

964361

GOP16DSL B

D SERIES TECNOBAKE XTRA GAS COMBI STEAMER (PASTRY VERSION) WITH 16 TRAYS (600X400MM), ELECTRONIC CONTROL, BOILER, PROGRAMMABLE RECIPES, AUTOMATIC WASHING 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	0001 Hz
VOLTAGE	0013 V	MOTOR FAN ELECTRIC POWER	1 kW
TRAY CAPACITY	n° 0020	MAXIMUM FOOD LOAD	64 Kg
LPG CONSUMPTION	3.62 kg/h	COOKING CHAMBER DIMENSIONS	68x45x148 cm
GUIDES	n° 16	VERTICAL DISTANCE BETWEEN TRAYS	0004 cm
MINIMUM POWER CABLE CROSS-SECTION	3 x 1,5 n° - mm ²	THERMAL INSULATION THICKNESS	35 mm
STEAM CYCLE TEMPERATURE	0005 °C	MIXED CYCLE TEMPERATURE	50÷250 °C
CONVECTION CYCLE TEMPERATURE	50÷265 °C	TIMER	0-540 min
ELECTRIC CABLE TYPE	0001	OVEN TYPE	0009
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	0002	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	349 kg	GROSS WEIGHT	374 kg
VOLUME	2,47 m ³	HARMONISED CODE	84198180
LATENT HEAT RELEASE	8280.0 W	SENSIBLE HEAT RELEASE	6900.0 W
STEAM RELEASE	12190.0 g/h		

ACCESSORIES

INSTALLATION SCHEMES



IMMAGINE DA DEFINIRE