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GOP08TSL

TECNOBAKE NEXT GAS COMBI STEAMER (PASTRY VERSION) WITH 8 TRAYS (600X400MM), TOUCH SCREEN, PROGRAMMABLE RECIPES, AUTOMATIC WASHING AND DIRECT STEAM



- 8-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.

TECHNICAL DATA

TOTAL POWER	19 + 0,5 kW	GAS POWER	19 kW
ELECTRIC POWER	0,5 kW	FREQUENCY	50/60 Hz
VOLTAGE	220-240 ~ V	MOTOR FAN ELECTRIC POWER	0,5 kW
TRAY CAPACITY	n° 8x(600x400)	NATURAL GAS CONSUMPTION	2,01 m³/h
LPG CONSUMPTION	1.5 kg/h	COOKING CHAMBER DIMENSIONS	66x45x77 cm
GUIDES	n° 8	VERTICAL DISTANCE BETWEEN TRAYS	8 cm
MINIMUM POWER CABLE CROSS-SECTION	3 x 1,5 n° - mm²	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
ELECTRIC CABLE TYPE	H07 RN-F	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
ELECTRICAL CONNECTION HEIGHT (H)	41 mm	ELECTRICAL CONNECTION HEIGHT (X)	155 mm
ELECTRICAL CONNECTION HEIGHT (Y)	0 mm	GAS CONNECTION DIAMETER	1/2"G EN10226-1
GAS CONNECTION HEIGHT (H)	126 mm	GAS CONNECTION HEIGHT (X)	27 mm
GAS CONNECTION HEIGHT (Y)	0 mm	WATER CONNECTION DIAMETER	3/4"
WATER CONNECTION HEIGHT (H)	126 mm	WATER CONNECTION HEIGHT (X)	185 mm
WATER CONNECTION HEIGHT (Y)	0 mm	SOFTEN WATER CONNECTION HEIGHT (H)	126 mm
SOFTEN WATER CONNECTION HEIGHT (X)	125 mm	SOFTEN WATER CONNECTION HEIGHT (Y)	0 mm
DRAIN DIAMETER	1,9685"	DRAIN CONNECTION HEIGHT (H)	38 mm
DRAIN CONNECTION HEIGHT (X)	65 mm	DRAIN CONNECTION HEIGHT (Y)	67 mm
FOOT HEIGHT	65 mm	FOOT ADJUSTMENT	65/75 mm
IPX RATING	4	WIDTH	95 cm
DEPTH	80 cm	HEIGHT	102 cm
PACKAGE WIDTH	103 cm	PACKAGE DEPTH	101 cm
PACKAGE HEIGHT	128 cm	NET WEIGHT	141 kg
GROSS WEIGHT	167 kg	VOLUME	1,33 m³
HARMONISED CODE	84198180	NOMINAL THERMAL POWER	19 kW
LATENT HEAT RELEASE	3420.0 W	SENSIBLE HEAT RELEASE	2850.0 W
STEAM RELEASE	5035.0 g/h		

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	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
961981	BASE FOR TECNOBAKE AND TECNODUALOVENS ON A 5 TRAYS BLAST FREEZER	961982	ALZATINA FORNI TECNOBAKE TECNODUAL MY24
961985	Base with side runners for Tecnodual 6 and 10 GN1/1 tray ovens	961986	BASES FOR 5 AND 8-TRAY TECNOBAKE OVENS OR 6 OR 10-TRAY TECNODUAL OVENS

INSTALLATION SCHEMES

