SPO10L2SD

Product Family	Ovens
Subfamily	Combi oven 10 GN1/1 - 8 600x400 trays
Oven type	Galileo Professional combi steamer oven
Tray capacity	e
Default power supply	400 V 3N~ / 28A / 14,5 kW / 50-60Hz
Steam technology	Direct and Open boiler
Maximum depth with open door	1581 mm
Adjustable feet	Yes
Net weight (kg)	140,000 kg
Product dimensions WxDxH	790x840x1145 mm
EAN code	8017709345433

Target

Potential users	Hotels; Restaurants/Catering; Bakery/Pastry making; Industrial pastry & bakery test kitchen; Butcher's shops; Hospitals; Schools

Aesthetics

Colour	Stainless steel/Black	**Digital display colour**	Multicolour
Door with stainless steel strip	Yes	**Front panel**	Glass/Stainless steel
		Logo	Smeg printed
Display type	Yes, 7 inches touch		

Controls

Number of recipes	512 max.	**Hold function**	Same time
Recipes	Yes	**Forced cool down**	Boiler 71°C/Tank 60°C-50"
Adjustable timer	1 minute-12hrs, 12hrs-59minutes, continuous	**Adjustable chimney**	Automatic
		Wash programs	Yes
Cooking steps	Yes	**HACCP data**	Scheduled start H/12
Delayed start	Yes; No	**Self diagnostic**	Yes
Pre-heating	Yes		

Programs / Functions

Cooking functions

Fan assisted	Direct steam	Open boiler steam
Core probe + Δ t	Combined cooking	Vacuum low temperature
Grill	Prooving	

Adjustable fan speed

Adjustable fan speed in percentage

Wash system

Automatic /self-cleaning washing

Options

Condense hood	K510X

Accessories Included

Core temperature probe	4 points external core probe	**Manual shower**	Yes

Construction

Oven material	Stainless steel/glass/plastics	**Drain dimensions**	40mm
Cavity dimensions (WxDxH)	670x560x860 mm	**Exhaust exit**	Back
		Cooling system	Yes
Cavity material	Stainless steel	**Time adjustment**	Electronic timer
No. of shelves	10 GN1/1 o 8 EN 600x400	**Temperature range**	30-270°C
Tray support frame	Stainless steel AISI 304	**End of cooking alarm**	Yes
Kit for adapting to 600x400 mm trays	Chromed wire double format	**Heating element interruption with open door**	Yes
Distance between shelves	90 mm	**Manual safety thermostat reset**	Yes
Door construction	Yes	**Removable deflector**	Yes
Door opening	Lateral		
Handle type	New ergonomics	**Detergent type**	Liquid
		Detergent tank	Yes, internal and retractable
Inner glass	Openable		
Fan type and number	2 fans with reverse rotation	**No. of lights**	2 LED lights
Pulse fan	Yes	**Light power**	2x14W
Fan motor power	2x200W	**USB port**	Yes
Fan speed	Progressive %	**Cooling system**	Yes

Max motor speed (rpm)	2	**Water connection**	Yes
Low motor speed (rpm)	1425 rpm	**Water entries no.**	1
Humidification system on each fan	Yes	**Power cable length**	170 cm
		Back panel	Galvanized
Steam assisted levels	Automatic and progressive percentage	**IPX protection**	Scheduled departure and end cooking with automatic shutdown
Open boiler	Yes		
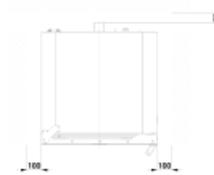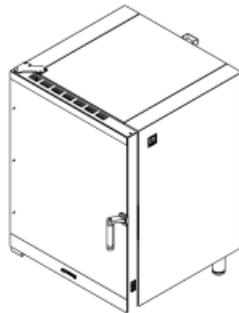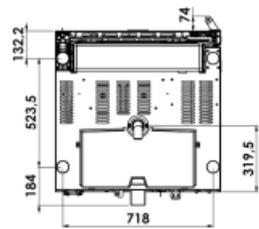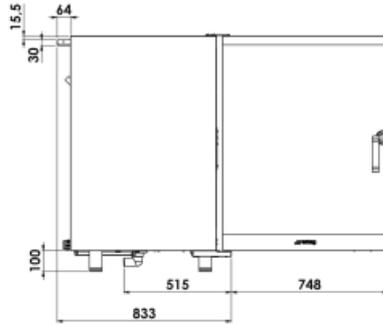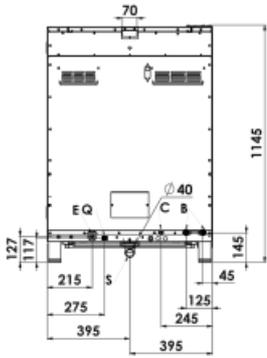
Q	MORSETTO EQUIPOTENZIALE EARTH TERMINAL	
E	CAVO ALIMENTAZIONE ELETTRICA ELECTRICITY SUPPLY CABLE	
C	TUBO DI CARICO FILLER HOSE	
S	TUBO DI SCARICO DRAIN HOSE	
B	BYPASS DECALCIFICATORE BYPASS DESCALER	

Not included accessories

FB45LSE1100

Water treatment filter for PO45LSE; 7.900 litres capacity with 10 Kh° hardness and bypass set 1

CLB45LSE

Flow meter for filter FB45LSE1100

G11T

Non-stick GN1/1 tray for Galileo professional

T11XH20

2cm height aluminium GN1/1 tray for Galileo professional

TF11XH2

Perforated aluminium GN1/1 tray for Galileo professional

T11TH40

4cm height GN1/1 non-stick tray for Galileo professional

STDM

Galileo oven support frame - 4 trays

FB45LSE500

Water treatment filter for Galileo professional oven; 4.675 litres capacity with 10 Kh hardness and bypass set 1

KCAM10

Chimney kit for Galileo professional 10 trays

TB45LSE

Water treatment filter head connection kit

TMF11TH2

GN 1/1 non-sticking microperforated tray

T8S11T

8 holes GN 1/1 non-sticking tray for Galileo professional

T11XH65

6,5cm height aluminium GN1/1 tray for Galileo professional

T11TH20

2cm height GN1/1 non-stick tray for Galileo professional

G11X8P

8 vertical GN1/1 chicken grid for Galileo professional

SLFT

Shelf kit for Galileo professional tables

R8EN6040

Support kit for 8 EN 600x400 trays for Galileo professional oven

Symbols glossary

	Adjustabel speed fan			Automatic washing
	Dry heat for a perfect grill			Core probe + Δ t
	Fan forced			Humidity and heat controolled prooving
	Steam and hot air combined cooking			Steam generated by injectiong water into the fan and evaporation on the heating element
	Saturated steam created by boiling in the cavity			Low cooking sous-vide