



4 BURNERS GAS BOILING TOP ON ELECTRIC CONVECTION OVEN WITH 1 GRID AND 1 TRAY

113006 - PF70G/6

SPECIFICATIONS

Tecno60 is the perfect answer, in terms of both quality and price, to the requirements of start-ups and small cookery workshops, snack bars, cafés, bistros, delis and catering services, and even trucks fitted out for street food.

It is an extensive range of slimline, simple, compact machines, perfect for modestly sized spaces and specific cooking requirements. Tecno60 appliances are easy to move and install, and maintenance is simple.

COOKERS AND GAS BOILING TOPS

- Moulded anti-spill tops with rounded corners and grooves, and removable joining elements to prevent infiltrations and facilitate cleaning.
- Tops and 2 to 6 burner cookers with cast iron pan support grids; cookers available with ovens fitted with a tray and a grill.
- Burners are aluminium with a cast iron cover, power 3 and 3.6 kW, fitted with safety thermocouple, with taps with valves. Solid cast iron pan support grids.
Piezoelectric ignition.

TECHNICAL DATA

Total Power	13,2 + 2,5 kW	Runners	4 n°
Gas Power	13,2 kW	Distance between shelves	1x8 + 2x5 cm
EL Power	2,5 kW	Timer	0-50 min
Frequency	50/60 Hz	Width	70 cm
Voltage	230 1 ~ V	Depth	60 cm
Oven Power	2,5 kW	Height	85 cm
Open Burners Power	2x3 + 2x3,6 n°- kW	Gross Weight	75,000 kg
Top Power	13,2 kW	Volume	0,6900 m³
Trays capacity	4x(440x380) n°		

ACCESSORIES

- 120585: JOINT ELEMENT
- 120655: PAN SUPPORT GRID