



**TECNOBAKE D SERIES ELECTRIC PASTRY OVEN,
DIRECT STEAM, ELECTRONIC CONTROL,
8X(600X400)MM TRAYS**

962642 - EOP08D

SPECIFICATIONS

Tecnobake: the Evolution of the Professional Combi Oven for Baking

Tecnobake is designed for bakers working either in the catering business or in their own pastry shop. Tecnobake offers maximum control over the cooking parameters to achieve excellent end results that are evenly baked.

Tecnobake is a professional combi oven, available in a digital or manual model, which is robust and easy to use.

Why Tecnobake

Tecnobake is recommended for:

- Restaurants which prepare their own bread and desserts
- Privately owned bakeries and patisseries
- Delis offering puff pastries, sweet and savoury muffins, shortcrust pastries, bread and breadsticks
- Catering facilities

The 2019 renewed Line

Created in 2011, they have kept their promises, becoming some of Tecnoinox's best sellers.

They have now been redesigned by Marc Sadler to meet the needs that have emerged from talking to chefs around the world, when it comes to cooking and usability innovation.

Tecnoinox

TECNOBAKE DIGITAL PROFESSIONAL COMBI OVENS FOR PASTRY AND BAKERY

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 Tecnocombi 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 PERFORMANCE 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 Tecnocombi 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 Tecnocombi 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, 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.

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

VENT CONTROL

Control for fast release of humidity.

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	16,5 kW	Foot high	65 mm
EL Power	16,5 kW	Foot adjustment	65/75 mm
Frequency	50/60 Hz	IPX	3
Voltage	380-415 3N~V	Width	93 cm
Fan Motor Power Rating	0,5 kW	Depth	78,5 cm
Convection Unit Power Rating	16 kW	Height	102 cm
Trays capacity	8x(600x400) n°	Packaging Width	102 cm
Oven Chamber Dimensions (WxDxH)	66x45x77 cm	Packaging Depth	89 cm
Runners	8 n°	Packaging Height	134 cm
Distance between shelves	9 cm	Net Weight	112 kg
Timer	0-540 min	Gross Weight	124 kg
Oven Version	Pastry electronic	Volume	1,17 m³
Fan Speed	4		

ACCESSORIES

- 9037: CHROME-PLATED GRID (600X400MM)
- 9041: ALUMINIUM SMOOTH BAKING TRAY 600X400 H=20MM
- 9045: ALUMINUM BAKING TRAY WITH HOLES
- 9046: ALUMINUM BAGUETTES BAKING TRAY
- 951912: EXTERNAL SHOWER
- 951915: ALKALINE DETERGENT TANK 10LT FOR OVENS
- 951950: NEEDLE CORE PROBE FOR SOUSVIDE COOKING
- 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
- 961974: BASE WITH SIDE RUNNERS FOR 5 AND 8 TRAYSTECNOBAKE OVENS
- 961975: STACKING KIT FOR 1X5 TRAYS AND 1X8 TRAYS ELECTRIC TECNOBAKE OVEN OR 1X6 TRAYS AND 1X10 TRAYS ELECTRIC TECNODUAL OVEN
- 961978: BASE FOR TECNOBAKE AND TECNODUAL OVENS ON A 5 TRAYS BLAST FREEZER