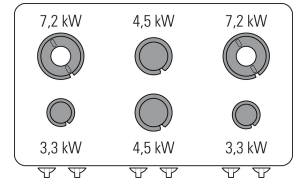
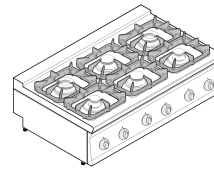


LINE **TECNO74**
CODE **713005**
MODEL **PCG12G7**



DESCRIPTION **6 BURNERS GAS BOILING TOP WITH CAST IRON GRIDS TOP**

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.

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 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. The cast iron burners have a high number of holes around the circumference to better distribute the flames and combustion.

Burners with pilot light and safety thermocouple, and taps with valves. Pan support grid in solid enamelled cast iron or iron rods for better pan manageability during cooking

TECHNICAL DATA

TECHNICAL SPECIFICATIONS	UNIT OF MEASURE	DESCRIPTION
Total Gas Power	kW	30
Open Burners Power	n°- kW	2x7,2+2x3,3+2x4,5
Top Power	kW	30
Natural Gas Consumption	m³/h	3,17
Number of Burners	n°	6
Pan Holders		Ghisa Smalto RAAF-RAAF Enam. Cast Iron
CE Certificate Nr. (Gas Appliance)		CE-0085BO0091
Gas Supply Height from Ground/Position		3,5cm
Gas Connection ter		3/4"G EN10226-1
	mm	15
	mm	15/25
		4
Width	cm	120
Depth	cm	70
Height	cm	28
Packaging Width	cm	127,0
Packaging Depth	cm	81,0
Packaging Height	cm	54,0
Net Weight	kg	79,1000
Gross Weight	kg	89,6000
Volume	m³	0,5500
S.H. Codes		84198180

ACCESSORIES

CODE	DESCRIPTION
799506	CLOSING ELEMENTS (2 PCS) L=70CM