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**961350**

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**M SERIES TECNOBAKE GAS COMBI STEAMER  
(PASTRY VERSION) WITH 5 TRAYS (600X400MM),  
ELECTROMECHANICAL CONTROL AND DIRECT  
STEAM**



- 5-tray pastry gas combi steamer (60x40 cm), electromechanical control, with direct steam and atmospheric burners.
- 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.
- 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 opening of the larger vent (6 cm diameter) for improved humidity control.
- External shower (optional).

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TECHNICAL DATA

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ACCESSORIES

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INSTALLATION SCHEMES