954655

EOM04DSL/1

# D series Tecnocombi XTRA electric combi steamer with 4 trays GN1/1 electronic control, programmable recipes, core probe and automatic washing, direct steam

- 4-tray GN 1/1 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.
- 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.


TECNOINOX Srl reserves the right to make changes at any time without prior notice.
tecnoinox.it

## TECHNICAL DATA

| | | | |
|---|---|---|---|
| TOTAL POWER | 6,25 kW | ELECTRIC POWER | 6,25 kW |
| FREQUENCY | 50/60 Hz | VOLTAGE | 220-240 ~ V |
| MOTOR FAN ELECTRIC POWER | 0,25 kW | CONVECTION UNIT POWER | 6 kW |
| TRAY CAPACITY | n° 4XGN1/1 | MAXIMUM FOOD LOAD | 20 Kg |
| COOKING CHAMBER DIMENSIONS | 59X38X37 cm | GUIDES | n° 4 |
| VERTICAL DISTANCE BETWEEN TRAYS | 7 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 |
| WATER CONNECTION POSITION | 4CM | WATER DRAIN POSITION | 4CM |
| WATER CONNECTION DIAMETER | 3/4" | DRAIN DIAMETER | 1,9685" |
| FOOT HEIGHT | 65 mm | FOOT ADJUSTMENT | 65/75 mm |
| IPX RATING | 3 | WIDTH | 86 cm |
| DEPTH | 72 cm | HEIGHT | 60 cm |
| PACKAGE WIDTH | 96 cm | PACKAGE DEPTH | 95 cm |
| PACKAGE HEIGHT | 88 cm | NET WEIGHT | 90,7 kg |
| GROSS WEIGHT | 103,7 kg | VOLUME | 0,80 m³ |

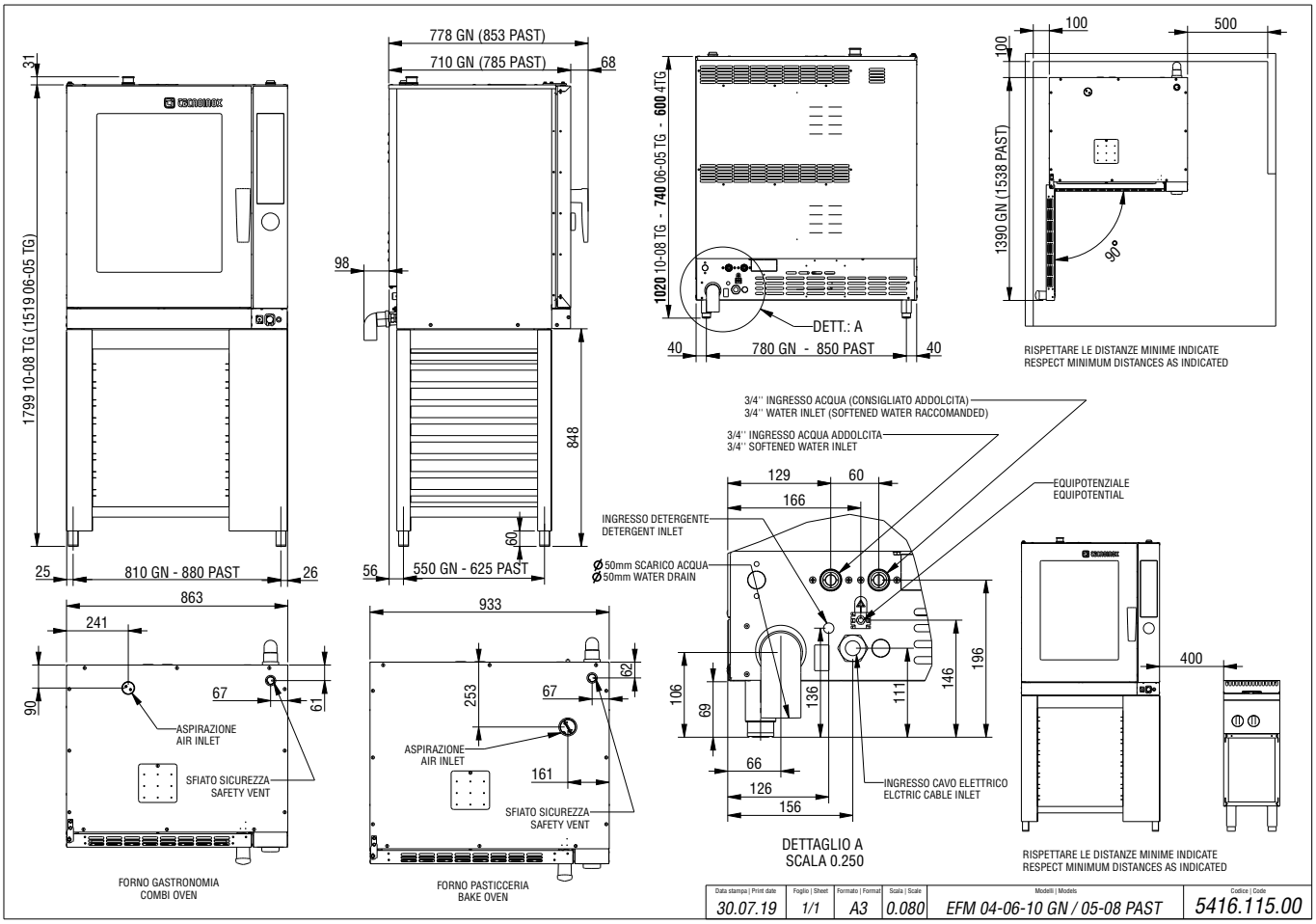
## ACCESSORIES

| | |
|---|---|
| **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 |
| **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 |
| **951968** | GN TRAY RACK FOR OVEN BASE (4 TRAYS) |
| **951972** | COVERING PANEL FOR TECNOCOMBI OVENS WITH EXHAUST HOOD ON BASE, CABINET, HOT CABINET OR HUMIFIED CABINET |
| **951973** | BASE FOR 4 GN1/1 TRAY TECNOCOMBI OVENS |
| **951975** | BASE WITH SIDE RUNNERS FOR 4 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 |
| **951995** | |
| **951996** | |


TECNOINOX Srl reserves the right to make changes at any time without prior notice.

tecnoinox.it

## INSTALLATION DIAGRAMS





TECNOINOX Srl reserves the right to make changes at any time without prior notice.
tecnoinox.it