



**TECNOBAKE D SERIES ELECTRIC PASTRY OVEN,
DIRECT STEAM, ELECTRONIC CONTROL, WITH 16
TRAYS RACK TROLLEY FOR (600X400)MM TRAYS
WITH CORE PROBE, AUTOMATIC WASHING GN1/1
20 TRAYS RACK TROLLEY CAN BE USED**

964618 - EFP16DSL

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	41 kW	Foot high	215 mm
EL Power	41 kW	Foot adjustment	215/250 mm
Frequency	50/60 Hz	IPX	3
Voltage	380-415 3N~V	Width	100 cm
Fan Motor Power Rating	1 kW	Depth	80 cm
Convection Unit Power Rating	40 kW	Height	186 cm
Trays capacity	16x(600x400) n°	Packaging Width	108 cm
Max. food Load	64 Kg	Packaging Depth	100 cm
Oven Chamber Dimensions (WxDxH)	68x45x148 cm	Packaging Height	206 cm
Runners	16 n°	Net Weight	260 kg
Distance between shelves	8 cm	Gross Weight	292 kg
Oven Version	Pastry electronic	Volume	2,22 m³
Fan Speed	half/full speed		

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
- 961910: ALUMINUM TRAY WITH HEAT RETENTION FORPIZZA 60 X 40 CM
- 961942: 16X(600X400)MM TRAYS TRAY RACK TROLLEY
- 961950: TEFLON-COATED ALUMINUM TRAY 600X400MM
- 961951: PERFORATED TEFLON-COATED ALUMINUM TRAY 600X400MM