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EOM04DSL

## **D SERIES TECNOCOMBI ELECTRIC COMBI STEAMER WITH 4 TRAYS GN1/1 ELECTRONIC CONTROL, PROGRAMMABLE RECIPES, AUTOMATIC WASHING AND DIRECT STEAM**



- 4-tray GN 1/1 electric digital combi steamer with direct steam.
- Automatic self-cleaning including 4 cycles, with the longest lasting only 62 minutes.
- Multipoint core probe with 4 detection points included.
- 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                        | 6,25 kW              | ELECTRIC POWER                     | 6,25 kW                    |
| FREQUENCY                          | 50/60 Hz             | VOLTAGE                            | 380-415 3N~ V              |
| MOTOR FAN ELECTRIC POWER           | 0,25 kW              | CONVECTION UNIT POWER              | 6 kW                       |
| TRAY CAPACITY                      | n° 4xGN1/1           | MAXIMUM FOOD LOAD                  | 20 Kg                      |
| COOKING CHAMBER DIMENSIONS         | 59x37,5x35 cm        | GUIDES                             | n° 4                       |
| VERTICAL DISTANCE BETWEEN TRAYS    | 7 cm                 | MINIMUM POWER CABLE CROSS-SECTION  | 5 x 1 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"                       |
| WATER CONNECTION HEIGHT (H)        | 55 mm                | WATER CONNECTION HEIGHT (X)        | 745 mm                     |
| WATER CONNECTION HEIGHT (Y)        | 0 mm                 | 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                         | 3                    | WIDTH                              | 86 cm                      |
| DEPTH                              | 71 cm                | HEIGHT                             | 60 cm                      |
| PACKAGE WIDTH                      | 94 cm                | PACKAGE DEPTH                      | 86 cm                      |
| PACKAGE HEIGHT                     | 89 cm                | NET WEIGHT                         | 80 kg                      |
| GROSS WEIGHT                       | 94 kg                | VOLUME                             | 0,72 m <sup>3</sup>        |
| HARMONISED CODE                    | 84198180             | LATENT HEAT RELEASE                | 1125.0 W                   |
| SENSIBLE HEAT RELEASE              | 750.0 W              | STEAM RELEASE                      | 1656.25 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 |
| 951973 | BASE FOR 4 GN1/1 TRAY TECNOCOMBI OVENS  | 951975 | BASE WITH SIDE RUNNERS FOR 4 GN1/1 TRAYS TECNOCOMBI OVENS   |
| 951978 | STACKING KIT FOR 1X4, 1X10 AND GN1/1 TRAY 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   |

INSTALLATION SCHEMES

