



D SERIES TECNOCOMBI ELECTRIC COMBI OVEN, WITH BOILER, ELECTRONIC CONTROL, PROGRAMMABLE, 20XGN1/1 TRAYS, CORE PROBE, AUTOMATIC WASHING - WITH GN 1/1 TRAY RACK TROLLEY. (600X400) MM TRAYS RACK TROLLEY CA

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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.

Tecnocombi D Series - Digital Professional Combi Ovens

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.

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	41 kW	Fan Speed	4
EL Power	41 kW	Foot high	220 mm
Frequency	50/60 Hz	Foot adjustment	220/246 mm
Voltage	380-415 3N~V	IPX	4
Fan Motor Power Rating	0,25 kW	Width	100 cm
Convection Unit Power Rating	40 kW	Depth	94 cm
Steam Unit Power Rating	24 kW	Height	188 cm
Trays capacity	20xGN1/1 n°	Packaging Width	108 cm
Max. food Load	80 Kg	Packaging Depth	110 cm
Oven Chamber Dimensions (WxDxH)	68x45x148 cm	Packaging Height	208 cm
Runners	20 n°	Net Weight	280 kg
Distance between shelves	6,5 cm	Gross Weight	324 kg
Timer	0-540 min	Volume	2,47 m³
Oven Version	GN/ electronic		

ACCESSORIES

- 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 PERFORATED STAINLESS STEEL BAKING H=20MM
- 9057: GN1/1 PERFORATED STAINLESS STEEL BAKING TRAY H=40MM
- 9058: GN1/1 PERFORATED STAINLESS STEEL BAKING TRAY H=65MM
- 9059: GN1/1 ENAMELLED BAKING TRAY H=20MM
- 9060: GN1/1 ENAMELLED BAKING TRAY H=40MM
- 951912: EXTERNAL SHOWER
- 951915: ALKALINE DETERGENT TANK 10LT FOR OVENS
- 951917: ALUMINUM TRAY WITH HEAT RETENTION FOR PIZZA GN1/1
- 951933: ALUMINUM SMOOTH TEFLON COATED TRAY WITH HEAT RETENTION
- 951934: ALUMINUM RIBBED TEFLON COATED TRAY WITH HEAT RETENTION
- 951947: BOILER DESCALER 10LT

- 951950: NEEDLE CORE PROBE FOR SOUSVIDE COOKING
- 951953: TEFLON COATED ALUMINUM TRAY GN1/1
- 951954: PREFORATED TEFLON COATED ALUMINUM TRAY GN1/1
- 951990: TROLLEY LEVELING RAMP FOR 16/20 TRAYS OVENS (OVENS VERSION 07/2022)