

**961651**

EOB06M

**M SERIES XTRA TECNODUAL ELECTRIC COMBI STEAMER WITH 6 TRAYS (GN1/1 OR 600X400MM), ELECTROMECHANICAL CONTROL AND DIRECT STEAM**



- 6-tray GN 1/1 (or 60x40 cm) electric combi steamer, electromechanical control, with direct steam.
- 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.
- User-friendly control panel: the first knob adjusts the temperature; the second adjusts the cooking time; the third is the switch to set the amount of humidity to inject into the chamber with 7 levels.
- The professional fans feature the autoreverse function.
- The deflector ensures uniform cooking and is designed for optimal heat distribution in the chamber. The grills are conveniently spaced.
- Manual vent opening.
- External shower (optional).

## TECHNICAL DATA

TOTAL POWER	8,25 kW	ELECTRIC POWER	8,25 kW
FREQUENCY	50 Hz	VOLTAGE	400 3N ~ V
MOTOR FAN ELECTRIC POWER	0,25 kW	CONVECTION UNIT POWER	8 kW
TRAY CAPACITY	n° 6xGN1/1 or 6x(600x400)	COOKING CHAMBER DIMENSIONS	68x45x45 cm
GUIDES	n° 6	VERTICAL DISTANCE BETWEEN TRAYS	6,5 cm
MINIMUM POWER CABLE CROSS-SECTION	5 x 1,5 n° - mm <sup>2</sup>	THERMAL INSULATION THICKNESS	35 mm
MIXED CYCLE TEMPERATURE	50÷275 °C	CONVECTION CYCLE TEMPERATURE	50÷275 °C
TIMER	0-120 min	ELECTRIC CABLE TYPE	H07 RN-F
OVEN TYPE	Electromechanical - GN1/1 tray or 400 x 600 mm	FAN SPEED	1
WATER CONNECTION POSITION	4cm	WATER DRAIN POSITION	4cm
ELECTRICAL CONNECTION HEIGHT (H)	35 mm	ELECTRICAL CONNECTION HEIGHT (X)	770 mm
ELECTRICAL CONNECTION HEIGHT (Y)	0 mm	WATER CONNECTION DIAMETER	3/4"
WATER CONNECTION HEIGHT (H)	55 mm	WATER CONNECTION HEIGHT (X)	813 mm
WATER CONNECTION HEIGHT (Y)	0 mm	SOFTEN WATER CONNECTION HEIGHT (H)	55 mm
SOFTEN WATER CONNECTION HEIGHT (X)	873 mm	SOFTEN WATER CONNECTION HEIGHT (Y)	0 mm
DRAIN DIAMETER	1,9685"	DRAIN CONNECTION HEIGHT (H)	31 mm
DRAIN CONNECTION HEIGHT (X)	735 mm	DRAIN CONNECTION HEIGHT (Y)	70 mm
FOOT HEIGHT	65 mm	FOOT ADJUSTMENT	65/75 mm
IPX RATING	3	WIDTH	95 cm
DEPTH	80 cm	HEIGHT	74 cm
PACKAGE WIDTH	104 cm	PACKAGE DEPTH	101 cm
PACKAGE HEIGHT	100 cm	NET WEIGHT	104,8 kg
GROSS WEIGHT	118 kg	VOLUME	1,05 m <sup>3</sup>
HARMONISED CODE	84198180	LATENT HEAT RELEASE	1485.0 W
SENSIBLE HEAT RELEASE	990.0 W	STEAM RELEASE	2186.25 g/h

## ACCESSORIES

091910	GN1/1 STAINLESS STEEL BAKING GRID FOR POULTRY	091946	STAINLESS STEEL MESH BASKET FOR PRE-FRIED FOOD
091947	TEFLON-COATED ALUMINIUM SPECIAL GRID FOR VEGETABLES	091949	STAINLESS STEEL BAKING GRID FOR SKEWERS
091950	ALUMINIUM TEFLON-COATED SPECIAL GRID FOR MEAT AND FISH	091951	ALUMINIUM TEFLON COATED TRAY FOR EGGS AND OMELETTES
091952	ALUMINIUM SMOOTH TEFLON-COATED TRAY H=20MM	091953	ALUMINIUM SMOOTH TEFLON-COATED TRAY H=40MM
091954	ALUMINIUM SMOOTH TEFLON-COATED TRAY H 65MM	9032	GN1/1 STAINLESS STEEL SMOOTH BAKING TRAY H=20MM
9033	GN1/1 STAINLESS STEEL SMOOTH BAKING TRAY H=40MM	9034	GN1/1 STAINLESS STEEL SMOOTH BAKING TRAY H=65MM
9037	CHROME-PLATED GRID (600X400MM)	9041	SMOOTH ALUMINIUM TRAY 600X400 H=20MM
9045	PERFORATED ALUMINIUM TRAY 600X400 H=65MM	9046	ALUMINIUM BAGUETTES BAKING TRAY
9055	GN1/1 STAINLESS STEEL BAKING GRID	9056	GN1/1 STAINLESS STEEL PERFORATED BAKING TRAY H=20MM
9057	GN1/1 STAINLESS STEEL PERFORATED BAKING TRAY H=40MM	9058	GN1/1 STAINLESS STEEL PERFORATED BAKING TRAY H=65MM
9059	GN1/1 ENAMELLED BACKING TRAY H=20MM	9060	GN1/1 ENAMELLED BACKING TRAY H=40MM
9061	GN1/1 ENAMELLED BACKING TRAY H=65MM	951912	EXTERNAL SPRAY GUN
951917	ALUMINIUM TRAY WITH HEAT RETENTION FOR PIZZA (GN1/1)	951933	ALUMINIUM SMOOTH TEFLON COATED TRAY WITH HEAT RETENTION
951934	ALUMINIUM RIBBED TEFLON COATED TRAY WITH HEAT RETENTION	951953	TEFLON COATED ALUMINIUM TRAY GN1/1
951954	PERFORATED TEFLON COATED ALUMINIUM TRAY GN1/1	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	961938	CROSSWISE HUMIDIFIED (WATER INJECTION) CABINET WITH GLASS DOORS, 14 TRAYS (600X400MM)
961939	LENGTHWISE HUMIDIFIED (WATER INJECTION) CABINET WITH GLASS DOORS, 14 TRAYS (600X400MM)	961950	TEFLON COATED ALUMINIUM TRAY (600X400MM)
961951	TEFLON COATED ALUMINIUM PERFORATED TRAY (600X400MM)	961979	CONDENSING EXTRACTOR HOOD FOR 5 AND 8 TRAYS TECNOBAKE OR 6 AND 10 TRAYS TECNODUAL OVENS, 230V, 50/60HZ, 0.25KW MOTOR
961980	BASE WITH SIDE RUNNERS FOR 6 AND 10 GN1/1 TRAYS TECNODUAL OVENS	961981	BASE FOR TECNOBAKE AND TECNODUAL OVENS ON A 5 TRAYS BLAST FREEZER
961982	ALZATINA FORNI TECNOBAKE TECNODUAL MY24	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 GN1/1 tray ovens

INSTALLATION SCHEMES

