

954657

EOM10DSL

D SERIES TECNOCOMBI XTRA ELECTRIC COMBI STEAMER WITH 10 TRAYS GN1/1 ELECTRONIC CONTROL, PROGRAMMABLE RECIPES, AUTOMATIC WASHING AND DIRECT STEAM



- 10-tray GN 1/1 electric digital combi steamer 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.
 - 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° 10xGN1/1	MAXIMUM FOOD LOAD	50 Kg
COOKING CHAMBER DIMENSIONS	59x38x73 cm	GUIDES	n° 10
VERTICAL DISTANCE BETWEEN TRAYS	6,5 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 - GN1/1 tray	FAN SPEED	4
WATER CONNECTION POSITION	4cm	WATER DRAIN POSITION	4cm
ELECTRICAL CONNECTION HEIGHT (H)	35 mm	ELECTRICAL CONNECTION HEIGHT (X)	702 mm
ELECTRICAL CONNECTION HEIGHT (Y)	0 mm	WATER CONNECTION DIAMETER	3/4"
WATER CONNECTION HEIGHT (H)	55 mm	WATER CONNECTION HEIGHT (X)	745 mm
WATER CONNECTION HEIGHT (Y)	0 mm	SOFTEN WATER CONNECTION HEIGHT (H)	55 mm
SOFTEN WATER CONNECTION HEIGHT (X)	805 mm	SOFTEN WATER CONNECTION HEIGHT (Y)	0 mm
DRAIN DIAMETER	1,9685"	DRAIN CONNECTION HEIGHT (H)	31 mm
DRAIN CONNECTION HEIGHT (X)	667 mm	DRAIN CONNECTION HEIGHT (Y)	70 mm
FOOT HEIGHT	65 mm	FOOT ADJUSTMENT	65/75 mm
IPX RATING	4	WIDTH	86 cm
DEPTH	72 cm	HEIGHT	102 cm
PACKAGE WIDTH	94 cm	PACKAGE DEPTH	94 cm
PACKAGE HEIGHT	130 cm	NET WEIGHT	127,4 kg
GROSS WEIGHT	143,6 kg	VOLUME	1,15 m ³
HARMONISED CODE	84198180	LATENT HEAT RELEASE	2970.0 W
SENSIBLE HEAT RELEASE	1980.0 W	STEAM RELEASE	4372.5 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
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
951915	ALKALINE DETERGENT TANK (10LT) FOR OVENS	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
951938	CLOSED CABINET WITH SIDE RUNNERS AND DETERGENT TANK SUPPORT FOR GN1/1 OVENS - 7 TRAYS CROSSWISE	951939	HOT CLOSED CABINET, SIDE RUNNERS FOR GN 1/1 OVENS - 7 TRAYS CROSSWISE
951950	NEEDLE CORE PROBE FOR VACUUM COOKING	951953	TEFLON COATED ALUMINIUM TRAY GN1/1
951954	PERFORATED TEFLON COATED ALUMINIUM TRAY GN1/1	951961	PIPING KIT FOR WATER INLET AND OUTLET
951972	COVERING PANEL FOR TECNOCOMBI OVENS WITH EXHAUST HOOD ON BASE, CABINET, HOT CABINET OR HUMIFIED CABINET	951974	BASE FOR 6 AND 10 GN1/1 TRAY TECNOCOMBI OVENS
951976	BASE WITH SIDE RUNNERS FOR 6 AND 10 GN1/1 TRAYS TECNOCOMBI OVENS	951981	STACKING ELEMENT FOR 6 AND 10 GN1/1 TRAY TECNOCOMBI OVENS ON 5-TRAY BLAST FREEZERS
951983	WHEELS KIT FOR OVENS BASE	951992	CONDENSATING EXTRACTOR HOOD FOR 6 GN1/1AND 10 GN1/1 TECNOCOMBI, 230V, 50/60HZ,0.25KW MOTOR
951993	STACKING KIT FOR 6+10 TRAYS NEXT/TECNOCOMBI ELECTRIC OVENS	951996	KIT SOVRAPPOSIZIONE FORNI 06+04GN MY24

INSTALLATION SCHEMES

