954353

GOM10DSL

D series Tecnocombi XTRA gas combi steamer with 10 trays GN1/1, electronic control, programmable recipes, core probe and automatic washing, direct steam

- 10-tray GN 1/1 gas digital combi steamer with direct steam and atmospheric burners.
- Automatic self-cleaning including 4 cycles, with the longest lasting only 62 minutes.
- Multipoint core probe with 4 detection points included.
- Cooking chamber lighting through LEDs in the door.
- Deep drawn and hermetically welded cooking chamber.
- 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.
- 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	19,5 kW	GAS POWER	19 kW
ELECTRIC POWER	0,5 kW	FREQUENCY	50/60 Hz
VOLTAGE	220-240 ~ V	MOTOR FAN ELECTRIC POWER	0,5 kW
NOMINAL THERMAL POWER	19 kW	TRAY CAPACITY	n° 10XGN1/1
MAXIMUM FOOD LOAD	50 Kg	NATURAL GAS CONSUMPTION	2,01 m³/h
COOKING CHAMBER DIMENSIONS	59X38X73 cm	GUIDES	n° 10
VERTICAL DISTANCE BETWEEN TRAYS	6,5 cm	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
OVEN TYPE	DIGITAL - GN1/1 TRAY	FAN SPEED	4
CE GAS CERTIFICATE NUMBER	CE-0085CP0593	WATER CONNECTION POSITION	4CM
WATER DRAIN POSITION	4CM	GAS CONNECTION DIAMETER	1/2"G EN10226-1
WATER CONNECTION DIAMETER	3/4"	DRAIN DIAMETER	1,9685"
FOOT HEIGHT	65 mm	FOOT ADJUSTMENT	65/75 mm
IPX RATING	4	WIDTH	86 cm
DEPTH	72 cm	HEIGHT	102 cm
PACKAGE WIDTH	95 cm	PACKAGE DEPTH	94 cm
PACKAGE HEIGHT	130 cm	NET WEIGHT	140,3 kg
GROSS WEIGHT	154,5 kg	VOLUME	1,16 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
951915	ALKALINE DETERGENT TANK (10LT) FOR OVENS
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
951935	DRAUGHT DIVERTER FOR TECNOCOMBI GAS OVENS 6-10 TRAYS
951938	CLOSED CABINET WITH SIDE RUNNERS AND DETERGENT TANK SUPPORT FOR GN1/1 OVENS - 7 TRAYS CROSSWISE
951953	TEFLON COATED ALUMINIUM TRAY GN1/1
951954	PERFORATED TEFLON COATED ALUMINIUM TRAY GN1/1
951961	PIPING KIT FOR WATER INLET AND OUTLET
951967	GN TRAY RACK KIT FOR OVENS BASE (6/10 TRAYS)
951972	COVERING PANEL FOR TECNOCOMBI OVENS WITH EXHAUST HOOD ON BASE, CABINET, HOT CABINET OR HUMIFIED CABINET
951974	BASE FOR 6 AND 10 GN1/1 TRAY TECNOCOMBI OVENS
951976	BASE WITH SIDE RUNNERS FOR 6 AND 10 GN1/1 TRAYS TECNOCOMBI OVENS
951981	STACKING ELEMENT FOR 6 AND 10 GN1/1 TRAY TECNOCOMBI OVENS ON 5-TRAY BLAST FREEZERS
951983	WHEELS KIT FOR OVENS BASE
951991	BASE FOR TECNOCOMBI ELECTRIC OVENS ON 5 TRAYS BLAST CHILLER.
951992	CONDENSATING EXTRACTOR HOOD FOR 6 GN1/1AND 10 GN1/1 TECNOCOMBI, 230V, 50/60HZ,0.25 KW MOTOR

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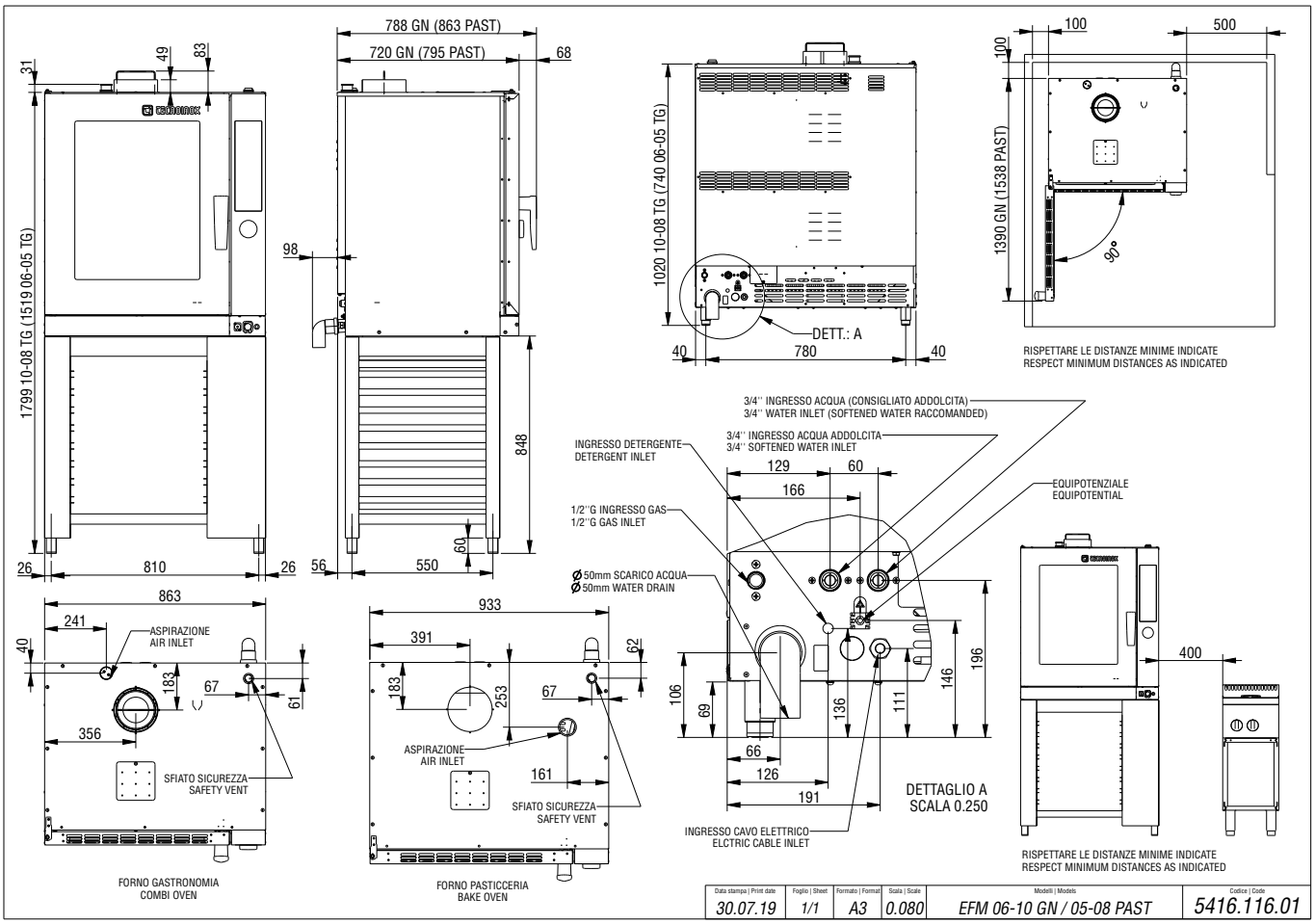
INSTALLATION DIAGRAMS



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