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EOM20DSL B

**D SERIES TECNOCOMBI ELECTRIC COMBI STEAMER WITH 20 TRAYS GN1/1, ELECTRONIC CONTROL, PROGRAMMABLE RECIPES, AUTOMATIC WASHING AND BOILER - WITH TRAY RACK TROLLEY COMPATIBLE WITH THE 16-TRAY PASTRY TROLLEY (600X400MM)**



- 20-tray GN 1/1 electric digital combi steamer with a boiler that rapidly generates balanced steam, ensuring high performance while minimising water and energy consumption. Effortless and automatic descaling for self-maintenance.
  - Automatic self-cleaning including 4 cycles, with the longest lasting only 62 minutes.
  - Multipoint core probe with 4 detection points included.
  - Tray-rack trolley included, compatible with a 16-tray pastry trolley.
  - 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

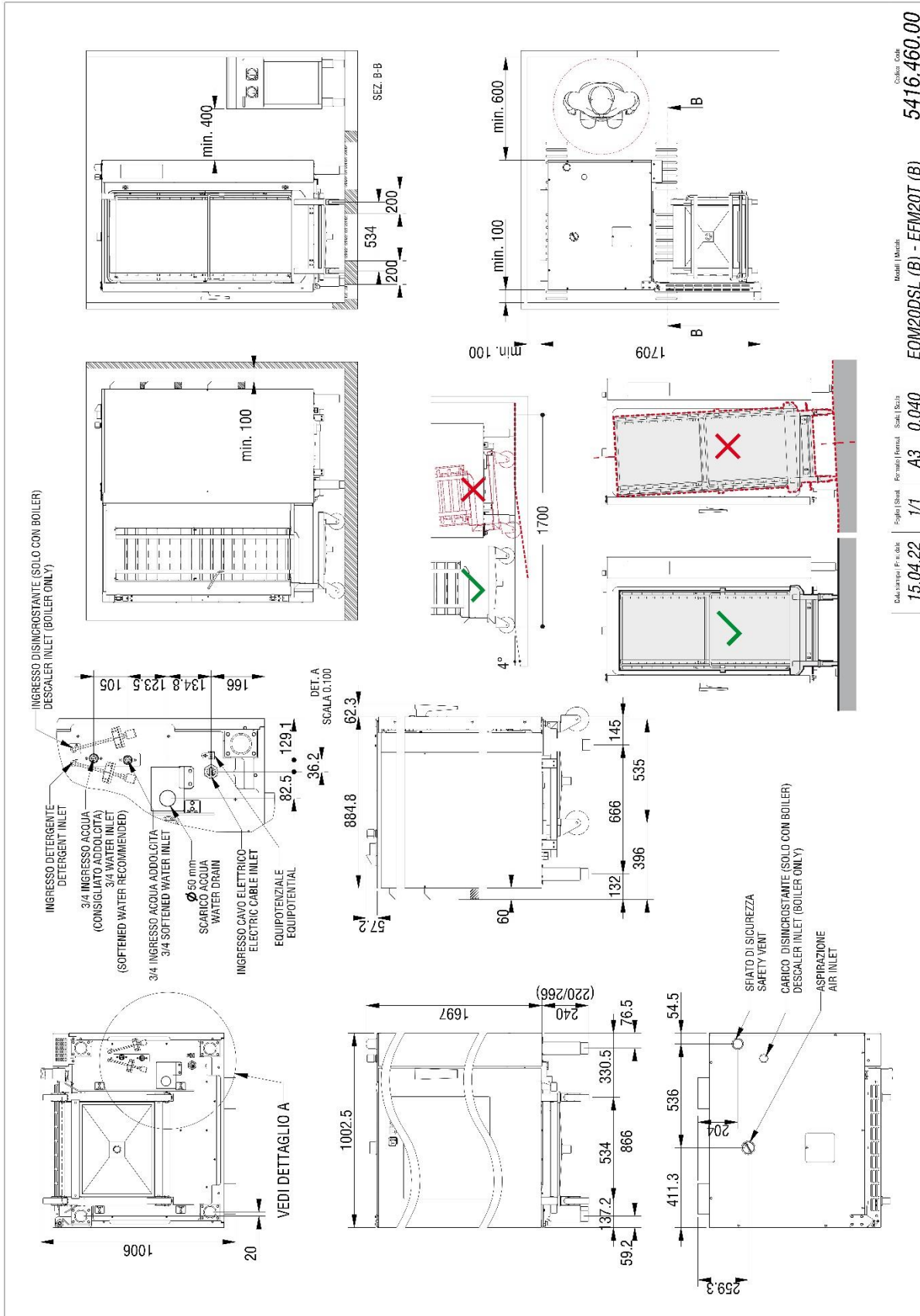
TOTAL POWER	41 kW	ELECTRIC POWER	41 kW
FREQUENCY	50/60 Hz	VOLTAGE	380-415 3N~ V
MOTOR FAN ELECTRIC POWER	0,25 kW	CONVECTION UNIT POWER	40 kW
CAMPO_0131	0005	TRAY CAPACITY	n° 20xGN1/1
MAXIMUM FOOD LOAD	80 Kg	COOKING CHAMBER DIMENSIONS	68x45x148 cm
GUIDES	n° 20	VERTICAL DISTANCE BETWEEN TRAYS	6,5 cm
MINIMUM POWER CABLE CROSS-SECTION	5 x 10 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	22cm
WATER DRAIN POSITION	18cm	ELECTRICAL CONNECTION HEIGHT (H)	220 mm
ELECTRICAL CONNECTION HEIGHT (X)	840 mm	ELECTRICAL CONNECTION HEIGHT (Y)	225 mm
WATER CONNECTION DIAMETER	3/4"	WATER CONNECTION HEIGHT (H)	220 mm
WATER CONNECTION HEIGHT (X)	880 mm	WATER CONNECTION HEIGHT (Y)	590 mm
SOFTEN WATER CONNECTION HEIGHT (H)	220 mm	SOFTEN WATER CONNECTION HEIGHT (X)	880 mm
SOFTEN WATER CONNECTION HEIGHT (Y)	480 mm	DRAIN DIAMETER	1,9685"
DRAIN CONNECTION HEIGHT (H)	180 mm	DRAIN CONNECTION HEIGHT (X)	750 mm
DRAIN CONNECTION HEIGHT (Y)	360 mm	FOOT HEIGHT	220 mm
FOOT ADJUSTMENT	220/246 mm	IPX RATING	4
WIDTH	100 cm	DEPTH	94 cm
HEIGHT	188 cm	PACKAGE WIDTH	108 cm
PACKAGE DEPTH	110 cm	PACKAGE HEIGHT	208 cm
NET WEIGHT	280 kg	GROSS WEIGHT	324 kg
VOLUME	2,47 m <sup>3</sup>	HARMONISED CODE	84198180
LATENT HEAT RELEASE	7380.0 W	SENSIBLE HEAT RELEASE	4920.0 W
STEAM RELEASE	10865.0 g/h		

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**ACCESSORIES**

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	951942	20-TRAY RACK TROLLEY (GN1/1)
951947	DESCALER FOR A 10L BOILER	951950	NEEDLE CORE PROBE FOR VACUUM COOKING
951953	TEFLON COATED ALUMINIUM TRAY GN1/1	951954	PERFORATED TEFLON COATED ALUMINIUM TRAY GN1/1
951990	TROLLEY LEVELLING RAMP FOR 16/20-TRAY OVENS (OVENS VERSION 07/2022)	961942	16-TRAY RACK TROLLEY (600X400MM)

INSTALLATION SCHEMES



15.04.22

1/1

A3

0.040

EOM20DSL (B) - EFM20T (B)

5416.460.00