

The future of
combi steamers
is here.

NEXT

 **TECNOINOX**

NEXT



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The next generation
of Tecnoinox combi steamers.

Designed to offer professional
Chefs an unrivalled
cooking experience.





Why choose Next?

Simple, intuitive interface.

Optimises Chef's work.

Uniform cooking and excellent results.

NEXT is the perfect cooking solution for Chefs who want to efficiently organise tasks in the kitchen, saving time, effort, materials and energy.

The new simple, intuitive and highly professional interface is installed on all **Tecnocombi, Tecnobake, Tecnodual and Tecnocompact ovens.**

This range of ovens is the perfect solution for catering professionals seeking fully customisable control over cooking parameters and consistently excellent results.



Much more than just an oven: a complete kitchen assistant.



Work smarter

The **touch screen interface** is easy to use, it simplifies and accelerates kitchen tasks.



Improved performance

Workflows are optimised, increasing efficiency while maintaining quality standards.



Connectivity and sharing

With the **Tecnoinox Cloud** platform, users can share recipes, analyse and manage cookery and maintenance data.



Efficiency and savings

Advanced functionality for **precise control** of temperatures and cooking times.

Reduced **consumption of water and detergents** enabled by optimised cleaning programmes.



Health and safety

The digital **HACCP** process, always on hand and up to date, guarantees the safety of cookery processes and food quality.



Robust and hygienic

Sealed, completely deep-drawn chamber in AISI 304 stainless steel with airtight door.

High-quality materials for easy cleaning and maximum hygiene.





NEXT

Touch Screen: innovative technology at everyone's fingertips.

The **NEXT** touch screen is simple and highly intuitive. The interface is designed to make your life easier in the kitchen.

It provides access to the world of content and organisational tools provided by new ovens for gastronomy and pastry work.

Multifood: efficient workflows.



Non-stop cooking

The oven alerts you when each tray is ready, enabling continuous cooking without interruptions, for maximum productivity.



Ready-to-serve

Everything ready at the same time. Keep-warm function to ensure your dishes are ready to go at the same time.



Advanced functionality for a satisfied Chef.

Be inspired, experiment and improve.



Cookbook

Large collection of pre-set recipes, complete with images and cooking cycles to inspire and ensure great end results with tried-and-tested dishes. Up to 300 recipes can be managed and customised.

*my*NEXT

Changes can be made to any recipe while cooking, organising menus and cooking cycles in personal folders, making them easy to find and launch.



Tecnoinox Cloud

A platform for managing or sharing recipes, and analysing cooking data and oven maintenance. With Tecnoinox Cloud, users can easily add and edit recipes and share data on the cloud across multiple ovens without having them uploaded on every unit.

Guaranteed quality and perfect results.

Check at a glance.



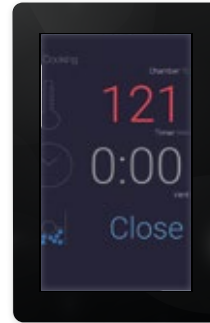
SmartHeat

Smart temperature control, adjusting the power based on the load in the cooking chamber for consistent, uniform cookery.



True Data

Real-time monitoring of cooking parameters for precision work: monitor the actual oven temperature.



Smart systems.



SmartWash

Reduced consumption of water and detergents enabled by three optimised cleaning programmes and a seven-minute rinsing cycle.



HACCP

Cooking-cycle control system for complete food safety.



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Tecnocompact *NEXT*

Compact size,
big results.

NEXT also offers **Tecnocompact**, the Tecnoinox professional oven that is more compact without compromising performance.

With a width of just 505 mm, it is the ideal solution for kitchen teams that need high performance in a small space.

— 505 —



NEXT

Details that count.



Automatic cleaning system

with three cleaning programmes and one rinsing cycle for quick and easy maintenance.



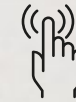
Internal LED lighting

for greater visibility of the food being cooked.



Customisation

option to customise the colour of the oven front.



Touch-screen display

7" high-res display making cooking parameters easy to read.



High-resistance silicone gasket

for a perfect seal and improved energy efficiency.



Deep-drawn chamber

produced in AISI 304 stainless steel with airtight sealed door.



Multipoint probe

a four-point probe that guarantees accurate temperature readings at the product core.

NEXT

An unrivalled cooking
experience.



NEXT

A full range.



Tecnocombi



Tecnodual



Tecnobake



Tecnocompact

no. trays	6	10	20
dimensions (cm)	L 86	L 86	L 100
	P 72	P 72	P 88
	H 74	H 102	H 188
tray type	GN 1/1	GN 1/1	GN 1/1
vertical distance between trays (cm)	6,5	6,5	6,5
🔥 Tot kW	10 + 0,25	19 + 0,5	
⚡ Tot kW	8,25	16,5	41
stackable (electric only)	✓	✓	

	6	10
dimensions (cm)	L 95	L 95
	P 80	P 80
	H 74	H 102
tray type	GN 1/1 or 60x40 cm	GN 1/1 or 60x40 cm
vertical distance between trays (cm)	6,5	6,5
🔥 Tot kW	10 + 0,25	19 + 0,5
⚡ Tot kW	8,25	16,5
stackable (electric only)	✓	✓

	5	8	16
dimensions (cm)	L 95	L 95	L 100
	P 80	P 80	P 88
	H 74	H 102	H 188
tray type	60x40 cm	60x40 cm	60x40 cm
vertical distance between trays (cm)	8	8	8
🔥 Tot kW	10 + 0,25	19 + 0,5	
⚡ Tot kW	8,25	16,5	41
stackable (electric only)	✓	✓	

	6	10	6
dimensions (cm)	L 50,5	L 50,5	L 50,5
	P 87	P 87	P 69
	H 80	H 108	H 80
tray type	GN 1/1	GN 1/1	GN 2/3
vertical distance between trays (cm)	7	7	7
🔥 Tot kW			
⚡ Tot kW	8,25	16,5	6,25 4,25*
stackable (electric only)	✓	✓	✓

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Tecnocompact model for small restaurants.

tecnoinox.it