

TECNO74

716107

PFU8E7

CUCINA ELETTRICA 4 PIASTRE QUADRE BASCULANTI
CON FORNO ELETTRICO GN2/1

4 HINGED SQUARE HOT PLATES ELECTRIC RANGE WITH
GN2/1 ELECTRIC OVEN



CARATTERISTICHE TECNICHE

SPECIFICATIONS



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	16,7
EL Power	kW	16,7
Frequency	Hz	50-60
Voltage	V	400 3N ~
Oven Power	kW	4,7
Top Power	kW	12
Cooking Zones Power	n°x kW	4X3
Trays capacity	n°x	4xGN2/1
Oven Chamber Dimensions (WxDxH)	cm	57,5x65x30
Oven dimension		GN2/1
Heating Plate Dimensions	cm	30x30
Runners	n°	4
Number of Cooking zones	n°	4
Distance between shelves	cm	6
Oven Temperature Range	°C	60÷270
Supply cable Min. Cross Section	n° x mm²	5 x 4
Cable Type		H07 RN-F
Oven Version		Statico-Static
Electr. Supply Height from Ground/Position		Fondo-Bottom
	mm	-580
	mm	155
	mm	155/250
		3
Width	cm	80
Depth	cm	70
Height	cm	90
Packaging Width	cm	85,0
Packaging Depth	cm	82,0
Packaging Height	cm	114,0
Net Weight	kg	127,0000
Gross Weight	kg	146,0000
Volume	m³	0,7600
S.H. Codes		84198180
Maximum weight for stacking	kg	500
Parcel Rotation Index		Orizzontale
Testing Sequence		40014

DATI TECNICI - TECHNICAL SHEET

	U.M.	
		173,174,176