# SPO10R2SD



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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

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|---|---|---|---|
| **Potential equalisation** | Yes | **Ficha elétrica** | Não |

## ESPECIFICAÇÕES TÉCNICAS

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| **Material do forno** | Aço Inox / Vidro / Plástico |
| **Dimensões da cavidade (LxPxA)** | 670x560x860 mm |
| **Material da cavidade** | Aço inox |
| **Níveis de tabuleiros** | 10 |
| **Suporte dos tabuleiros** | Aço inox AISI 304 |
| **Kit de adaptação para tabuleiros 600x400 mm** | Sim |
| **Distância entre tabuleiros** | 70 mm |
| **Material da porta** | Vidro triplo |
| **Abertura da porta** | Lateral - dobradiça à direita |
| **Tipo de puxador** | Rotativo |
| **Vidro** | Abre com dobradiça |
| **Potência da ventoinha** | 2x200 W |
| **RPM da ventoinha** | Progressão % |
| **RPM standard da ventoinha** | 2850 rpm |
| **RPM da ventoinha na velocidade inferior** | 1425 rpm |
| **Injeção de água em cada ventoinha** | Sim |
| **Steam control** | 5-100% (min-max) |
| **Caldeira aberta** | Sim |
| **Ø de drenagem** | 1" 1/2 - DN 40 mm |
| **Posição de exaustão** | Traseira |

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|---|---|
| **Sistema de arrefecimento** | Sim |
| **Tipo de temporizador** | Elétrico |
| **Temperaturas** | 30-270°C |
| **Aviso de final de cozedura** | Sim |
| **Interruptor de segurança com porta aberta** | Sim |
| **Reset de segurança do termostato** | Sim |
| **Deflector removível** | Sim |
| **Tipo de detergente** | Líquido |
| **Integrated detergent tank** | Vanishing 3l |
| **Interruptor de luz com porta aberta** | Sim |
| **Iluminação** | 2 lâmpadas LED |
| **Potência das lâmpadas** | 2x14W |
| **Porta USB** | Sim |
| **Sistema de arrefecimento** | Sim |
| **Nº de entradas de água** | 1 |
| **Tubo de carga de água** | Sim |
| **Pressão da entrada de água** | 200-1000 kPa (min-max) |
| **Comprimento do cabo de alimentação** | 170 cm |
| **Painel traseiro** | Porta galvanizada |
| **Proteção IPX** | IPX4 |

## Dados de logística

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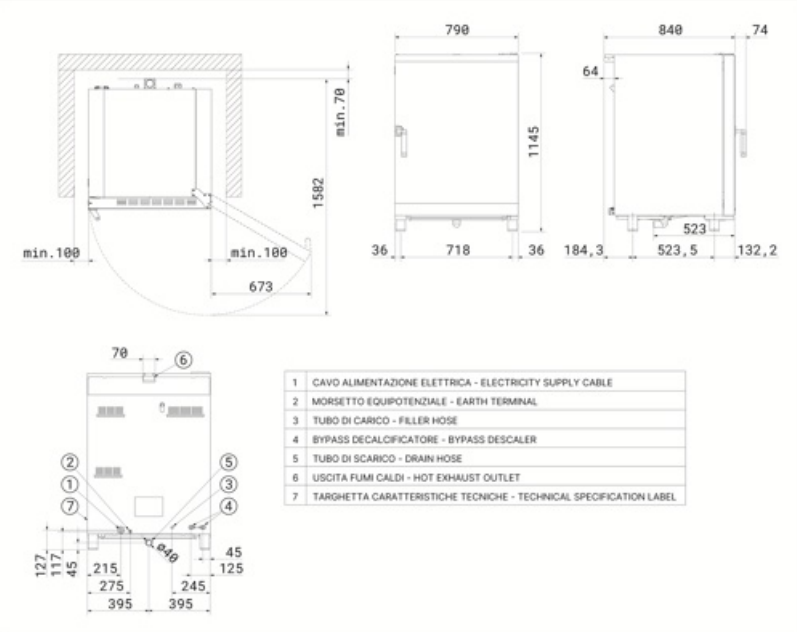
|---|---|---|---|
| **Dimensões do produto embalado (LxPxA)** | 960x960x1300 mm | **Peso líquido (kg)** | 140.000 kg |
| **Código EAN** | 8017709345440 | **Peso bruto (kg)** | 160.000 kg |







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|---|---|
| 1 | CAVO ALIMENTAZIONE ELETTRICA - ELECTRICITY SUPPLY CABLE |
| 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



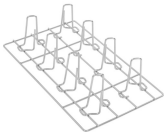
**CLB45LSE**

Flow meter for filter FB45LSE1100



**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



**RUTVL**

Set of 4 wheels, fits all professional oven tables



**T11TH40**

GN1/1 non-stick tray, 40 mm height

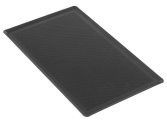


**T11XH65**

GN1/1 aluminium tray, 65 mm height



**TB45LSE**



**TMF11TH2**

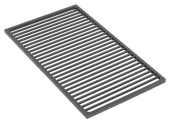
GN 1/1 non-sticking microperforated tray, 20 mm height



**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**

Chimney for Galileo Professional 8 and 10 trays

**T11TH20**



GN1/1 non-stick tray, 20 mm height

**T11XH20**



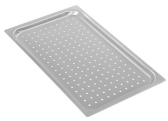
Aluminium GN1/1 tray, 20 mm height

**T8S11T**



8 holes GN 1/1 non-sticking tray

**TF11XH2**



GN 1/1 perforated aluminium tray, 20 mm height

## Symbols glossary


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


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)


Barbecue: aquecimento seco para grelhados perfeitos.


Saturated steam created by boiling in the cavity


Sous-vide baixa temperatura

# 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.