964662

Tecnobake NEXT electric pastry oven version 16 trays (600x400mm) with touch screen, programmable recipes, automatic washing and boiler - with pastry trays rack trolley - compatible with GN1/1 20 trays rack trolley

- 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.

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TECHNICAL DATA

TOTAL POWER	41 kW	ELECTRIC POWER	41 kW
FREQUENCY	50/60 Hz	VOLTAGE	380-415 3N~ V
MOTOR FAN ELECTRIC POWER	1 kW	CONVECTION UNIT POWER	40 kW
TRAY CAPACITY	n° 16X(600X400)	MAXIMUM FOOD LOAD	64 Kg
COOKING CHAMBER DIMENSIONS	68X45X148 cm	GUIDES	n° 16
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	22CM	WATER DRAIN POSITION	18CM
WATER CONNECTION DIAMETER	3/4"	DRAIN DIAMETER	1,9685"
FOOT HEIGHT	220 mm	FOOT ADJUSTMENT	220/246 mm
IPX RATING	4	WIDTH	100 cm
DEPTH	94 cm	HEIGHT	188 cm
PACKAGE WIDTH	108 cm	PACKAGE DEPTH	110 cm
PACKAGE HEIGHT	208 cm	NET WEIGHT	280 kg
GROSS WEIGHT	324 kg	VOLUME	2,47 m³

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INSTALLATION DIAGRAMS

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