

SP010L2SDL



Family Ovens

Subfamily Combi oven 10 GN1/1 - 8 600x400

trays

Power supply Electric

Oven type Convection with fan- Humidified -

With EBT technology - Trivalent

combisteamer

Trays capacity 10 trays GN1/1

Power supply 400 V 3N~ / 28A / 14,5 kW / 50-60Hz

Steam generation Direct and Open boiler

Adjustable feet Yes

Product dimensions WxDxH 790x840x1145 mm

Maximum depth with open door 1581 mm



Distribution

Industries Hotels; Restaurants;

Butcher shops / Delicatessens; Care facilities; Commercial food services; Grocery shops /

Food retail

Aesthetics

Door with stainless

steel stripes

Colour

Stainless steel/Black

Yes

Front panel GI Logo Sn Serie Go

Hold function

Forced cooling

Wash programs

Self diagnostic

Haccp data

Display type Yes, 7 inches touch

Digit display color Multicolor

Glass/Stainless steel

Smeg printed

Galileo PROFESSIONAL

Controls

Recipes number

512

Preset recipes

Yes

Timer setting range 1:

1 minute-12h, 12h- Chimney regulation

59minutes, endless

Cooking steps Delayed start Yes

Boiler 71°C/Tank 60°C-50":

Same time

Pre-heating Boiler 71°C/Tank 60°C-50"

Same time

Boiler 71°C/Tank 60°C-50"

Scheduled start H/12

Yes

Scheduled start H/12

Yes

Options



K510X Solutions

Accessories Included

Manual shower Probe 4 points external core probe Yes

Construction

Oven materials **Cavity dimensions**

(lxdxh)

Cavity material

Shelves number

Tray frame support Tray frame support

Shelves distance

Door construction Door opening Handle type

Openable glass

Fan type and number

Pulse fan

Engine speed Engine speed

Max standard speed

motor rpm

Low speed rpm

Water injection on each Yes

fan

Humidification levels

Steam control

Open boiler

Ever Clean enamel 670x560x860 mm

Stainless steel

10

Stainless steel AISI 304 Chromed wire double

format

90 mm Yes Lateral

New ergonomics

Openable

2 ventole con inversione

rotazione

2 contrarotating fans with

time direction reversal

2x200W

Ever Clean enamel

1425 rpm

None

5-100% (min-max)

Yes

Drain diameter **Exhaust position** Components cooling

system

Timer type Temperature range

End cooking signal Manual reset safety

thermostat

Removable deflector Detergent type

Lighting Light power **USB** port

Components cooling

system

Water load pipe Water entries number Water load pipe

Water inlet pressure

Power cable length Back panel

IPX protection

40mm Back

Yes

Electronic timer

30-270°C Yes Yes

Yes Liquid

2 LED lamps 2x14W Yes Yes

Yes

1 Yes

200-1000 kPa (min-max)

170 cm Galvanized

Scheduled departure and end cooking with automatic

shutdown

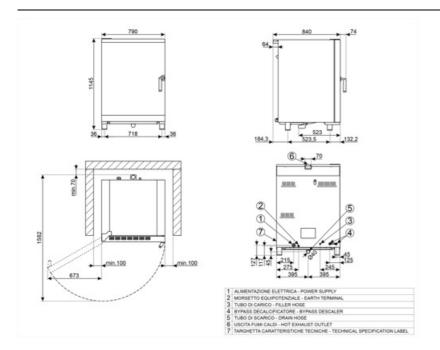
Logistic Information

Net weight 140,000 kg Packed width 960 mm Packaged depth 960 mm

Height (mm) packed Gross weight (kg) Packed product dimensions

1300 mm 160,000 1300x960x960







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



R8EN6040

Support kit for 8 EN 600x400 trays for Galileo professional oven



RUTVL

Wheels kit for all oven table models (4pcs)



SLFT

Upper and lower shelf kit for Galileo Professional oven support tables STDH and STDM



STDM

Galileo oven support frame - 4 trays



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



SMEG SPA

TF11XH2

Perforated aluminium GN1/1 tray for Galileo professional



TMF11TH2

GN 1/1 non-sticking microperforated



29/10/2025



Symbols glossary

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Electric



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Automatic washing



Dry heat for a perfect grill



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Core probe $+ \Delta t$



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



Low cooking sous-vide



Humidity and heat controlled prooving



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

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.



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.

System for external detergent tanks

Efficient cleaning operations and optimal resource management

Some oven models are designed to use an external detergent tank and are equipped with dedicated suction hoses. This solution provides greater autonomy, reducing the need for frequent refills, and significantly simplifies the detergent replenishment process. As a result, cleaning operations become more efficient and continuous, without interruptions, ensuring optimal resource management and high hygiene performance.