TECNOBAKE

TECNOINOX

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.

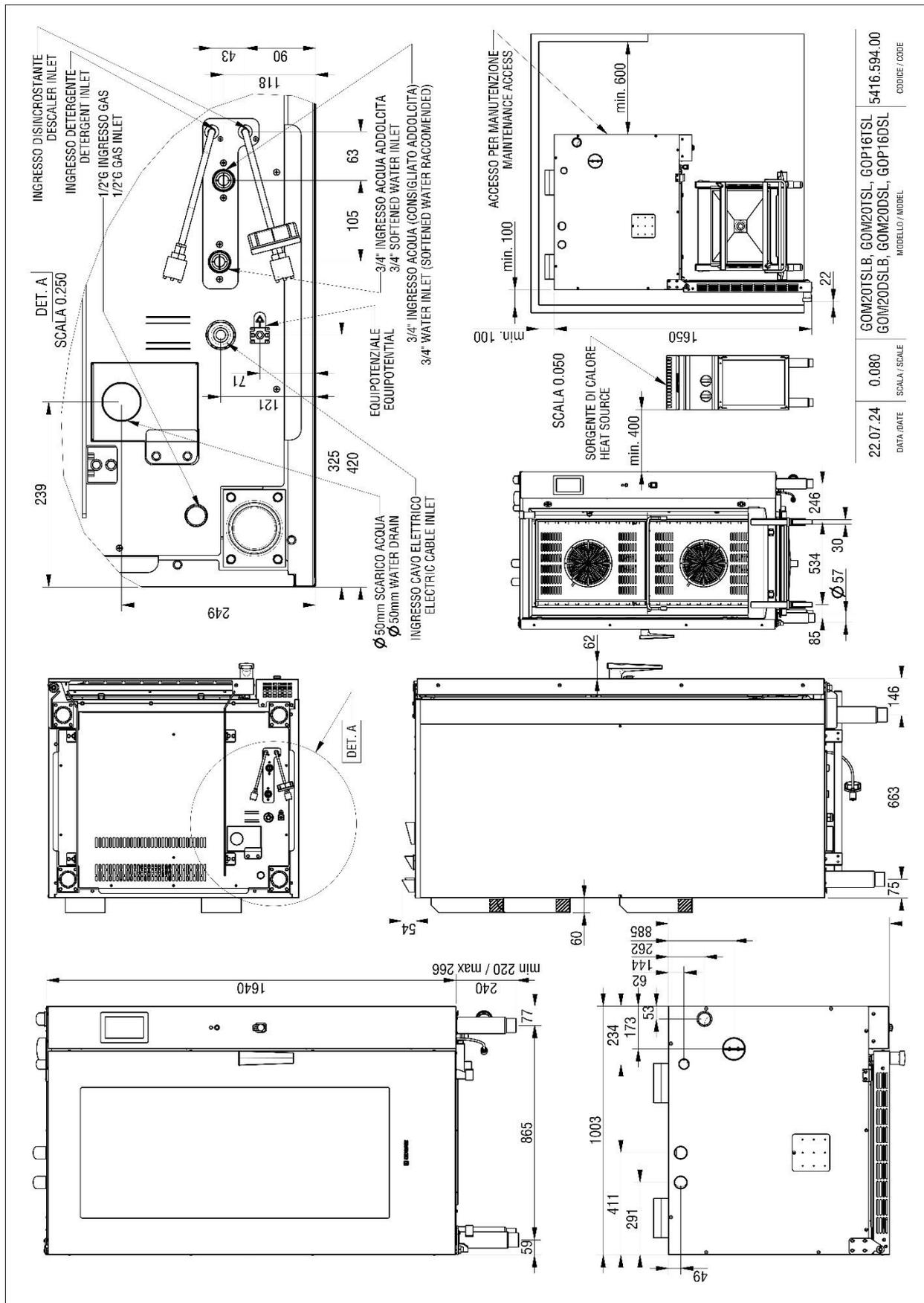• Cloud platform for controlling recipes and ovens easily.

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° - 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 - 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 m³	HARMONISED CODE	84198180
LATENT HEAT RELEASE	8280.0 W	SENSIBLE HEAT RELEASE	6900.0 W
STEAM RELEASE	12190.0 g/h		

TECNOINOX Srl reserves the right to make changes at any time, even without notice.

20/03/2026(EN)   tecnoinox.it   2/4

TECNOINOX

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	RAMPA CARRELLO 20TG (FORNI NUOVI)
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)

TECNOINOX Srl reserves the right to make changes at any time, even without notice.

20/03/2026(EN)   tecnoinox.it   3/4

TECNOINOX

INSTALLATION SCHEMES

Drawing labels:

INGRESSO DISINCROSTANTE / DESCALER INLET
INGRESSO DETERGENTE / DETERGENT INLET
1/2"G INGRESSO GAS / 1/2"G GAS INLET
3/4" INGRESSO ACQUA ADDOLCITA / 3/4" SOFTENED WATER INLET
3/4" INGRESSO ACQUA (CONSIGLIATO ADDOLCITA) / 3/4" WATER INLET (SOFTENED WATER RACCOMENDED)
EQUIPOTENZIALE / EQUIPOTENTIAL
Ø 50mm SCARICO ACQUA / Ø 50mm WATER DRAIN
INGRESSO CAVO ELETTRICO / ELECTRIC CABLE INLET
ACCESSO PER MANUTENZIONE / MAINTENANCE ACCESS
SORGENTE DI CALORE / HEAT SOURCE

DET. A
SCALA 0.250
SCALA 0.050
SCALA 0.080

CODICE / CODE	MODELLO / MODEL	SCALA / SCALE	DATA / DATE
5416.594.00	GOM20TSLB, GOM20TSL, GOP16TSL GOM20DSLB, GOM20DSL, GOP16DSL	0.080	22.07.24

20/03/2026(EN)

TECNOINOX Srl reserves the right to make changes at any time, even without notice.

tecnoinox.it

4/4