

# SP010R2SDL



**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

Yes

Front panel Logo

Series

Glass/Stainless steel

Smeg printed

Galileo Professional

Colour Display type Digit display color Stainless steel/Black

TFT digital, 7 inches touch

Multicolor

Controls

Storable programs

512

number

>100

Preset recipes Timer setting range

Cooking steps

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

8 + preriscaldamento +

mantenimento

**Delayed** start Yes: No Pre-heating

Yes

Hold function Adjustable

Forced cooling Yes

Chimney regulation Automatic

Wash programs **HACCP** data

Self diagnostic

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 / Drain diameter

plastics **Exhaust position** Back 670x560x860 mm

Cavity dimensions Components cooling Yes

(WxDxH) system Cavity material Stainless steel Timer type Electrical

Shelves number 10 Temperature range 30-270°C

1" 1/2 - DN 40 mm

Yes

Tray frame support Stainless steel AISI 304 End cooking signal Yes

Adapter kit for trays Safety switch with open Yes 600x400 mm door

70 mm GN1/1 - 90 mm EN Shelves distance Manual reset safety Yes

600x400 thermostat **Door construction** Triple glass

Removable deflector Lateral - right hinge Door opening Liquid Detergent type Handle type Rotating

2 LED lamps Lighting Glass Openable with hinge 2x14W Light power 2 ventole con inversione Fan type and number USB port Yes

rotazione Drain water cooling Yes Pulse fan Yes system

Fan motor power 2x200 W Water load pipe Yes Engine rpm Progressive % Water entries number 1

Motor rpm in standard 2850 rpm External detergent Yes speed containers system

Motor rpm in low speed 1425 rpm Water inlet pressure 200-1000 kPa (min-max) Water injection on each Power cable length 170 cm

Back panel Galvanized **Humidification levels** None IPX protection IPX4

Steam control 5-100% (min-max)

## **Logistic Information**

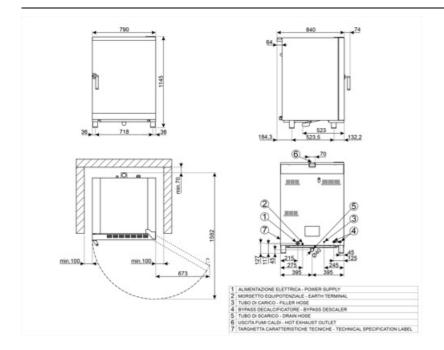
Open boiler

Net weight 140,000 kg Height (mm) packed 1300 mm Packed width 960 mm Gross weight (kg) 160,000 kg Packaged depth 960 mm Packed product 1300x960x960 mm

**SMEG SPA** 1/11/2025

dimensions







## **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



1/11/2025



# Symbols glossary

₽

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 ( $\Delta$  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.

#### 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.