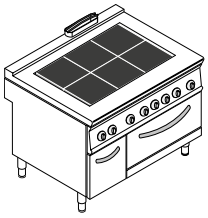

6 TILTING SQUARE HOT PLATES ELECTRIC BOILING TOP ON GN2/1 ELECTRIC STATIC OVENAND 1 GRID (PLATE 30X30CM - 11.8X11.8IN)

316145 - PFU12E9

SPECIFICATIONS

Tecno90 by Tecnoinoxis a modular range designed for intense use.
Tecno90 is ideal for kitchens in hotels and large restaurants, as well as catering facilities. It satisfies all requirements in terms of reliability, power and production capacity, capable of serving a large number of diners
offering the highest quality results.
Tecno90 in particular is made using high quality and depth materials to ensure the products are robust and resistant to corrosion. The Tecno90 line is designed to be easy to clean and offer excellent levels of hygiene.
With its wide range of appliance and composition flexibility, Tecno90 satisfies the requests of even the most demanding chefs.
ROBUST AND LONG-LASTING
Tops in 2 mm AISI 304 Stainless steel.
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.
FINISHES
Tecno90 has a 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
SEALS
Made from steel mesh and glass fibre, they seal the door and can withstand high temperatures for many years.
POWERFUL UNIFORM COOKING
Chefs can count on substantial power and excellent performance in terms of cooking uniformity.
ULTRA-RELIABLE
Appliances made by Tecnoinox using Italian or European materials and components. Perfection index

above 99%.

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.

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.

COOKERS AND ELECTRIC BOILING TOPS WITH HERMETIC PLATES OR WITH FLUSH TILTING PLATES

• Model with hermetic plate, moulded top and moulded plate for better hygiene.
• Model with flush tilting plates for better pan manageability during cooking.
• 7 power levels.

TECHNICAL DATA

Total Power	**23,3 kW**	Oven Temperature Range	**60÷270 °C**
EL Power	**23,3 kW**	Oven Version	**Static**
Frequency	**50/60 Hz**	Foot high	**133 mm**
Voltage	**400 3N ~ V**	Foot adjustment	**133/195 mm**
Oven Power	**5,3 kW**	IPX	**4**
Top Power	**18 kW**	Width	**120 cm**
Cooking Zones Power	**6X3 n°- kW**	Depth	**90 cm**
Trays capacity	**4xGN2/1 n°**	Height	**90 cm**
Oven Chamber Dimensions (WxDxH)	**57,5x65x30 cm**	Packaging Width	**126,0 cm**
Oven dimension	**GN2/1**	Packaging Depth	**100,0 cm**
Heating Plate Dimensions	**30x30 cm**	Packaging Height	**116,0 cm**
Cabinet inner dimensions (WxDxH)	**33x76,1x39,5 cm**	Net Weight	**215,8 kg**
Runners	**4 n°**	Gross Weight	**240,8 kg**
Number of Cooking zones	**6 n°**	Volume	**1,46 m³**
Distance between shelves	**6 cm**		

ACCESSORIES

- 220590: EXTRA GRID FOR GN2/1 OVEN (53X63CM)
- 319011: BACK SIDE PANEL FOR FREESTANDING MODULE L=120CM
- 399516: WATER TAP WITH SWIVEL ARM
- 399573: CLOSING ELEMENTS (2 PCS) FOR BASES AND TOPS L=90CM