SPO10L2SD



Product Family	Ovens
Subfamily	Combi oven 10 GN1/1 - 8 600x400 trays
Power supply	Electric
Oven type	Galileo Professional combi steam oven
Default power supply	400 V 3N~ / 28A / 14,5 kW / 50-60Hz
Adjustable feet	Yes
Product dimensions WxDxH	790x840x1145 mm
Maximum depth with open door	1581 mm

Target

Industries	Hotels, Restaurants, Butcher shops / Delicatessens, Care facilities, Commercial food services, Grocery shops / Food retail

Aesthetics

Door with stainless steel strip	Yes	**Digital display colour**	Multicolour
Colour	Stainless steel/Black	**Front panel**	Glass/Stainless steel
Display type	Yes, 7 inches touch	**Series**	Galileo PROFESSIONAL

Controls

Number of recipes	512	**Hold function**	Adjustable
Recipes	Yes	**Forced cool down**	Boiler 71°C/Tank 60°C-50"
Adjustable timer	1 minute-12hrs, 12hrs-59minutes, continuous	**Adjustable chimney**	Automatic
Cooking steps	8 + preriscaldamento + mantenimento	**Wash programs**	Yes
Delayed start	Yes; No	**HACCP data**	Yes
Pre-heating	Yes	**Self diagnostic**	Yes

Options

Condense hood	K510X

Accessories Included

Core temperature probe	4 points external core probe	**Manual shower**	Yes

Electrical Connection

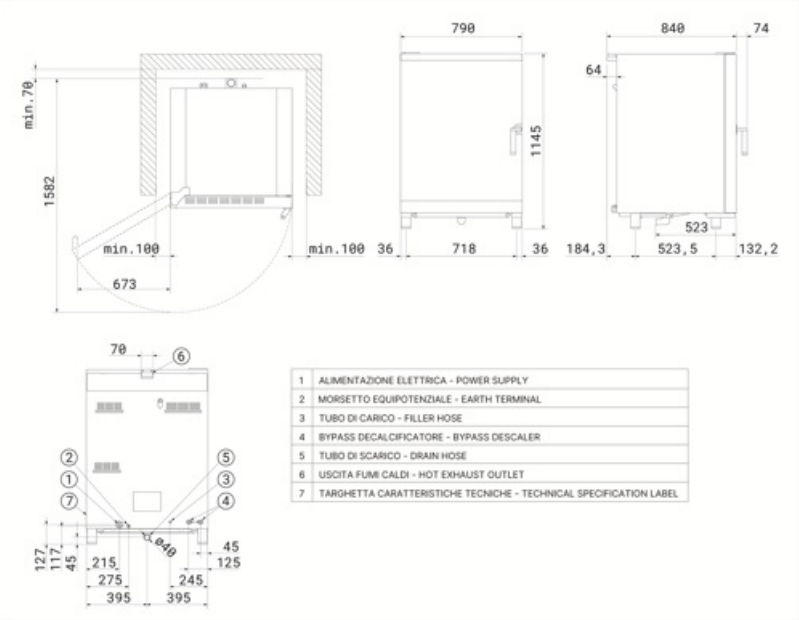
Plug	No

Construction

Oven material	Stainless steel/glass/plastics	**Cooling system**	Yes
Cavity dimensions (WxDxH)	670x560x860 mm	**Time adjustment**	Electronic timer
Cavity material	Stainless steel	**Temperature range**	30-270°C
No. of shelves	10	**End of cooking alarm**	Yes
Tray support frame	Stainless steel AISI 304	**Heating element interruption with open door**	Yes
Kit for adapting to 600x400 mm trays	Chromed wire double format	**Manual safety thermostat reset**	Yes
Distance between shelves	70 mm	**Removable deflector**	Yes
Door construction	Yes	**Detergent type**	Liquid
Door opening	Lateral	**Integrated detergent tank**	Yes, internal and retractable
Handle type	New ergonomics	**Lights with door open**	Yes
Inner glass	Openable	**No. of lights**	2 LED lights
Fan motor power	2x200W	**Light power**	2x14W
Fan speed	Progressive %	**USB port**	Yes
Max motor speed (rpm)	2	**Cooling system**	Yes
Low motor speed (rpm)	1425 rpm	**Water entries no.**	1
Humidification system on each fan	Yes	**Water connection**	Yes
Steam assisted levels	None	**Water inlet pressure**	200-1000 kPa (min-max)
Steam control	5-100% (min-max)	**Power cable length**	170 cm
Open boiler	Yes	**Back panel**	Galvanized
Drain dimensions	40mm	**IPX protection**	IPX4
Exhaust exit	Back		

Logistic Information

Packed product dimensions (WxDxH)	960x960x1300 mm	**Net weight (kg)**	140,000 kg
EAN code	8017709345433	**Gross weight (kg)**	160,000 kg



1	ALIMENTAZIONE ELETTRICA - POWER SUPPLY
2	MORSETTO EQUIPOTENZIALE - EARTH TERMINAL
3	TUBO DI CARICO - FILLER HOSE
4	BYPASS DECALCIFICATORE - BYPASS DESCALER
5	TUBO DI SCARICO - DRAIN HOSE
6	USCITA FUMI CALDI - HOT EXHAUST OUTLET
7	TARGHETTA CARATTERISTICHE TECNICHE - TECHNICAL SPECIFICATION LABEL

Compatible Accessories



CLB45LSE

Flow meter for filter FB45LSE1100



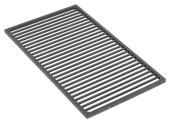
FB45LSE1100

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



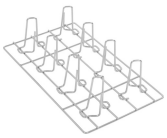
FB45LSE500

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



G11T

Non-stick GN1/1 tray for Galileo professional



G11X8P

8 vertical GN1/1 chicken grid for Galileo professional



KCAM10

Chimney kit for Galileo professional 10 trays



RUTVL

Wheels kit for all oven table models (4pcs)



T11TH20

2cm height GN1/1 non-stick tray for Galileo professional



T11TH40

4cm height GN1/1 non-stick tray for Galileo professional



T11XH20

2cm height aluminium GN1/1 tray for Galileo professional



T11XH65

6,5cm height aluminium GN1/1 tray for Galileo professional



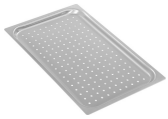
T8S11T

8 holes GN 1/1 non-sticking tray for Galileo professional



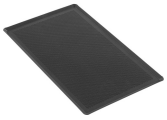
TB45LSE

Water treatment filter head connection kit



TF11XH2

Perforated aluminium GN1/1 tray for Galileo professional



TMF11TH2

GN 1/1 non-sticking microperforated tray

Symbols glossary


Electric


Fan speed adjustable between 50 and 100% of the speed


Fan forced


Dry heat for a perfect grill


Saturated steam created by boiling in the cavity


Low cooking sous-vide


Humidity and heat controolled prooving


Core probe + Δ t



Automatic washing


Steam generated by injectiong water into the fan and evaporation on the heating element


Steam and hot air combined cooking

Benefit

Hinged opening

Easily accessible glass for effortless maintenance and cleaning

The glass panels are designed to be easily accessible and inspectable, ensuring great convenience during cleaning and maintenance operations. This feature significantly simplifies the process, making it quick and efficient, while ensuring that every intervention can be carried out with maximum comfort and complete safety.

WashArt System

Efficient washing, optimised consumption, and minimal space usage

The WashArt washing system, equipped with a rotating nozzle, ensures even distribution of water and detergent within the cavity, providing deep cleaning and quick drying. To meet every need, four washing programmes are available: Short, Medium, Long, and Grill, along with a dedicated rinse programme. Thanks to its advanced technology, WashArt optimises efficiency and reduces consumption, while the rotating nozzle, with its compact design, minimises space usage in the cooking chamber.

Fan speed

Precise fan speed modulation for consistently even cooking results

In the Galileo Professional ovens, the fan speed can be adjusted from a minimum of 50% to a maximum of 100%, in 5% increments. This feature allows for precise customisation of the airflow, perfectly adapting it to the specific needs of each preparation. Thanks to this versatility, it is possible to achieve flawless cooking results, ensuring even and accurate heat distribution. Moreover, precisely adjusting the fan speed helps preserve the delicacy of sensitive foods, preventing exposure to excessive heat and creating the ideal conditions to maintain their lightness and internal structure.

Core probe

Multipoint cooking sensor for precise and uniform results

SteamArt Technology

Open Boiler system to generate steam directly within the cavity, in quick times and at very low temperatures

Thanks to the innovative Open Boiler system, steam is generated directly within the cavity, in very short times and at very low temperatures (starting from 30°C, ideal for supporting the proofing phase). This system is particularly suited for delicate cooking processes that require the use of 100% steam, ensuring even and gentle cooking that preserves the nutritional properties, taste, and texture of the food.

8 cooking stages

Flexibility and precision in every cooking stage

The ability to set multiple cooking phases, in addition to preheating and keeping warm, gives the combi-steam oven exceptional versatility, responding precisely to the diverse needs of every preparation. Each phase of the cooking process can be customised with great accuracy, optimising results whether it's slow cooking at low temperatures or achieving a perfect final browning. Thanks to the advanced control of steam and heat parameters, it is possible to achieve even cooking on every surface, significantly enhancing the quality of the finished product and ensuring flawless results.

3lt retractable tank

Retractable tank with intelligent detergent level monitoring

The oven is equipped with a convenient 3-litre retractable container for liquid detergent, designed to simplify and speed up cleaning operations. The detergent level in the tank is always under control thanks to the "detergent level" bar displayed on the screen, which uses three intuitive colours: green to indicate a full tank, yellow for an intermediate level, and red to signal when a refill is needed.

Waste water cooling

The temperatures are significantly lowered and the thermal impact reduced thanks to the waste water cooling system

ome ovens are equipped with a waste water cooling system that significantly lowers the temperature of the water before it is released, minimising the thermal impact. This mechanism optimises energy efficiency, enhances operational safety, and supports eco-friendly practices, helping to make the oven more sustainable and high-performing.