

SPO8L2SDL



Family Professional ovens

Combi steam oven 8 trays 600x400 Subfamily

Power supply Electric

Oven type Galileo Professional combi steam

oven

Trays capacity 4 trays EN 600x400 mm

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



Glass/Stainless steel

Galileo Professional

Adjustable

Automatic

Short/medium/long/grill/rinse

Yes

Yes

Yes

Target

Industries Hotels; Restaurants;

> Butcher shops / Delicatessens; Care facilities; Commercial food services; Grocery shops /

Food retail

Aesthetics

Door with stainless

steel stripes

Colour

Yes

Front panel Logo

Hold function

Forced cooling

Wash programs

Self diagnostic

HACCP data

Chimney regulation

Series

Smeg printed

TFT digital, 7 inches touch Display type Digit display color

Multicolor

Controls

Storable programs

number

512

Preset recipes

Timer setting range Cooking steps

>100

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

Stainless steel/Black

8 + preriscaldamento +

mantenimento

Delayed start Yes: No

Pre-heating 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 1" 1/2 - DN 40 mm

plastics Exhaust position Back

Cavity dimensions 670x560x860 mm Components cooling Yes

(WxDxH) system

Cavity material Stainless steel Timer type Flect

Shelves number 8 Timer type Electrical Temperature range 30-270°C

Tray frame support Stainless steel AISI 304 End cooking signal Yes

Adapter kit for trays Yes Safety switch with open Yes

600x400 mm door Shelves distance 90 mm Manual reset safety. Yes

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Door construction Triple glass thermostat

Door opening Lateral - left hinge Removable deflector Yes

Fan type and number 2 ventole con inversione Light power 2x14W rotazione USB port Yes

Pulse fanYesDrain water coolingYesFan motor power2x200 WsystemEngine rpmProgressive %Water load pipeYes

Motor rpm in standard 2850 rpm Water entries number 1
speed External detergent Yes

Motor rpm in low speed 1425 rpm containers system

Water injection on each Yes Water inlet pressure 200-1000 kPa (min-max)

Humidification levels None Back panel Galvanized

Steam control 5-100% (min-max) IPV protection IPV4

Open boiler Yes IPX protection IPX4

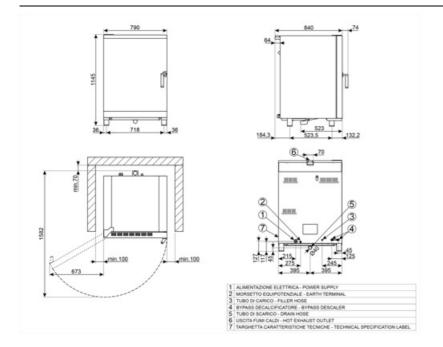
Logistic Information

Net weight140,000 kgHeight (mm) packed1300 mmPacked width960 mmGross weight (kg)160,000 kgPackaged depth960 mmPacked product1300x960x960 mm

SMEG SPA 30/10/2025

dimensions







Compatible Accessories



3743

Kit of 4 flat aluminum trays EN 600×400 mm



3751

Flat perforated aluminium tray (4pcs)



3805

Kit of 4 chrome-plated wire grids EN 600×400 mm



3810

Kit of 4 wave wire grids for baguettes EN 600×400 mm



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



R10GN

GN/1 trays guide kit for 8 trays Galileo Professional



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



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.

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.