

SPO10R2SD



Family Professional ovens

Combi steam oven 10 trays GN1/1 Subfamily

Power supply Electric

Oven type Galileo Professional combi steam

oven

Trays capacity 10 trays GN1/1

400 V 3N~ / 28A / 14,5 kW / 50-60Hz Power supply

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

Colour

Display type Digit display color Yes

Stainless steel/Black TFT digital, 7 inches touch

Multicolor

Front panel

Logo Series Glass/Stainless steel

Smeg printed

Galileo Professional

Controls

Storable programs

number

Preset recipes

Timer setting range Cooking steps

512

>100 0-23:59' (min. - max.)

8 + preriscaldamento +

mantenimento

Delayed start Yes: No Pre-heating Yes

Hold function Forced cooling Chimney regulation Wash programs

HACCP data Self diagnostic Adjustable

Yes

Automatic

Short/medium/long/grill/rinse

Yes Yes

Options



Combinable hood K510X

Accessories included

Probe 4 points external core probe Manual shower Yes

Electrical Connection

Plug Not present

Construction

Oven materials Stainless steel / glass /

plastics

Cavity dimensions 670x560x860 mm

(WxDxH)

Cavity material

Shelves number

Tray frame support

Adapter kit for trays 600x400 mm

Shelves distance

Door construction

Door opening

Handle type

Glass

Fan type and number

Pulse fan

Fan motor power

Engine rpm

Motor rpm in standard

speed

Motor rpm in low speed

Water injection on each

Humidification levels

Steam control

Open boiler

Stainless steel

10

Stainless steel AISI 304

70 mm GN1/1 - 90 mm EN

600x400

Triple glass

Lateral - right hinge

Rotating

Openable with hinge

2 ventole con inversione

rotazione

Yes

2x200 W Progressive %

2850 rpm

1425 rpm

None

5-100% (min-max)

Drain diameter 1" 1/2 - DN 40 mm

Exhaust position Components cooling

system

Timer type Temperature range 30-270°C End cooking signal

Safety switch with open Yes

door

Manual reset safety

thermostat

Removable deflector Detergent type Integrated detergent

tank

Lighting Light power **USB** port

Drain water cooling

system

Water load pipe Water entries number

Water inlet pressure

Power cable length

Back panel IPX protection

Back

Yes

Electrical

Yes

Yes

Yes Liquid

Vanishing 31

2 LED lamps 2x14W

Yes

Yes

Yes

200-1000 kPa (min-max)

170 cm Galvanized

IPX4

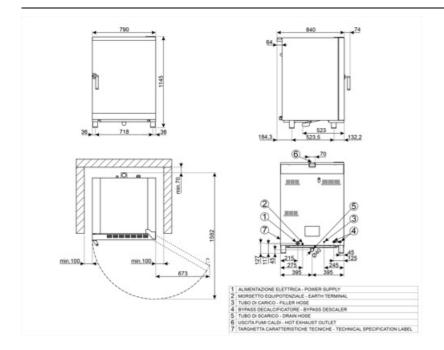
Logistic Information

Net weight 140,000 kg Packed width 960 mm Packaged depth 960 mm

Height (mm) packed Gross weight (kg) Packed product dimensions

1300 mm 160,000 1300x960x960







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



SLFT

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



STDM

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



SMEG SPA

26/10/2025



Symbols glossary

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Electric



Fan forced heating



Automatic washing



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



Steam and hot air combined cooking



Humidity and heat controlled proving



Fan speed adjustable between 50 and 100% of the speed



Core probe baking by temperature difference (Δ t)



Dry heat for a perfect grill



Saturated steam created by boiling in the cavity



Low cooking 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.

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.