TAP PASTRY

TECNOINOX

964616 EFP05TB

TAP PASTRY ELECTRIC COMBI STEAMER WITH 5 TRAYS (600X400MM), TOUCH SCREEN, BOILER, CORE PROBE AND AUTOMATIC WASHING

TECNOINOX

IMMAGINE DA DEFINIRE

• The hermetically welded and deep drawn cooking chamber, made of polished AISI 304 stainless steel (1 mm thick) with rounded and hygienic corners, is designed to achieve optimal circulation of hot air flow.

• 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 tunnels over the entire door surface for the operator's safety.

• Cooking chamber lighting through LEDs in the door.

• The interface is as user-friendly as a smartphone, thanks to a 7-inch capacitive touch display.

• The cooking parameters are easily visible at a glance, thanks to the automatic distance display mode.

• The 10 cooking cycles help save energy and obtain excellent results.

• Half Power function for energy savings.

• The inverter with autoreverse controls 6 standard speeds and 6 "pulsed" speeds. In the latter, the fan pauses are longer and important for obtaining perfect cooking results for all-baked goods, especially for delicate products such as meringues, macarons and soufflés.

• Climafix controls the humidity in the chamber, i.e. it eliminates excess water by quickly extracting steam (6 cm vent).

• Programmable steam puff for each cooking cycle, which can be set to last up to 20 seconds, to enhance the leavening and browning of the surface of baked products and pastries.

• Multipoint core probe with 5 detection points included.

• Cookbook: Hundreds of preloaded recipes featuring ingredients, preparation methods, cooking cycles, and images of the finished dish.

• Multifood technology for cooking several foods simultaneously.

• Quick cooling function of the cooking chamber.

• Integration with the Cloud platform for controlling recipes and ovens easily.

• Kromia: the LED light under the dial indicates the operating status by changing colour.

• PowerGrill to cook products at 300°C (for maximum 5 minutes).

• HACCP and consumption data recording.

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TECHNICAL DATA

TOTAL POWER	10,25 kW	ELECTRIC POWER	10,25 kW
FREQUENCY	50/60 Hz	VOLTAGE	380-415 3N~ V
MOTOR FAN ELECTRIC POWER	0,25 kW	CONVECTION UNIT POWER	10 kW
TRAY CAPACITY	n° 5x(600x400)	MAXIMUM FOOD LOAD	24 Kg
COOKING CHAMBER DIMENSIONS	66x45x49 cm	GUIDES	n° 5
VERTICAL DISTANCE BETWEEN TRAYS	9 cm	MINIMUM POWER CABLE CROSS-SECTION	5 x 2,5 n° - mm²
THERMAL INSULATION THICKNESS	35 mm	STEAM CYCLE TEMPERATURE	50÷130 °C
MIXED CYCLE TEMPERATURE	50÷250 °C	CONVECTION CYCLE TEMPERATURE	50÷300 °C
ELECTRIC CABLE TYPE	H07 RN-F	OVEN TYPE	Digital - tray 400 x 600 mm
FAN SPEED	6 + 6 pulsed	WATER CONNECTION POSITION	18cm
WATER DRAIN POSITION	18cm	WATER CONNECTION DIAMETER	3/4"
DRAIN DIAMETER	1,9685"	WIDTH	96 cm
DEPTH	79,5 cm	HEIGHT	74 cm
PACKAGE WIDTH	104 cm	PACKAGE DEPTH	95 cm
PACKAGE HEIGHT	95 cm	NET WEIGHT	122,2 kg
GROSS WEIGHT	134,2 kg	VOLUME	0,96 m³
HARMONISED CODE	84198180		

ACCESSORIES

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INSTALLATION SCHEMES

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