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ECH06TSL

Tecnocompact NEXT electric combi steamer with 6 trays GN2/3, touch screen, programmable recipes, automatic washing and direct steam



- 6-tray GN 2/3 compact electric combi steamer, Touch control screen, with direct steam.
- The Tecnocompact oven meets high performance standards in a small space. Trays are loaded lengthwise to minimise space.
- Pressed and hermetically welded 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 seal 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. Tunnel d'air dans la porte pour la sécurité de l'opérateur.
- Cooking chamber lighting through LEDs in the door on the door.
- 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.
- 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.

TECHNICAL DATA

TOTAL POWER	6,25 kW	ELECTRIC POWER	6.25 kW
FREQUENCY	50/60 Hz	VOLTAGE	380-415 3N~ V
MOTOR FAN ELECTRIC POWER	0,25 kW	CONVECTION UNIT POWER	6 kW
TRAY CAPACITY	n° 6XGN1/1	MAXIMUM FOOD LOAD	12 Kg
GUIDES	n° 6	VERTICAL DISTANCE BETWEEN TRAYS	7 cm
THERMAL INSULATION THICKNESS	35 mm	STEAM CYCLE TEMPERATURE	60÷120 °C
MIXED CYCLE TEMPERATURE	60÷250 °C	CONVECTION CYCLE TEMPERATURE	50÷265 °C
TIMER	0-540 min	OVEN TYPE	DIGITAL - GN1/1 TRAY
FAN SPEED	4	WATER CONNECTION DIAMETER	3/4"
DRAIN DIAMETER	1,9685"	FOOT HEIGHT	65 mm
FOOT ADJUSTMENT	65/75 mm	IPX RATING	3
WIDTH	50,5 cm	DEPTH	69 cm
HEIGHT	80 cm	PACKAGE WIDTH	59 cm
PACKAGE DEPTH	89 cm	PACKAGE HEIGHT	107 cm
NET WEIGHT	80 kg	GROSS WEIGHT	102 kg
VOLUME	0,66 m³		

ACCESSORIES

9040	GN2/3 ALUMINIUM STEEL SMOOTH BAKING TRAY
951912	EXTERNAL SPRAY GUN
951915	ALKALINE DETERGENT TANK (10LT) FOR OVENS
951961	PIPING KIT FOR WATER INLET AND OUTLET
951962	GN2/3 AISI304 TRAY 353X325MM H20
CXXXXXS	TECNOCOMPACT OVEN - LEFT OPENING DOORTO BE REQUESTED WHEN ORDERING

INSTALLATION DIAGRAMS

