

# SPO10L2SDL



Product Family Ovens

Subfamily Combi oven 10 GN1/1 - 8 600x400

trays

Power supply Electric

Oven type Galileo Professional combi steam

oven

Tray capacity 10 trays GN1/1

Default power supply  $400 \text{ V } 3\text{N} \sim / 28\text{A} / 14,5 \text{ kW} / 50-60\text{Hz}$ 

Steam technology Direct and Open boiler

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

Colour

Yes

Stainless steel/Black

Display type

Yes, 7 inches touch

Digital display colour

Multicolour

Front panel Logo

Series

Glass/Stainless steel

Smeg printed

**Automatic** 

Yes

Galileo PROFESSIONAL

## **Controls**

Number of recipes

512

Recipes

Yes

Adjustable timer

1 minute-12hrs, 12hrs-

59minutes, continuous

Cooking steps Delayed start Yes Yes; No

Pre-heating Yes

Hold function Same time
Forced cool down Boiler 71°C/Tank 60°C-50"

Adjustable chimney

Wash programs HACCP data

CP data Scheduled start H/12

Self diagnostic Yes

## **Options**



Condense hood

K510X

## **Accessories Included**

Core temperature probe 4 points external core probe Manual shower Yes

## Construction

Oven material **Stainless Drain dimensions** 40mm steel/glass/plastics **Exhaust exit** Back **Cavity dimensions** 670x560x860 mm Cooling system Yes (WxDxH) 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 Yes Kit for adapting to Chromed wire double interruption with open 600x400 mm trays format door 90 mm Distance between Manual safety Yes shelves thermostat reset **Door construction** Yes Removable deflector Yes Door opening Lateral Detergent type Liquid Handle type New ergonomics 2 LED lights No. of lights Openable Inner glass 2x14W Light power 2 fans with reverse rotation Fan type and number **USB** port Yes Pulse fan Yes Cooling system Yes 2x200W Fan motor power Water connection Yes Fan speed Progressive % Water entries no. 1 Max motor speed (rpm) Water connection Yes Low motor speed (rpm) 1425 rpm Water inlet pressure 200-1000 kPa (min-max) **Humidification** system Power cable length 170 cm on each fan **Back panel** Galvanized Steam assisted levels None **IPX** protection Scheduled departure and

end cooking with automatic

shutdown

## **Logistic Information**

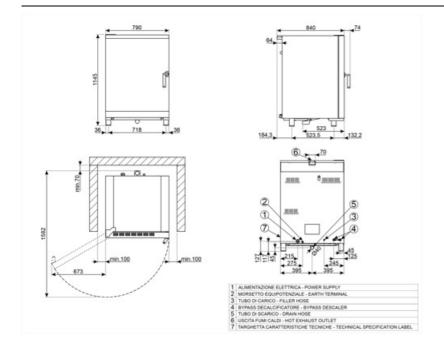
Steam control

Open boiler

Net weight (kg)140,000 kgHeight (mm) packed1300 mmPacked width960 mmGross weight (kg)160,000 kgPackaged depth960 mmDimensions of the packed product (mm)1300x960x960 mm

5-100% (min-max)







## **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



#### TF11XH2

Perforated aluminium GN1/1 tray for Galileo professional



TMF11TH2

GN 1/1 non-sticking microperforated tray





## Symbols glossary

**#** 

Electric



Adjustabel speed fan



Fan forced



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 controlled prooving



## **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.



#### 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.