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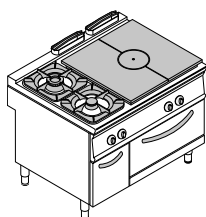
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Россия +7(495)268-04-70

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<https://tecnoinox.nt-rt.ru> || txo@nt-rt.ru



GAS SOLID TOP AND 2 BURNERS BOILING TOP ON GN2/1 GAS STATIC OVEN WITH 1 GRID

313032 - PFPG12GG9

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.

COOKERS AND GAS SOLID TOPS

- Non-deformable cast iron plate.
- Central burner power 11 kW.

TECHNICAL DATA

Total Power	32,5 kW	Oven Version	Static
Gas Power	32,5 kW	Plate Type	Cast Iron
Oven Power	7 kW	Heating Areas	1 n°
Open Burners Power	1x5,5 + 1x9 n°- kW	CE Certificate Nr. (Gas Appliance)	CE-0085B00 092
Top Power	25,5 kW	Foot high	133 mm
Heating Plate Power	1x11 n°- kW	Foot adjustment	133/195 mm
Trays capacity	4xGN2/1 n°	IPX	4
Natural Gas Consumption	3,43 m³/h	Width	120 cm
Oven Chamber Dimensions (WxDxH)	57,5x65x30 cm	Depth	90 cm
Oven dimension	GN2/1	Height	90 cm
Plate Dimension	76,6x68,3 cm	Packaging Width	126,0 cm
Cabinet inner dimensions (WxDxH)	33x76,1x39,5 cm	Packaging Depth	100,0 cm
Runners	4 n°	Packaging Height	116,0 cm
Number of Burners	2+1(plate) n°	Net Weight	209,8000 kg
Distance between shelves	6 cm	Gross Weight	236,0000 kg
Oven Temperature Range	150÷290 °C	Volume	01,4600 m³
Pan Holders	RAAF Enam. Cast Iron		

ACCESSORIES

- 220590: EXTRA GRID FOR GN2/1 OVEN (53X63CM)
- 319011: BACK SIDE PANEL FOR FREESTANDING MODULE L=120CM
- 399538: PAN SUPPORT GRID
- 399573: CLOSING ELEMENTS (2 PCS) FOR BASES AND TOPS L=90CM

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