

951650

EOM06M

**M SERIES TECNOCOMBI XTRA ELECTRIC COMBI
STEAMER WITH 6 TRAYS GN1/1
ELECTROMECHANICAL CONTROL AND DIRECT
STEAM**



- 6-tray GN 1/1 electric combi steamer, electromechanical control, with direct steam.
- 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	8,25 kW	ELECTRIC POWER	8,25 kW
CAMPO_0002	50	CAMPO_0003	380-415 3N~
MOTOR FAN ELECTRIC POWER	0,25 kW	CONVECTION UNIT POWER	8 kW
TRAY CAPACITY	n° 6xGN1/1	MAXIMUM FOOD LOAD	30 Kg
COOKING CHAMBER DIMENSIONS	59x38x45 cm	GUIDES	n° 6
VERTICAL DISTANCE BETWEEN TRAYS	6,5 cm	CAMPO_0138	5 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	WATER CONNECTION POSITION	4cm
WATER DRAIN POSITION	4cm	CAMPO_0165	35
CAMPO_0166	702	CAMPO_0167	0
WATER CONNECTION DIAMETER	3/4"	SOFTEN WATER CONNECTION HEIGHT (H)	55 mm
SOFTEN WATER CONNECTION HEIGHT (X)	805 mm	SOFTEN WATER CONNECTION HEIGHT (Y)	0 mm
DRAIN DIAMETER	1,9685"	DRAIN CONNECTION HEIGHT (H)	31 mm
DRAIN CONNECTION HEIGHT (X)	667 mm	DRAIN CONNECTION HEIGHT (Y)	70 mm
CAMPO_0185	65	CAMPO_0186	65/75
CAMPO_0187	3	WIDTH	86 cm
DEPTH	72 cm	HEIGHT	74 cm
PACKAGE WIDTH	93 cm	PACKAGE DEPTH	85 cm
PACKAGE HEIGHT	100 cm	CAMPO_0061	80
CAMPO_0062	90,2	CAMPO_0063	0,79
CAMPO_0064	84198180	LATENT HEAT RELEASE	1485.0 W
SENSIBLE HEAT RELEASE	990.0 W	STEAM RELEASE	2186.25 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	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	951992	CONDENSATING EXTRACTOR HOOD FOR 6 GN1/1AND 10 GN1/1 TECNOCOMBI, 230V, 50/60HZ,0.25KW MOTOR
951993	STACKING KIT FOR 6+10 TRAYS NEXT/TECNOCOMBI ELECTRIC OVENS	951994	STACKING KIT FOR 6+6 TRAYS NEXT/TECNOCOMBI ELECTRIC OVENS

INSTALLATION SCHEMES

