964350

GOP05TSL

Tecnobake NEXT gas combi steamer (pastry version) with 5 trays (600x400mm), touch screen, programmable recipes, automatic washing and direct steam

- 5-tray pastry gas combi steamer (60x40 cm), Touch control screen, with direct steam and atmospheric burners.
- Deep drawn and hermetically welded cooking chamber.
- Cooking chamber lighting through LEDs in the door.
- 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 interface is as user-friendly as a smartphone, thanks to a 7-inch capacitive touch display.
- The cooking parameters are easily visible at a glance, thanks to the automatic distance display mode.
- The 8 cooking cycles help save energy and obtain excellent 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%.
- 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.
- Multifood technology for cooking several foods simultaneously.
- Automatic self-cleaning including 4 cycles, with the longest lasting only 62 minutes.
- Multipoint core probe with 4 detection points included.
- Cloud platform for controlling recipes and ovens easily.
- HACCP and consumption data recording.

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

TECHNICAL DATA

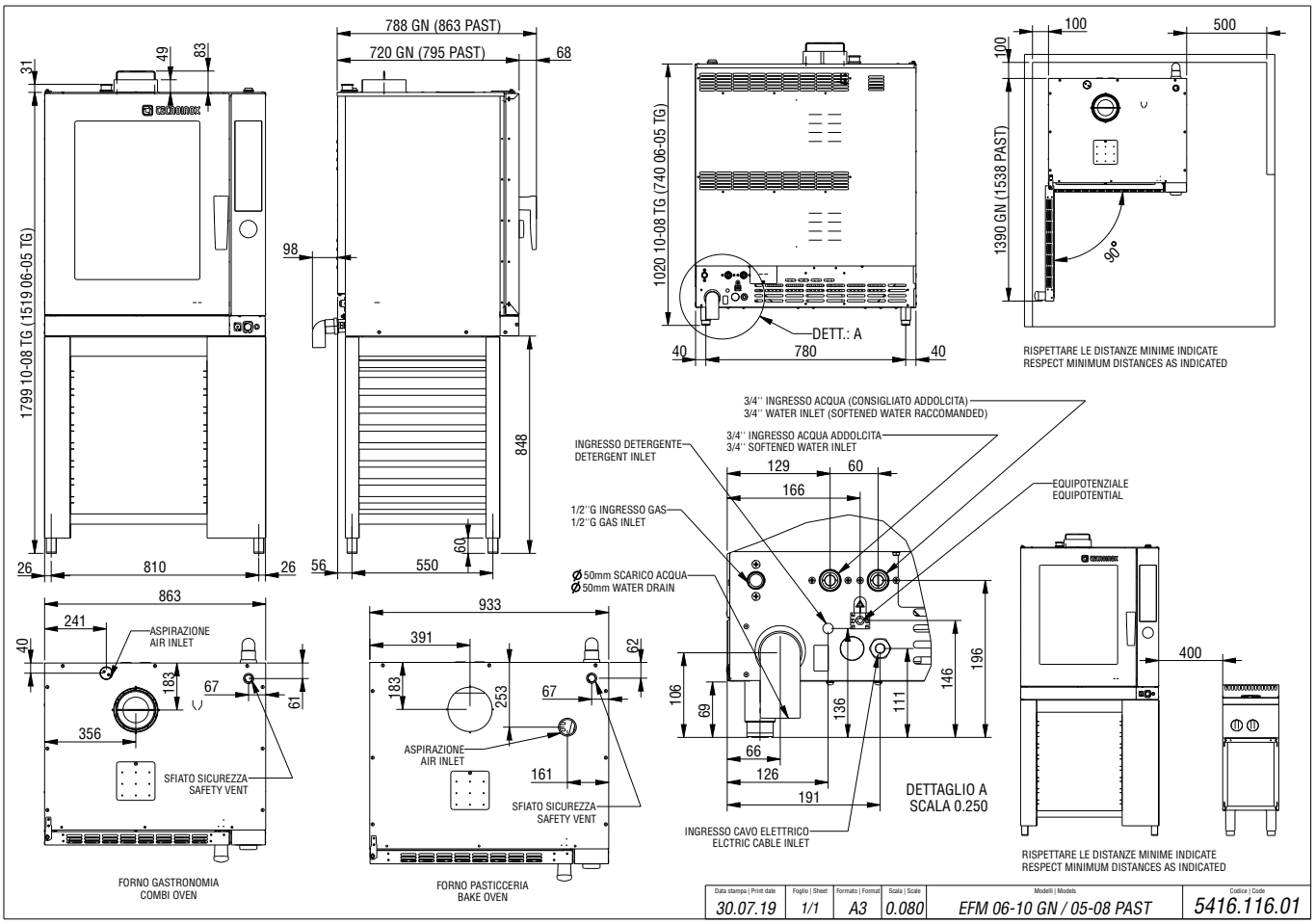
TOTAL POWER	10,25 kW	GAS POWER	10 kW
ELECTRIC POWER	0,25 kW	FREQUENCY	50/60 Hz
VOLTAGE	220-240 ~ V	MOTOR FAN ELECTRIC POWER	0,25 kW
NOMINAL THERMAL POWER	10 kW	TRAY CAPACITY	n° 5X(600X400)
NATURAL GAS CONSUMPTION	1,05 m³/h	COOKING CHAMBER DIMENSIONS	68X45X45 cm
GUIDES	n° 5	VERTICAL DISTANCE BETWEEN TRAYS	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	1,9685"
DRAIN DIAMETER	1,9685"	FOOT HEIGHT	65 mm
FOOT ADJUSTMENT	65/75 mm	IPX RATING	4
WIDTH	95 cm	DEPTH	80 cm
HEIGHT	74 cm	PACKAGE WIDTH	102 cm
PACKAGE DEPTH	89 cm	PACKAGE HEIGHT	98 cm
NET WEIGHT	98 kg	GROSS WEIGHT	113 kg
VOLUME	0,9 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
951915	ALKALINE DETERGENT TANK (10LT) FOR OVENS
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

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