SPO10R2SDL



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

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

Design

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

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

Exaustor compatível	K510X

Acessórios incluídos

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

Ligação elétrica

Potential equalisation	Yes	**Ficha elétrica**	Não

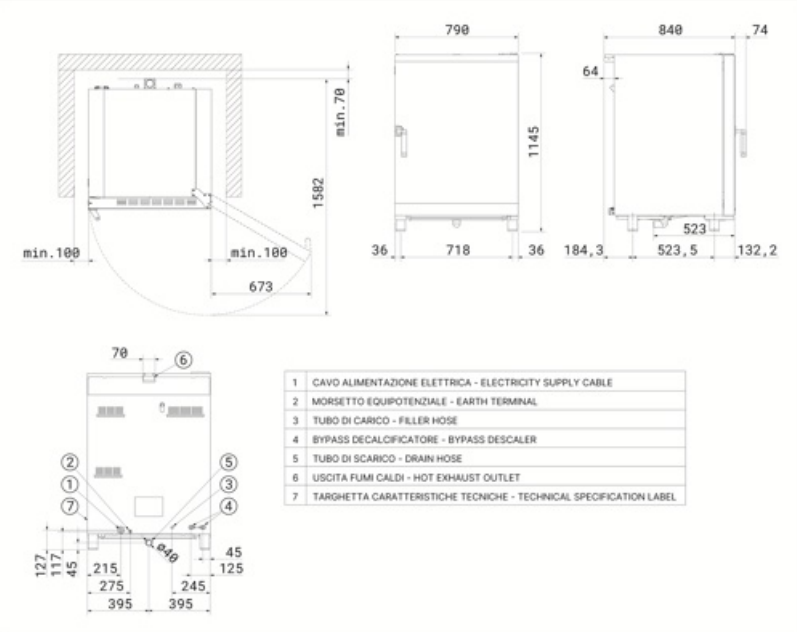
ESPECIFICAÇÕES TÉCNICAS

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

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
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
Depósito de detergente exterior	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

Dimensões do produto embalado (LxPxA)	960x960x1300 mm	**Peso líquido (kg)**	140,000 kg
Código EAN	8017709345457	**Peso bruto (kg)**	160,000 kg



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



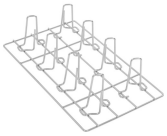
CLB45LSE

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

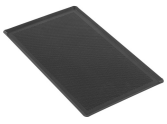


T11XH65

GN1/1 aluminium tray, 65 mm height



TB45LSE



TMF11TH2

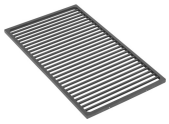
GN 1/1 non-sticking microperforated tray, 20 mm height



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



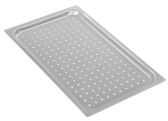
Aluminium GN1/1 tray, 20 mm height

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.

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.