



LINE **TECNOBAKE**
CODE **964642**
MODEL **EOP08DSL**

DESCRIPTION **TECNOBAKE D SERIES ELETRIC PASTRY OVEN, ELECTRONIC CONTROL, 8X(600X400)MM TRAYS CORE PROBE AND AUTOMATIC WASHING**

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 CONTROLControl for fast release of humidity.

HANDLEEasy-open handle.

SOUS-VIDESocket for sous-vide skewer probe.

DRAIN PROTECTIVE DEVICESSteam condensation for drain protective devices.

USB PORTUseful 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	16,5
Frequency	Hz	50/60
Voltage	V	380-415 3N~
Fan Motor Power Rating	kW	0,5
Convection Unit Power Rating	kW	16
Trays capacity	n°	8x(600x400)
Oven Chamber Dimensions (WxDxH)	cm	66x45x77
Runners	n°	8
Distance between shelves	cm	9
Supply cable Min. Cross Section	n° - mm ²	5 x 2,5
Thermal Insulation Thickness	mm	35
Steam Mode Temperature	°C	60÷120
Combi Mode Temperature	°C	60÷250
Convection Mode Temperature	°C	50÷275
Timer	min	0-540
Cable Type		H07 RN-F
Oven Version		Pasticc.elettronico-Pastry electronic
Fan Speed		4-4
Electr.Supply Heightfrom Ground/Position		4cm
Water Connection Diameter		3/4"
Foot high	mm	65
Foot adjustment	mm	65/75
IPX		3
Width	cm	93
Depth	cm	78,5
Height	cm	102
Packaging Width	cm	102,0
Packaging Depth	cm	89,0
Packaging Height	cm	134,0
Net Weight	kg	112,0000
Gross Weight	kg	124,0000
Volume	m ³	01,1700
H.S. Codes		84198180

ACCESSORIES

CODE	DESCRIPTION
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 FOR PIZZA 60 X 40 CM
961937	CLOSED CABINET WITH SIDE RUNNERS AND DETERGENT TANK SUPPORT FOR
961938	CROSSWISE HUMIDIFIED (WATER INJECTION) CABINET WITH GLASS DOOR, 14
961939	LENGTHWISE HUMIDIFIED (WATER INJECTION) CABINET WITH GLASS DOOR, 14
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
961972	COVERING PANEL FOR 5 TRAYS TECNOBAKE OR TECNODUAL OVENS WITH HOOD
961973	BASE FOR 5 AND 8 TRAYS TECNOBAK E OR 6 AND 10 TRAYS TECNODUAL O
961974	BASE WITH SIDE RUNNERS FOR 5 AND 8 TRAYSTECNOBAKE OVENS
961975	STACKING KIT FOR 1X5 TRAYS AND 1X8 TRAYS ELECTRIC TECNOBAKE OVEN OR
961978	BASE FOR TECNOBAKE AND TECNODUAL OVENS ON A 5 TRAYS BLAST