

954353

GOM10DSL

**D SERIES TECNOCOMBI GAS COMBI STEAMER WITH 10 TRAYS GN1/1, ELECTRONIC CONTROL, PROGRAMMABLE RECIPES, AUTOMATIC WASHING AND DIRECT STEAM**



- 10-tray GN 1/1 gas digital combi steamer with direct steam and atmospheric burners.
- Automatic self-cleaning including 4 cycles, with the longest lasting only 62 minutes.
- Multipoint core probe with 4 detection points included.
- Deep drawn 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 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.
- Cooking chamber lighting through LEDs in 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                        | 19 + 0,5 kW      | GAS POWER                          | 19 kW                |
| ELECTRIC POWER                     | 0,5 kW           | FREQUENCY                          | 50/60 Hz             |
| VOLTAGE                            | 220-240 ~ V      | MOTOR FAN ELECTRIC POWER           | 0,5 kW               |
| TRAY CAPACITY                      | n° 10xGN1/1      | MAXIMUM FOOD LOAD                  | 0002 Kg              |
| NATURAL GAS CONSUMPTION            | 2,01 m³/h        | COOKING CHAMBER DIMENSIONS         | 59x37,5x77 cm        |
| GUIDES                             | n° 10            | VERTICAL DISTANCE BETWEEN TRAYS    | 7 cm                 |
| MINIMUM POWER CABLE CROSS-SECTION  | 3 x 1,5 n° - mm² | 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                | CE GAS CERTIFICATE NUMBER          | CE-0085CP0593        |
| WATER CONNECTION POSITION          | 4cm              | WATER DRAIN POSITION               | 4cm                  |
| ELECTRICAL CONNECTION HEIGHT (H)   | 41 mm            | ELECTRICAL CONNECTION HEIGHT (X)   | 155 mm               |
| ELECTRICAL CONNECTION HEIGHT (Y)   | 0 mm             | 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            | FOOT HEIGHT                        | 65 mm                |
| FOOT ADJUSTMENT                    | 65/75 mm         | IPX RATING                         | 4                    |
| WIDTH                              | 86 cm            | DEPTH                              | 71 cm                |
| HEIGHT                             | 102 cm           | PACKAGE WIDTH                      | 93 cm                |
| PACKAGE DEPTH                      | 85 cm            | PACKAGE HEIGHT                     | 126 cm               |
| NET WEIGHT                         | 129 kg           | GROSS WEIGHT                       | 143,2 kg             |
| VOLUME                             | 0,99 m³          | HARMONISED CODE                    | 84198180             |
| NOMINAL THERMAL POWER              | 19 kW            | LPG CONSUMPTION                    | 1.5 kg/h             |
| LATENT HEAT RELEASE                | 3420.0 W         | SENSIBLE HEAT RELEASE              | 2850.0 W             |
| STEAM RELEASE                      | 5035.0 g/h       |                                    |                      |

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ACCESSORIES

INSTALLATION SCHEMES

