

# SPO10L2SDL



<b>Family</b>	Ovens
<b>Subfamily</b>	Combi oven 10 GN1/1 - 8 600x400 trays
<b>Power supply</b>	Electric
<b>Oven type</b>	Convection with fan- Humidified - With EBT technology - Trivalent combisteamer
<b>Trays capacity</b>	10 trays GN1/1
<b>Power supply</b>	400 V 3N~ / 28A / 14,5 kW / 50-60Hz
<b>Steam generation</b>	Direct and Open boiler
<b>Maximum depth with open door</b>	1581 mm
<b>Adjustable feet</b>	Yes
<b>Net weight</b>	140,000 kg
<b>Product dimensions WxDxH</b>	790x840x1145 mm
<b>EAN code</b>	8017709338879



## 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 printed

## Controls

<b>Recipes number</b>	512	<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"; Same time	<b>Haccp data</b>	Scheduled start H/12
<b>Pre-heating</b>	Boiler 71°C/Tank 60°C-50"	<b>Self diagnostic</b>	Yes

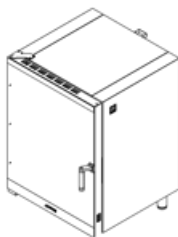
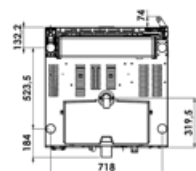
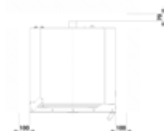
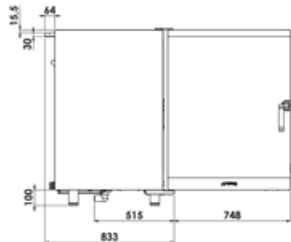
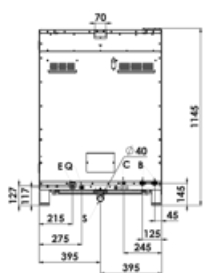
## Options

## Accessories Included

<b>Probe</b>	4 points external core probe	<b>Manual shower</b>	Yes
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## Construction

<b>Oven materials</b>	Ever Clean enamel	<b>Drain diameter</b>	40mm
<b>Cavity dimensions (lxdxh)</b>	670x560x860 mm	<b>Exhaust position</b>	Back
<b>Cavity material</b>	Stainless steel	<b>Components cooling system</b>	Yes
<b>Shelves number</b>	10	<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>	2 LED lamps
<b>Openable glass</b>	Openable	<b>Light power</b>	2x14W
<b>Fan type and number</b>	2 ventole con inversione rotazione	<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>	2x200W	<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</b>	Yes
<b>Low speed rpm</b>	1425 rpm	<b>Water inlet pressure</b>	200-1000 kPa (min-max)
<b>Water injection on each fan</b>	Yes	<b>Power cable length</b>	170 cm
<b>Humidification levels</b>	None	<b>Back panel</b>	Galvanized
<b>Steam control</b>	5-100% (min-max)	<b>IPX protection</b>	Scheduled departure and end cooking with automatic shutdown
<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

## Compatible Accessories

### CLB45LSE

Flow meter for filter FB45LSE1100



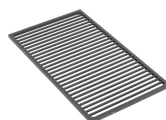
### FB45LSE1100

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



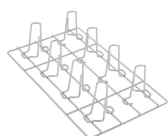
### FB45LSE500

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



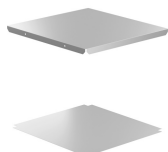
### R8EN6040

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 STDH



### STDH

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



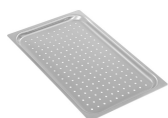
### T8S11T

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



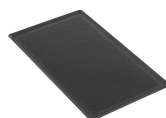
### TB45LSE

Water treatment filter head connection kit



### TF11XH2












Perforated aluminium GN1/1 tray for Galileo professional



### TMF11TH2

GN 1/1 non-sticking microperforated tray

## Symbols glossary

	Electric		...
	...		Core probe + $\Delta t$
	Automatic washing		Dry heat for a perfect grill
	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 controolled prooving		

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## Benefit (TT)

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### 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

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.

### **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.