

TECNOCOMBI, TECNOBAKE, TECNODUAL

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, Tecnobake and Tecnodual 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.**



FIND OUT MORE AT TECNOINOX.IT

TECNOCOMBI

ROBUST AND EASY TO USE

The professional combi ovens in the Tecnocombi range offer the perfect mix of tradition and technology for those who want advanced and reliable cooking equipment that is simple, precise, efficient and robust. They are available both with digital and manual controls.



WHY CHOOSE TECNOCOMBI?

Tecnocombi is the cooking solution for chefs looking to have maximum control over the cooking parameters to achieve excellence.

Tecnocombi is recommended for:

- Catering facilities, which also have a large number of covers per service
- Restaurants, bistros and cafés
- Delis, butchers' shops or other retail stores that make and sell cooked foods.



WHY CHOOSE TECNOBAKE?

Tecnocombi 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 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



WHY CHOOSE TECNODUAL?

Tecnodual is a professional combi oven with a double rod tray support, for both GN1/1 trays and pastry baking trays (60x40cm). Tecnodual is recommended where an experienced chef intends to cook and bake in a single oven, due to a lack of space.

TECNOCOMBI

ROBUST AND EASY TO USE

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 **TECNOINOX**

TECNOCOMBI / TECNOBAKE / TECNODUAL COMBI OVENS BY TECNOINOX

Tecnocombi, Tecnobake and Tecnodual are professional ovens designed to give excellent results, both for cooking and baking. These ovens are robust, reliable and efficient and you can start using them right away. Users are guaranteed quality and support.



UNIFORM COOKING

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.



VENT CONTROL

Control for fast release of humidity.



ELECTROMECHANICAL VERSION

Tecnoinox electromechanical ovens can be **used right away and are intuitive: only three controls** to adjust each parameter.

The first dial adjusts the temperature; the second adjusts the cooking time; the third is the switch to set the amount of humidity to inject into the chamber, over 7 levels.



ROBUST

Sealed chamber in AISI 304 stainless steel. Silicone rubber door seal, resistant to heat and ageing, built into the oven front.



MULTIPOINT PROBE

The multipoint core probe with 4 points is inside the cooking chamber.



LIGHTING

The chamber is well lit during cooking.



EXTREMELY EASY TO USE

A clear, legible display and quick, sensitive touch controls.



FLEXIBLE

The cooking parameters can even be changed while running the recipe.



SAVE TIME

The chef can use the recipes already provided in the cookbook, edit them and add personalised recipes to replicate successes.



EASY TO CLEAN

Models available with automatic washes (4 intensity levels) or with a spray gun for manual washing. Tecnoinox supplies detergent with rinse aid in a single solution.



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.

OPTIONAL

Reverse door opening, bases with tray racks, hoods, stacking kits (only for electric ovens), trays, external spray gun.