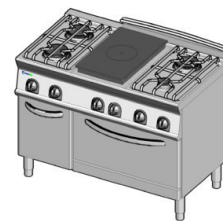


CUCINA GAS 4 FUOCHI CON PIASTRA RISCALDANTE E FORNO GAS GN2/1

4 BURNERS GAS RANGE WITH HOTPLATE AND GN2/1 GAS OVEN



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

Cassetti recupero residui posti al di sotto dei bruciatori dei fuochi aperti

Comandi e componenti facilmente accessibili rimuovendo il cruscotto

Rubinetti valvolati

Bruciatori a gas in ghisa smaltata vetrificata, dotati di fiamma pilota e termocoppia di sicurezza

Piastra in ghisa levigata composta da 2 semipiastrine scomponibili ad anello centrale esportabile

Bruciatore in acciaio sotto la piastra, accensione piezoelettrica

Guide portateglie e suola forno smaltate e rimovibili

Piastra in materiale indeformabile a prolungato mantenimento del calore

Piano di spessore 1,2 mm in acciaio inox AISI 304

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

Residue collection drawer positioned underneath the burners

Easy to reach controls and units thanks to the removable front panel

Safety gas valves

Gas burners made of vitreous enamelled cast iron equipped with pilot flame and safety thermocouple

Smooth cast iron plate, 2 modular half-plates and removable central ring

Steel burner placed under the plate. Piezoelectric ignition

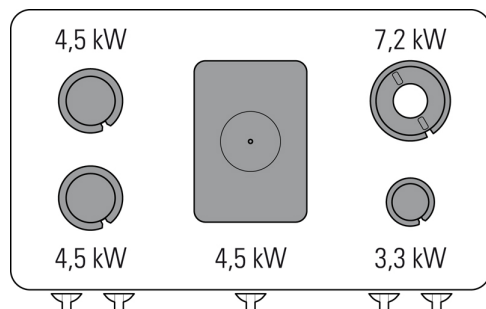
Bottom and runners for backing trays are enamelled and removable

Plate made of non-deformable material for guaranteed extended heat

AISI 304 stainless steel top, 1,2 mm thick

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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TECNOINOX



DATI TECNICI - TECHNICAL SHEET

	U.M.	
Total Power	kW	31
Gas Power	kW	31
Oven Power	kW	7
Open Burners Power	n°x kW	1x7,2+1x3,3+2x4,5
Top Power	kW	24
Heating Plate Power	n°x kW	1x4,5
Trays capacity	n°x	4xGN2/1
Natural Gas Consumption	m³/h	3,27
Oven Chamber Dimensions (WxDxH)	cm	57,5x65x30
Oven dimension		GN2/1
Plate Dimension	cm	30,9x55,4
Cabinet inner dimensions (WxDxH)	cm	33x57,4x39,5
Runners	n°	4
Number of Burners	n°	4+1(piastra)-4+1(plate)
Distance between shelves	cm	6
Oven Temperature Range	°C	150÷290
Pan Holders		Tondino inox-Stainless Steel Rod
Oven Version		Statico-Static
Plate Type		Ghisa-Cast Iron
Heating Areas	n°	1
CE Certificate Nr. (Gas Appliance)		CE-0085BO0091
Gas Supply Height from Ground/Position		Fondo-Bottom
	mm	0
	mm	1050
	mm	-580
Gas Connection Diameter		3/4"G EN10226-1
	mm	0
	mm	1166
	mm	-412
	mm	155
	mm	155/250
		3
Width	cm	120
Depth	cm	70
Height	cm	90
Packaging Width	cm	125,0

DATI TECNICI - TECHNICAL SHEET

	U.M.	
Packaging Depth	cm	82,0
Packaging Height	cm	112,0
Net Weight	kg	153,1000
Gross Weight	kg	176,0000
Volume	m ³	01,1500
S.H. Codes		84198180
Maximum weight for stacking	kg	500
Parcel Rotation Index		Orizzontale
Testing Sequence		90001
		173,174,177,49