
961652

M series XTRA Tecnobake electric combi steamer (pastry version) with 8 trays (600x400mm), electromechanical control and direct steam



- 8-tray pastry electric combi steamer (60x40 cm), electromechanical control, with direct steam.
- 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.
- User-friendly control panel: the first knob adjusts the temperature; the second adjusts the cooking time; the third is the switch to set the amount of humidity to inject into the chamber with 7 levels.
- The professional fans feature the autoreverse function.
- The deflector ensures uniform cooking and is designed for optimal heat distribution in the chamber. The grills are conveniently spaced.
- Manual opening of the larger vent (6 cm diameter) for improved humidity control.
- External shower (optional).

TECHNICAL DATA

TOTAL POWER	16,5 kW	ELECTRIC POWER	16,5 kW
FREQUENCY	50 Hz	VOLTAGE	400 3N ~ V
MOTOR FAN ELECTRIC POWER	0,5 kW	CONVECTION UNIT POWER	16 kW
TRAY CAPACITY	n° 8X(600X400)	COOKING CHAMBER DIMENSIONS	68X45X73 cm
GUIDES	n° 8	VERTICAL DISTANCE BETWEEN TRAYS	8 cm
THERMAL INSULATION THICKNESS	35 mm	MIXED CYCLE TEMPERATURE	50÷275 °C
CONVECTION CYCLE TEMPERATURE	50÷275 °C	TIMER	0-120 min
OVEN TYPE	ELECTROMECHANICAL - TRAY 400 X 600 MM	FAN SPEED	1
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	90 cm
DEPTH	80 cm	HEIGHT	102 cm
PACKAGE WIDTH	103 cm	PACKAGE DEPTH	102 cm
PACKAGE HEIGHT	128 cm	NET WEIGHT	134,2 kg
GROSS WEIGHT	146,2 kg	VOLUME	1,35 m³

ACCESSORIES

9037	CHROME-PLATED GRID (600X400MM)
9041	SMOOTH ALUMINIUM TRAY 600X400 H=20MM
9045	PERFORATED ALUMINIUM TRAY 600X400 H=65MM
9046	ALUMINIUM BAGUETTES BAKING TRAY
951912	EXTERNAL SPRAY GUN
951961	PIPING KIT FOR WATER INLET AND OUTLET
951983	WHEELS KIT FOR OVENS BASE
961910	ALUMINIUM TRAY WITH HEAT RETENTION FOR PIZZA (600X400 MM)
961937	CLOSED CABINET WITH SIDE RUNNERS AND DETERGENT TANK SUPPORT FOR PASTRY OVENS
961950	TEFLON COATED ALUMINIUM TRAY (600X400MM)
961951	TEFLON COATED ALUMINIUM PERFORATED TRAY (600X400MM)
961962	PASTRY TRAY RACK KIT FOR OVEN BASE
961979	CONDENSING EXTRACTOR HOOD FOR 5 AND 8 TRAYS TECNOBAKE OR 6 AND 10 TRAYS TECNODUAL OVENS, 230V, 50/60HZ, 0.25KW MOTOR
961981	BASE FOR TECNOBAKE AND TECNODUAL OVENS ON A 5 TRAYS BLAST FREEZER
961982	COVERING PANEL FOR TECNOCOMBI OVENS WITH HOOD ON BASE, CUPBOARD, HOT CUPBOARD OR HUMIFIED CUPBOARD
961983	STACKING KIT FOR 1X5 TRAYS AND 1X8 TRAYS ELECTRIC TECNOBAKE OVEN OR 1X6 TRAYS AND 1X10 TRAYS ELECTRIC TECNODUAL OVEN
961985	BASE WITH SIDE RUNNERS FOR TECNODUAL 6 AND 10 TRAY OVENS / TECNOBAKE 5 OR 8 TRAY OVENS
961986	BASES FOR 5 AND 8-TRAY TECNOBAKE OVENS OR 6 OR 10-TRAY TECNODUAL OVENS

INSTALLATION DIAGRAMS

