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*Behind Better Hospitality*

TECNODOM spa

PRODUCT OVERVIEW

# TORNADOM 5T

PF7906RTP05_DE0




## Rotating combi oven for consistent multi product results

Professional solution for gastronomy, bakery and pastry production.

Tornadom 5T adalah rotating combi oven profesional dengan sistem rak berputar yang memastikan distribusi panas merata di setiap tingkat.
Dirancang untuk memberikan hasil masakan yang konsisten, efisiensi kerja optimal, dan visibilitas proses yang jelas untuk kebutuhan gastronomi, bakery, dan pastry modern.



**DISTRIBUSI PANAS MERATA**

Sistem rotasi rak memastikan panas terdistribusi merata di seluruh tingkat.

**RAK BERPUTAR KONSISTEN**

Pergerakan rak berputar menjaga hasil masak tetap konsisten dan seragam.

**VISIBILITAS PROSES MAKSIMAL**

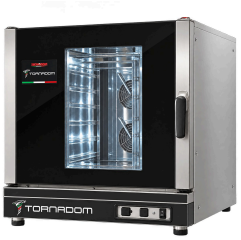
Kaca pintu besar dan pencahayaan internal memudahkan pemantauan proses.

**OPERASIONAL NYAMAN**

Desain pintu dan konstruksi unit mendukung kenyamanan serta efisiensi kerja.




FRONT VIEW




ANGLED VIEW




ROTATING CHAMBER




KITCHEN SETUP

**APLIKASI:** Gastronomy, Meat and Poultry, Bakery, Pastry, Viennoiserie, Multi Product Production

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TECHNICAL SPECIFICATION

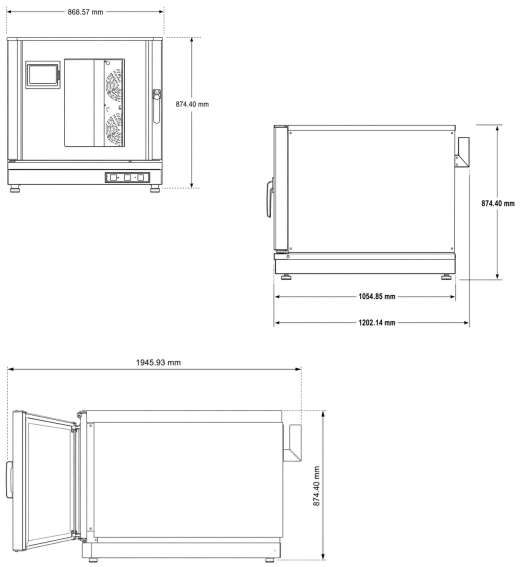
# PF7906RTP05_DE0

TORNADOM 5T 60 × 40

## SPESIFIKASI TEKNIS

| | |
|---|---|
| Kapasitas | **5 tray EN 600 × 400** |
| Jarak antar tray | **90 mm** |
| Dimensi nominal W × D × H | **880 × 1230 × 870 mm** |
| Daya nominal | **10.5 kW** |
| Heating element | **2 × 5000 W @ 230 V** |
| Motor | **2 × 250 W @ 230 V** |
| Fan | **8 speed + semi static** |
| Fan reverse | **Balanced Reverse** |
| Frekuensi | **50 or 60 Hz** |
| Cooking phases | **40** |
| Program memasak | **1,000** |
| Material chamber | **Stainless steel AISI 304** |
| Timer | **0 to 24 jam** |
| Automatic washing | **4 program** |
| Steam | **Direct injection** |
| Fast cooling | **3 program** |
| Rentang suhu | **30 to 270°C** |
| Pre heating | **4 opsi, hingga 270°C** |
| Humidity extraction | **Optimal climatic** |
| Proteksi air | **IPX4** |
| Berat bersih | **113 kg** |
| Kemasan W × D × H | **96 × 146 × 96 cm** |
| Berat kotor | **171 kg** |

## W×D×H DIMENSI NOMINAL




## OPSI TEGANGAN KABEL

| | | |
|---|---|---|
| 380 to 415 V 3P+N~ | 22 A | 5 × 4 mm² |
| 220 to 240 V 3P~ | 38 A | 4 × 6 mm² |
| 220 to 240 V 1P+N~ | 48 A | 3 × 10 mm² |

## SYSTEM HIGHLIGHTS

- Rotating rack untuk 5 × EN 600 × 400
- Cooking chamber AISI 304
- Steam dengan direct injection
- 4 automatic washing programs
- Balanced Reverse airflow

## CATATAN TEKNIS

Final utilities, clearances, and supplied configuration must be confirmed before installation.