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EOM20TSLB

**TECNOCOMBI NEXT ELECTRIC COMBI STEAMER WITH 20 TRAYS GN1/1 WITH TOUCH SCREEN, PROGRAMMABLE RECIPES, AUTOMATIC WASHING AND BOILER - WITH GN1/1 TRAYS RACK TROLLEY - COMPATIBLE WITH PASTRY 16 TRAYS (600X400)MM RACK TROLLEY**



- 20-tray GN 1/1 electric combi steamer, Touch screen control, with a boiler that rapidly generates balanced steam, ensuring high performance while minimising water and energy consumption. Effortless and automatic descaling (3 cleaning cycles).
- Tray-rack trolley included, compatible with a 16-trays pastry 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 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.
- 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	41 kW	ELECTRIC POWER	41 kW
FREQUENCY	50/60 Hz	VOLTAGE	380-415 3N~ V
MOTOR FAN ELECTRIC POWER	0,25 kW	CONVECTION UNIT POWER	40 kW
CAMPO_0131	0005	TRAY CAPACITY	n° 20xGN1/1
MAXIMUM FOOD LOAD	80 Kg	COOKING CHAMBER DIMENSIONS	68x45x148 cm
GUIDES	n° 20	VERTICAL DISTANCE BETWEEN TRAYS	6,5 cm
MINIMUM POWER CABLE CROSS-SECTION	5 x 10 n° - mm <sup>2</sup>	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	22cm
WATER DRAIN POSITION	18cm	ELECTRICAL CONNECTION HEIGHT (H)	220 mm
ELECTRICAL CONNECTION HEIGHT (X)	840 mm	ELECTRICAL CONNECTION HEIGHT (Y)	225 mm
WATER CONNECTION DIAMETER	3/4"	WATER CONNECTION HEIGHT (H)	220 mm
WATER CONNECTION HEIGHT (X)	880 mm	WATER CONNECTION HEIGHT (Y)	590 mm
SOFTEN WATER CONNECTION HEIGHT (H)	220 mm	SOFTEN WATER CONNECTION HEIGHT (X)	880 mm
SOFTEN WATER CONNECTION HEIGHT (Y)	480 mm	DRAIN DIAMETER	1,9685"
DRAIN CONNECTION HEIGHT (H)	180 mm	DRAIN CONNECTION HEIGHT (X)	750 mm
DRAIN CONNECTION HEIGHT (Y)	360 mm	FOOT HEIGHT	220 mm
FOOT ADJUSTMENT	220/246 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	280 kg	GROSS WEIGHT	324 kg
VOLUME	2,47 m <sup>3</sup>	HARMONISED CODE	84198180
LATENT HEAT RELEASE	7380.0 W	SENSIBLE HEAT RELEASE	4920.0 W
STEAM RELEASE	10865.0 g/h		

## ACCESSORIES

951997 RAMPA CARRELLO 20TG MY24

## INSTALLATION SCHEMES

