

964655

EOP08DSL

D SERIES XTRA TECNOBAKE ELECTRIC COMBI STEAMER (PASTRY VERSION) WITH 8 TRAYS (600X400MM), ELECTRONIC CONTROL, PROGRAMMABLE RECIPES, AUTOMATIC WASHING AND DIRECT STEAM



- 8-tray pastry electric digital combi steamer (60x40 cm) with direct steam.
- Automatic self-cleaning including 4 cycles, with the longest lasting only 62 minutes.
- Multipoint core probe with 4 detection points included.
- 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.
- 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	16,5 kW	ELECTRIC POWER	16,5 kW
FREQUENCY	50/60 Hz	VOLTAGE	380-415 3N~ V
MOTOR FAN ELECTRIC POWER	0,5 kW	CONVECTION UNIT POWER	16 kW
TRAY CAPACITY	n° 8x(600x400)	COOKING CHAMBER DIMENSIONS	68x45x73 cm
GUIDES	n° 8	VERTICAL DISTANCE BETWEEN TRAYS	8 cm
MINIMUM POWER CABLE CROSS-SECTION	5 x 2,5 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	4	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	4
WIDTH	95 cm	DEPTH	80 cm
HEIGHT	102 cm	PACKAGE WIDTH	101 cm
PACKAGE DEPTH	93 cm	PACKAGE HEIGHT	127 cm
NET WEIGHT	130 kg	GROSS WEIGHT	142,5 kg
VOLUME	1,19 m ³	HARMONISED CODE	84198180
LATENT HEAT RELEASE	2970.0 W	SENSIBLE HEAT RELEASE	1980.0 W
STEAM RELEASE	4372.5 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
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 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
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

