

## CARATTERISTICHE TECNICHE

Costruito in acciaio inox

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

Vano attrezzabile con cassetti, porte o guide per recipienti GN

Comandi e componenti facilmente accessibili rimuovendo il cruscotto

Lampade spia indicanti le zone in funzione

## 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.

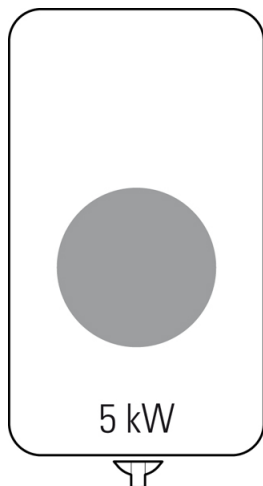
The base unit can be equipped with drawers, doors or runners for GN containers

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

Signal lamps showing the working heating zones

Disposizioni potenze sul piano

Power levels distribution on the top



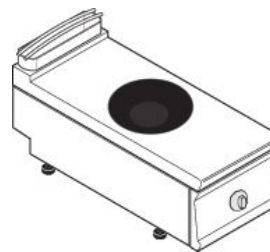
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## DATI TECNICI - TECHNICAL SHEET

	U.M.	
Total Power	kW	5
EL Power	kW	5
Frequency	Hz	50-60
Voltage	V	400 3 ~
Cooking Zones Power	n°x kW	1x5
Cabinet inner dimensions (WxDxH)	cm	33x57,4x39,5
Number of Cooking zones	n°	1
Supply cable Min. Cross Section	n° x mm²	4 x 1,5--
Working Environment Temperature	°C	+5/+40
Cable Type		H07 RN-F
Air Maximum Relative Humidity	%	30-90
Electr. Supply Height from Ground/Position		5cm
	mm	35
	mm	361
	mm	-63
	mm	15
	mm	15/25
		3
Width	cm	40
Depth	cm	70
Height	cm	28
Packaging Width	cm	81,0
Packaging Depth	cm	47,0
Packaging Height	cm	54,0
Net Weight	kg	32,6000
Gross Weight	kg	38,0000
Volume	m³	0,2000
S.H. Codes		84198180
Maximum weight for stacking	kg	500
Parcel Rotation Index		Orizzontale
Testing Sequence		60005
		173,174,176,51