962352

D series Tecnobake XTRA gas combi steamer (pastry version) with 8 trays (600x400mm), electronic control, programmable recipes and direct steam

- 8-tray pastry gas digital combi steamer (60x40 cm) with direct steam and atmospheric burners.
- 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.
- Larger vent (6 cm diameter) for improved humidity control.
- 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° 8X(600X400)
NATURAL GAS CONSUMPTION	2,01 m³/h	COOKING CHAMBER DIMENSIONS	68X45X73 cm
GUIDES	n° 8	VERTICAL DISTANCE BETWEEN TRAYS	8 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 - TRAY 400 X 600 MM
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	95 cm	DEPTH	80 cm
HEIGHT	102 cm	PACKAGE WIDTH	100 cm
PACKAGE DEPTH	93 cm	PACKAGE HEIGHT	128 cm
NET WEIGHT	125 kg	GROSS WEIGHT	152,5 kg
VOLUME	1,19 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
951935	DRAUGHT DIVERTER FOR TECNOCOMBI GAS OVENS 6-10 TRAYS
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
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

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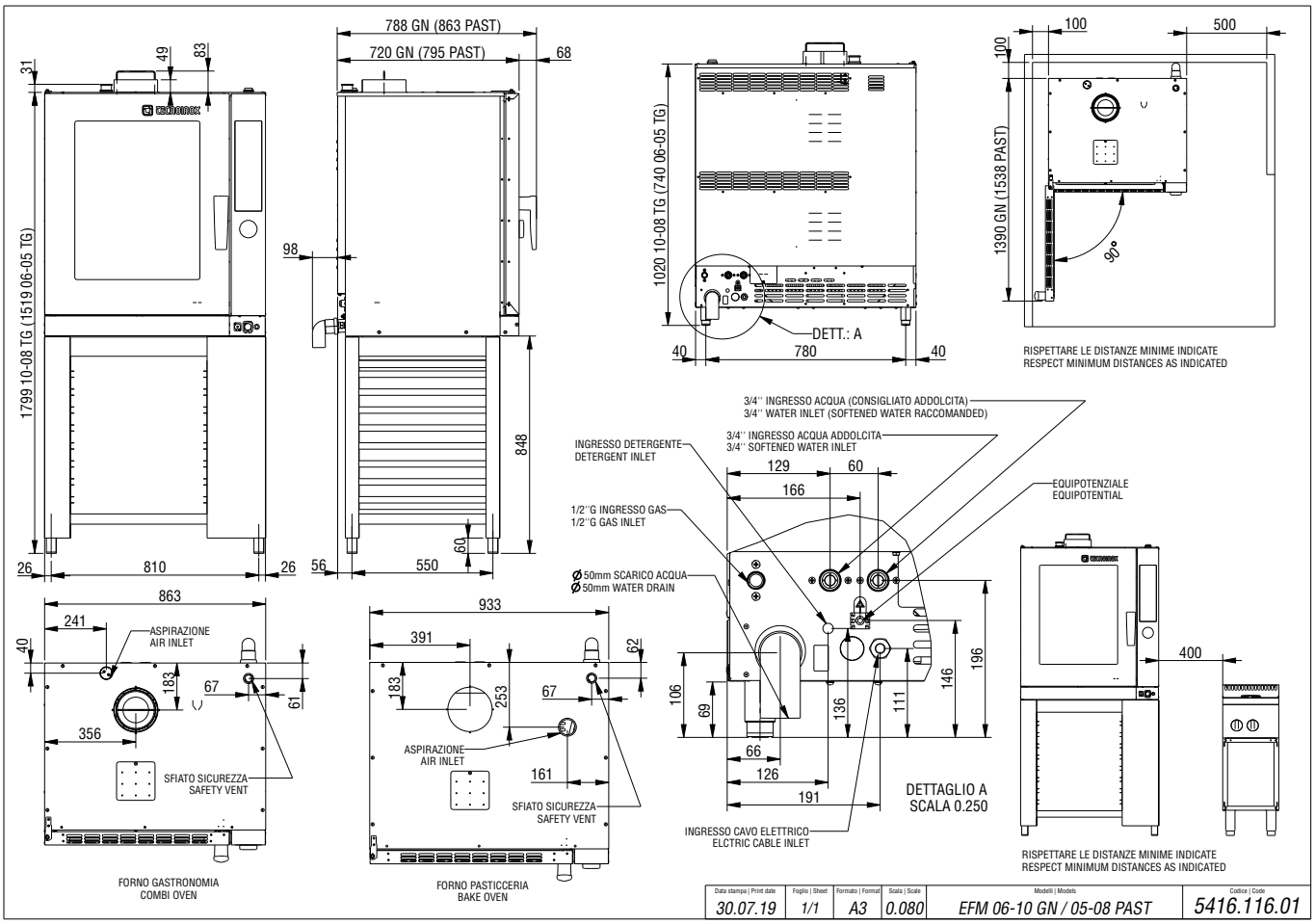
INSTALLATION DIAGRAMS



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