
964353**GOB06DSL**

**D SERIES TECNODUAL GAS COMBI STEAMER
WITH 6 TRAYS (GN1/1 OR 600X400MM)
ELECTRONIC CONTROL, PROGRAMMABLE
RECIPES, AUTOMATIC AND DIRECT STEAM**



- 6-tray GN 1/1 or 60x40 cm gas digital combi steamer with direct steam and atmospheric burners.
 - Automatic self-cleaning including 4 cycles, with the longest lasting only 62 minutes.
 - Multipoint core probe with 4 detection points included.
 - Deep drawn and hermetically welded 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.
 - Cooking chamber lighting through LEDs in the door.
 - 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	10 + 0,25 kW	GAS POWER	10 kW
ELECTRIC POWER	0,25 kW	FREQUENCY	50/60 Hz
VOLTAGE	220-240 ~ V	MOTOR FAN ELECTRIC POWER	0,25 kW
TRAY CAPACITY	n° 6xGN1/1or6x(600x400)	NATURAL GAS CONSUMPTION	1,05 m³/h
COOKING CHAMBER DIMENSIONS	66x45x49 cm	GUIDES	n° 6
VERTICAL DISTANCE BETWEEN TRAYS	7 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 - GN1/1 tray or 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 HEIGHT (H)	126 mm	GAS CONNECTION HEIGHT (X)	27 mm
GAS CONNECTION HEIGHT (Y)	0 mm	WATER CONNECTION DIAMETER	1,9685"
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	3	WIDTH	93 cm
DEPTH	78,5 cm	HEIGHT	74 cm
PACKAGE WIDTH	102 cm	PACKAGE DEPTH	93 cm
PACKAGE HEIGHT	100 cm	NET WEIGHT	114 kg
GROSS WEIGHT	130,5 kg	VOLUME	0,93 m³
HARMONISED CODE	84198180	NOMINAL THERMAL POWER	10 kW
LPG CONSUMPTION	0.79 kg/h	LATENT HEAT RELEASE	1800.0 W
SENSIBLE HEAT RELEASE	1500.0 W	STEAM RELEASE	2650.0 g/h

ACCESSORIES

INSTALLATION SCHEMES

