

SPO10L2SDL



Familia	Hornos
Subfamilia	Horno combinado con vapor 10 bandejas GN1/1
Power supply	Eléctrico
Tipo de horno	Horno combinado
Fuente de alimentación	400 V 3N~ / 28A / 14,5 kW / 50-60Hz
Pies ajustables	Sí
Product dimensions (WxDxH)	790x840x1145 mm
Profundidad máxima con puerta abierta	1581 mm



Distribución

Industries	Hoteles; Restaurantes; Butcher shops / Delicatessens; Centros asistenciales; Commercial food services; Grocery shops / Food retail
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Estética

Puerta con bandas de acero inoxidable	Sí	Color del display digital	Multicolor
Color	Acero Inoxidable / Negro	Panel frontal en relieve	Vidrio / acero inoxidable
Tipo de display	TFT digital táctil de 7 pulgadas	Serie	Galileo Professional

Mandos

Programas intercambiables	512	Hold function	Ajustable
Recetas	Sí	Forced cooling	Sí
Minutos programables	de 1 minuto a 23h: 59 minutos por paso	Chimney regulation	Automático
Cocción con varios pasos	8 + preheating + keep warm	Wash programs	Sí
Delayed start	Sí; No	HACCP data	Sí
Pre-heating	Sí	Self diagnostic	Sí

Opciones

Usuarios potenciales K510X

Equipo accesorios incluidos

Sonda Sonda de núcleo externa de 4 puntos Manual shower Sí

Conexión eléctrica

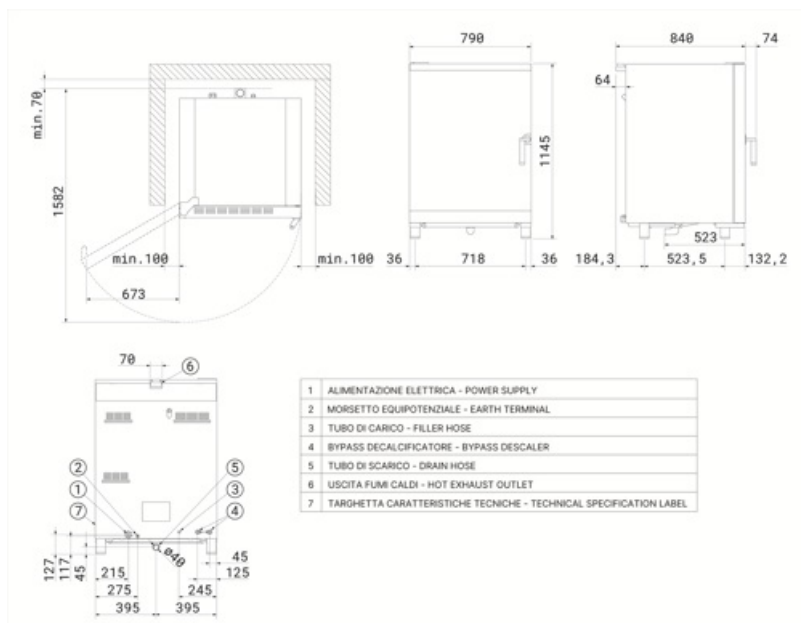
Enchufe No

Construcción

Material del horno	Acero inoxidable/vidrio/plástico	Sistema de refrigeración	Sí
Dimensiones de la cámara (LxWxH)	670x560x860 mm	Tipo temporizador	Temporizador electrónico
Material de la cavidad	Acero inoxidable AISI 304	Rango de temperatura	30-270°C
Número de estantes	10	Alarma fin de cocción	Sí
Soporte de bandeja	Acero inoxidable AISI 304	Interrupción del calefactor al abrir la puerta	Sí
Adapter kit for trays 600x400 mm	Sí	Rearme manual del termostato de seguridad	Sí
Distancia entre los estantes	70 mm	Deflector extraíble	Sí
Puerta fría con doble cristal completamente abatible	Sí	Tipo de detergente	Líquido
Puerta abierta	Lateral	Se enciende la luz al abrir la puerta	Sí
Tipo de mango	Giratorio	Número de luz	2 lámparas LED
Cristal interior	Se puede abrir	Potencia de luz	2x14W
Potencia motor del ventilador	2x200 W	Puerto USB	Sí
RPM del motor	Progresivo %	Sistema de refrigeración	Sí
Motor rpm in standard speed	2850 rpm	Número de entradas de agua	1
Rpm de baja velocidad	1425 rpm	Tubo de carga de agua	Sí
Sistema de humidificación en cada ventilador	Sí	External detergent containers system	Sí
Niveles de humidificación	Ninguno	Water inlet pressure	200-1000 kPa (min-max)
Steam control	5-100% (mín-máx)	Longitud del cable de alimentación	170 cm
Boiler abierto	Sí	Panel trasero	Galvanizado
Diámetro de desagüe	1" 1/2 - DN 40 mm	IPX protection	IPX4
Posición chimenea	Trasera		

Datos logísticos

Packed product dimensions (WxDxH)	960x960x1300 mm	Peso neto	140,000 kg
EAN code	8017709338879	Peso bruto	160,000 kg



Accesorios Compatible



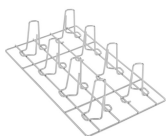
CLB45LSE

Flow meter for filter FB45LSE1100



FB45LSE500

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



G11X8P

8 vertical GN1/1 chicken grid



R8EN6040

Kit de soporte para bandejas de horno Galileo Professional para 8 bandejas EN de 600x400 mm.



T11TH20

GN1/1 non-stick tray, 20 mm height



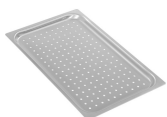
T11XH20

Aluminium GN1/1 tray, 20 mm height



T8S11T

8 holes GN 1/1 non-sticking tray



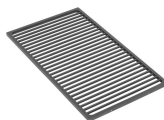
TF11XH2

GN 1/1 perforated aluminium tray, 20 mm height



FB45LSE1100

Water treatment filter for Galileo Professional oven; 7.907 litres capacity with 10 Kh hardness and bypass set 1



G11T

Non-stick GN1/1 tray



KCAM10

Kit de chimenea Galileo Professional 8 y 10 bandejas



RUTVL

Set of 4 wheels, fits all professional oven tables



T11TH40

GN1/1 non-stick tray, 40 mm height



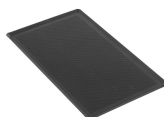
T11XH65

GN1/1 aluminium tray, 65 mm height



TB45LSE












Water treatment filter head for Galileo Professional ovens



TMF11TH2

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

Symbols glossary

	Electric		Fermentación con control de humedad y calor
	Velocidad del ventilador ajustable entre el 50 y el 100% de la velocidad.		Horneado con sonda corazón por diferencia de temperatura (Δt)
	Calentamiento forzado por ventilador		Lavado automático
	Calor seco para un grill perfecto		Vapor generado por la inyección de agua en el ventilador y la evaporación en el elemento calefactor.
	Vapor saturado creado al hervir en la cavidad.		Cocción combinada vapor y aire caliente
	Cocción a baja temperatura Sous-Vide		

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.

Tecnología SteamArt

Sistema Open Boiler para generar vapor directamente dentro de la cavidad, en tiempos rápidos y a temperaturas muy bajas.

Gracias al innovador sistema Open Boiler, el vapor se genera directamente dentro de la cavidad, en tiempos muy cortos y a temperaturas muy bajas (desde 30°C, ideal para apoyar la fase de levado). Este sistema es especialmente adecuado para procesos de cocción delicados que requieren el uso de vapor al 100%, garantizando una cocción uniforme y suave que preserva las propiedades nutricionales, el sabor y la textura de los alimentos.

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.