

TECNO60

113019

PPFL5G/G6

**CUCINA GAS 4 FUOCHI CON PIASTRA RISCALDANTE E
FORNO ELETTRICO VENTILATO GN1/1**

4 BURNERS RANGE WITH HOTPLATE AND GN1/1 FAN
ASSISTED ELECTRIC OVEN



CARATTERISTICHE TECNICHE

Costruito in acciaio inox

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

Guide portateglie e suola forno interamente estraibili

Piano stampato con invaso antitraboccamento di liquidi

Accostabile ad altre apparecchiature attraverso appositi giunti coprifuga

Piastra in ghisa levigata con anello centrale asportabile

Brucciatori di elevata potenza dotati di termocoppia di sicurezza

Robuste griglie in ghisa smaltata nero opaco

Brucciatore piastra centrale da 5 kW

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.

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

Smooth cast iron hot plate with central removable ring

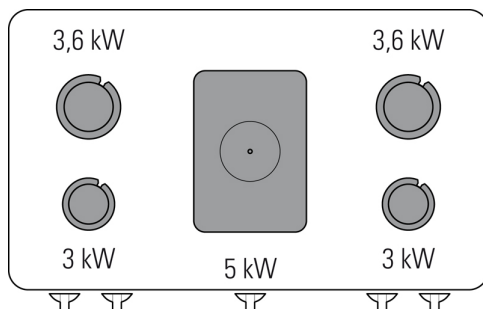
Powerful burners equipped with safety thermocouple

Sturdy enamelled cast iron grids

5 kW burner placed underneath the cast iron plate

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.



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DATI TECNICI - TECHNICAL SHEET

	U.M.	
Total Power	kW	18,2 + 2,5
Gas Power	kW	18,2
EL Power	kW	2,5
Frequency	Hz	50-60
Voltage	V	230 1 ~
Oven Power	kW	2,5
Open Burners Power	n°x kW	2x3 + 2x3,6
Top Power	kW	18,2
Heating Plate Power	n°x kW	1x5
Trays capacity	n°x	4xGN1/1
Natural Gas Consumption	m³/h	1,92
Oven Chamber Dimensions (WxDxH)	cm	62x41,5x30,5
Oven dimension		GN1/1
Plate Dimension	cm	32,5x51
Runners	n°	4
Number of Burners	n°	4+1(piastra)-4+1(plate)
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		Ventilato-Fan Assisted
Plate Type		Ghisa-Cast Iron
Heating Areas	n°	1
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

DATI TECNICI - TECHNICAL SHEET

	U.M.	
Net Weight	kg	105,0000
Gross Weight	kg	125,0000
Volume	m ³	01,0100
S.H. Codes		84198180
Maximum weight for stacking	kg	500
Parcel Rotation Index		Orizzontale
Testing Sequence		10008
		173,174,49,177,194