



ELECTRIC CONTACT GRILL WITH WATER FREESTANDING ON OPEN CABINET

316232 - GD8FE9N

SPECIFICATIONS

Tecno90 by Tecnoinox is 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.

- Progettate per la cottura diretta sulla resistenza, protetta da un tubo di acciaio
- Resistenze basculanti per agevolare la pulizia
- Vasca a carico automatico con acqua per raccogliere i grassi
- Termostato a riarmo automatico con funzione di sicurezza in caso di vasca vuota

TECHNICAL DATA

Total Power	10,8 kW	Foot adjustment	155/250 mm
EL Power	10,8 kW	IPX	4
Frequency	50/60 Hz	Width	80 cm
Voltage	380-415 3N~V	Depth	90 cm
Water Filling	In-tank Injector	Height	90 cm
Number of Cooking zones	2 n°	Packaging Width	86 cm
Gas Working Pressure	1 mbar	Packaging Depth	100 cm
Heating	Direct Steam	Packaging Height	112 cm
Cooking surface	54,5x64 cm	Net Weight	117 kg
Heating Areas	2 n°	Gross Weight	139 kg
Foot high	155 mm	Volume	0,96 m³

ACCESSORIES

- 319002: RIGHT/LEFT STAINLESS STEEL DOOR
- 319010: BACK SIDE PANEL FOR FREESTANDING MODULE L=80CM
- 319055: SIDE THERMAL PROTECTION
- 399573: CLOSING ELEMENTS (2 PCS) FOR BASES AND TOPS L=90CM