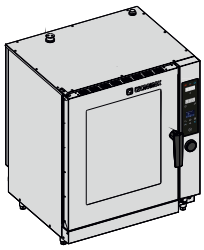

TECNODUAL D SERIES, GAS COMBI OVEN, DIRECT STEAM, ELECTRONIC CONTROL, PROGRAMMABLE, 10XGN1/1 OR (600X400)MM TRAYS

962344 - GOB10D

SPECIFICATIONS

Tecnodual: Tecnocombi+Tecnobake

Tecnodual is a professional combi oven with a double rod tray support, for both GN1/1 trays and pastry baking trays (60x40cm).

A solution 2 in 1.

Tecnodual Professional Combi Ovens M Series - Manual / Electromechanical

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A solution 2 in 1.

EXTREMELY EASY TO USE

Tecnoinox electromechanical ovens can be used right away and are intuitive: only three controls to adjust each parameter.

The first dial adjusts the temperature; the second adjusts the cooking time; the third is the switch to set the amount of humidity to inject into the chamber, over 7 levels.

At the top two indicator lights: one to show the oven is on and one to show when the heating elements or burners are in operation.

At the top of the control panel there is the control to open the vent to discharge humidity from the cooking chamber; at the bottom there is the on light.

The gas models also have an indicator light that comes on if the burner blocks and a restart burner button.

ADVANTAGES

GREAT PERFORMANCE AND RELIABILITY

The electromechanical ovens work with convection (50-275°C) and a combi cycle (60-275°C) with automatic preheating. In the combi cycle you can manage up to 7 humidity levels.

UNIFORM COOKING

Uniform cooking is guaranteed thanks to:

The deflector, designed for the best heat distribution in the chamber.
Well-spaced grills.
The increased vent of the Tecnobake oven chamber speeds up steam evacuation in much less time, as required for high performance when making bread and pastries.

SEALED CHAMBER

In AISI 304 stainless steel. Silicone rubber door seal, resistant to heat and ageing, built into the oven front.

The chamber is well lit during cooking.

HANDLE

Easy-open handle with right/left opening.

DRAIN PROTECTIVE DEVICES
Steam condensation for drain protective devices.

OPTIONS
Reverse door opening, bases with tray racks, hoods, stacking kits (only for electric ovens), trays, external spray gun.
OPTIONAL

Apertura porta inversa
basi con portateglie
cappe
kit di sovrapposizione (solo per forni elettrici)
teglie
doccetta esterna.

TECHNICAL DATA

Total Power	**19 + 0,5 kW**	Fan Speed	**4**
Gas Power	**19 kW**	CE Certificate Nr. (Gas Appliance)	**CE-0085CP0593**
EL Power	**0,5 kW**	Foot high	**65 mm**
Frequency	**50/60 Hz**	Foot adjustment	**65/75 mm**
Voltage	**220-240 1~ V**	IPX	**3**
Fan Motor Power Rating	**0,5 kW**	Width	**93 cm**
Nominal Heating Output	**19 kW**	Depth	**78,5 cm**
Trays capacity	**10xGN1/1o10x(600x400 n°**	Height	**102 cm**
Natural Gas Consumption	**2,01 m³/h**	Packaging Width	**102 cm**
Oven Chamber Dimensions (WxDxH)	**66x45x77 cm**	Packaging Depth	**89 cm**
Runners	**10 n°**	Packaging Height	**134 cm**
Distance between shelves	**7 cm**	Net Weight	**120 kg**
Timer	**0-540 min**	Gross Weight	**146 kg**
Oven Version	**GN/Pastry electron.**	Volume	**1,17 m³**

ACCESSORIES

- 091910: GN1/1 STAINLESS STEEL BAKING GRID FOR POULTRY
- 091946: STAINLESS STEEL MESH BASKET FOR PRE-FRIED FOOD
- 091947: TEFLON COATED ALUMINUM SPECIAL GRID FOR VEGETABLES
- 091949: STAINLESS STEEL BAKING GRID FOR SKEWERS
- 091950: ALUMINUM TEFLON COATED SPECIAL GRID FOR MEAT AND FISH
- 091951: ALUMINUM TEFLON COATED TRAY FOR EGGS AND OMELETTES
- 091952: ALUMINUM SMOOTH TEFLON COATED TRAY H=20MM
- 091953: ALUMINUM SMOOTH TEFLON COATED TRAY H=40MM
- 091954: ALUMINUM 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 SMOOTH STAINLESS STEEL BAKING TRAY H=65MM
- 9037: CHROME-PLATED GRID (600X400MM)
- 9041: ALUMINIUM SMOOTH BAKING TRAY 600X400 H=20MM

- 9045: ALUMINUM BAKING TRAY WITH HOLES
- 9046: ALUMINUM BAGUETTES BAKING TRAY
- 9055: GN1/1 STAINLESS STEEL GRID
- 9056: GN1/1 PERFORATED STAINLESS STEEL BAKING H=20MM
- 9057: GN1/1 PERFORATED STAINLESS STEEL BAKING TRAY H=40MM
- 9058: GN1/1 PERFORATED STAINLESS STEEL BAKING TRAY H=65MM
- 9059: GN1/1 ENAMELLED BACKING TRAY H=20MM
- 9060: GN1/1 ENAMELLED BACKING TRAY H=40MM
- 951912: EXTERNAL SHOWER
- 951915: ALKALINE DETERGENT TANK 10LT FOR OVENS
- 951917: ALUMINUM TRAY WITH HEAT RETENTION FOR PIZZA GN1/1
- 951933: ALUMINUM SMOOTH TEFLON COATED TRAY WITH HEAT RETENTION
- 951934: ALUMINUM RIBBED TEFLON COATED TRAY WITH HEAT RETENTION
- 951935: DRAUGHT DIVERTER FOR TECNOCOMBI GAS OVENS
- 951950: NEEDLE CORE PROBE FOR SOUSVIDE COOKING
- 951953: TEFLON COATED ALUMINUM TRAY GN1/1
- 951954: PREFORATED TEFLON COATED ALUMINUM TRAY GN1/1
- 951961: PIPING KIT FOR WATER INLET AND OUTLET
- 951983: WHEELS KIT FOR OVENS BASE
- 961910: ALUMINUM TRAY WITH HEAT RETENTION FOR PIZZA 600X400 MM
- 961937: CLOSED CABINET WITH SIDE RUNNERS AND DETERGENT TANK SUPPORT FOR PASTRY OVENS
- 961938: CROSSWISE HUMIDIFIED (WATER INJECTION) CABINET WITH GLASS DOOR, 14 TRAYS FOR PASTRY OVENS
- 961939: LENGTHWISE HUMIDIFIED (WATER INJECTION) CABINET WITH GLASS DOOR, 14 TRAYS FOR PASTRY OVENS
- 961950: TEFLON-COATED ALUMINUM TRAY 600X400MM
- 961951: PERFORATED TEFLON-COATED ALUMINUM TRAY 600X400MM
- 961971: CONDENSING EXTRACTOR HOOD FOR 5 AND 8 TRAYS TECNOBAKE OR 6 AND 10 TRAYS TECNODUAL OVENS, 230V, 50/60HZ, 0.25KW MOTOR
- 961972: COVERING PANEL FOR 5 TRAYS TECNOBAKE ORTECNODUAL OVENS WITH HOOD ON HOT CUPBOARD, CUPBOARD, HUMIFIED CABINET OR BASE
- 961973: BASE FOR 5 AND 8 TRAYS TECNOBAKE OR 6 AND 10 TRAYS TECNODUAL OVENS
- 961977: BASE WITH SIDE RUNNERS FOR 6 AND 10 GN1/1 TRAYS TECNODUAL OVENS
- 961978: BASE FOR TECNOBAKE AND TECNODUAL OVENS ON A 5 TRAYS BLAST FREEZER