

951351

GOM10M

**M SERIES TECNOCOMBI XTRA GAS COMBI
STEAMER WITH 10 TRAYS GN1/1,
ELECTROMECHANICAL CONTROL AND DIRECT
STEAM**



- 10-tray GN 1/1 gas combi steamer, electromechanical control, with direct steam and atmospheric burners.
- Cooking chamber lighting through LEDs in the door.
- Deep drawn and hermetically welded cooking chamber.
- Cooking chamber made of AISI 304 stainless steel (1 mm thick) featuring rounded corners to prevent dirt buildups. The polished steel finish improves heat refraction, reduces steel roughness, and prevents corrosion from chemicals, allowing easy removal of food residues.
- AISI 304 watertight door with high-performance and easily replaceable gasket and 2 glass panes: the outer pane is 4 mm thick and the inner pane is 6 mm thick with a thermal reflective treatment for enhanced energy efficiency. Air tunnel in the door for operator safety.
- Anti-slip and anti-fingerprint handle with right/left opening.
- User-friendly control panel: the first knob adjusts the temperature; the second adjusts the cooking time; the third is the switch to set the amount of humidity to inject into the chamber with 7 levels.
- The professional fans feature the autoreverse function.
- The deflector ensures uniform cooking and is designed for optimal heat distribution in the chamber. The grills are conveniently spaced.
- Manual vent opening.
- External shower (optional).

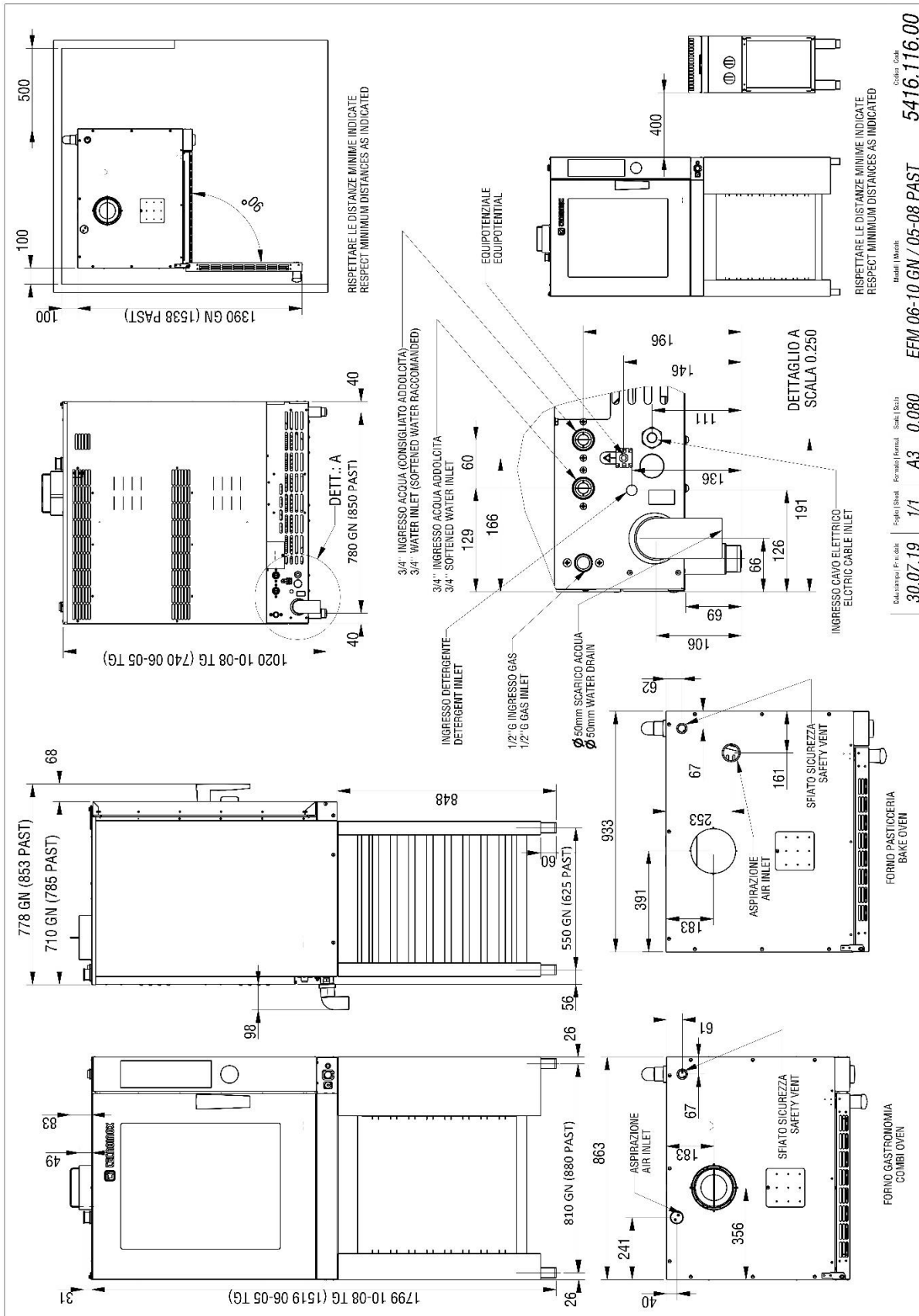
TECHNICAL DATA

TOTAL POWER	19 + 0,5 kW	GAS POWER	19 kW
ELECTRIC POWER	0,5 kW	CAMPO_0002	50
CAMPO_0003	220-240 ~	MOTOR FAN ELECTRIC POWER	0,5 kW
TRAY CAPACITY	n° 10xGN1/1	MAXIMUM FOOD LOAD	50 Kg
NATURAL GAS CONSUMPTION	2,01 m³/h	LPG CONSUMPTION	1.5 m³/h
COOKING CHAMBER DIMENSIONS	59x38x73 cm	GUIDES	n° 10
VERTICAL DISTANCE BETWEEN TRAYS	6,5 cm	CAMPO_0138	3 x 1,5
THERMAL INSULATION THICKNESS	35 mm	MIXED CYCLE TEMPERATURE	50÷275 °C
CONVECTION CYCLE TEMPERATURE	50÷275 °C	TIMER	0-120 min
CAMPO_0139	H07 RN-F	OVEN TYPE	Electromechanical - GN1/1 tray
FAN SPEED	1	CE GAS CERTIFICATE NUMBER	CE-0085CP0593
WATER CONNECTION POSITION	4cm	WATER DRAIN POSITION	4cm
CAMPO_0165	41	CAMPO_0166	155
CAMPO_0167	0	GAS CONNECTION HEIGHT (H)	126 mm
GAS CONNECTION HEIGHT (X)	27 mm	GAS CONNECTION HEIGHT (Y)	0 mm
WATER CONNECTION DIAMETER	3/4"	WATER CONNECTION HEIGHT (H)	126 mm
WATER CONNECTION HEIGHT (X)	185 mm	WATER CONNECTION HEIGHT (Y)	0 mm
SOFTEN WATER CONNECTION HEIGHT (H)	126 mm	SOFTEN WATER CONNECTION HEIGHT (X)	125 mm
SOFTEN WATER CONNECTION HEIGHT (Y)	0 mm	DRAIN DIAMETER	1,9685"
DRAIN CONNECTION HEIGHT (H)	38 mm	DRAIN CONNECTION HEIGHT (X)	65 mm
DRAIN CONNECTION HEIGHT (Y)	67 mm	CAMPO_0185	65
CAMPO_0186	65/75	CAMPO_0187	3
WIDTH	86 cm	DEPTH	72 cm
HEIGHT	102 cm	PACKAGE WIDTH	95 cm
PACKAGE DEPTH	85 cm	PACKAGE HEIGHT	128 cm
CAMPO_0061	118	CAMPO_0062	133,5
CAMPO_0063	1,03	CAMPO_0064	84198180
NOMINAL THERMAL POWER	19 kW	LATENT HEAT RELEASE	3420.0 W
SENSIBLE HEAT RELEASE	2850.0 W	STEAM RELEASE	5035.0 g/h

ACCESSORIES

091910	GN1/1 STAINLESS STEEL BAKING GRID FOR POULTRY	091946	STAINLESS STEEL MESH BASKET FOR PRE-FRIED FOOD
091947	TEFLON-COATED ALUMINIUM SPECIAL GRID FOR VEGETABLES	091949	STAINLESS STEEL BAKING GRID FOR SKEWERS
091950	ALUMINIUM TEFLON-COATED SPECIAL GRID FOR MEAT AND FISH	091951	ALUMINIUM TEFLON COATED TRAY FOR EGGS AND OMELETTES
091952	ALUMINIUM SMOOTH TEFLON-COATED TRAY H=20MM	091953	ALUMINIUM SMOOTH TEFLON-COATED TRAY H=40MM
091954	ALUMINIUM SMOOTH TEFLON-COATED TRAY H 65MM	9032	GN1/1 STAINLESS STEEL SMOOTH BAKING TRAY H=20MM
9033	GN1/1 STAINLESS STEEL SMOOTH BAKING TRAY H=40MM	9034	GN1/1 STAINLESS STEEL SMOOTH BAKING TRAY H=65MM
9055	GN1/1 STAINLESS STEEL BAKING GRID	9056	GN1/1 STAINLESS STEEL PERFORATED BAKING TRAY H=20MM
9057	GN1/1 STAINLESS STEEL PERFORATED BAKING TRAY H=40MM	9058	GN1/1 STAINLESS STEEL PERFORATED BAKING TRAY H=65MM
9059	GN1/1 ENAMELLED BACKING TRAY H=20MM	9060	GN1/1 ENAMELLED BACKING TRAY H=40MM
9061	GN1/1 ENAMELLED BACKING TRAY H=65MM	951912	EXTERNAL SPRAY GUN
951917	ALUMINIUM TRAY WITH HEAT RETENTION FOR PIZZA (GN1/1)	951933	ALUMINIUM SMOOTH TEFLON COATED TRAY WITH HEAT RETENTION
951934	ALUMINIUM RIBBED TEFLON COATED TRAY WITH HEAT RETENTION	951935	DRAUGHT DIVERTER FOR TECNOCOMBI GAS OVENS
951938	CLOSED CABINET WITH SIDE RUNNERS AND DETERGENT TANK SUPPORT FOR GN1/1 OVENS - 7 TRAYS CROSSWISE	951939	HOT CLOSED CABINET, SIDE RUNNERS FOR GN 1/1 OVENS - 7 TRAYS CROSSWISE
951953	TEFLON COATED ALUMINIUM TRAY GN1/1	951954	PERFORATED TEFLON COATED ALUMINIUM TRAY GN1/1
951961	PIPING KIT FOR WATER INLET AND OUTLET	951972	COVERING PANEL FOR TECNOCOMBI OVENS WITH EXHAUST HOOD ON BASE, CABINET, HOT CABINET OR HUMIFIED CABINET
951974	BASE FOR 6 AND 10 GN1/1 TRAY TECNOCOMBI OVENS	951976	BASE WITH SIDE RUNNERS FOR 6 AND 10 GN1/1 TRAYS TECNOCOMBI OVENS
951981	STACKING ELEMENT FOR 6 AND 10 GN1/1 TRAY TECNOCOMBI OVENS ON 5-TRAY BLAST FREEZERS	951983	WHEELS KIT FOR OVENS BASE

INSTALLATION SCHEMES



30.07.19 / 1/1 A3 0.080 EFM 06-10 GN / 05-08 PAST 5416.116.00