SPO10L2SD

Família	Fornos
Subfamília	Forno a vapor combinado 10 tabuleiros GN1/1
Tipo de energia	Elétrico
Tipo de forno	Forno Galileo profissional
Capacidade de tabuleiro	10 trays GN1/1
Fonte de energia	400 V 3N~ / 28A / 14,5 kW / 50-60Hz
Sistema do vapor	Direct and Open boiler
Pés reguláveis em altura	Sim
Dimensões do produto (LxPxA)	790x840x1145 mm
Profundidade máxima com a porta aberta	1581 mm

Mercado

Indústrias	Hotelaria; Restaurantes; Talhos; Estabelecimentos de Cuidados; Indústrias Alimentares; Supermercados / Comércio de alimentos

Design

Porta com tiras em aço inox	Sim	Cor dos dígitos no display	Multicor
Cor	Aço Inox/Preto	Painel frontal	Vidro/Aço Inox
Display	TFT digital, 7" touch	Design	Galileo Professional

Comandos

Nº de programas em memória	512	Função de pausa	Ajustável
Receitas	Sim	Forced cooling	Sim
Temporizador	de 1 min até 23h59 min por passo	Regulação da chaminé	Automático
Função MultiStep	8 + preriscaldamento + mantenimento	Programas de lavagem	Sim
		HACCP data	Sim
Início diferido	Sim; Não	Auto diagnóstico	Sim
Pré-aquecimento	Sim		

Opções

Exaustor compatível	K510X

Acessórios incluídos

Sonda térmica	Sonda térmica de 4 pontos externos	**Manual shower**	Sim

Ligação elétrica

Ficha elétrica	Não

ESPECIFICAÇÕES TÉCNICAS

Material do forno	Aço Inox / Vidro / Plástico	**Posição de exaustão**	Traseira
Dimensões da cavidade (LxPxA)	670x560x860 mm	**Sistema de arrefecimento**	Sim
Material da cavidade	Aço inox	**Tipo de temporizador**	Elétrico
Níveis de tabuleiros	10	**Temperaturas**	30-270°C
Suporte dos tabuleiros	Aço inox AISI 304	**Aviso de final de cozedura**	Sim
Kit de adaptação para tabuleiros 600x400 mm	Sim	**Interruptor de segurança com porta aberta**	Sim
Distância entre tabuleiros	70 mm GN1/1 - 90 mm EN 600x400	**Reset de segurança do termostato**	Sim
Material da porta	Vidro triplo	**Deflector removível**	Sim
Abertura da porta	Lateral	**Tipo de detergente**	Líquido
Tipo de puxador	Rotativo	**Integrated detergent tank**	Vanishing 3l
Vidro	Abre com dobradiça	**Iluminação**	2 lâmpadas LED
Tipologia da ventoinha	2 ventole con inversione rotazione	**Potência das lâmpadas**	2x14W
Ventilação intermitente	Sim	**Porta USB**	Sim
Potência da ventoinha	2x200 W	**Sistema de arrefecimento**	Sim
RPM da ventoinha	Progressão %	**N° de entradas de água**	1
RPM standard da ventoinha	2850 rpm	**Tubo de carga de água**	Sim
RPM da ventoinha na velocidade inferior	1425 rpm	**Pressão da entrada de água**	200-1000 kPa (min-max)
Injeção de água em cada ventoinha	Sim	**Comprimento do cabo de alimentação**	170 cm
Steam control	5-100% (min-max)		
Caldeira aberta	Sim	**Painel traseiro**	Porta galvanizada
Ø de drenagem	1" 1/2 - DN 40 mm	**Proteção IPX**	IPX4

Dados de logística

Dimensões do produto embalado (LxPxA)	960x960x1300 mm	**Peso líquido (kg)**	140,000 kg
		Peso bruto (kg)	160,000 kg
Código EAN	8017709345433		

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
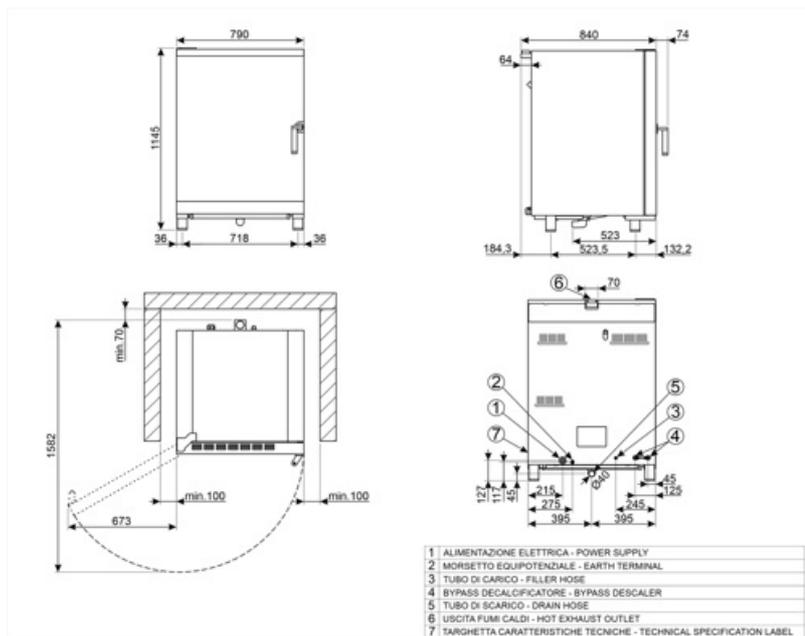
Acessórios Compatíveis

CLB45LSE

Flow meter for filter FB45LSE1100

FB45LSE1100

Water treatment filter for Galileo Professional oven; 7.907 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
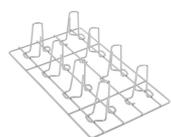
Non-stick GN1/1 tray

G11X8P

8 vertical GN1/1 chicken grid

KCAM10

Chimney for Galileo Professional 8 and 10 trays

R8EN6040

Galileo Professional oven tray support kit for 8 EN 600x400 mm trays

RUTVL

Set of 4 wheels, fits all professional oven tables

T11TH20

GN1/1 non-stick tray, 20 mm height

T11TH40

GN1/1 non-stick tray, 40 mm height

T11XH20

Aluminium GN1/1 tray, 20 mm height

T11XH65

GN1/1 aluminium tray, 65 mm height

T8S11T

8 holes GN 1/1 non-sticking tray
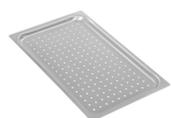
TB45LSE

TF11XH2

GN 1/1 perforated aluminium tray, 20 mm height

TMF11TH2

GN 1/1 non-sticking microperforated tray, 20 mm height

Symbols glossary

	Elétrico: a fonte de energia do forno é a eletricidade.		Humidity and heat controlled proving
	Fan speed adjustable between 50 and 100% of the speed		Core probe baking by temperature difference (Δt)
	Fan forced heating		Automatic washing
	Barbecue: aquecimento seco para grelhados perfeitos.		Steam generated by injectiong water into the fan and evaporation on the heating element
	Saturated steam created by boiling in the cavity		Steam and hot air combined cooking
	Sous-vide baixa temperatura		

Benefit (TT)

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

Optimal precision and control thanks to the four temperature measurement points, ensuring an accurate reading at every stage of cooking. The advanced sensor precisely detects the heat at the core of the food, guaranteeing the ideal cooking level for consistently perfect 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 practical 3-litre retractable container for liquid detergent, designed to simplify and speed up cleaning operations. Thanks to this tank, up to 45 washes can be carried out before a refill is needed. The detergent level is always monitored via 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 alert when a refill is required.

Waste water cooling

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

Some 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.