



4 BURNERS GAS BOILING TOP WITH CAST IRON GRIDS ON GN 2/1 ELECTRIC STATIC OVEN WITH 1 GRID

313029 - PFG8G9

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 BOILING TOPS

- Moulded anti-spill tops with wide grooves to prevent infiltrations and facilitate cleaning.
- High-yield, high-performing, non-deformable, cast iron burners
- Burners with pilot light and safety thermocouple, and taps with valves.
- Solid enamelled cast iron pan support grid. The cast iron burners have a high number of holes around the circumference to better distribute the flames and combustion

TECHNICAL DATA

Total Power	29 + 5,3 kW	Oven Temperature Range	60÷270 °C
Gas Power	29 kW	Pan Holders	RAAF Enam. Cast Iron
EL Power	5,3 kW	Oven Version	Static
Frequency	50/60 Hz	CE Certificate Nr. (Gas Appliance)	CE-0085BQ0 326
Voltage	400 3N ~ V	Foot high	133 mm
Oven Power	5,3 kW	Foot adjustment	133/195 mm
Open Burners Power	2x5,5 + 2x9 n°- kW	Width	80 cm
Top Power	29 kW	Depth	90 cm
Trays capacity	4xGN2/1 n°	Height	90 cm
Natural Gas Consumption	3,06 m³/h	Packaging Width	86,0 cm
Oven Chamber Dimensions (WxDxH)	57,5x65x30 cm	Packaging Depth	100,0 cm
Oven dimension	GN2/1	Packaging Height	115 cm
Runners	4 n°	Net Weight	137,0000 kg
Number of Burners	4 n°	Gross Weight	159,2 kg
Distance between shelves	6 cm	Volume	0,99 m³

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