# 964651

## EOP05DSL

## D series Tecnobake XTRA electric combi steamer (pastry version) with 5 trays (600x400mm), electronic control, programmable recipes, automatic washing and direct steam

- 5-tray pastry electric digital combi steamer (60x40 cm) 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.
- 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

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|---|---|---|---|
| TOTAL POWER | 8,25 kW | ELECTRIC POWER | 8,25 kW |
| FREQUENCY | 50/60 Hz | VOLTAGE | 380-415 3N~ V |
| MOTOR FAN ELECTRIC POWER | 0,25 kW | CONVECTION UNIT POWER | 8 kW |
| TRAY CAPACITY | n° 5X(600X400) | 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 | WATER CONNECTION POSITION | 4CM |
| WATER DRAIN POSITION | 4CM | 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 | 100 cm |
| PACKAGE DEPTH | 93 cm | PACKAGE HEIGHT | 101 cm |
| NET WEIGHT | 101 kg | GROSS WEIGHT | 114 kg |
| VOLUME | 0,93 m³ | | |

## ACCESSORIES

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| **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 |
| **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 |
| **961984** | STACKING KIT FOR 2X5 TRAYS ELECTRIC TECNOBAKE OVEN OR 2X6 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 |


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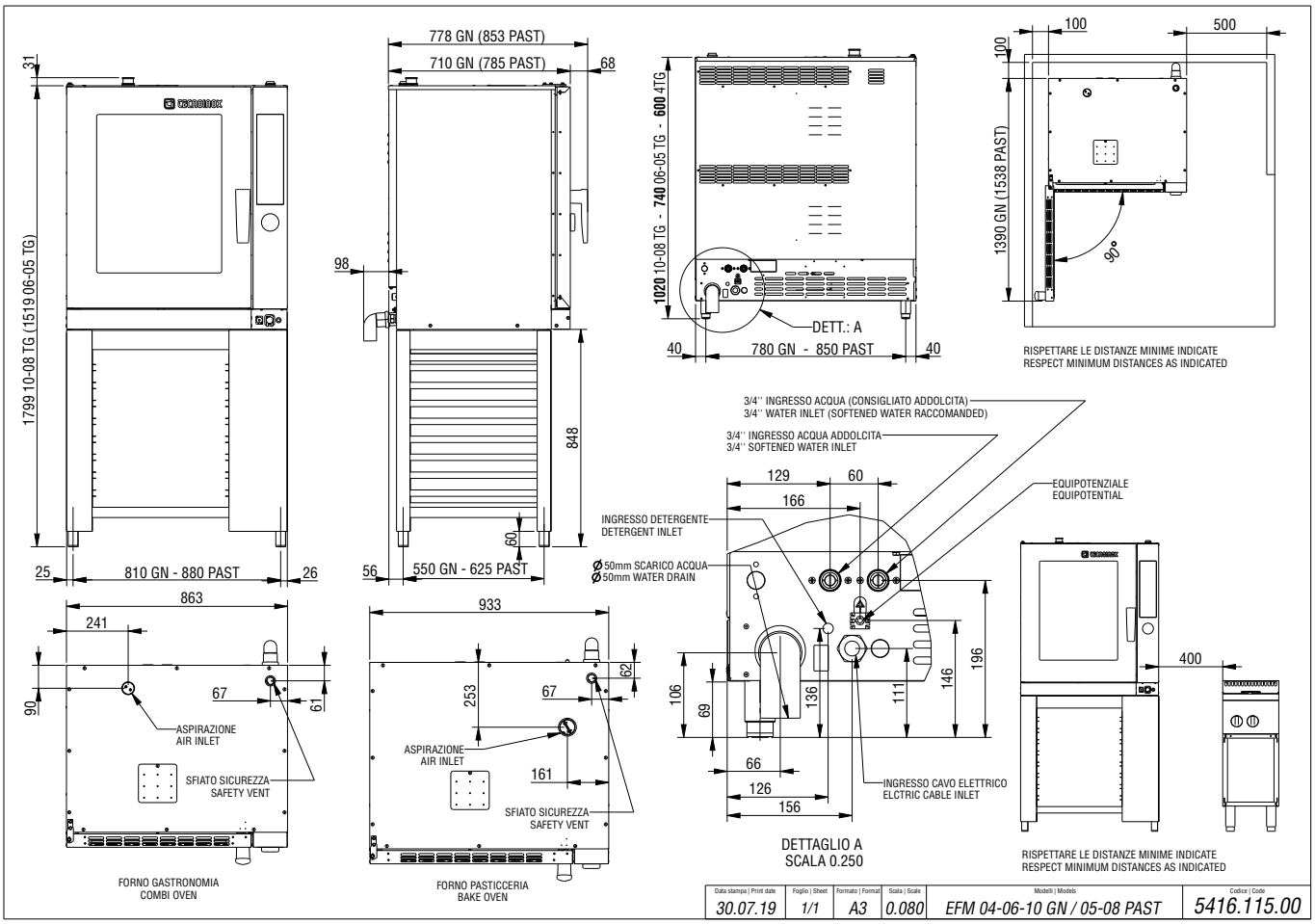
## INSTALLATION DIAGRAMS





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