



FREESTANDING GN1/1 ELECTRIC BAIN-MARIE TOP ON OPEN CABINET

716028 - BM4FE7

SPECIFICATIONS

Tecno74 is a product line that combines great performance and features with smart use of space, especially when combined with Mosaico74 or Tecno90.

It includes an extensive collection of cooking appliances, complete with digitally controlled, technologically advanced machines.

Tecno74 is ideal for kitchens in medium/large restaurants and hotels.

High-quality materials, a meticulous design and polished finishes ensure the Tecno74 appliances and compositions are robust and practical. Tecno74 has been designed to make installation and cleaning easy.

SAFETY

The gas appliances are certified by German body DVGW and have passed the most stringent safety tests. The electrical appliances are tested at our facility and are CE certified

EASY TO CLEAN

The moulded tops and tanks with rounded corners, wide grooves and anti-spill edges mean infiltrations are reduced to a minimum and the products are easy to clean.

The vents can be removed for cleaning and the units fit together perfectly, which helps to ensure a good level of hygiene is maintained.

FINISHES

An important feature of Tecno74 is its strong design focus both on aesthetics and functionality. The broad, robust handles have good grip and are easy to clean. They also protect the doors against knocks from trolleys. The single-piece side panels complete the island, unifying it and providing solidity. They also come in a coated version like the doors.

POWERFUL UNIFORM COOKING

Chefs can count on substantial power and excellent performance in terms of cooking uniformity.

ROBUST AND LONG-LASTING

Tops in 1.5 mm AISI 304 stainless steel.

ULTRA-RELIABLE

Appliances made by Tecnoinox using Italian or European materials and components. Perfection index

above 99%.

SEALS

Made from steel mesh and glass fibre, they perfectly seal the door of ovens in ranges and can withstand high temperatures for many years.

TECHNICAL COMPARTMENT

The majority of the units are fitted with a technical compartment at the back for connections and hook-ups.

APPLIANCES THAT FIT TOGETHER PERFECTLY AND ARE EASY TO INSTALL

The exclusive Tecnoinox fastening system makes the appliance easy to install and fit together. The feet are easy to adjust and made from AISI 304 stainless steel.

BAIN-MARIE

- Excellent for keeping cooked foods hot and maintaining the organoleptic and nutritional properties of the food.
- Equipped with operating thermostat up to 90 °C.
- Equipped with safety thermostat.
- Tanks for GN containers.
- Practical tap at the front for drainage.

TECHNICAL DATA

| | | | |
|-----------------|--------------------------|--------------|-----------------------------|
| Total Power | 1,3 kW | Tank Type | AISI 304 |
| EL Power | 1,3 kW | Width | 40 cm |
| Frequency | 50/60 Hz | Depth | 70 cm |
| Voltage | 230 1 ~ V | Height | 90 cm |
| Tank Capacity | GN1/1 | Gross Weight | 37 kg |
| Tank Dimensions | 30,6x50,8x16,5 cm | Volume | 0,4300 m³ |

ACCESSORIES

- 120580: GN1/1 FALSE BOTTOM FOR BAIN-MARIE
- 120650: GN1/1 LID
- 319002: RIGHT/LEFT STAINLESS STEEL DOOR
- 719004: T74 BACK PANEL FOR FREESTANDING ELEMENTS L=40CM
- 799503: SIDE PANEL FOR CABINET
- 799506: CLOSING ELEMENTS (2 PCS) L=70CM