



CARATTERISTICHE TECNICHE

Costruito in acciaio inox

Dotata di piedi regolabili, può essere disposta a parete o ad isola

Funzionamento a gas metano o liquido; in dotazione ugelli intercambiabili

Guide portateghe e suola forno interamente estraibili

Piano stampato con invaso antitraboccamento di liquidi

Accostabile ad altre apparecchiature attraverso appositi giunti coprifuga

Buciatori di elevata potenza dotati di termocoppia di sicurezza

Accensione piezoelettrica per ogni bruciatore

Robuste griglie in ghisa smaltata nero opaco

SPECIFICATIONS

Made of stainless steel

Equipped with adjustable feet. It can be positioned by the wall or combined with other appliances as a central island.

Natural gas or LPG functioning; interchangeable nozzles are provided

Bottom and runners for backing trays are removable

Pressed top with raised edges to prevent liquids from spilling over

It can be matched with other appliances by means of special joint elements

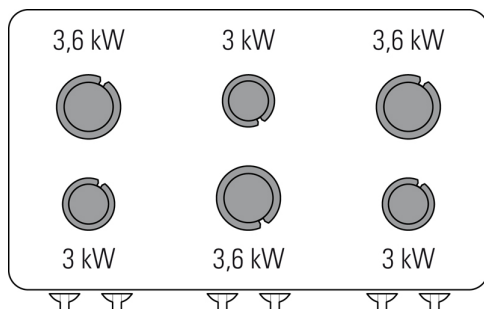
Powerful burners equipped with safety thermocouple

Piezoelectric ignition for each burner

Sturdy enamelled cast iron grids

Disposizioni potenze sul piano

Power levels distribution on the top



Information shown is provided only as a guide. The company reserves the right to modify these data without notifying anytime.

La validità dei dati riportati è indicativa. L'azienda si riserva il diritto di apportare, in qualsiasi momento, variazioni anche senza preavviso.



TECNOINOX S.r.l. - via Torricelli 1 - 33080 Porcia PN - Italy
tel.: +39.0434.920110 - fax: +39.0434.920422
www.tecnoinox.it - tecnoinox@tecnoinox.it



TECNOINOX



DATI TECNICI - TECHNICAL SHEET

	U.M.	
Total Power	kW	22 + 0,03
Gas Power	kW	22
EL Power	kW	0,03
Frequency	Hz	50-60
Voltage	V	230 1 ~
Oven Power	kW	2,2 + 0,03
Open Burners Power	n°x kW	3x3 + 3x3,6
Top Power	kW	19,8
Trays capacity	n°x	4x(440x380)
Natural Gas Consumption	m³/h	2,32
Oven Chamber Dimensions (WxDxH)	cm	46x41,5x32
Cabinet inner dimensions (WxDxH)	cm	36,5x57x42
Runners	n°	4
Number of Burners	n°	6
Distance between shelves	cm	1x8 + 2x5
Oven Temperature Range	°C	0÷275
Supply cable Min. Cross Section	n° x mm²	3 x 1,5
Pan Holders		Ghisa Smalto RAAF-RAAF Enam. Cast Iron
Timer	min	0-50
Cable Type		H07 RN-F
Oven Version		Statico-Static
CE Certificate Nr. (Gas Appliance)		CE-0085AQ1145
Electr. Supply Height from Ground/Position		Fondo-Bottom
Gas Supply Height from Ground/Position		Fondo-Bottom
Gas Connection Diameter		1/2"G EN10226-1
		3
Width	cm	105
Depth	cm	60
Height	cm	85
Packaging Width	cm	117,0
Packaging Depth	cm	75,0
Packaging Height	cm	115,0
Net Weight	kg	84,6000
Gross Weight	kg	104,6000
Volume	m³	01,0100
S.H. Codes		84198180

DATI TECNICI - TECHNICAL SHEET

	U.M.	
Maximum weight for s tacking	kg	500
Parcel Rotation Index		Orizzontale
Testing Sequence		10005
		173,174,177