

961344

GOB10M

**M SERIES TECNODUAL GAS COMBI STEAMER  
(GASTRONOMY VERSION) WITH 10 TRAYS (GN1/1  
OR 600X400MM), ELECTROMECHANICAL CONTROL  
AND DIRECT STEAM**



- 10-tray GN 1/1 (or 60x40 cm) gas combi steamer, electromechanical control, with direct steam and atmospheric burners.
- 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.
- User-friendly control panel: the first knob adjusts the temperature; the second adjusts the cooking time; the third is the switch to set the amount of humidity to inject into the chamber with 7 levels.
- The professional fans feature the autoreverse function.
- The deflector ensures uniform cooking and is designed for optimal heat distribution in the chamber. The grills are conveniently spaced.
- Manual vent opening.
- External shower (optional).

## TECHNICAL DATA

TOTAL POWER	19 + 0,5 kW	GAS POWER	19 kW
ELECTRIC POWER	0,5 kW	FREQUENCY	50 Hz
VOLTAGE	230 ~ V	MOTOR FAN ELECTRIC POWER	0,5 kW
TRAY CAPACITY	n° 10xGN1/1o10x(600x400	NATURAL GAS CONSUMPTION	2,01 m³/h
LPG CONSUMPTION	1.5 m³/h	COOKING CHAMBER DIMENSIONS	66x45x77 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
MIXED CYCLE TEMPERATURE	50÷275 °C	CONVECTION CYCLE TEMPERATURE	50÷275 °C
TIMER	0-120 min	ELECTRIC CABLE TYPE	H07 RN-F
OVEN TYPE	Electromechanical - GN1/1 tray or 400 x 600 mm	FAN SPEED	1
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	3	WIDTH	93 cm
DEPTH	78,5 cm	HEIGHT	102 cm
PACKAGE WIDTH	100 cm	PACKAGE DEPTH	92 cm
PACKAGE HEIGHT	128 cm	NET WEIGHT	120 kg
GROSS WEIGHT	147 kg	VOLUME	1,17 m³
HARMONISED CODE	84198180	NOMINAL THERMAL POWER	19 kW
LATENT HEAT RELEASE	3420.0 W	SENSIBLE HEAT RELEASE	2850.0 W
STEAM RELEASE	5035.0 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
9037	CHROME-PLATED GRID (600X400MM)	9041	SMOOTH ALUMINIUM TRAY 600X400 H=20MM
9045	PERFORATED ALUMINIUM TRAY 600X400 H=65MM	9046	ALUMINIUM BAGUETTES BAKING TRAY
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
951935	DRAUGHT DIVERTER FOR TECNOCOMBI GAS OVENS	951953	TEFLON COATED ALUMINIUM TRAY GN1/1
951954	PERFORATED TEFLON COATED ALUMINIUM TRAY GN1/1	951961	PIPING KIT FOR WATER INLET AND OUTLET
951983	WHEELS KIT FOR OVENS BASE	961910	ALUMINIUM TRAY WITH HEAT RETENTION FOR PIZZA (600X400 MM)
961937	CLOSED CABINET WITH SIDE RUNNERS AND DETERGENT TANK SUPPORT FOR PASTRY OVENS	961938	CROSSWISE HUMIDIFIED (WATER INJECTION) CABINET WITH GLASS DOORS, 14 TRAYS (600X400MM)
961939	LENGTHWISE HUMIDIFIED (WATER INJECTION) CABINET WITH GLASS DOORS, 14 TRAYS (600X400MM)	961950	TEFLON COATED ALUMINIUM TRAY (600X400MM)
961951	TEFLON COATED ALUMINIUM PERFORATED TRAY (600X400MM)	961971	CONDENSATE EXHAUST HOOD TECNOBAKE OVENS WITH 5 AND 8 TRAYS OR TECNODUAL OVENS WITH 6 AND 10 TRAYS, 220-240V, 50/60HZ, 0.25KW MOTOR
961972	COVERING PANEL FOR A 5-TRAY TECNOBAKE OR TECNODUAL OVEN WITH EXHAUST HOOD ON HOT OR NEUTRAL CLOSED, HUMIDIFIED CABINET OR BASE	961973	BASES FOR 5 AND 8-TRAY TECNOBAKE OVENS OR 6 OR 10-TRAY TECNODUAL OVENS
961977	BASE WITH SIDE RUNNERS FOR TECNODUAL 6 AND 10 GN/1 TRAY OVENS	961978	BASE FOR TECNOBAKE AND TECNODUAL OVENS ON 5-TRAY BLAST FREEZER

