

TECNO74

716108

PFU8V7

CUCINA ELETTRICA 4 PIASTRE QUADRE BASCULANTI
CON FORNO ELETTRICO VENTILATO GN1/1

4 HINGED SQUARE HOT PLATES ELECTRIC RANGE WITH
GN1/1 FAN ASSISTED 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	17
EL Power	kW	17
Frequency	Hz	50-60
Voltage	V	400 3N ~
Oven Power	kW	5
Top Power	kW	12
Cooking Zones Power	n°x kW	4X3
Trays capacity	n°x	5xGN1/1
Oven Chamber Dimensions (WxDxH)	cm	57x51,5x30
Oven dimension		GN1/1
Heating Plate Dimensions	cm	30x30
Runners	n°	5
Number of Cooking zones	n°	4
Distance between shelves	cm	5
Oven Temperature Range	°C	60÷270
Supply cable Min. Cross Section	n° x mm²	5 x 4
Cable Type		H07 RN-F
Oven Version		Ventilato-Fan Assisted
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	80,0
Packaging Height	cm	114,0
S.H. Codes		84198180
Maximum weight for stacking	kg	500
Parcel Rotation Index		Orizzontale
Testing Sequence		40014
		173,174,176,194