
964658

EOP16DSL

**TECNOBAKE D SERIES ELECTRIC PASTRY
OVEN, DIRECT STEAM, ELECTRONIC CONTROL,
PROGRAMMABLE, 16 TRAYS RACK TROLLEY FOR
(600X400)MM TRAYS WITH CORE PROBE,
AUTOMATIC WASHING, COMPATIBLE WITH GN1/1
20 TRAYS RACK TROLLEY**

@IMMAGINE_PRODOTTO

@TESTO_LINEA

@TESTO_FAMIGLIA

TECHNICAL DATA

TOTAL POWER	41 kW	ELECTRIC POWER	41 kW
CAMPO_0002	50/60	CAMPO_0003	380-415 3N~
MOTOR FAN ELECTRIC POWER	1 kW	CONVECTION UNIT POWER	40 kW
TRAY CAPACITY	n° 16x(600x400)	MAXIMUM FOOD LOAD	64 Kg
COOKING CHAMBER DIMENSIONS	68x45x148 cm	GUIDES	n° 16
VERTICAL DISTANCE BETWEEN TRAYS	8 cm	CAMPO_0138	5 x 10
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	CAMPO_0139	H07 RN-F
OVEN TYPE	Digital - tray 400 x 600 mm	FAN SPEED	4
WATER CONNECTION POSITION	22cm	WATER DRAIN POSITION	18cm
CAMPO_0165	220	CAMPO_0166	840
CAMPO_0167	225	WATER CONNECTION DIAMETER	3/4"
WATER CONNECTION HEIGHT (H)	220 mm	WATER CONNECTION HEIGHT (X)	880 mm
WATER CONNECTION HEIGHT (Y)	590 mm	SOFTEN WATER CONNECTION HEIGHT (H)	220 mm
SOFTEN WATER CONNECTION HEIGHT (X)	880 mm	SOFTEN WATER CONNECTION HEIGHT (Y)	480 mm
DRAIN DIAMETER	1,9685"	DRAIN CONNECTION HEIGHT (H)	180 mm
DRAIN CONNECTION HEIGHT (X)	750 mm	DRAIN CONNECTION HEIGHT (Y)	360 mm
CAMPO_0185	220	CAMPO_0186	220/246
CAMPO_0187	4	WIDTH	100 cm
DEPTH	94 cm	HEIGHT	188 cm
PACKAGE WIDTH	108 cm	PACKAGE DEPTH	110 cm
PACKAGE HEIGHT	208 cm	CAMPO_0061	256
CAMPO_0062	300	CAMPO_0063	2,47
CAMPO_0064	84198180	LATENT HEAT RELEASE	7380.0 W
SENSIBLE HEAT RELEASE	4920.0 W	STEAM RELEASE	10865.0 g/h

ACCESSORIES

INSTALLATION SCHEMES



IMMAGINE DA DEFINIRE