

964344

GOB06DSL

**D SERIES TECNODUAL GAS COMBI STEAMER  
WITH 6 TRAYS (GN1/1 OR 600X400MM)  
ELECTRONIC CONTROL, PROGRAMMABLE  
RECIPES, AUTOMATIC WASHING AND DIRECT  
STEAM**



- 6-tray GN 1/1 or 60x40 cm gas digital combi steamer with direct steam and atmospheric burners.
- Automatic self-cleaning including 4 cycles, with the longest lasting only 62 minutes.
- Multipoint core probe with 4 detection points included.
- 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	10 + 0,25 kW	GAS POWER	10 kW
ELECTRIC POWER	0,25 kW	FREQUENCY	50/60 Hz
VOLTAGE	220-240 ~ V	MOTOR FAN ELECTRIC POWER	0,25 kW
TRAY CAPACITY	n° 6xGN1/1or6x(600x400)	NATURAL GAS CONSUMPTION	1,05 m³/h
LPG CONSUMPTION	0.79 m³/h	COOKING CHAMBER DIMENSIONS	66x45x49 cm
GUIDES	n° 6	VERTICAL DISTANCE BETWEEN TRAYS	7 cm
MINIMUM POWER CABLE CROSS-SECTION	3 x 1,5 n° - mm²	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 or 400 x 600 mm
FAN SPEED	4	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	1,9685"	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	74 cm	PACKAGE WIDTH	102 cm
PACKAGE DEPTH	93 cm	PACKAGE HEIGHT	100 cm
NET WEIGHT	114 kg	GROSS WEIGHT	130,5 kg
VOLUME	0,93 m³	HARMONISED CODE	84198180
NOMINAL THERMAL POWER	10 kW	LATENT HEAT RELEASE	1800.0 W
SENSIBLE HEAT RELEASE	1500.0 W	STEAM RELEASE	2650.0 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	951950	NEEDLE CORE PROBE FOR VACUUM COOKING
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 GN1/1 TRAY OVENS

INSTALLATION SCHEMES

