

# SPO10L2SDL



<b>Familia</b>	Hornos
<b>Subfamilia</b>	Combi steam oven 10 trays GN1/1
<b>Power supply</b>	Electric
<b>Tipo de horno</b>	Horno combinado
<b>Capacidad de bandejas</b>	10 trays GN1/1
<b>Fuente de alimentación</b>	400 V 3N~ / 28A / 14,5 kW / 50-60Hz
<b>Tecnología de vapor</b>	Direct and Open boiler
<b>Profundidad máxima con puerta abierta</b>	1581 mm
<b>Pies ajustables</b>	Sí
<b>Peso neto</b>	140,000 kg
<b>Product dimensions WxDxH</b>	790x840x1145 mm
<b>EAN code</b>	8017709338879



## Distribución

<b>Usuarios potenciales</b>	Hoteles; Restaurantes - Pubs; Panaderías - Pastelerías; Industria de panadería congelada; Comercio minorista de alimentos; Salud y cuidados; catering e Instituciones
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## Estética

<b>Color</b>	Acero Inoxidable / Negro	<b>Color del display digital</b>	Multicolor
<b>Puerta con bandas de acero inoxidable</b>	Sí	<b>Panel frontal en relieve</b>	Vidrio / acero inoxidable
<b>Tipo de display</b>	TFT digital táctil de 7 pulgadas	<b>Logo</b>	Estampado Smeg

## Mandos

<b>Programas intercambiables</b>	512	<b>Programas</b>	Ajustable
<b>Recetas</b>	Sí	<b>Programas</b>	Sí
<b>Minutos programables</b>	de 1 minuto a 23h: 59 minutos por paso	<b>Opción de tiempo</b>	Automático
<b>Cocción con varios pasos</b>	Sí	<b>Cocción con varios pasos</b>	Sí
<b>Programas</b>	Sí; No	<b>Opción de tiempo</b>	Sí
<b>Programas</b>	Sí	<b>Cocción con varios pasos</b>	Sí

## Opciones

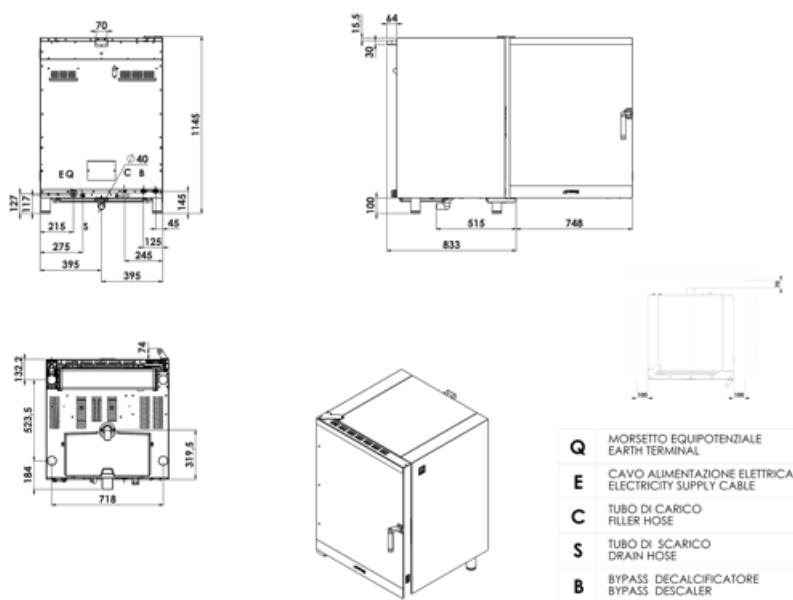
**Usuarios potenciales** K510X

## Equipo accesorios incluidos

<b>Sonda</b>	4 points external core probe	<b>Manual shower</b>	Sí
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## Construcción

<b>Material del horno</b>	Acero inoxidable/vidrio/plástico	<b>Diámetro de desagüe</b>	1" 1/2 - DN 40 mm
<b>Dimensiones de la camara (LxWxH)</b>	670x560x860 mm	<b>Posición chimenea</b>	Trasera
<b>Material de la cavidad</b>	Acero inoxidable AISI 304	<b>Sistema de refrigeración</b>	Sí
<b>Número de estantes</b>	10	<b>Tipo temporizador</b>	Temporizador electrónico
<b>Soporte de bandeja</b>	Acero inoxidable AISI 304	<b>Rango de temperatura</b>	30-270°C
<b>Soporte de bandeja</b>	Sí	<b>Alarma fin de cocción</b>	Sí
<b>Distancia entre los estantes</b>	70 mm GN1/1 - 90 mm EN 600x400	<b>Interrumpción del calefactor al abrir la puerta</b>	Sí
<b>Puerta fría con doble cristal completamente abatible</b>	Sí	<b>Rearme manual del termostato de seguridad</b>	Sí
<b>Puerta abierta</b>	Lateral	<b>Deflector extraíble</b>	Sí
<b>Tipo de mango</b>	Giratorio	<b>Tipo de detergente</b>	Líquido
<b>Cristal interior</b>	Se puede abrir	<b>Número de luz</b>	2 LED lamps
<b>Número y tipo de ventiladores</b>	2 ventole con inversione rotazione	<b>Potencia de luz</b>	2x14W
<b>Ventilador de pulso</b>	Sí	<b>Puerto USB</b>	Sí
<b>Potencia motor del ventilador</b>	2x200W	<b>Sistema de refrigeración</b>	Sí
<b>RPM del motor</b>	Progresivo %	<b>Tubo de carga de agua</b>	Sí
<b>Material de la cavidad</b>	2850 rpm	<b>Water inlet pressure</b>	200-1000 kPa (min-max)
<b>Rpm de baja velocidad</b>	1425 rpm	<b>Longitud del cable de alimentación</b>	170 cm
<b>Sistema de humidificación en cada ventilador</b>	Sí	<b>Panel trasero</b>	Galvanizado
<b>Niveles de humidificación</b>	Ninguna	<b>Opción de tiempo</b>	Salida programada y finalización de cocción con apagado automático
<b>Steam control</b>	5-100% (min-max)		
<b>Boiler abierto</b>	Sí		



## Accesories Compatible

### 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



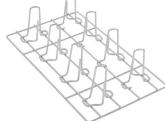
### FB45LSE500

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



### 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



### SLFT

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



### STDH

Galileo Professional oven support with 4-shelf tray holder



### 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

Water treatment filter head for Galileo Professional ovens



### TF11XH2

GN 1/1 perforated aluminium tray, 20 mm height



### TMF11TH2

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

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## Symbols glossary

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	Electric		Velocidad del ventilador ajustable entre el 50 y el 100% de la velocidad.
	Calentamiento forzado por ventilador		Horneado con sonda corazón por diferencia de temperatura ( $\Delta t$ )
	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
	Fermentación con control de humedad y calor		

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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

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.