



**TECNODUAL M SERIES GAS COMBI OVEN, DIRECT  
STEAM, ELECTROMECHANICAL CONTROL, 6XGN1/1  
OR (600X400)MM TRAYS**

---

961343 - GOB06M

---

## 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 D SERIES - DIGITAL PROFESSIONAL COMBI OVENS

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.

### EXTREMELY EASY TO USE

The Tecnoinox ovens are all designed to be intuitive and easy to use, both in the digital versions and in the manual/electromechanical versions.

The control panels on the digital ovens are equipped with a high visibility colour LCD-TFT display so that recipes and cooking steps are easy to view.

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.

The capacitive light touch controls and handy push & scroll dial speed up the select and confirm process.

The Tecnodual digital ovens can manage up to 300 recipes in total, including preset recipes and customised recipes entered by the chef.

Recipes can be found quickly by filtering by recipe name, personal recipes, recent and favourite recipes.

The recipes are real programs that manage up to 8 cooking steps, including automatic preheating.

Important: all cooking parameters can be changed during the cooking process.

### PLAY BUTTON

The play button lights up in different colours to show the status of the oven.

### GREAT PERFORMANCES AND RELIABILITY

#### COOKING

The digital ovens work with convection (50-265°C), steam (60-120°C), with a combi cycle (60-250°C) and with automatic preheating.

The preheating temperature is the temperature of the first cooking step in the recipe.

The Tecnodual digital ovens work with direct steam. The boiler is only provided in versions with 20 trays.

In the combi cycle you can manage up to 19 humidity levels at 5% intervals from 0% to 90%.

The Tecnodual digital ovens are equipped with a programmable initial steam puff, which can be set to last up to 20 seconds.

#### FLEXIBLE

The cooking parameters can even be changed while running the recipe.

#### ROBUST

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

#### UNIFORM COOKING

Uniform cooking is guaranteed thanks to:

The deflector, designed for the best heat distribution in the chamber.

The professional fans are governed by an inverter, work with 4 speeds and stop instantly when rotation is reversed and the door is opened.

Well-spaced grills

#### SAVE TIME

#### STRAIGHT UP TO TEMPERATURE

The power of the heating elements and the gas burners enables the chosen temperature to be reached in just a few minutes.

#### PERFECT HYGIENE FAST

The ovens' 3 WASH LEVELS ensure perfect hygiene depending on the level of intensity required.

They are fast and effective: the short cycle lasts just 33 minutes and the intensive cycle at most 77 minutes. EXTRA: a rinse cycle that lasts 7 minutes.

#### MORE...

#### EXTRAS

##### MANUAL STEAM PUFF

##### HANDLE

Easy-open handle.

##### SOUS-VIDE

Socket for sous-vide skewer probe.

##### DRAIN PROTECTIVE DEVICES

Steam condensation for drain protective devices.

##### USB PORT

Useful for recovering HACCP data recorded during cooking.

## OPTIONS

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

## TECHNICAL DATA

Total Power	<b>10 + 0,25 kW</b>	Fan Speed	<b>1</b>
Gas Power	<b>10 kW</b>	CE Certificate Nr. (Gas Appliance)	<b>CE-0085CP0593</b>
EL Power	<b>0,25 kW</b>	Foot high	<b>65 mm</b>
Frequency	<b>50 Hz</b>	Foot adjustment	<b>65/75 mm</b>
Voltage	<b>230 1 ~ V</b>	IPX	<b>3</b>
Fan Motor Power Rating	<b>0,25 kW</b>	Width	<b>93 cm</b>
Nominal Heating Output	<b>10 kW</b>	Depth	<b>78,5 cm</b>
Trays capacity	<b>6xGN1/1or6x (600x400) n°</b>	Height	<b>74 cm</b>
Natural Gas Consumption	<b>1,05 m³/h</b>	Packaging Width	<b>100 cm</b>
Oven Chamber Dimensions (WxDxH)	<b>66x45x49 cm</b>	Packaging Depth	<b>92 cm</b>
Runners	<b>6 n°</b>	Packaging Height	<b>100 cm</b>
Distance between shelves	<b>7 cm</b>	Net Weight	<b>98 kg</b>
Timer	<b>0-120 min</b>	Gross Weight	<b>116,2 kg</b>
Oven Version	<b>GN/Pasrty electrom.</b>	Volume	<b>0,92 m³</b>

## 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 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
- 951935: DRAUGHT DIVERTER FOR TECNOCOMBI GAS OVENS
- 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 FORPIZZA 60 X 40 CM
- 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 KFPC 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 OR TECNODUAL OVENS WITH HOOD ON BASE OR HOT CUPBOARD, CUPBOARD OR HUMIFIED CABINET
- 961973: BASE FOR 5 AND 8 TRAYS TECNOBAKE OR 6 AND 10 TRAYS TECNODUAL OVENS
- 961975: STACKING KIT FOR 1X5 TRAYS AND 1X8 TRAYS ELECTRIC TECNOBAKE OVEN OR 1X6 TRAYS AND 1X10 TRAYS ELECTRIC TECNODUAL OVEN
- 961976: STACKING KIT FOR 2X5 TRAYS ELECTRIC TECNOBAKE OVENS OR 2X6 TRAYS ELECTRIC 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