

954659

EOM20DSL B

D SERIES TECNOCOMBI ELECTRIC COMBI OVEN, WITH BOILER, ELECTRONIC CONTROL, PROGRAMMABLE, 20XGN1/1 TRAYS, CORE PROBE, AUTOMATIC WASHING - WITH GN 1/1 TRAY RACK TROLLEY. (600X400) MM TRAYS RACK TROLLEY CAN ALSO BE USED



- 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	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
HEAT UNIT POWER	0005 kW	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 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	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 ³	HARMONISED CODE	84198180
LATENT HEAT RELEASE	7380.0 W	SENSIBLE HEAT RELEASE	4920.0 W
STEAM RELEASE	10865.0 g/h		

ACCESSORIES

INSTALLATION SCHEMES