952672

ECM10D

Tecnocompact XTRA electric combi steamer with 10 trays GN1/1 electronic control, programmable recipes and direct steam

- 10-tray GN 1/1 compact electric digital combi steamer with direct steam.
- 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.

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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° 10XGN1/1	MAXIMUM FOOD LOAD	50 Kg
COOKING CHAMBER DIMENSIONS	59X37,5X77 cm	GUIDES	n° 10
VERTICAL DISTANCE BETWEEN TRAYS	7 cm	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
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	87 cm	HEIGHT	108 cm
PACKAGE WIDTH	106 cm	PACKAGE DEPTH	59 cm
PACKAGE HEIGHT	132 cm	NET WEIGHT	115,5 kg
GROSS WEIGHT	133,5 kg	VOLUME	0,83 m³

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
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
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
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
951985	CONDENSATE EXHAUST HOOD FOR TECNOCOMPACT OVENS WITH 6 AND 10 TRAYS (GN1/1), 220-240V, 50/60HZ, 0.19KW MOTOR
951986	BASE FOR ALL TECNOCOMPACT GN1/1 OVENS
951987	BASE WITH LENGTHWISE SIDE RUNNERS FOR ALL TECNOCOMPACT GN1/1 OVENS
CXXXXXS	TECNOCOMPACT OVEN - LEFT OPENING DOORTO BE REQUESTED WHEN ORDERING

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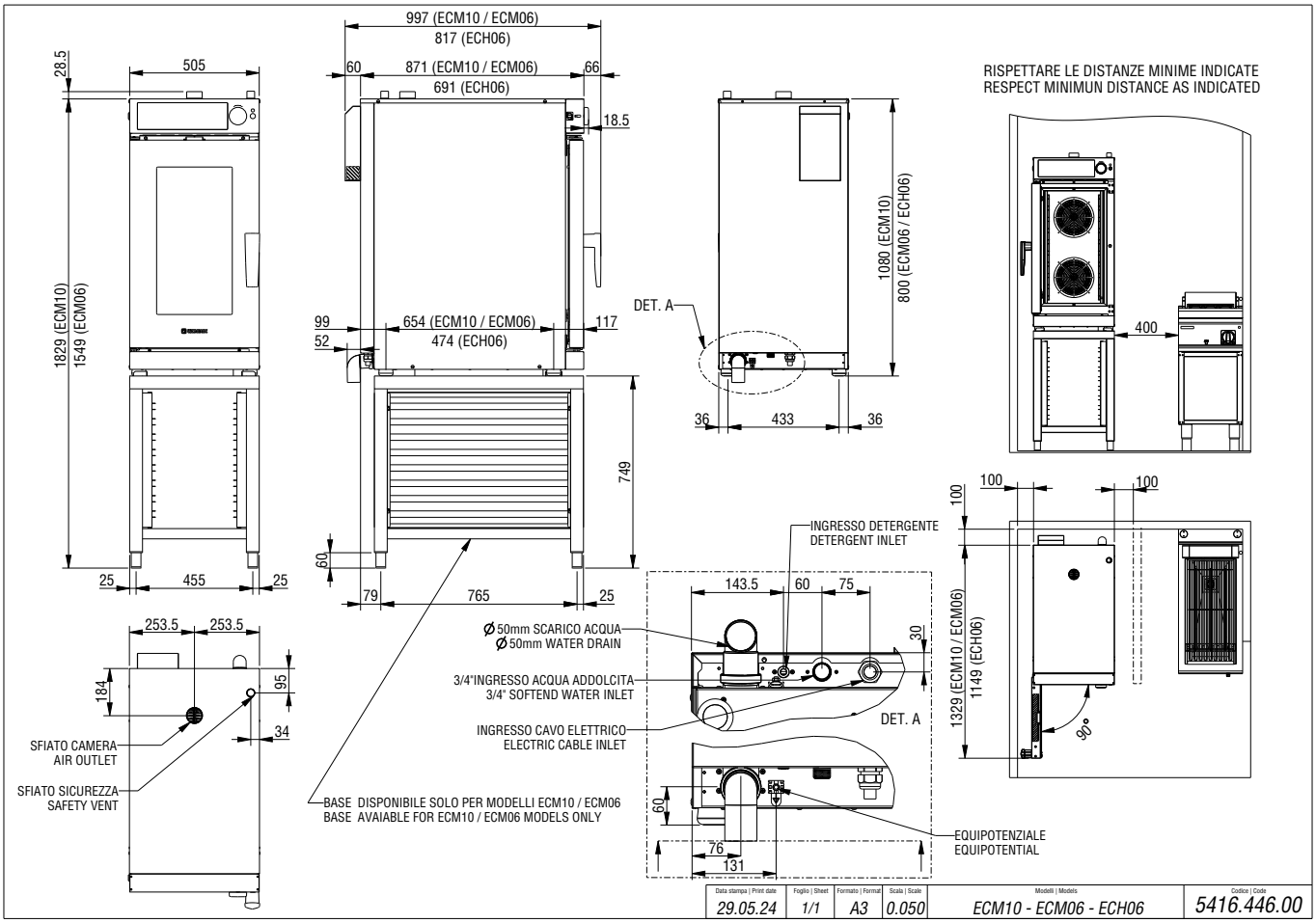
INSTALLATION DIAGRAMS



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