



## 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.

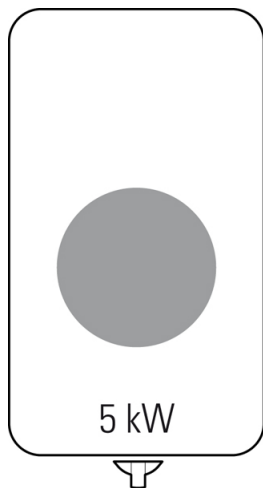
The base unit can be equipped with drawers, doors or runners for GN containers

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



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	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		66cm
	mm	660
	mm	361
	mm	-63
	mm	155
	mm	155/250
		3
Width	cm	40
Depth	cm	70
Height	cm	90
Packaging Width	cm	85,0
Packaging Depth	cm	82,0
Packaging Height	cm	114,0
Net Weight	kg	31,0000
Gross Weight	kg	46,0000
Volume	m³	0,4300
S.H. Codes		84198180
Maximum weight for stacking	kg	500
Parcel Rotation Index		Orizzontale
Testing Sequence		60005
		173,174,176,51