

952642

EOM06D

## **D SERIES TECNOCOMBI ELECTRIC COMBI STEAMER WITH 6 TRAYS GN1/1 ELECTRONIC CONTROL, PROGRAMMABLE RECIPES AND DIRECT STEAM**



- 6-tray GN 1/1 electric digital combi steamer with direct steam.
- 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.
- The capacitive touch buttons and push & scroll dial speed up the selection and confirmation procedures.

The control panels are equipped with:

- two alphanumeric displays: one for temperature control and one for time or the temperature detected by the core probe;
- a high-visibility colour LCD-TFT display, ensuring optimal visualisation of recipes and 8 energy-efficient cooking cycles for excellent end results.
- The professional fans are governed by an inverter, work with 4 speeds and stop instantly when rotation is reversed and the door is opened.
- In the mixed cycle you can manage up to 19 humidity levels at 5% intervals from 0% to 90%.
- The play button lights up in different colours to show the status of the oven.
- Programmable steam puff up to 20 seconds, enhancing humidity levels in the cooking chamber during convection mode.
- Up to 300 cooking programs, including both uploaded and chef-created ones.
- Cloud platform for controlling recipes and ovens easily.

## TECHNICAL DATA

TOTAL POWER	8,25 kW	ELECTRIC POWER	8,25 kW
FREQUENCY	50/60 Hz	VOLTAGE	380-415 3N~ V
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	59x37,5x49 cm	GUIDES	n° 6
VERTICAL DISTANCE BETWEEN TRAYS	7 cm	MINIMUM POWER CABLE CROSS-SECTION	5 x 1,5 n° - mm <sup>2</sup>
THERMAL INSULATION THICKNESS	35 mm	STEAM CYCLE TEMPERATURE	50±120 °C
MIXED CYCLE TEMPERATURE	50±250 °C	CONVECTION CYCLE TEMPERATURE	50±265 °C
TIMER	0-540 min	ELECTRIC CABLE TYPE	H07 RN-F
OVEN TYPE	Digital - GN1/1 tray	FAN SPEED	4
WATER CONNECTION POSITION	4cm	WATER DRAIN POSITION	4cm
ELECTRICAL CONNECTION HEIGHT (H)	35 mm	ELECTRICAL CONNECTION HEIGHT (X)	702 mm
ELECTRICAL CONNECTION HEIGHT (Y)	0 mm	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	FOOT HEIGHT	65 mm
FOOT ADJUSTMENT	65/75 mm	IPX RATING	4
WIDTH	86 cm	DEPTH	71 cm
HEIGHT	74 cm	PACKAGE WIDTH	93 cm
PACKAGE DEPTH	85 cm	PACKAGE HEIGHT	100 cm
NET WEIGHT	86,5 kg	GROSS WEIGHT	96,5 kg
VOLUME	0,79 m <sup>3</sup>	HARMONISED CODE	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
951915	ALKALINE DETERGENT TANK (10LT) FOR OVENS	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
951950	NEEDLE CORE PROBE FOR VACUUM COOKING	951953	TEFLON COATED ALUMINIUM TRAY GN1/1
951954	PERFORATED TEFLON COATED ALUMINIUM TRAY GN1/1	951961	PIPING KIT FOR WATER INLET AND OUTLET
951971	CONDENSATE EXHAUST HOOD FOR 6 GN1/1 AND 10 GN1/1 TECNOCOMBI OVENS, 230V, 50/60HZ, 0.19KW MOTOR	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
951977	STACKING KIT FOR 1X6 GN1/1 AND 1X10 GN1/1 TECNOCOMBI ELECTRIC OVENS	951979	STACKING KIT FOR 2X6 GN1/1 TECNOCOMBI ELECTRIC OVENS
951980	STACKING KIT FOR 4-TRAY AND 6-TRAY (GN1/1) TECNOCOMBI ELECTRIC OVENS	951981	STACKING ELEMENT FOR 6 AND 10 GN1/1 TRAY TECNOCOMBI OVENS ON 5-TRAY BLAST FREEZERS
951983	WHEELS KIT FOR OVENS BASE	XXXXXXS	LEFT OPENING DOOR EXCEPT FOR OVENS WITH 16/20 TRAYS - TO BE REQUESTED WHEN ORDERING

INSTALLATION SCHEMES

