# SPO10L2SDL

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| **Família** | Fornos |
| **Subfamília** | Forno a vapor combinado 10 tabuleiros GN1/1 |
| **Tipo de energia** | Elétrico |
| **Tipo de forno** | Forno Galileo profissional |
| **Fonte de energia** | 400 V 3N~ / 28A / 14,5 kW / 50-60Hz |
| **Pés reguláveis em altura** | Sim |
| **Dimensões do produto (LxPxA)** | 790x840x1145 mm |
| **Profundidade máxima com a porta aberta** | 1581 mm |

## Mercado

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| **Indústrias** | Hotelaria, Restaurantes, Talhos, Estabelecimentos de Cuidados, Indústrias Alimentares, Supermercados / Comércio de alimentos |

## Design

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|---|---|---|---|
| **Porta com tiras em aço inox** | Sim | **Cor dos dígitos no display** | Multicor |
| **Cor** | Aço Inox/Preto | **Painel frontal** | Vidro/Aço Inox |
| **Display** | TFT digital, 7" touch | **Design** | Galileo Professional |

## Comandos

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|---|---|---|---|
| **Nº de programas em memória** | 512 | **Função de pausa** | Ajustável |
| **Receitas** | Sim | **Forced cooling** | Sim |
| **Temporizador** | de 1 min até 23h59 min por passo | **Regulação da chaminé** | Automático |
| **Função MultiStep** | 8 + preheating + keepIwarm | **Programas de lavagem** | Sim |
| **Início diferido** | Sim; Não | **HACCP data** | Sim |
| **Pré-aquecimento** | Sim | **Auto diagnóstico** | Sim |

## Opções

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| **Exaustor compatível** | K510X |

## Acessórios incluídos

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|---|---|---|---|
| **Sonda térmica** | Sonda térmica de 4 pontos externos | **Manual shower** | Sim |

## Ligação elétrica

| | |
|---|---|
| **Ficha elétrica** | Não |

## ESPECIFICAÇÕES TÉCNICAS

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|---|---|---|---|
| **Material do forno** | Aço Inox / Vidro / Plástico | **Sistema de arrefecimento** | Sim |
| **Dimensões da cavidade (LxPxA)** | 670x560x860 mm | **Tipo de temporizador** | Elétrico |
| **Material da cavidade** | Aço inox | **Temperaturas** | 30-270°C |
| **Níveis de tabuleiros** | 10 | **Aviso de final de cozedura** | Sim |
| **Suporte dos tabuleiros** | Aço inox AISI 304 | **Interruptor de segurança com porta aberta** | Sim |
| **Kit de adaptação para tabuleiros 600x400 mm** | Sim | **Reset de segurança do termostato** | Sim |
| **Distância entre tabuleiros** | 70 mm | **Deflector removível** | Sim |
| **Material da porta** | Vidro triplo | **Tipo de detergente** | Líquido |
| **Abertura da porta** | Lateral | **Interruptor de luz com porta aberta** | Sim |
| **Tipo de puxador** | Rotativo | **Iluminação** | 2 lâmpadas LED |
| **Vidro** | Abre com dobradiça | **Potência das lâmpadas** | 2x14W |
| **Potência da ventoinha** | 2x200 W | **Porta USB** | Sim |
| **RPM da ventoinha** | Progressão % | **Sistema de arrefecimento** | Sim |
| **RPM standard da ventoinha** | 2850 rpm | **Nº de entradas de água** | 1 |
| **RPM da ventoinha na velocidade inferior** | 1425 rpm | **Tubo de carga de água** | Sim |
| **Injeção de água em cada ventoinha** | Sim | **Depósito de detergente exterior** | Sim |
| **Steam control** | 5-100% (min-max) | **Pressão da entrada de água** | 200-1000 kPa (min-max) |
| **Caldeira aberta** | Sim | **Comprimento do cabo de alimentação** | 170 cm |
| **Ø de drenagem** | 1" 1/2 - DN 40 mm | **Painel traseiro** | Porta galvanizada |
| **Posição de exaustão** | Traseira | **Proteção IPX** | IPX4 |

## Dados de logística

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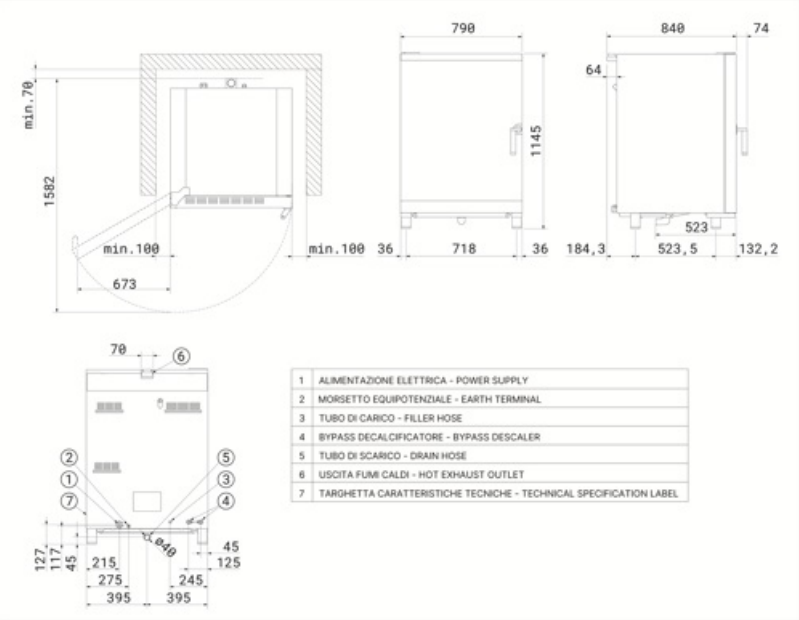
|---|---|---|---|
| **Dimensões do produto embalado (LxPxA)** | 960x960x1300 mm | **Peso líquido (kg)** | 140,000 kg |
| **Código EAN** | 8017709338879 | **Peso bruto (kg)** | 160,000 kg |




| | |
|---|---|
| 1 | ALIMENTAZIONE ELETTRICA - POWER SUPPLY |
| 2 | MORSETTO EQUIPOTENZIALE - EARTH TERMINAL |
| 3 | TUBO DI CARICO - FILLER HOSE |
| 4 | BYPASS DECALCIFICATORE - BYPASS DESCALER |
| 5 | TUBO DI SCARICO - DRAIN HOSE |
| 6 | USCITA FUMI CALDI - HOT EXHAUST OUTLET |
| 7 | TARGHETTA CARATTERISTICHE TECNICHE - TECHNICAL SPECIFICATION LABEL |

# Acessórios Compatíveis

**CLB45LSE**

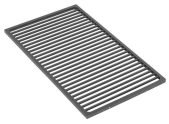
Flow meter for filter FB45LSE1100

**FB45LSE1100**

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

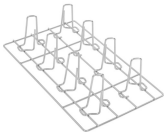
**FB45LSE500**

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



**G11T**

Non-stick GN1/1 tray



**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

**RUTVL**

Set of 4 wheels, fits all professional oven tables

**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

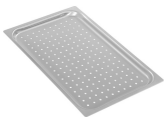
**T11XH65**

GN1/1 aluminium tray, 65 mm height

**T8S11T**

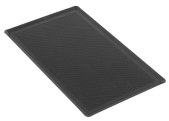
8 holes GN 1/1 non-sticking tray

**TB45LSE**



**TF11XH2**

GN 1/1 perforated aluminium tray, 20 mm height



**TMF11TH2**

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

## Symbols glossary

Elétrico: a fonte de energia do forno é a eletricidade.

Fan speed adjustable between 50 and 100% of the speed

Fan forced heating

Barbecue: aquecimento seco para grelhados perfeitos.

Saturated steam created by boiling in the cavity

Sous-vide baixa temperatura

Humidity and heat controlled proving

Core probe baking by temperature difference (Δ t)

Automatic washing

Steam generated by injectiong water into the fan and evaporation on the heating element

Steam and hot air combined cooking

# 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.

### 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.