



TECNOCOMBI M SERIES ELECTRIC COMBI OVEN, DIRECT STEAM, ELECTROMECHANICAL CONTROL, 10XGN1/1 TRAYS

951643 - EOM10M

SPECIFICATIONS

The professional combi ovens of the Tecnocombi line combine tradition and technology in a mix perfect for the chef who looks for advanced and reliable, simple and precise, efficient and robust cooking tools.

They are available with both digital and manual control.

Why Tecnocombi

Tecnocombi is the cooking solution for the chef that requires the maximum personal control of the cooking parameters and excellent results.

Tecnocombi is recommended for:

Cooking centers, also important for the number of meals served at each service

Restaurants, trattorias and cafeterias

Gastronomy, butcher shops or other retail stores that offer cooked food of their own production

The 2019 renewed line

Born in 2011, they kept all their promises, becoming one of Tecnoinox's best sellers.

Today they are redesigned by Marc Sadler to meet the need for innovation in cooking and usability that we have gathered while conversing with chefs from all over the world.

EXTREMELY EASY TO USE

Tecninox 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, with 70 mm spacing in the Tecnocombi and 85 mm in the Tecnobake.

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	16,5 kW	Fan Speed	1
EL Power	16,5 kW	Foot high	65 mm
Frequency	50 Hz	Foot adjustment	65/75 mm
Voltage	380-415 3N~V	IPX	3
Fan Motor Power Rating	0,5 kW	Width	86 cm
Convection Unit Power Rating	16 kW	Depth	71 cm
Trays capacity	10xGN1/1 n°	Height	102 cm
Max. food Load	50 Kg	Packaging Width	95 cm
Oven Chamber Dimensions (WxDxH)	59x37,5x77 cm	Packaging Depth	86 cm
Runners	10 n°	Packaging Height	134 cm
Distance between shelves	7 cm	Net Weight	102 kg
Timer	0-120 min	Gross Weight	117,6 kg
Oven Version	GN/ electromechanical	Volume	1,04 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
- 9055: GN1/1 STAINLESS STEEL GRID
- 9056: GN1/1 STAINLESS STEEL BAKING WITH HOLES H=20MM
- 9057: GN1/1 PERFORATED STAINLESS STEEL BAKING TRAY H=40MM

- 9058: GN1/1 STAINLESS STEEL BAKING TRAY WITH HOLES 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 GN11
- 951933: ALUMINUM SMOOTH TEFLON COATED TRAY WITH HEAT RETENTION
- 951934: ALUMINUM RIBBED TEFLON COATED TRAY WITH HEAT RETENTION
- 951938: CLOSED CABINET WITH SIDE RUNNERS AND DETERGENT TANK SUPPORT FOR GN1/1 OVENS - 7TRAYS CROSSWISE
- 951939: CROSSWISE HOT CLOSED CABINET, SIDE RUNNERS FOR GN1/1 OVENS - 7 TRAYS CROSSWISE
- 951953: TEFLON-COATED ALUMINUM TRAY GN1/1
- 951954: PREFORATED TEFLON-COATED ALUMINUM TRAY GN1/1
- 951961: PIPING KIT FOR WATER INLET AND OUTLET
- 951971: CONDENSATING EXTRACTOR HOOD KOGC FOR 6 GN1/1 AND 10 GN1/1 TECNOCOMBI, 230V, 50/60HZ, 0.19KW MOTOR
- 951972: COVERING PANEL FOR TECNOCOMBI OVENS WITH HOOD ON BASE, CUPBOARD, HOT CUPBOARD OR HUMIFIED CUPBOARD
- 951974: BASE FOR 6 AND 10 GN1/1 TRAYS TECNOCOMBI OVENS
- 951976: BASE WITH SIDE RUNNERS FOR 6 AND 10 GN1/1 TRAYS TECNOCOMBI OVENS
- 951977: STACKING KIT FOR 1X6 AND 1X10 GN1/1 ELECTRIC TECNOCOMBI OVENS
- 951979: STACKING KIT 2X6 GN1/1 ELECTRIC TECNOCOMBI OVENS
- 951980: STACKING KIT FOR 1X4 GN1/1 AND 1X6 GN1/1 ELECTRIC TECNOCOMBI OVENS
- 951981: STACKING ELEMENT FOR 6 AND 10 GN1/1 TRAYS TECNOCOMBI OVENS ON 5 TRAYS BLAST FREEZERS
- 951983: WHEELS KIT FOR OVENS BASE