at the same time, without cross-contamination of flavours and with excellent results.



Thanks to the two specific side frames it's possible use both 530x325mm (GN 1/1) and 600x400mm size trays.

BAKING

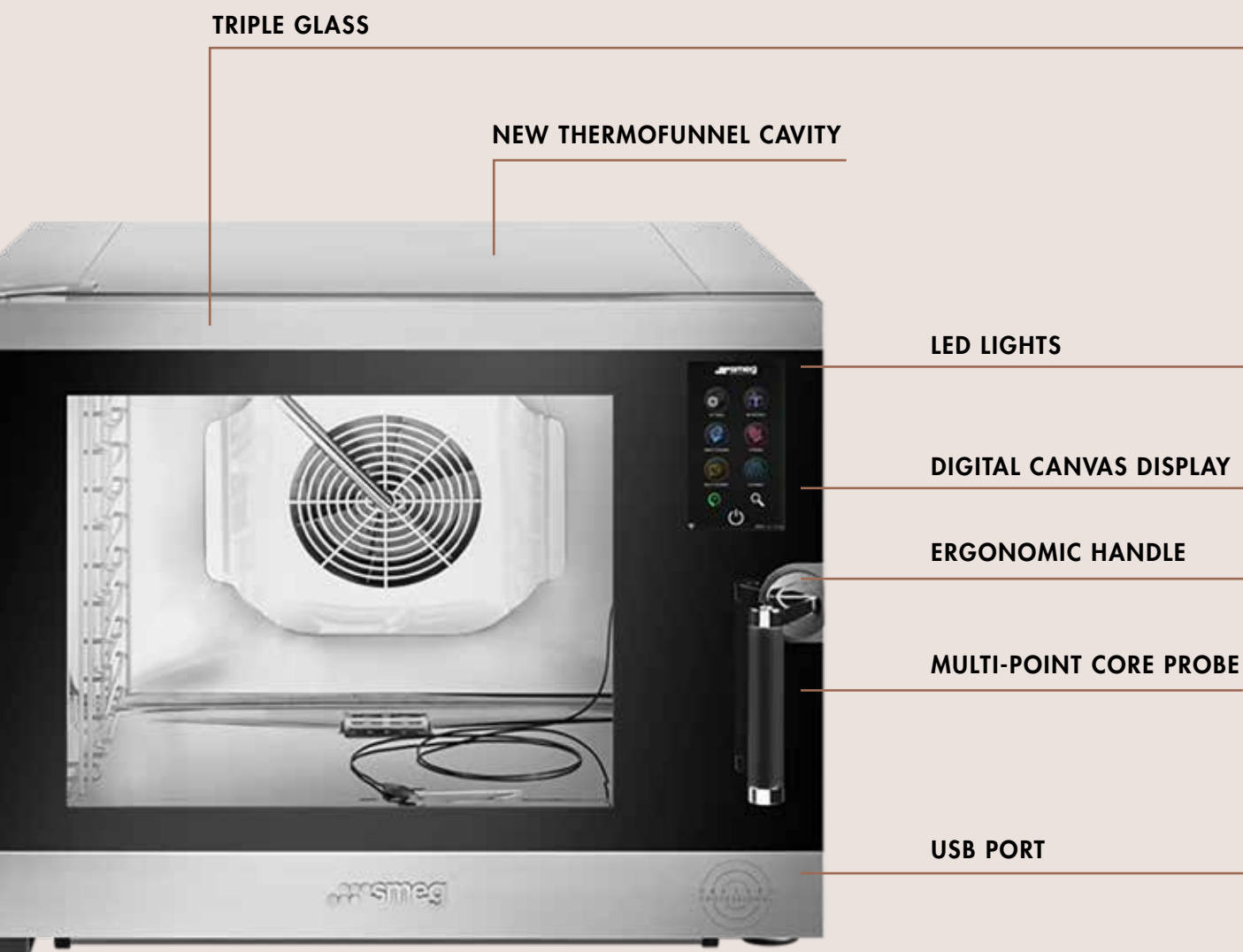
Desserts, biscuits, bread and pizza. The technology used in the new cavity of the Galileo Professional oven allows homogeneous and impeccable results.



PERFECTLY BUILT

ELEGANCE & FUNCTIONALITY

The Galileo Professional oven is designed and manufactured in Italy and stands out for its exceptional cooking performance and high energy efficiency.





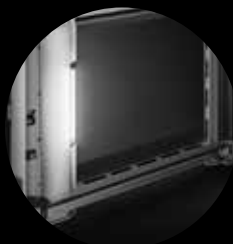
Triple glass

The door is fitted with three glass panels to improve thermal insulation of the cavity, allowing a homogeneous heat and temperature to be maintained inside the oven while the external temperature of the door is always low.



Multi-point core probe

The 4 temperature points allow precise control and an accurate reading. Allows you to obtain the correct level of cooking directly at the centre of any type of food, leaving no room for error, for excellent cooking results.



Led lights

The lights located on the door provide optimal lighting so that you can quickly monitor the food being cooked on each individual shelf.

Digital Canvas Display

The newly designed graphic interface offers numerous features and allows customization of the operating modes. The latest generation 7" full touch screen display is even faster and more intuitive. It makes the oven easier to control, to obtain the best possible cooking results.

Ergonomic handle

Its solid rotary opening and slim design increase the comfort of use for the operator.

USB port

Located on the door, in a convenient and accessible position, for instantly updating and loading new recipes.



TECHNOLOGICAL INNOVATIONS

Technological solutions designed to maximize results and improve performance for excellent cooking results.

NEW THERMOFUNNEL CAVITY

The careful design of the **new cavity**, with a **parabola-shaped** back, and new **deflector geometry** improves air distribution and ensures homogeneous heating of all types of food. This produces uniform cooking and excellent results with a reduction in cooking times and energy consumption.



Using steam during cooking allows you to prepare tasty recipes with shorter cooking times and less weight loss.

STEAM COOKING



Cooking with steam reaches excellent levels with the Galileo Professional oven.

The **two different steam generation technologies** allow the chef to control the quantity, quality and degree of steam according to the cooking requirements and type of dish.

Direct steam injection

Combines the features of convection cooking with steam in the oven cavity, suitable for combination cooking of frozen foods and large amounts of food.

SteamArt Technology

Allows you to generate **saturated steam** by boiling directly in the oven without the need for an external boiler, **in a very short time and even at low temperatures** (starting from 30°C to assist proving). The optimal solution for delicate cooking using 100% steam, for example when cooking vegetables and fish, while maintaining the properties of the food unaltered and with minimal weight loss.

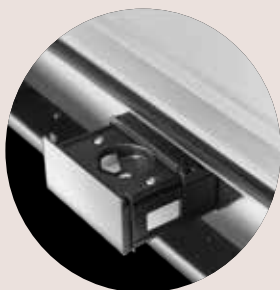
AUTOMATIC WASHING SYSTEM

The cavity design and the innovative WashArt washing system guarantee excellent washing results and oven hygiene.

WASHART SYSTEM

Distributes water and detergent uniformly inside the cavity, ensuring cleaning and drying in a very short time and with reduced energy and water consumption.

Three automatic wash cycles are available: Easy, Medium and Strong.



Washing system with a small rotary spray head that makes washing more efficient.



3-litre retractable liquid detergent container. Designed for use with external tank.

ECO DESIGN

In the Galileo Professional oven, top performance is associated with low consumption, in order to respect the environment.

CAVITY

No heat loss

Energy consumption is minimized by the triple glazing of the door, improved insulation and the new shape of the oven cavity.

COOKING

Shorter cooking times

The new shape of the oven cavity and the deflector optimize air and heat flow distribution to reduce cooking times.

Multi-level cooking, large savings

For complex menus that require different foods to be cooked at the same time, the oven guarantees excellent results, even when full, without mixing aromas and flavours and with lower energy consumption.

Low temperature, high-performance

The high amount of steam generated even at low temperatures allows a reduction in water consumption, minimizes the weight loss of the food and keeps its nutritional qualities unaltered.

WASHING

Reduced water consumption

The careful design of the cavity, the water system and the new automatic washing system have contributed to significantly reducing water consumption.

FOODSERVICE

COMBI OVEN



SPO5L2SDL

- Stainless steel construction
- Stainless steel oven cavity
- Cold triple-glazed door
- Continuous and intermittent ventilation
- Heating element modulation
- 1 motor
- USB port
- HACCP data
- Keep warm phase
- 512 editable programs
- Retractable detergent container

Dimensions (LxDxH)	790 x 900 x 621 mm
Tray capacity and size	5 GN1/1 trays or 4 x 600 x 400 mm trays
Distance between trays	70 mm for GN1/1 - 90 mm for 600 x 400 mm
Door opening	Side - hinge on left
Display	TFT, 7" touch
Temperature range	30 - 270°C
Steam technology	Direct and SteamArt
Humidification levels	Automatic / Progressive percentage
Timer adjustment	1 minute-12h, 23h - 59 minutes, infinite
Steam vent adjustment	On / off progressive
Core probe Δt cooking	Yes
Number of cooking steps	8
Washing programs	3 + rinse
Power supply / Power consumption	400V / 3N / 50 - 60Hz - 8kW

K4610X

Extractor / filter hood

Structure in AISI 430 steel

4 speeds

Flow rate 900m³/h

220-240 V / 50 Hz - 323 W

220 V / 60 Hz - 323 W

KITPO45: conveyor kit for oven SPO5L2SDL



BC5T2

Blast chiller in AISI 304 stainless steel

HFC free high density insulation

Blast Chilling, Freezing,

Fish sanitization, Ice cream hardening

Core probe

Recipes

5 GN1/1- 600x400 mm trays

Air condensation

Cell with rounded internal corners for perfect cleaning and sanitizing

Power supply 230V / 1 / 50Hz single-phase

Dimensions (LxDxH) 784x800x900 mm

AN EXTRACTOR HOOD AND A BLAST CHILLER WILL BE AVAILABLE TO MAXIMISE THE FUNCTIONALITY OF THE OVEN.





Smeg Foodservice is the Smeg division dedicated to the needs of the professional catering sector. Smeg produces **professional convection ovens, combi ovens and dishwashers** that are characterized by great versatility, maximum efficiency and low energy consumption. The range also consists of refrigerators, freezers, extractor hoods, blast chillers and proofers.



CREATIVITY *in* THE KITCHEN



ThermoFunnel Cavity design ensures homogenous heating of all types of food

Two different **steam generation technologies:**
Direct steam injection and **SteamArt Technology**
to generate saturated steam by boiling directly in the oven without the need for an external boiler

WashArt washing system guarantee excellent washing results and washing hygiene



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