

954653

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.
 - Voltage 380-415 3N Hz 50/60.
 - 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	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	0004 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 ²
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 ³
HARMONISED CODE	84198180	LATENT HEAT RELEASE	1125.0 W
SENSIBLE HEAT RELEASE	750.0 W	STEAM RELEASE	1656.25 g/h

ACCESSORIES

INSTALLATION SCHEMES

