



**6 ROUND HERMETIC HOT PLATES ELECTRIC
BOILING TOP ON GN2/1 ELECTRIC STATIC OVEN
WITH 1 GRID (DIAM 22CM - 8.7IN)**

716063 - PFR12E7

SPECIFICATIONS

Tecno74 is a product line that combines great performance and features with smart use of space, especially when combined with Mosaico74 or Tecno90.

It includes an extensive collection of cooking appliances, complete with digitally controlled, technologically advanced machines.

Tecno74 is ideal for kitchens in medium/large restaurants and hotels.

High-quality materials, a meticulous design and polished finishes ensure the Tecno74 appliances and compositions are robust and practical. Tecno74 has been designed to make installation and cleaning easy.

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

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.

FINISHES

An important feature of Tecno74 is its 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 the doors.

POWERFUL UNIFORM COOKING

Chefs can count on substantial power and excellent performance in terms of cooking uniformity.

ROBUST AND LONG-LASTING

Tops in 1.5 mm AISI 304 stainless steel.

ULTRA-RELIABLE

Appliances made by Tecnoinox using Italian or European materials and components. Perfection index

above 99%.

SEALS

Made from steel mesh and glass fibre, they perfectly seal the door of ovens in ranges and can withstand high temperatures for many years.

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.

COOKERS AND ELECTRIC BOILING TOPS WITH SQUARE HERMETIC PLATES OR ROUND PLATES OR WITH FLUSH TILTING SQUARE PLATES

- Model with hermetic plate, moulded top and moulded plate for better hygiene.
- Model with flush tilting plates for better pan manageability during cooking.
- 6 power levels.

TECHNICAL DATA

Total Power	20,3 kW	Oven Temperature Range	60÷270 °C
EL Power	20,3 kW	Oven Version	Static
Frequency	50/60 Hz	Foot high	155 mm
Voltage	400 3N ~ V	Foot adjustment	155/250 mm
Oven Power	4,7 kW	IPX	4
Top Power	15,6 kW	Width	120 cm
Cooking Zones Power	6x2,6 n° - kW	Depth	70 cm
Trays capacity	4xGN2/1 n°	Height	90 cm
Oven Chamber Dimensions (WxDxH)	57,5x65x30 cm	Packaging Width	125,0 cm
Oven dimension	GN2/1	Packaging Depth	82,0 cm
Heating Plate Dimensions	Ø 22 cm	Packaging Height	114,0 cm
Cabinet inner dimensions (WxDxH)	33x57,4x39,5 cm	Net Weight	111 kg
Runners	4 n°	Gross Weight	134 kg
Number of Cooking zones	6 n°	Volume	01,1500 m³
Distance between shelves	6 cm		

ACCESSORIES

- 220590: EXTRA GRID FOR GN2/1 OVEN (53X63CM)
- 399516: WATER TAP WITH SWIVEL ARM
- 799506: CLOSING ELEMENTS (2 PCS) L=70CM