

964657

EOB10DSL

D SERIES TECNODUAL ELECTRIC COMBI STEAMER WITH 10 TRAYS (GN1/1 OR 600X400)MM, ELECTRONIC CONTROL, PROGRAMMABLE RECIPES, AUTOMATIC WASHING AND DIRECT STEAM



- 10-tray GN 1/1 or 60x40 cm electric digital combi steamer with direct steam.
 - Automatic self-cleaning including 4 cycles, with the longest lasting only 62 minutes.
 - Multipoint core probe with 4 detection points included.
 - 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	16,5 kW	ELECTRIC POWER	16,5 kW
FREQUENCY	50/60 Hz	VOLTAGE	380-415 3N~ V
MOTOR FAN ELECTRIC POWER	0,5 kW	CONVECTION UNIT POWER	16 kW
TRAY CAPACITY	n° 10xGN1/1o10x(600x400)	COOKING CHAMBER DIMENSIONS	66x45x77 cm
GUIDES	n° 10	VERTICAL DISTANCE BETWEEN TRAYS	7 cm
MINIMUM POWER CABLE CROSS-SECTION	5 x 2,5 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 or 400 x 600 mm
FAN SPEED	4	WATER CONNECTION POSITION	4cm
WATER DRAIN POSITION	4cm	ELECTRICAL CONNECTION HEIGHT (H)	35 mm
ELECTRICAL CONNECTION HEIGHT (X)	770 mm	ELECTRICAL CONNECTION HEIGHT (Y)	0 mm
WATER CONNECTION DIAMETER	3/4"	WATER CONNECTION HEIGHT (H)	55 mm
WATER CONNECTION HEIGHT (X)	813 mm	WATER CONNECTION HEIGHT (Y)	0 mm
SOFTEN WATER CONNECTION HEIGHT (H)	55 mm	SOFTEN WATER CONNECTION HEIGHT (X)	873 mm
SOFTEN WATER CONNECTION HEIGHT (Y)	0 mm	DRAIN DIAMETER	1,9685"
DRAIN CONNECTION HEIGHT (H)	31 mm	DRAIN CONNECTION HEIGHT (X)	735 mm
DRAIN CONNECTION HEIGHT (Y)	70 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	101 cm
PACKAGE DEPTH	93 cm	PACKAGE HEIGHT	129 cm
NET WEIGHT	130 kg	GROSS WEIGHT	145 kg
VOLUME	1,17 m ³	HARMONISED CODE	84198180
LATENT HEAT RELEASE	2970.0 W	SENSIBLE HEAT RELEASE	1980.0 W
STEAM RELEASE	4372.5 g/h		

ACCESSORIES

