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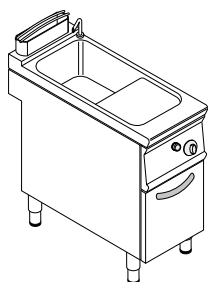
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FREESTANDING 40LT GN1/1 GAS PASTA COOKER ON CLOSED CABINET-BASKETS NOT INCLUDED

313070 - CP4FG9

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.

GAS PASTA COOKER

- Tanks and drains in corrosion-resistant AISI 316 stainless steel, 40 litre or 40+40 litre capacity.
- Moulded top and tanks.
- Fitted with a safety device that stops the heating elements when there is no water in the tank.
- With starch drain and water fill tap.
- Also available with programmable, electronic controls.
- With false bottom.

TECHNICAL DATA

Total Power	15 kW	Width	40 cm
Gas Power	15 kW	Depth	90 cm
Tank Capacity	40lt	Height	90 cm
Water Filling	Water Tap on the Top	Packaging Width	46 cm
Natural Gas Consumption	1,58 m³/h	Packaging Depth	100 cm
Tank Dimensions	51x30,5x31 cm	Packaging Height	115 cm
Tank Type	AISI 316	Net Weight	62 kg
CE Certificate Nr. (Gas Appliance)	CE-0085BO0 097	Gross Weight	72 kg
Foot high	133 mm	Volume	0,53 m³
Foot adjustment	133/195 mm		

ACCESSORIES

- 120650: GN1/1 LID
- 319009: BACK SIDE PANEL FOR FREESTANDING MODULE L=40CM
- 399504: BASKET 3 PCS X GN1/3 FOR PASTA COOKER - DIM. CM (29X16X20H)
- 399505: BASKET 1 X GN1/3 + 2 X GN2/6 FOR PASTACOOKER - DIM. CM (29X16X20H)
- 399506: BASKET 2 X GN1/3 + 2 X GN1/6 FOR PASTA COOKER - DIM. CM (29X16X20H) | (14X14X20H)
- 399507: BASKET 1 X GN1/3 + 4 X GN1/6 FOR PASTA COOKER - DIM. CM (29X16X20H) | (14X14X20H)
- 399508: BASKET 1 X GN1/3 + 1 X GN2/3 FOR PASTACOOKER - DIM. CM (29X16X20H) | (29X29X20H)
- 399548: BASKET 6 X GN1/6 FOR PASTA COOKER - DIM. CM (14X14X20H)
- 399553: BASKET 2 X GN1/2 FOR PASTA COOKER - DIM. CM (29X24X20H)
- 399572: GN1/1 BASKET FOR PASTA COOKER - DIM. CM (49X29X20H)
- 399573: CLOSING ELEMENTS (2 PCS) FOR BASES AND TOPS L=90CM

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