



LINE **TECNOBAKE**

CODE **961641**

MODEL **EOP05M**

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

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	8,25
Frequency	Hz	50
Voltage	V	400 3N ~
Fan Motor Power Rating	kW	0,25
Convection Unit Power Rating	kW	8
Trays capacity	n°	5x(600x400)
Oven Chamber Dimensions (WxDxH)	cm	66x45x49
Runners	n°	5
Distance between shelves	cm	9
Supply cable Min. Cross Section	n° - mm ²	5 x 1,5
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.
Fan Speed		1-1
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	74
Packaging Width	cm	102,0
Packaging Depth	cm	89,0
Packaging Height	cm	98,0
Net Weight	kg	67,0000
Gross Weight	kg	80,0000
Volume	m ³	0,9000
H.S. Codes		84198180

ACCESSORIES

CODE	DESCRIPTION
XXXXXXS	OVEN LEFT OPENING DOOR 16/20 TRAYS OVENS EXCLUDED TO
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
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
961976	STACKING KIT FOR 2X5 TRAYS ELECTRIC TECNOBAKE OVENS OR 2X6 TRAYS
961978	BASE FOR TECNOBAKE AND TECNODUAL OVENS ON A 5 TRAYS BLAST