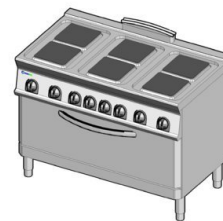


CUCINA ELETTRICA 6 PIASTRE QUADRE CON FORNO ELETTRICO "FULLSIZE"

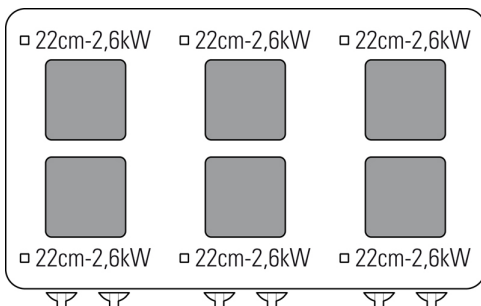
6 SQUARE HOT PLATES ELECTRIC RANGE WITH "FULLSIZE" ELECTRIC OVEN



CARATTERISTICHE TECNICHE

- Costruito in acciaio inox
- Dotata di piedi regolabili, può essere disposta a parete o ad isola
- Comandi e componenti facilmente accessibili rimuovendo il cruscotto
- Guide portateglie smaltate e suola rimovibili
- Comandi di riscaldamento e controllo separati per ciascuna piastra
- Limitatore di temperatura interno alle piastre per evitare surriscaldamenti e ridurre il consumo energetico
- Forno elettrico con selettore delle resistenze
- Piastre elettriche di elevata potenza fissate ermeticamente al piano
- Selettori di potenza a 7 posizioni
- Lampade spia indicanti le piastre accese

Disposizioni potenze sul piano
Power levels distribution on the top



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.
- Easy to reach controls and units thanks to the removable front panel
- Bottom and enamelled runners for backing trays are removable
- Independent heating controls for each plate
- Plate-internal temperature limiter to prevent overheating and curb energy consumption
- Electric oven with heating element switch
- Powerful electric hot plates hermetically sealed to the top
- 7-position power switches
- Signal lamps showing which hot plates are on



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.

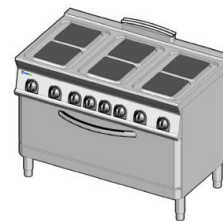


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CUCINA ELETTRICA 6 PIASTRE QUADRE CON FORNO ELETTRICO "FULLSIZE"

6 SQUARE HOT PLATES ELECTRIC RANGE WITH "FULLSIZE" ELECTRIC OVEN



DATI TECNICI - TECHNICAL SHEET

	U.M.	
Total Power	kW	21,9
EL Power	kW	21,9
Frequency	Hz	50-60
Voltage	V	400 3N ~
Oven Power	kW	6,3
Top Power	kW	15,6
Cooking Zones Power	n°x kW	6x2,6
Trays capacity	n°x	4x(883x603)
Oven Chamber Dimensions (WxDxH)	cm	92,5x63x30
Oven dimension		Full size h=30 cm
Heating Plate Dimensions	cm	22x22
Runners	n°	4
Number of Cooking zones	n°	6
Distance between shelves	cm	6
Oven Temperature Range	°C	60÷270
Supply cable Min. Cross Section	n° x mm²	5 x 6
Cable Type		H07 RN-F
Oven Version		Statico-Static
Electr. Supply Height from Ground/Position		Fondo-Bottom
	mm	0
	mm	1050
	mm	-580
	mm	155
	mm	155/250
		3
Width	cm	120
Depth	cm	70
Height	cm	90
Packaging Width	cm	125,0
Packaging Depth	cm	82,0
Packaging Height	cm	112,0
Net Weight	kg	139,0000
Gross Weight	kg	166,0000
Volume	m³	01,1500
S.H. Codes		84198180
Maximum weight for stacking	kg	500

DATI TECNICI - TECHNICAL SHEET

	U.M.	
Parcel Rotation Index		Orizzontale
Testing Sequence		40018
		173,174,176