



**TECNOBAKE M SERIES ELECTRIC PASTRY OVEN,
DIRECT STEAM, ELECTROMECHANICAL CONTROL,
5X(600X400)MM TRAYS**

961641 - EOP05M

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

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	8,25 kW	Foot high	65 mm
EL Power	8,25 kW	Foot adjustment	65/75 mm
Frequency	50 Hz	IPX	3
Voltage	400 3N ~ V	Width	93 cm
Fan Motor Power Rating	0,25 kW	Depth	78,5 cm
Convection Unit Power Rating	8 kW	Height	74 cm
Trays capacity	5x(600x400) n°	Packaging Width	102 cm
Oven Chamber Dimensions (WxDxH)	66x45x49 cm	Packaging Depth	89 cm
Runners	5 n°	Packaging Height	98 cm
Distance between shelves	9 cm	Net Weight	67 kg
Timer	0-120 min	Gross Weight	80 kg
Oven Version	Pasrty electromech.	Volume	0,9 m³
Fan Speed	1		

ACCESSORIES

- XXXXXXS: OVEN LEFT OPENING DOOR/16/20 TRAYS OVENS EXCLUDED TO BE REQUESTED WHEN ORDERING
- 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
- 951961: PIPING KIT FOR WATER INLET AND OUTLET
- 951983: WHEELS KIT FOR OVENS BASE
- 961910: ALUMINUM TRAY WITH HEAT RETENTION FOR PIZZA 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
- 961976: STACKING KIT FOR 2X5 TRAYS ELECTRIC TECNOBAKE OVENS OR 2X6 TRAYS ELECTRIC TECNODUAL OVENS
- 961978: BASE FOR TECNOBAKE AND TECNODUAL OVENS ON A 5 TRAYS BLAST FREEZER