



CARATTERISTICHE TECNICHE

Costruito in acciaio inox

Piano di spessore 2 mm in acciaio inox AISI 304

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

Funzionamento a gas metano o liquido; in dotazione ugelli intercambiabili

Cassetti recupero residui posti al di sotto dei bruciatori dei fuochi aperti

Comandi e componenti facilmente accessibili rimuovendo il cruscotto

Rubinetti valvolati

Bruciatori a gas in ghisa smaltata vetrificata, dotati di fiamma pilota e termocoppia di sicurezza

Doppia corona sui bruciatori da 9 kW

Guide portateglie e suola forno smaltate e rimovibili

SPECIFICATIONS

Made of stainless steel

2-mm-thick top

Equipped with adjustable feet. It can be positioned by the wall or combined with other appliances as a central island.

Natural gas or LPG functioning; interchangeable nozzles are provided

Residue collection drawer positioned underneath the burners

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

Safety gas valves

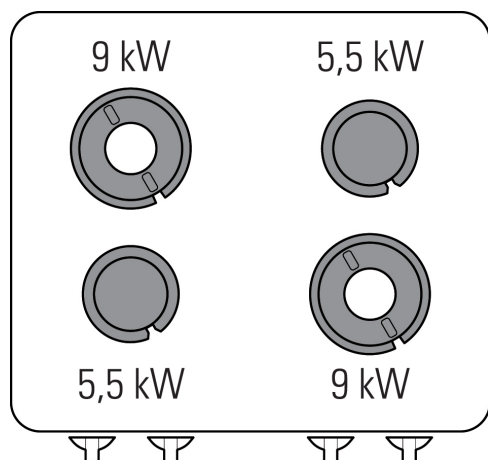
Gas burners made of vitreous enamelled cast iron equipped with pilot flame and safety thermocouple

9kW burners featuring double crown

Bottom and runners for backing trays are enamelled and removable

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.



TECNOINOX S.r.l. - via Torricelli 1 - 33080 Porcia PN - Italy
tel.: +39.0434.920110 - fax: +39.0434.920422
www.tecnoinox.it - tecnoinox@tecnoinox.it





DATI TECNICI - TECHNICAL SHEET

	U.M.	
Total Power	kW	29 + 5,3
Gas Power	kW	29
EL Power	kW	5,3
Frequency	Hz	50-60
Voltage	V	400 3N ~
Oven Power	kW	5,3
Open Burners Power	n°x kW	2x5,5 + 2x9
Top Power	kW	29
Trays capacity	n°x	4xGN2/1
Natural Gas Consumption	m³/h	3,06
Oven Chamber Dimensions (WxDxH)	cm	57,5x65x30
Oven dimension		GN2/1
Runners	n°	4
Number of Burners	n°	4
Distance between shelves	cm	6
Oven Temperature Range	°C	60÷270
Supply cable Min. Cross Section	n° x mm²	5 x 1,5
Pan Holders		Ghisa Smalto RAAF-RAAF Enam. Cast Iron
Cable Type		H07 RN-F
Oven Version		Statico-Static
CE Certificate Nr. (Gas Appliance)		CE-0085BQ0326
Electr. Supply Height from Ground/Position		17,5cm
Gas Supply Height from Ground/Position		64cm
	mm	25
	mm	729
	mm	-75
Gas Connection Diameter		3/4"G EN10226-1
	mm	484
	mm	766
	mm	-75
	mm	133
	mm	133/195
		3
Width	cm	80
Depth	cm	90
Height	cm	90

DATI TECNICI - TECHNICAL SHEET

	U.M.	
Packaging Width	cm	86,0
Packaging Depth	cm	100,0
Packaging Height	cm	113,0
Net Weight	kg	137,0000
Gross Weight	kg	161,6000
Volume	m ³	0,9700
S.H. Codes		84198180
Maximum weight for s tacking	kg	500
Parcel Rotation Index		Orizzontale
Testing Sequence		40002
		173,174,177