

964358

GOP16DSL

D SERIES TECNOBAKE XTRA GAS COMBI STEAMER (PASTRY VERSION) WITH 16 TRAYS (600X400MM), ELECTRONIC CONTROL, PROGRAMMABLE RECIPES, AUTOMATIC WASHING AND DIRECT STEAM WITH PASTRY TRAY RACK TROLLEY - COMPATIBLE WITH 20 TRAY GN1/1 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 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.

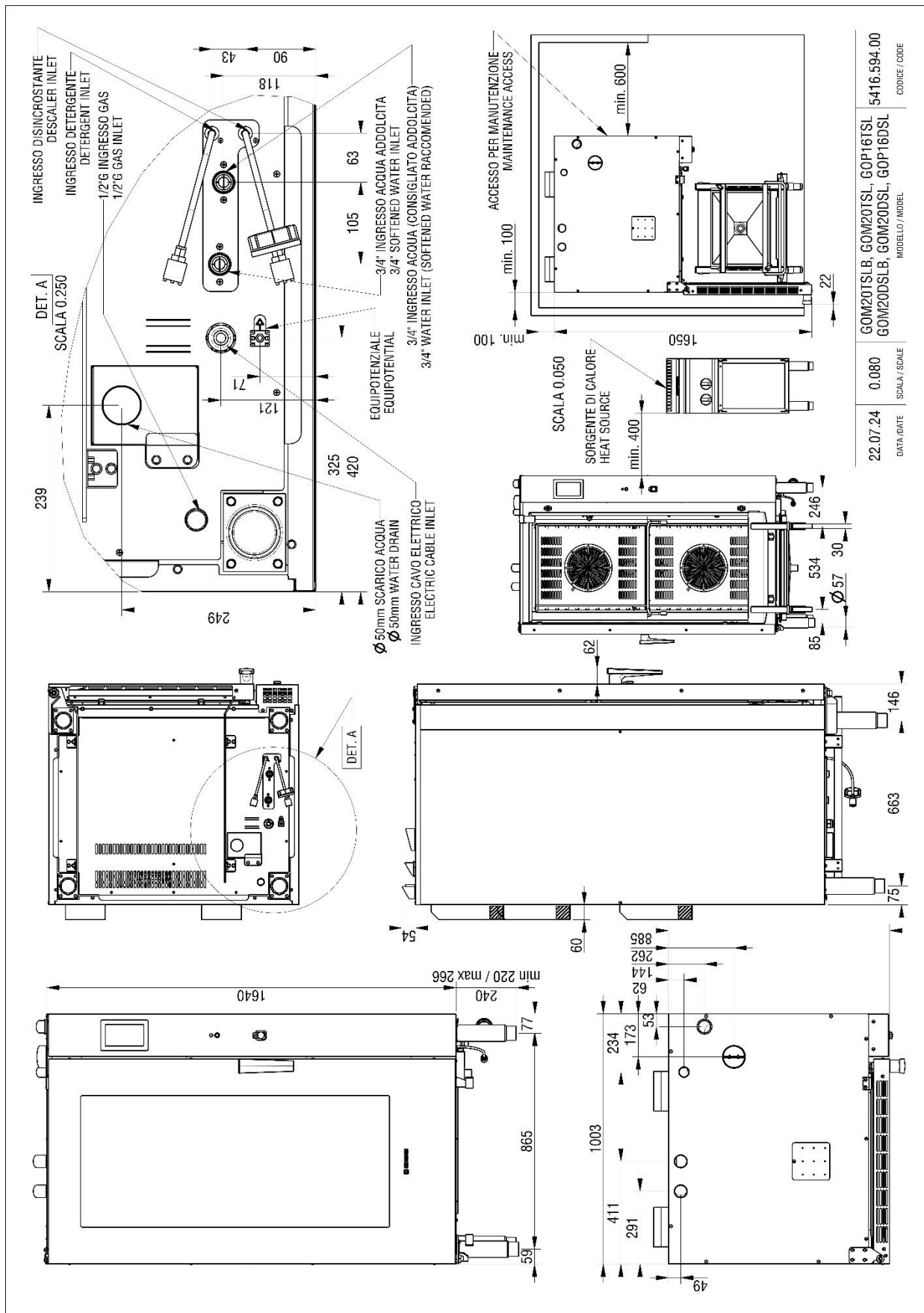
TECHNICAL DATA

| | | | |
|------------------------------------|------------------------------|------------------------------------|-----------------------------|
| TOTAL POWER | 47 kW | GAS POWER | 46 kW |
| ELECTRIC POWER | 1 kW | FREQUENCY | 50/60 Hz |
| VOLTAGE | 220-240 ~ V | MOTOR FAN ELECTRIC POWER | 1 kW |
| TRAY CAPACITY | n° 16x(600x400) | MAXIMUM FOOD LOAD | 64 Kg |
| LPG CONSUMPTION | 3.62 kg/h | COOKING CHAMBER DIMENSIONS | 68x45x148 cm |
| GUIDES | n° 16 | VERTICAL DISTANCE BETWEEN TRAYS | 8 cm |
| MINIMUM POWER CABLE CROSS-SECTION | 3 x 1,5 n° - mm ² | 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 | Full / reduced speed | WATER CONNECTION POSITION | 18cm |
| WATER DRAIN POSITION | 18cm | ELECTRICAL CONNECTION HEIGHT (H) | 176,8 mm |
| ELECTRICAL CONNECTION HEIGHT (X) | 913,2 mm | ELECTRICAL CONNECTION HEIGHT (Y) | 0 mm |
| WATER CONNECTION DIAMETER | 3/4" | WATER CONNECTION HEIGHT (H) | 231,8 mm |
| WATER CONNECTION HEIGHT (X) | 913,2 mm | WATER CONNECTION HEIGHT (Y) | 0 mm |
| SOFTEN WATER CONNECTION HEIGHT (H) | 291,8 mm | SOFTEN WATER CONNECTION HEIGHT (X) | 913,2 mm |
| SOFTEN WATER CONNECTION HEIGHT (Y) | 0 mm | DRAIN DIAMETER | 1,9685" |
| DRAIN CONNECTION HEIGHT (H) | 76,8 mm | DRAIN CONNECTION HEIGHT (X) | 743,2 mm |
| DRAIN CONNECTION HEIGHT (Y) | 0 mm | FOOT HEIGHT | 215 mm |
| FOOT ADJUSTMENT | 215/250 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 | 325 kg | GROSS WEIGHT | 350 kg |
| VOLUME | 2,47 m ³ | HARMONISED CODE | 84198180 |
| LATENT HEAT RELEASE | 8280.0 W | SENSIBLE HEAT RELEASE | 6900.0 W |
| STEAM RELEASE | 12190.0 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 |
| 951942 | 20-TRAY RACK TROLLEY (GN1/1) |
| 951997 | Trolley levelling ramp for 16/20-tray ovens |
| 961910 | ALUMINIUM TRAY WITH HEAT RETENTION FOR PIZZA (600X400 MM) |
| 961942 | 16-TRAY RACK TROLLEY (600X400MM) |
| 961950 | TEFLON COATED ALUMINIUM TRAY (600X400MM) |
| 961951 | TEFLON COATED ALUMINIUM PERFORATED TRAY (600X400MM) |

INSTALLATION SCHEMES



| | | | |
|-------------------------|------------------------|---|------------------------------|
| 22.07.24 DATA / DATE | 0.080 SCALA / SCALE | GOM20TSLB, GOM20TSL, GOP16TSL, GOM20DSL, GOM20DSL, GOP16DSL MODELLO / MODEL | 5416.594.00 CODICE / CODE |
|-------------------------|------------------------|---|------------------------------|