

SPO10R2SD



| | |
|-------------------------------------|---------------------------------------|
| Family | Professional ovens |
| Subfamily | Combi steam oven 10 trays GN1/1 |
| Power supply | Electric |
| Oven type | Galileo Professional combi steam oven |
| Trays capacity | 10 trays GN1/1 |
| Power supply | 400 V 3N~ / 28A / 14,5 kW / 50-60Hz |
| Steam generation | 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 stripes | Yes | Digit display color | Multicolor |
| Colour | Stainless steel/Black | Front panel | Glass/Stainless steel |
| Display type | TFT digital, 7 inches touch | Series | Galileo Professional |

Controls

| | | | |
|---------------------------------|--|---------------------------|-------------------------------|
| Storable programs number | 512 | Hold function | Adjustable |
| Preset recipes | >100 | Forced cooling | Yes |
| Timer setting range | 0-23:59' (min. - max.) | Chimney regulation | Automatic |
| Cooking steps | 8 + preriscaldamento + mantenimento | Wash programs | Short/medium/long/grill/rinse |
| Delayed start | Yes; No | HACCP data | Yes |
| Pre-heating | Yes | Self diagnostic | Yes |

Options

Combinable hood K510X

Accessories included

| | | | |
|-------|------------------------------|---------------|-----|
| Probe | 4 points external core probe | Manual shower | Yes |
|-------|------------------------------|---------------|-----|

Electrical Connection

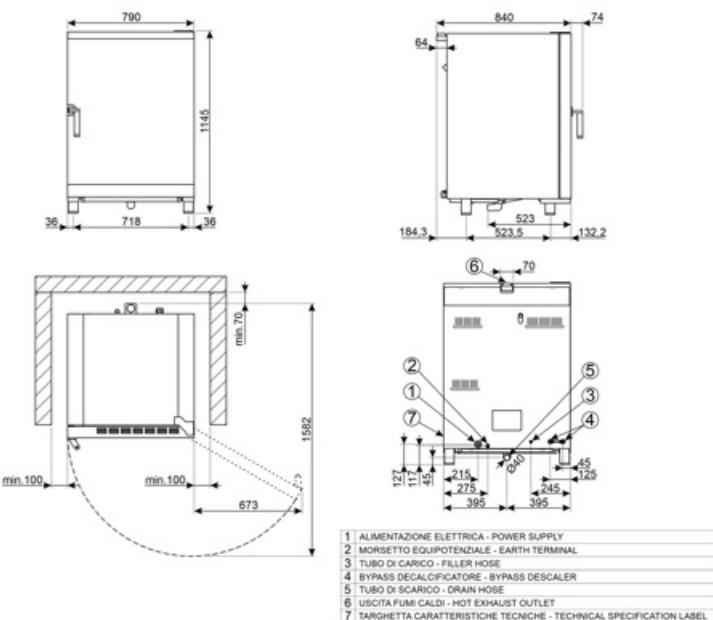
| | |
|------|-------------|
| Plug | Not present |
|------|-------------|

Construction

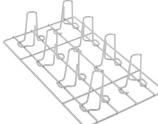
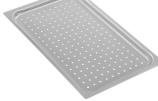
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|----------------------------------|------------------------------------|--------------------------------|------------------------|
| Oven materials | Stainless steel / glass / plastics | Drain diameter | 1" 1/2 - DN 40 mm |
| Cavity dimensions (WxDxH) | 670x560x860 mm | Exhaust position | Back |
| Cavity material | Stainless steel | Components cooling system | Yes |
| Shelves number | 10 | Timer type | Electrical |
| Tray frame support | Stainless steel AISI 304 | Temperature range | 30-270°C |
| Adapter kit for trays 600x400 mm | Yes | End cooking signal | Yes |
| Shelves distance | 70 mm GN1/1 - 90 mm EN 600x400 | Safety switch with open door | Yes |
| Door construction | Triple glass | Manual reset safety thermostat | Yes |
| Door opening | Lateral - right hinge | Removable deflector | Yes |
| Handle type | Rotating | Detergent type | Liquid |
| Glass | Openable with hinge | Integrated detergent tank | Vanishing 3l |
| Fan type and number | 2 ventole con inversione rotazione | Lighting | 2 LED lamps |
| Pulse fan | Yes | Light power | 2x14W |
| Fan motor power | 2x200 W | USB port | Yes |
| Engine rpm | Progressive % | Drain water cooling system | Yes |
| Motor rpm in standard speed | 2850 rpm | Water entries number | 1 |
| Motor rpm in low speed | 1425 rpm | Water load pipe | Yes |
| Water injection on each fan | Yes | Water inlet pressure | 200-1000 kPa (min-max) |
| Humidification levels | None | Power cable length | 170 cm |
| Steam control | 5-100% (min-max) | Back panel | Galvanized |
| Open boiler | Yes | IPX protection | IPX4 |

Logistic Information

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|-----------------------------------|-----------------|--------------|------------|
| Packed product dimensions (WxDxH) | 1300x960x960 mm | Net weight | 140.000 kg |
| EAN code | 8017709345440 | Gross weight | 160.000 kg |



Compatible Accessories

| | | | |
|--|---|---|--|
|  | 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 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 |

Symbols glossary

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|--|--|---|--|
|  | Electric |  | Fan speed adjustable between 50 and 100% of the speed |
|  | Fan forced heating |  | Core probe baking by temperature difference (Δt) |
|  | Automatic washing |  | Dry heat for a perfect grill |
|  | Steam generated by injecting 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 proving | | |

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.

3lt retractable tank

Retractable tank with intelligent detergent level monitoring

The oven is equipped with a practical 3-litre retractable container for liquid detergent, designed to simplify and speed up cleaning operations. Thanks to this tank, up to 45 washes can be carried out before a refill is needed. The detergent level is always monitored via the "detergent level" bar displayed on the screen, which uses three intuitive colours: green to indicate a full tank, yellow for an intermediate level, and red to alert when a refill is required.

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.