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## TECNOCOMPACT ELECTRIC COMBI STEAMER WITH 6 TRAYS GN2/3, ELECTRONIC CONTROL, PROGRAMMABLE RECIPES, AUTOMATIC WASHING AND DIRECT STEAM



- 6-tray GN 2/3 compact 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.
  - The Tecnocompact oven meets high performance standards in a small space. Trays are loaded lengthwise to minimise space.
  - Pressed 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 seal 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. Tunnel d'air dans la porte pour la sécurité de l'opérateur.
  - Cooking chamber lighting through LEDs in the door on 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	4,25 kW	ELECTRIC POWER	4.25 kW
FREQUENCY	50/60 Hz	VOLTAGE	220-240 ~ V
MOTOR FAN ELECTRIC POWER	0,25 kW	CONVECTION UNIT POWER	6 kW
TRAY CAPACITY	n° 6xGN2/3	MAXIMUM FOOD LOAD	12 Kg
GUIDES	n° 6	VERTICAL DISTANCE BETWEEN TRAYS	7 cm
MINIMUM POWER CABLE CROSS-SECTION	3 x 2,5 n° - mm <sup>2</sup>	THERMAL INSULATION THICKNESS	35 mm
STEAM CYCLE TEMPERATURE	60÷120 °C	MIXED CYCLE TEMPERATURE	60÷250 °C
CONVECTION CYCLE TEMPERATURE	50÷265 °C	TIMER	0-540 min
ELECTRIC CABLE TYPE	H07 RN-F	OVEN TYPE	Digital - GN1/1 tray
FAN SPEED	4	WATER CONNECTION DIAMETER	3/4"
DRAIN DIAMETER	1,9685"	FOOT HEIGHT	65 mm
FOOT ADJUSTMENT	65/75 mm	IPX RATING	3
WIDTH	50,5 cm	DEPTH	69 cm
HEIGHT	80 cm	PACKAGE WIDTH	59 cm
PACKAGE DEPTH	89 cm	PACKAGE HEIGHT	107 cm
NET WEIGHT	80 kg	GROSS WEIGHT	102 kg
VOLUME	0,66 m <sup>3</sup>	HARMONISED CODE	84198180

## ACCESSORIES

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INSTALLATION SCHEMES



IMMAGINE DA DEFINIRE