



## **ELECTRIC SOLID BOILING TOP RANGE ON GN2/1 ELECTRIC STATIC OVEN WITH 1 GRID**

316043 - PPF8E9

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## **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.

## COOKER AND SOLID ELECTRIC BOILING TOPS

- Robust, non-deformable molybdenum steel top.
- Up to 4 independent heating zones.
- Ultra-rapid tungsten resistors.

## TECHNICAL DATA

Total Power	<b>19,3 kW</b>	Oven Version	<b>Static</b>
EL Power	<b>19,3 kW</b>	Plate Type	<b>Fe16Mo3</b>
Frequency	<b>50/60 Hz</b>	Heating Areas	<b>4 n°</b>
Voltage	<b>400 3N ~ V</b>	Foot high	<b>133 mm</b>
Oven Power	<b>5,3 kW</b>	Foot adjustment	<b>133/195 mm</b>
Top Power	<b>14 kW</b>	IPX	<b>4</b>
Cooking Zones Power	<b>4x3,5 n°- kW</b>	Width	<b>80 cm</b>
Trays capacity	<b>4xGN2/1 n°</b>	Depth	<b>90 cm</b>
Oven Chamber Dimensions (WxDxH)	<b>57,5x65x30 cm</b>	Height	<b>90 cm</b>
Oven dimension	<b>GN2/1</b>	Packaging Width	<b>86,0 cm</b>
Plate Dimension	<b>77x68,4 cm</b>	Packaging Depth	<b>100,0 cm</b>
Runners	<b>4 n°</b>	Packaging Height	<b>116,0 cm</b>
Number of Cooking zones	<b>4 n°</b>	Net Weight	<b>162,0000 kg</b>
Distance between shelves	<b>6 cm</b>	Gross Weight	<b>186,0000 kg</b>
Oven Temperature Range	<b>60÷270 °C</b>	Volume	<b>0,9900 m³</b>
Plate Temperature Range	<b>MAX 450 °C</b>		

## ACCESSORIES

- 220590: EXTRA GRID FOR GN2/1 OVEN (53X63CM)
- 319010: BACK SIDE PANEL FOR FREESTANDING MODULE L=80CM
- 399569: WATER TAP WITH SWIVEL ARM FOR RANGES WITH CHIMNEY
- 399573: CLOSING ELEMENTS (2 PCS) FOR BASES AND TOPS L=90CM