



LINE **TECNOBAKE**

CODE **964619**

MODEL **EFP16M**

DESCRIPTION **TECNOBAKE M SERIES ELECTRIC PASTRY OVEN, DIRECT STEAM, ELECTROMECHANICAL, WITH 1 6 TRAYS RACK TROLLEY FOR (600X400)MM TRAYS - 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.

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.

TECHNICAL DATA

| TECHNICAL SPECIFICATIONS | UNIT OF MEASURE | DESCRIPTION |
|--|----------------------|--|
| EL Power | kW | 41 |
| Frequency | Hz | 50 |
| Voltage | V | 400 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 ² | 5 x 10 |
| Thermal Insulation Thickness | mm | 35 |
| Combi Mode Temperature | °C | 60÷250 |
| Convection Mode Temperature | °C | 50÷275 |
| Timer | min | 0-120 |
| Cable Type | | H07 RN-F |
| Oven Version | | Pasticc.elettromecc.-Pasrty electromech. |
| 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 ³ | 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 |
| 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 |