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ECM06D

## TECNOCOMPACT ELECTRIC COMBI STEAMER WITH 6 TRAYS GN1/1 ELECTRONIC CONTROL, PROGRAMMABLE RECIPES AND DIRECT STEAM



- 6-tray GN 1/1 compact electric digital combi steamer with direct steam.
- The Tecnocompact oven meets high performance standards in a small space. Trays are loaded lengthwise to minimise space.
- Pressed and hermetically welded 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 seal 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. Tunnel d'air dans la porte pour la sécurité de l'opérateur.
- Cooking chamber lighting through LEDs in the door on the door.
- 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           | 60±120 °C                    |
| MIXED CYCLE TEMPERATURE         | 60±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 DIAMETER       | 3/4"                 | DRAIN DIAMETER                    | 1,9685"                      |
| FOOT HEIGHT                     | 65 mm                | FOOT ADJUSTMENT                   | 65/75 mm                     |
| IPX RATING                      | 3                    | WIDTH                             | 50,5 cm                      |
| DEPTH                           | 87 cm                | HEIGHT                            | 80 cm                        |
| PACKAGE WIDTH                   | 106 cm               | PACKAGE DEPTH                     | 59 cm                        |
| PACKAGE HEIGHT                  | 103 cm               | NET WEIGHT                        | 98 kg                        |
| GROSS WEIGHT                    | 111 kg               | VOLUME                            | 0,65 m <sup>3</sup>          |
| HARMONISED CODE                 | 84198180             |                                   |                              |

## 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 |
| 951953 | TEFLON COATED ALUMINIUM TRAY GN1/1  | 951954 | PERFORATED TEFLON COATED ALUMINIUM TRAY GN1/1           |
| 951961 | PIPING KIT FOR WATER INLET AND OUTLET   | 951983 | WHEELS KIT FOR OVENS BASE                               |
| 951985 | CONDENSATE EXHAUST HOOD FOR TECNOCOMPACT OVENS WITH 6 AND 10 TRAYS (GN1/1), 220-240V, 50/60HZ, 0.19KW MOTOR | 951986 | BASE FOR ALL TECNOCOMPACT GN1/1 OVENS                   |
| 951987 | BASE WITH LENGTHWISE SIDE RUNNERS FOR ALL TECNOCOMPACT GN1/1 OVENS  | 951988 | STACKING KIT FOR 2 TECNOCOMPACT 6-TRAY (GN1/1) OVENS    |

INSTALLATION SCHEMES

