



LINE **TECNOBAKE**  
CODE **964618**  
MODEL **EFP16DSL**

DESCRIPTION **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**

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.

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

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.

#### DIGITAL TECNOBAKE

##### 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.

##### 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.

#### **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**

TECHNICAL SPECIFICATIONS	UNIT OF MEASURE	DESCRIPTION
EL Power	kW	41
Frequency	Hz	50/60
Voltage	V	380-415 3N~
Fan Motor Power Rating	kW	1
Convection Unit Power Rating	kW	40
Trays capacity	n°	16x(600x400)
Max. food Load	Kg	64
Oven Chamber Dimensions (WxDxH)	cm	68x45x148
Runners	n°	16
Distance between shelves	cm	8
Supply cable Min. Cross Section	n° - mm <sup>2</sup>	5 x 10
Thermal Insulation Thickness	mm	35
Steam Mode Temperature	°C	60÷120
Combi Mode Temperature	°C	60÷250
Convection Mode Temperature	°C	50÷275
Cable Type		H07 RN-F
Oven Version		Pasticc.elettronico-Pastry electronic
Fan Speed		mezza/piena velocità-half/full speed
Electr.Supply Heightfrom Ground/Position		18cm
Water Connection Diameter		3/4"
Foot high	mm	215
Foot adjustment	mm	215/250
IPX		3
Width	cm	100
Depth	cm	80
Height	cm	186
Packaging Width	cm	108,0
Packaging Depth	cm	100,0
Packaging Height	cm	206,0
Net Weight	kg	260,0000
Gross Weight	kg	292,0000
Volume	m <sup>3</sup>	02,2200
H.S. Codes		84198180

## ACCESSORIES

CODE	DESCRIPTION
9037	CHROME-PLATED GRID (600X400MM)
9041	ALUMINIUM SMOOTH BAKING TRAY 600X400 H=20MM
9042	ALUMINUM COATED SMOOTH TRAY 600X400 H=40MM
9045	ALUMINUM BAKING TRAY WITH HOLES
9046	ALUMINUM BAGUETTES BAKING TRAY
951912	EXTERNAL SHOWER
951913	NEEDLE CORE PROBE FOR CHOPS AND SOUSVIDE COOKING
951915	ALKALINE DETERGENT TANK 10LT FOR OVENS
961910	ALUMINUM TRAY WITH HEAT RETENTION FOR PIZZA 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