TECNOINOX

LISTINO PREZZI // PRICE LIST

FORNI | OVENS

2021/02

LISTINO PREZZI
PRICE LIST

2021/02

POLITICA INTEGRATA QUALITÀ, AMBIENTE, SICUREZZA

Tecnoinox Srl è una azienda dinamica in continua crescita che da oltre trent'anni è presente nei mercati nazionale ed internazionale attraverso la progettazione e fabbricazione di apparecchiature inox per la ristorazione professionale; l'azienda, conscia del proprio ruolo e della propria mission aziendale, dichiara i propri intendimenti a operare secondo un Sistema di Gestione Integrato Qualità, Ambiente & Sicurezza conforme ai requisiti previsti dalle rispettive norme di riferimento ISO 9001, ISO 14001, ISO 45001 allo scopo di raggiungere gli obiettivi prefissati in un'ottica di continuo miglioramento; tale Sistema e i suoi risultati sono considerati come parte integrante della gestione aziendale. La responsabilità nella gestione del Sistema di Gestione Integrato riguarda l'intera Organizzazione aziendale, dall'Alta Direzione sino a ogni lavoratore, ciascuno secondo le proprie attribuzioni e competenze; a ogni funzione è assegnata l'autorità e/o una responsabilità ben definita, le risorse strumentali necessarie e vengono attuati puntuali controlli per verificare l'efficace ed efficiente attuazione del sistema di gestione integrato, inclusa l'eventuale gestione delle anomalie e delle relative cause.

Il vertice dell'Organizzazione assicura il mantenimento in perfetta efficienza del proprio Sistema di gestione Integrato per la Qualità, l'Ambiente e la Sicurezza attraverso una costante e periodica verifica della corretta applicazione di quanto previsto dalle Procedure di Sistema, dalle Istruzioni Operative e dai flussi di Processo in tutte le aree aziendali, attraverso controlli sistematici, audit interni e riesami periodici: i principi stabiliti nel Manuale Integrato e le modalità applicative stabilite nelle Procedure di Sistema e nelle Istruzioni Operative debbono essere osservati da tutti i dipendenti di Tecnoinox Srl e dalle persone che operano sotto il suo controllo. Nell'ottica di una evoluzione del proprio ruolo operativo, l'azienda intende caratterizzarsi come impresa all'avanguardia per l'affidabilità dei propri prodotti, accrescendo la propria competitività, rispettando i requisiti di legge, salvaguardando l'ambiente, tutelando la Salute e la Sicurezza sul lavoro, migliorando la qualità del prodotto e la propria efficienza attraverso la riduzione dei reclami. Consapevole dell'importanza della propria attività nella salvaguardia e al mantenimento delle risorse naturali e dell'ambiente in generale, Tecnoinox Srl intende operare garantendo il minore impatto possibile sullo stesso, in relazione alle conoscenze scientifiche, agli strumenti tecnici e alle risorse ad oggi disponibili, nell'ottica di un miglioramento continuo e, sempre in quest'ottica, intende inoltre mantenere costantemente elevato il proprio impegno su aspetti quali la Salute e Sicurezza sul posto di lavoro, consolidando la propria competitività grazie a un atteggiamento responsabile e corretto.

In accordo a quanto sopra, Tecnoinox Srl promuove il presente documento di Politica integrata per la qualità, per la tutela della salute e sicurezza dei lavoratori e per la salvaguardia dell'ambiente e la prevenzione dell'inquinamento, coerente con tale modello comportamentale e di sviluppo e con la visione generale d'impresa, per analizzare con spirito critico e costruttivo i risultati delle proprie attività, al fine di puntare verso il miglioramento continuo delle prestazioni in tema economico, sociale e ambientale. Tale Politica Aziendale, in piena e totale armonia con una conduzione aziendale eticamente corretta, si fonda su tre principi che riteniamo essere elementi portanti della valorizzazione e della redditività odierna e futura dell'azienda:

1. La **soddisfazione dei nostri clienti** come uno degli obiettivi fondamentali alla base dell'impegno quotidiano e della professionalità di tutte le persone che operano in azienda;

2. La **tutela dell'ambiente** come uno dei criteri che concorrono al processo decisionale aziendale, non solo a garanzia della conformità legislativa ma per una più ampia eco-sostenibilità dell'azienda nel suo complesso e quindi per un ambiente più sano e vivibile;

3. Il ragionevole e costante miglioramento delle attività di **prevenzione e protezione** in materia di **salute e sicurezza sul lavoro**, perché la garanzia di un lavoro sicuro è il primo obbligo che la nostra azienda assume nei confronti dei propri dipendenti.

Sulla spinta di tali principi che animano la vita quotidiana dell'azienda e consapevole che il successo della stessa viene conseguito, giorno dopo giorno, grazie alla collaborazione ed all'impegno di tutte le Parti Interessate coinvolte nel business aziendale, Tecnoinox Srl si impegna inoltre a:

Per la qualità

Orientare decisamente l'azienda alla soddisfazione del Cliente, dei suoi requisiti, del Personale e di tutte le Parti Interessate, attraverso:

- La misurazione continua delle prestazioni erogate e la verifica sistematica del rispetto dei termini contrattuali, dei requisiti cogenti e degli obiettivi economici e finanziari definiti internamente;
- Il confronto delle prestazioni erogate con le prestazioni offerte dagli altri competitor più importanti presenti sul mercato;
- L'individuazione della qualità percepita dai clienti;
- Il miglioramento continuo della qualità dei propri processi, prodotti e servizi realizzati attraverso la continua formazione e specializzazione del proprio personale finalizzata all'aumento delle competenze e alla crescita professionale;
- L'informatizzazione dei processi operativi e gestionali;
- L'individuazione e l'investimento di adeguate risorse economiche;
- Il controllo sistematico e rigoroso dei fornitori, appaltatori e collaboratori;
- L'adozione di azioni correttive basate sull'analisi dei reclami e di obiettivi mirati a soddisfare le aspettative dei clienti sulla base delle indicazioni ottenute da periodiche indagini di customer satisfaction;

Per l'ambiente

- Dare l'esempio al grande pubblico che è possibile realizzare un'azienda che pone in essere un sistema produttivo efficiente e rispettoso dell'ambiente;
- Fornire l'immagine di un'azienda virtuosa presso gli enti e le comunità locali, in modo da favorire lo sviluppo di una cultura di sviluppo sostenibile e di salvaguardia dell'ambiente;
- Promuovere e diffondere all'interno ed all'esterno dell'azienda la cultura della prevenzione dell'inquinamento;
- Prevenire l'inquinamento attraverso una migliore gestione dei rifiuti ed una riduzione degli impatti ambientali;
- Orientare i processi aziendali verso soluzioni di maggior rispetto per l'ambiente, riducendo i consumi di energia e di risorse naturali e limitando le emissioni inquinanti e la produzione di rifiuti;
- Osservare tutte le leggi in materia ambientale, applicabili all'azienda, e tutti gli accordi in materia ambientale, liberamente sottoscritti dall'azienda stessa.

Per la sicurezza sul lavoro

- Puntare ad un ambiente di lavoro sano e sicuro riducendo e, per quanto possibile, eliminando le situazioni di rischio per l'incolumità personale e collettiva;
- Contribuire alla creazione di una cultura della sicurezza del lavoro volta alla prevenzione degli infortuni e delle malattie professionali;
- Migliorare continuamente le prestazioni aziendali in materia di sicurezza e salute sul lavoro;
- Rispettare la legislazione, applicabile all'azienda, in materia di sicurezza e salute sul lavoro e gli eventuali accordi, eventualmente siglati dall'azienda stessa;
- Garantire la sicurezza e la periodica manutenzione delle dotazioni e attrezzature affidate ed utilizzate dal proprio personale, prediligendo l'acquisto di dotazioni e attrezzature all'avanguardia in termini di salute e sicurezza sul lavoro.

Per ottemperare agli impegni sopra elencati, Tecnoinox Srl ha istituito un sistema di monitoraggio sistematico dei processi, dei prodotti e delle prestazioni nei tre ambiti di riferimento attraverso l'identificazione e l'utilizzo di indicatori di performance significativi, puntuali e misurabili sulla base dei quali stabilisce e riesamina gli Obiettivi ed i Traguardi di miglioramento per la Qualità, l'Ambiente e la Sicurezza in occasione dei Riesami periodici della Direzione; l'azienda è inoltre consapevole che per il raggiungimento degli stessi obiettivi sia determinante ed indispensabile il contributo pro - attivo, la condivisione e la partecipazione di tutte le Parti Interessate e di tutto il personale e a tal fine si impegna quindi a promuovere e a diffondere con i mezzi più opportuni la propria politica integrata sia all'interno che all'esterno.

L'Alta Direzione vigila sia sul raggiungimento di tali obiettivi che sulla messa in atto e sul rispetto di tutte le disposizioni riguardanti il miglioramento continuo del Sistema di Gestione Integrato Qualità, Ambiente e Sicurezza adottato: essa ha il compito e l'autorità di riesaminare periodicamente la Politica Integrata e la corretta attuazione del Sistema Medesimo.

Il presente documento sarà il riferimento costante, nell'ambito dei periodici riesami del sistema, per valutare i risultati raggiunti e per individuarne di nuovi, in coerenza con il sistema aziendale volto al miglioramento continuo.

INTEGRATED POLICY GOVERNING QUALITY, ENVIRONMENT AND SAFETY

Tecnoinox srl is a dynamic company that continues to grow. It has been designing and manufacturing stainless steel appliances for the professional food services industry in both the national and international markets for more than thirty years. As a company aware of its corporate role and mission, Tecnoinox srl openly operates according to an Integrated Quality, Environment and Safety Management System, compliant with the ISO 9001, ISO 14001 and ISO 45001 standards. Its aim is to achieve the professional goals set to continue improving. This management system and the results it helps the company to achieve are an integral part of business management. The whole corporate organisation is responsible for the Integrated Management System, from senior management down to each individual worker, with each figure contributing in line with their own skills and responsibilities. Each role has been assigned specific tasks or permissions and the necessary resources, and regular checks are performed to ensure that the integrated management system is being implemented effectively and efficiently, including resolving any problems and analysing the causes.

Senior management ensures that the Integrated Quality, Environment and Safety Management System operates efficiently by periodically checking that the system procedures, operating instructions and process flows are applied and implemented correctly across all departments. This takes the form of systematic checks, internal audits and periodic assessments. The principles set out in the integrated manual, as well as the application methods in the system procedures and operating instructions must be respected by all Tecnoinox Srl employees, and by the people working under the company's direction. With a view to developing its operational role, the company is working to become a business at the cutting edge when it comes to product reliability, making it more competitive, ensuring it meets legal obligations, safeguarding the environment, and guaranteeing health and safety in the workplace, while also improving the quality of its products and its own efficiency by reducing complaints. Tecnoinox srl is aware of the importance of its business in protecting and preserving natural resources, as well as the wider environment and, for this reason, works to try to guarantee the smallest impact possible. It intends to do this by exploiting scientific knowledge, technical instruments and the resources available today, and continually improving. The company also wants to keep up the pace in terms of its commitment to health and safety in the workplace, consolidating its competitiveness by adopting a fair and responsible approach.

In line with the above ideas, Tecnoinox srl wishes to promote this integrated policy document relating to quality, safeguarding the health and safety of its workers, protecting the environment and preventing pollution, which is coherent with its behavioural and development model and with the company's overall vision. The aim is to be able to analyse its own business results critically and constructively, in order to continually improve its services in financial, social and environmental terms. This company policy, in line with an ethically correct approach to company management, is based on three principles that the company believes are the pillars supporting the profitability and success of the business both today and in the future. These are:

1. Customer satisfaction: this is one of our key objectives, at the very core of our daily work and the professional effortsof everyone working at the company;

2. Environmental protection: this is one of the criterion dominating the corporate decision-making process, not only toguarantee legal compliance but also to boost the company's overall eco-sustainability, for a cleaner and more liveable future;

3. Prevention and protection in terms of **health and safety in the workplace:** the aim is continually improve our efforts in this area, because guaranteeing a safe place to work is the company's most important promise to its employees.

On the back of these principles which drive daily life at the company, and safe in the knowledge that the company's success will follow, Tecnoinox srl also undertakes, day after day, through the commitment of all parties involved with the business, to:

Quality

- Direct the company's focus towards satisfying the customers and their requirements, the staff, and all interested parties by:
- Continually measuring the services performed and systematically checking that the contractual terms and conditions, binding requirements and internally set financial goals have been met;
- Comparing the services performed with the services offered by larger competitors in the market;
- Identifying quality as perceived by the customer;
- Continually improving the quality of processes, products and services via continued professional development and specialist staff training to boost skills and career progression; digitalising operating and management processes;
- Identifying and investing adequate financial resources;
- Systematically and rigorously monitoring suppliers, contractors and other collaborators;
- Adopting corrective action based on a complaints analysis and setting objectives targeted at meeting customer expectations, on the basis of feedback from customer satisfaction surveys.

Environment

- Set the example for the wider public, showing that it is possible to create a company with an efficient productive system at its core that is also environmentally friendly;
- Present the image of a virtuous company as regards local entities and the community, so as to promote an environmentally friendly sustainable-development culture;
- Promote and spread a pollution-prevention culture both within and outside of the company;
- Prevent pollution by managing waste better and reducing its impact on the environment;
- Focus company processes towards solutions that better respect the environment, reducing the consumption of energy and natural resources, limiting polluting emissions and waste production;
- Respect all environmental laws applicable to the company and all environmental agreements freely adhered to by the company.

Safety in the workplace

- Aim to create a safe and healthy working environment, reducing and, where possible, eliminating situations in which there is a risk to personal or collective safety;
- Contribute to creating a work-safety culture aimed at preventing occupational injury and illness;
- Continually improve company performance regarding health and safety in the workplace;
- Comply with occupational health and safety legislation applicable to the company, as well as any agreements the company may have signed;
- Quarantee the safety and periodic maintenance of the tools and equipment provided for and used by staff, preferring innovative tools and equipment in terms of occupational health and safety.

In order to respect the commitments explained above, Tecnoinox Srl has implemented a systematic process, product and service monitoring system for the three different areas. The company has identified meaningful performance indicators that are measurable and responsive, which senior management use to set out and re-examine the objectives and improvement targets as regards quality, the environment and safety during their regular reassessment meetings. The company is also aware that, in order to meet these objectives, it is vital that all interested parties and staff make a proactive contribution, sharing and playing an active role in the process. The company therefore undertakes to promote and spread its integrated policy both internally and externally, using the most appropriate methods. Senior management is responsible for overseeing that these objectives are met, as well as monitoring how all of the continual improvement goals in the adopted Integrated Quality, Environment and Safety Management System are pursued and implemented. It is also responsible for re-examining the integrated policy regularly and correctly implementing the system itself.

This document serves as a reference for the company as part of its regular system reassessments, to evaluate the results achieved and identify future goals, in line with the corporate system that is focused on continual improvement.

CERTIFICATO N. **EMS-3660/S**

CERTIFICATE No.

SI CERTIFICA CHE IL SISTEMA DI GESTIONE AMBIENTALE DI
IT IS HEREBY CERTIFIED THAT THE ENVIRONMENTAL MANAGEMENT SYSTEM OF

TECNOINOX S.R.L.

VIA TORRICELLI, 1 33080 Porcia (PN) ITALIA

NELLE SEGUENTI UNITÀ OPERATIVE / *IN THE FOLLOWING OPERATIONAL UNITS*

VIA TORRICELLI, 1 33080 Porcia (PN) ITALIA
VIA TALPONEDO 14 33080 PORCIA (PN) ITALIA
VIA MALIGNANI 11 33080 PORCIA (PN) ITALIA

Per informazioni sulla validità del certificato, visitare il sito www.rina.org

For information concerning validity of the certificate, you can visit the site www.rina.org

È CONFORME ALLA NORMA / *IS IN COMPLIANCE WITH THE STANDARD*

ISO 14001:2015

E AL REGOLAMENTO TECNICO ACCREDIA RT-09, APPLICABILE IN ITALIA
PER I SEGUENTI CAMPI DI ATTIVITÀ / *FOR THE FOLLOWING FIELD(S) OF ACTIVITIES*

IAF:17
IAF:18

PROGETTAZIONE E FABBRICAZIONE DI APPARECCHIATURE E MANUFATTI IN ACCIAIO INOSSIDABILE PER RISTORAZIONE MEDIANTE LE FASI DI TAGLIO, PUNZONATURA, PIEGATURA, SALDATURA E FINITURA.

DESIGN AND MANUFACTURE OF STAINLESS STEEL APPLIANCES AND PRODUCTS FOR THE CATERING SECTOR THROUGH CUTTING, PUNCHING, FOLDING, WELDING AND FINISHING.

L'uso e la validità del presente certificato sono soggetti al rispetto del documento RINA: Regolamento per la Certificazione di Sistemi di Gestione Ambientale
The use and the validity of this certificate are subject to compliance with the RINA document: Rules for the Certification of Environmental Management Systems
La validità del presente certificato è subordinata a sorveglianza periodica annuale / semestrale ed al riesame completo del sistema di gestione con periodicità triennale
The validity of this certificate is dependent on an annual / six monthly audit and on a complete review, every three years, of the management system

Prima emissione *First Issue*	23.12.2011	Data decisione di rinnovo *Renewal decision date*	23.12.2020
Data scadenza *Expiry Date*	16.12.2023	Data revisione *Revision date*	23.12.2020

Data di scadenza del precedente ciclo di certificazione 16/12/2020 e audit di rinnovo concluso in data 02/12/2020
Previous certification cycle expiry date 16/12/2020 and renewal audit ended on 02/12/2020

Gianni De Lillo
Verona&Venice Management System Certification, Head

SGA N° 002 D

Membro degli Accordi di Mutuo Riconoscimento EA, IAF e ILAC
Signatory of EA, IAF and ILAC Mutual Recognition Agreements

RINA Services S.p.A.
Via Corsica 12 - 16128 Genova Italy

CISQ è la Federazione Italiana di Organismi di Certificazione dei sistemi di gestione aziendale
CISQ is the Italian Federation of management system Certification Bodies

THE INTERNATIONAL CERTIFICATION NETWORK

CERTIFICATE

CISQ /RINA has issued an IQNet recognized certificate that the organization:

TECNOINOX S.R.L.

VIA TORRICELLI, 1 33080 Porcia (PN) ITALIA

in the following operative units:

VIA TORRICELLI, 1 33080 Porcia (PN) ITALIA
VIA TALPONEDO 14 33080 PORCIA (PN) ITALIA
VIA MALIGNANI 11 33080 PORCIA (PN) ITALIA

has implemented and maintains a

Environmental Management System

for the following scope:

DESIGN AND MANUFACTURE OF STAINLESS STEEL APPLIANCES AND PRODUCTS FOR THE CATERING SECTOR THROUGH CUTTING, PUNCHING, FOLDING, WELDING AND FINISHING.

which fulfills the requirements of the following standard:

ISO 14001:2015

Issued on: 2020-12-23
First Issued on: 2011-12-23
Expires on: 2023-12-16

This attestation is directly linked to the IQNet Partner's original certificate and shall not be used as a stand-alone document
CISQ/RINA original certificate no.: **EMS-3660/S**

Registration Number: **IT-80907**

Alex Stoichitoiu
President of IQNET

Ing. Mario Romersi
President of CISQ

IQNet Partners*:
AENOR *Spain* AFNOR Certification *France* APCER *Portugal* CCC *Cyprus* CISQ *Italy*
CQC *China* CQM *China* CQS *Czech Republic* Cro Cert *Croatia* DQS Holding GmbH *Germany* EAGLE Certification Group *USA*
FCAV *Brazil* FONDONORMA *Venezuela* ICONTEC *Colombia* Inspecta Sertifiointi Oy *Finland* INTECO *Costa Rica*
IRAM *Argentina* JQA *Japan* KFQ *Korea* MIRTEC *Greece* MSZT *Hungary* Nemko AS *Norway* NSAI *Ireland*
NYCE-SIGE *Mexico* PCBC *Poland* Quality Austria *Austria* RR *Russia* SII *Israel* SIQ *Slovenia*
SIRIM QAS International *Malaysia* SQS *Switzerland* SRAC *Romania* TEST St Petersburg *Russia* TSE *Turkey* YUQS *Serbia*

* The list of IQNet partners is valid at the time of issue of this certificate. Updated information is available under www.iqnet-certification.com

CISQ is a member of IQNet

CERTIFICATO N. **OHS-782**

CERTIFICATE No.

Per informazioni sulla validità del certificato, visitare il sito www.rina.org

For information concerning validity of the certificate, you can visit the site www.rina.org

Si certifica che il Sistema di Gestione della Sicurezza e della Salute sul luogo di lavoro di

It is hereby certified that the Occupational Health and Safety Management System of

TECNOINOX S.R.L.

VIA TORRICELLI, 1 33080 Porcia (PN) ITALIA

nelle seguenti unità operative / *in the following operational units*

VIA TORRICELLI, 1 33080 Porcia (PN) ITALIA
VIA TALPONEDO 14 33080 PORCIA (PN) ITALIA
VIA MALIGNANI 11 33080 PORCIA (PN) ITALIA

è conforme alla norma / *is in compliance with the standard*

ISO 45001:2018

per le seguenti attività / *for the following activities*

IAF:17
IAF:18

PROGETTAZIONE E FABBRICAZIONE DI APPARECCHIATURE E MANUFATTI IN ACCIAIO INOSSIDABILE PER RISTORAZIONE MEDIANTE LE FASI DI TAGLIO, PUNZONATURA, PIEGATURA, SALDATURA E FINITURA

DESIGN AND MANUFACTURE OF STAINLESS STEEL APPLIANCES AND PRODUCTS FOR THE CATERING SECTOR THROUGH CUTTING, PUNCHING, FOLDING, WELDING AND FINISHING

La validità del presente certificato è subordinata a sorveglianza periodica annuale / semestrale ed al riesame completo del sistema di gestione con periodicità triennale
The validity of this certificate is dependent on an annual / six monthly audit and on a complete review, every three years, of the management system
L'uso e la validità del presente certificato è soggetto al rispetto del documento RINA: Regolamento per la Certificazione dei Sistemi di Gestione della Sicurezza e Salute sul luogo di lavoro
The use and validity of this certificate are subject to compliance with the RINA document: Rules for the Certification of Occupational Health and Safety Management Systems

Prima emissione *First Issue*	22.12.2011	Data decisione di rinnovo *Renewal decision date*	24.12.2020
Data scadenza *Expiry Date*	21.12.2023	Data revisione *Revision date*	24.12.2020

Data di scadenza del precedente ciclo di certificazione 21/12/2020 e audit di rinnovo concluso in data 03/12/2020

Previous certification cycle expiry date 21/12/2020 and renewal audit ended on 03/12/2020

Gianni De Lillo
Verona&Venice Management System Certification, Head

RINA Services S.p.A.
Via Corsica 12 - 16128 Genova Italy

ACCREDIA
SCR N° 003 F
Membro degli Accordi di Mutuo Riconoscimento EA, IAF e ILAC
Signatory of EA, IAF and ILAC Mutual Recognition Agreements

CISQ è la Federazione Italiana di Organismi di Certificazione dei sistemi di gestione aziendale
CISQ is the Italian Federation of management system Certification Bodies

IQNet

THE INTERNATIONAL CERTIFICATION NETWORK

CERTIFICATE

CISQ /RINA has issued an IQNet recognized certificate that the organization:

TECNOINOX S.R.L.

VIA TORRICELLI, 1 33080 Porcia (PN) ITALIA

in the following operative units:
VIA TORRICELLI, 1 33080 Porcia (PN) ITALIA
VIA TALPONEDO 14 33080 PORCIA (PN) ITALIA
VIA MALIGNANI 11 33080 PORCIA (PN) ITALIA

has implemented and maintains a

Health and Safety Management System

for the following scope:

DESIGN AND MANUFACTURE OF STAINLESS STEEL APPLIANCES AND PRODUCTS FOR THE CATERING SECTOR THROUGH CUTTING, PUNCHING, FOLDING, WELDING AND FINISHING

which fulfills the requirements of the following standard:

ISO 45001:2018

Issued on: 2020-12-24
First Issued on: 2011-12-22
Expires on: 2023-12-21

This attestation is directly linked to the IQNet Partner's original certificate and shall not be used as a stand-alone document
CISQ/RINA original certificate no.: **OHS-782**

Registration Number: **IT-80893**

IQNet — *Alex Stoichitoiu, President of IQNET*

CISQ — *Ing. Mario Romersi, President of CISQ*

IQNet Partners*:
AENOR *Spain* AFNOR Certification *France* APCER *Portugal* CCC *Cyprus* CISQ *Italy*
CQC *China* CQM *China* CQS *Czech Republic* Cro Cert *Croatia* DQS Holding GmbH *Germany* EAGLE Certification Group *USA*
FCAV *Brazil* FONDONORMA *Venezuela* ICONTEC *Colombia* Inspecta Sertificointi Oy *Finland* INTECO *Costa Rica*
IRAM *Argentina* IQA *Japan* KFQ *Korea* MEITEC *Greece* MSZT *Hungary* Nemko AS *Norway* NSAI *Ireland*
NYCE-SIGE *México* PCBC *Poland* Quality Austria *Austria* RR *Russia* SII *Israel* SIQ *Slovenia*
SIRIM QAS International *Malaysia* SQS *Switzerland* SRAC *Romania* TEST St Petersburg *Russia* TSE *Turkey* YUQS *Serbia*

* The list of IQNet partners is valid at the time of issue of this certificate. Updated information is available under www.iqnet-certification.com

CISQ is a member of IQNet

CERTIFICATO N. **1548/98/S**

CERTIFICATE No.

SI CERTIFICA CHE IL SISTEMA DI GESTIONE PER LA QUALITÀ DI
IT IS HEREBY CERTIFIED THAT THE QUALITY MANAGEMENT SYSTEM OF

TECNOINOX S.R.L.

VIA TORRICELLI, 1 33080 Porcia (PN) ITALIA
NELLE SEGUENTI UNITÀ OPERATIVE */ IN THE FOLLOWING OPERATIONAL UNITS*

VIA TORRICELLI, 1 33080 Porcia (PN) ITALIA

E UNITÀ OPERATIVE INDICATE NELLE PAGINE SUCCESSIVE */ AND OPERATIONAL UNITS IN THE FOLLOWING PAGES*

È CONFORME ALLA NORMA */ IS IN COMPLIANCE WITH THE STANDARD*

ISO 9001:2015

PER I SEGUENTI CAMPI DI ATTIVITÀ / *FOR THE FOLLOWING FIELD(S) OF ACTIVITIES*

PROGETTAZIONE E FABBRICAZIONE DI APPARECCHIATURE PROFESSIONALI PER LA COTTURA ELETTRICHE E A GAS. "PROCEDURE PER LO SVOLGIMENTO DELLE ATTIVITÀ DI PESATURA PER LA DETERMINAZIONE DELLA "MASSA LORDA VERIFICATA DEL CONTENITORE>> (VGM) SECONDO IL METODO 2 PREVISTO DAGLI EMENDAMENTI AL CAPITOLO VI REGOLA 2 DALLA CONVENZIONE SOLAS 74 COME EMENDATA.

IAF:18

DESIGN AND MANUFACTURE OF ELECTRIC AND GAS PROFESSIONAL COOKING EQUIPMENT. "PROCEDURES FOR CARRYING OUT THE WEIGHING ACTIVITIES FOR THE DETERMINATION OF THE" VERIFIED GROSS MASS OF THE CONTAINER >> (VGM) ACCORDING TO METHOD 2 PROVIDED FOR BY THE AMENDMENTS TO CHAPTER VI RULE 2 BY THE SOLAS CONVENTION 74 AS AMENDED "

La validità del presente certificato è subordinata a sorveglianza periodica annuale / semestrale ed al riesame completo del sistema di gestione con periodicità triennale
The validity of this certificate is dependent on an annual / six monthly audit and on a complete review, every three years, of the management system
L'uso e la validità del presente certificato sono soggetti al rispetto del documento RINA Regolamento per la Certificazione di Sistemi di Gestione per la Qualità
The use and validity of this certificate are subject to compliance with the RINA document : Rules for the certification of Quality Management Systems

Prima emissione *First Issue*	09.12.1998	Data decisione di rinnovo *Renewal decision date*	06.12.2019
Data scadenza *Expiry Date*	08.12.2022	Data revisione *Revision date*	08.04.2021

Paolo Taddia
Venice & Verona Management System Certification, Head

RINA Services S.p.A.
Via Corsica 12 - 16128 Genova Italy

SGQ N° 002 A
Membro degli Accordi di Mutuo Riconoscimento EA, IAF e ILAC
Signatory of EA, IAF and ILAC Mutual Recognition Agreements

CISQ è la Federazione Italiana di Organismi di Certificazione dei sistemi di gestione aziendale
CISQ is the Italian Federation of management system Certification Bodies

Per informazioni sulla validità del certificato, visitare il sito www.rina.org
For information concerning validity of the certificate, you can visit the site www.rina.org

Per i requisiti della norma non applicabili al campo di applicazione del sistema di gestione dell'organizzazione, riferirsi alle informazioni documentate relative.
Reference is to be made to the relevant documented information for the requirements of the standard that cannot be applied to the Organization's management system scope

THE INTERNATIONAL CERTIFICATION NETWORK

CERTIFICATE

CISQ /RINA has issued an IQNet recognized certificate that the organization:

TECNOINOX S.R.L.

VIA TORRICELLI, 1 33080 Porcia (PN) ITALIA

in the following operative units:

VIA TORRICELLI, 1 33080 Porcia (PN) ITALIA

has implemented and maintains a

Quality Management System

for the following scope:

DESIGN AND MANUFACTURE OF ELECTRIC AND GAS PROFESSIONAL COOKING EQUIPMENT.
"PROCEDURES FOR CARRYING OUT THE WEIGHING ACTIVITIES FOR THE DETERMINATION OF THE" VERIFIED GROSS MASS OF THE CONTAINER >> (VGM) ACCORDING TO METHOD 2 PROVIDED FOR BY THE AMENDMENTS TO CHAPTER VI RULE 2 BY THE SOLAS CONVENTION 74 AS AMENDED "

which fulfills the requirements of the following standard:

ISO 9001:2015

Issued on: 2021-04-08
First Issued on: 1998-12-09
Expires on: 2022-12-08

This attestation is directly linked to the IQNet Partner's original certificate and shall not be used as a stand-alone document
CISQ/RINA original certificate no.: **1548/98/S**

Registration Number: **IT-5786**

Alex Stoichitoiu
President of IQNET

Ing. Mario Romersi
President of CISQ

IQNet Partners*:
AENOR *Spain* AFNOR Certification *France* APCER *Portugal* CCC *Cyprus* CISQ *Italy*
CQC *China* CQM *China* CQS *Czech Republic* Cro Cert *Croatia* DQS Holding GmbH *Germany* EAGLE Certification Group *USA*
FCAV *Brazil* FONDONORMA *Venezuela* ICONTEC *Colombia* Inspecta Sertifiointi Oy *Finland* INTECO *Costa Rica*
IRAM *Argentina* JQA *Japan* KFQ *Korea* MIRTEC *Greece* MSZT *Hungary* Nemko AS *Norway* NSAI *Ireland*
NYCE-SIGE *Mexico* PCBC *Poland* Quality Austria *Austria* RR *Russia* SII *Israel* SIQ *Slovenia*
SIRIM QAS International *Malaysia* SQS *Switzerland* SRAC *Romania* TEST St Petersburg *Russia* TSE *Turkey* YUQS *Serbia*

* The list of IQNet partners is valid at the time of issue of this certificate. Updated information is available under www.iqnet-certification.com

CERTIFICAZIONI

I prodotti inseriti nel presente catalogo sono progettati e costruiti a regola d'arte in materia di sicurezza nel rispetto dei requisiti delle norme e direttive:

UNI EN ISO 12100 : 2010	Sicurezza del macchinario, principi generali di progettazione, valutazione del rischio e riduzione del rischio.
2006/42/CE:	Direttiva Macchine
2014/30/UE:	Direttiva Compatibilità elettromagnetica
2016/426/UE:	Regolamento sicurezza impiego gas combustibile
2014/35/UE:	Direttiva bassa tensione
1935/2004/CE:	Regolamento riguardante materiali e gli oggetti destinati a venire a contatto con i prodotti alimentari (MOCA)

Le apparecchiature soddisfano, per progettazione e costruzione, i requisiti del marchio CE in conformità alle norme applicabili ed in calce indicate.

RoHS compliant 2011/65/UE

2011/65/UE: Restrizione dell'uso di sostanze pericolose nelle apparecchiature elettriche ed elettroniche | RoHS.

ECOLIGHT
EFFICIENZA E PROFESSIONALITA' PER L'AMBIENTE

2012/19/UE : Rifiuti di apparecchiature elettriche ed elettroniche | RAEE

CERTIFICATIONS

The equipment featured in this catalogue are expertly manufactured according to the Safety rules and comply with the following provisions:

UNI EN ISO 12100 : 2010	Safety of machinery, General principles for design, Risk assessment and risk reduction
2006/42/EC:	Machinery Directive
2014/30/UE:	Electromagnetic compatibility Directive
2016/426/UE:	Regulation appliances burning gaseous fuels
2014/35/UE:	Low voltage directive
1935/2004/CE:	Regulation on materials and articles intended to come into contact with food

All equipment meet the CE requirements in terms of planning and manufacturing and comply with the following applicable standards:

RoHS compliant 2011/65/UE

2011/65/UE: Restriction of the use of certain hazardous substances in electrical and electronic equipment | RoHS.

2012/19/UE: Waste on electric and electronic equipment | WEEE.

I prodotti sono inoltre conformi alle seguenti Direttive / Furthermore, any machinery complies with the following Directives, as well:

Apparecchiature elettriche / Electric appliances: **EN 60335-1** **EN 60335-2**

Apparecchiature a gas / Gas appliances: **EN 203** **KGS AB338: Korean Gas Safety**

Altre certificazioni / Other certification: CE EAC 0085 DVGW CERT المواصفات السعودية Saudi Standards SASO

CONDIZIONI GENERALI DI VENDITA

1. **ORDINI:** Gli ordini trasmessi dal cliente a Tecnoinox srl ("Tecnoinox") e i contratti conclusi dai nostri agenti o rappresentanti commerciali saranno considerati validi solo se espressamente confermati per iscritto da Tecnoinox. Il contratto si considera concluso con l'invio da parte di Tecnoinox della conferma scritta ("conferma d'ordine") al cliente, anche solo via posta elettronica (e-mail). Eventuali annullamenti, modifiche o contestazioni alla conferma d'ordine devono essere comunicate entro 3 giorni dal ricevimento della stessa in forma scritta. In mancanza di comunicazione da parte dell'acquirente, la conferma si intende irrevocabilmente accettata in tutti i suoi punti. In presenza di insoluti, Tecnoinox si riserva la possibilità di bloccare la spedizione. In caso di annullamento o modifica di ordini di prodotti speciali, non presenti a listino e realizzati su richiesta, Tecnoinox si riserva il diritto di chiedere il risarcimento di eventuali danni risultanti. Nel caso in cui al cliente sia stato confermato un ordine con pagamento anticipato e il cliente stesso non provveda al pagamento entro 30 giorni solari dalla data di approntamento della merce (fa fede la data riportata sulla c/o), Tecnoinox considererà l'ordine annullato e, in presenza di prodotti speciali, Tecnoinox si riserva il diritto di chiedere il risarcimento di eventuali danni risultanti. Le apparecchiature a gas sono disponibili in versione standard a metano (con kit ugelli GPL).
2. **ORDINI 48H (APPRONTAMENTO):** L'ordine deve riportare nell'oggetto "pronta consegna 48 h" ed è ammesso un solo pezzo per ciascun modello. Gli ordini saranno evasi nel primo pomeriggio della data richiesta a condizione che pervengano a Tecnoinox almeno 2 giorni prima ed entro le ore 12:00. La spedizione sarà in tutti i casi gestita dal vettore designato da Tecnoinox (Artoni per consegne in Italia) ed addebitata in fattura. Le apparecchiature a gas sono disponibili in versione standard a metano (con kit ugelli GPL). Dove il pagamento è anticipato, si richiede di effettuare il bonifico bancario contestualmente all'ordine e di inviare la contabile a Tecnoinox. In caso di presenza di insoluti l'azienda si riserva di non spedire la merce. Non si effettuano consegne presso i clienti finali.
3. **PREZZI:** prezzi indicati nel presente contratto oppure offerta sono basati sul costo attuale di produzione. Tali prezzi saranno pertanto soggetti a revisione per ogni aumento giustificato che potrà intervenire sui vari fattori costituenti il costo di produzione stesso, da oggi all'espletamento dell'ordine. I prodotti sono venduti ai prezzi di listino in vigore all'atto di emissione degli ordini. I prezzi non includono i costi dell'installazione e l'I.V.A e sono da intendersi franco nostro stabilimento di Porcia, se non diversamente specificato.
4. **TRASPORTI:** Il trasporto non è incluso nel prezzo di vendita e i prezzi sono stabiliti franco nostro stabilimento di Porcia, salvo accordi contrari. Una partecipazione ai costi di spedizione è sempre fatturata per l'invio di pezzi di ricambio, anche quando vi sia un accordo di franco destino tra Tecnoinox e l'acquirente. Qualora l'acquirente demandi a Tecnoinox l'organizzazione del trasporto dallo stabilimento di Porcia a un punto da lui designato, le spese di gestione del trasporto saranno addebitate in fattura all'acquirente. Le merci viaggiano a rischio e pericolo del destinatario anche quando, in deroga alle condizioni precitate, i prezzi sono stabiliti franco destino. L'acquirente si impegna a rimborsare Tecnoinox per qualsiasi spesa aggiuntiva che la stessa abbia dovuto sostenere per spedizioni o movimentazioni causate da una mancata ottemperanza da parte dell'acquirente agli accordi presi per la data, l'ora e il luogo della consegna. Nel caso in cui Tecnoinox incorra in costi o sanzioni da parte dello spedizioniere per negligenza dell'acquirente (per es. merce andata in giacenza causa acquirente assente al momento della consegna), tali costi saranno traslati al cliente, a cui Tecnoinox emetterà regolare fattura.
5. **ACCETTAZIONE MERCE:** Tecnoinox ha assolto i suoi obblighi allorché rimette la merce nelle mani di un corriere o spedizioniere designato dall'acquirente o di comune accordo tra l'acquirente e Tecnoinox. Pertanto, la rimessa della merce al corriere o spedizioniere da parte di Tecnoinox costituirà per l'acquirente l'accettazione della merce. Nel caso in cui l'organizzazione e la gestione del trasporto siano demandate a Tecnoinox, l'acquirente dovrà attenersi a queste istruzioni, pena la decadenza di ogni diritto di rivalsa nei confronti di Tecnoinox per ogni danno arrecato alla merce durante il trasporto o comunque dopo la rimessa della merce nelle mani del corriere o dello spedizioniere designato: a) verificare che la quantità reale di colli consegnati corrisponda a quanto indicato nel DDT; b) verificare le condizioni del collo e dell'imballo e, se il collo risulta non integro (per es. il cartone è rotto, tagliato o manomesso, la base imballo è danneggiata, il collo presenta nastro adesivo manomesso o con marchio dello spedizioniere), apporre nel documento rilasciato dallo spedizioniere la dicitura "ACCETTO CON RISERVA PER IMBALLO DANNEGGIATO" e specificare il tipo di danno con breve descrizione; c) se il collo risulta integro, apporre nel documento rilasciato dallo spedizioniere la dicitura "COLLO INTEGRO, ACCETTO CON RISERVA DI CONTROLLO QUALITÁ E QUANTITA'". Nel caso in cui l'acquirente notifichi al trasportatore un danno da trasporto, dovrà darne comunicazione scritta anche a Tecnoinox entro 5 giorni solari. Tecnoinox non considererà reclami pervenuti oltre tale termine ne'segnalazioni al trasportatore che non rispettino le precitate istruzioni. Nel caso in cui il trasportatore si opponga alla riserva, il cliente è tenuto ad aprire gli imballi in presenza del trasportatore stesso e a verificarne l'integrità prima di firmare il documento di accettazione merce.
6. **IMBALLO:** L'imballo in scatole di cartone o telai in legno è compreso nel prezzo. L'acquirente che richiede un imballo diverso concede a Tecnoinox la riserva di valutarne la fattibilità e conteggiare i costi aggiuntivi. Una volta confermato l'imballo, l'acquirente accetta irrevocabilmente e per intero l'addebito dei costi aggiuntivi calcolati da Tecnoinox.
7. **RISERVA DELLA PROPRIETÀ:** I materiale si intende sempre venduto con riserva della proprietà (ex. Artt. 1523 e seguenti c.c.) fino al pagamento dell'intero importo indicato in conferma d'ordine. Non sono ammessi sconti o deduzioni di sorta, se non preventivamente concordati.
8. **INSTALLAZIONE ED USO:** Le apparecchiature, gli accessori e i ricambi presenti a listino devono essere sempre installati e utilizzati in conformità con le istruzioni e le avvertenze fornite dal libretto d'istruzioni e dallo schema d'installazione, forniti insieme alle apparecchiature. I ricambi e gli accessori vanno installati e utilizzati esclusivamente con i prodotti Tecnoinox. L'acquirente è responsabile della corretta installazione e del corretto utilizzo dei prodotti acquistati. L'installazione dei prodotti Tecnoinox richiede l'intervento di personale autorizzato e professionalmente qualificato. Leggere sempre e attenersi al libretto d'istruzioni, allo schema d'installazione e/o alle avvertenze presenti sull'imballaggio dei prodotti. Tecnoinox non si assume alcuna responsabilità per reclami riconducibili a: uso non previsto del prodotto, manipolazione del prodotto, uso e installazione con apparecchiature per le quali il prodotto non è stato progettato o installazione non corretta. Le macchine sono vendute sprovviste di cavo di alimentazione elettrica e tubo di alimentazione acqua.
9. **GARANZIA:** I prodotti forniti sono coperti da garanzia per difetti di materiale e/o fabbricazione per un periodo di dodici mesi dalla data di consegna merce. Tecnoinox sostituisce gratuitamente i prodotti resi in detto periodo di garanzia e riconosciuti difettosi per vizi d'origine, restando espressamente escluso e rinunciato qualsiasi diverso diritto o pretesa dell'acquirente anche a titolo di risarcimento danni diretti e/o indiretti o di rimborso di costi dallo stesso sostenuti (quali i costi di riprese, di assistenza tecnica, di richiamo, ecc.) Eventuali difettosità o non conformità dei prodotti devono essere segnalate dall'acquirente a Tecnoinox, a pena di decadenza, a mezzo raccomandata entro e non oltre otto giorni dalla data di ricevimento della merce. Eventuali difetti occulti devono essere segnalati dall'acquirente a Tecnoinox, sempre a pena di decadenza, a mezzo raccomandata entro otto giorni dalla relativa scoperta. La garanzia non opera ove i difetti rilevati siano imputabili a: negligenza dell'acquirente e/o ad impiego dei prodotti non conforme alle prescrizioni tecniche, ad errata installazione e/o manutenzione operata da personale non autorizzato, a pulizia impropria in quanto effettuata con modalità o materiali non idonei, ad errato immagazzinaggio, movimentazione e trasporto, ad uso improprio od incauto dell'apparecchio utilizzatore (vedere punto 8) oppure a circostanze che comunque non possono ricollegarsi a difettosità di produzione da parte di Tecnoinox. La garanzia sopra menzionata è l'unica forma di garanzia concessa da Tecnoinox e sono pertanto escluse ulteriori rivendicazioni di garanzia o qualsiasi ulteriore responsabilità di Tecnoinox. In ogni caso sono esclusi dalla garanzia tutti i componenti soggetti a normale usura derivante dall'utilizzo delle apparecchiature (a titolo esplicativo ma non esaustivo: resistenze elettriche, interruttori, lampade, guarnizioni ecc...).
10. **TERMINI DI CONSEGNA:** La conferma d'ordine riporta la data di approntamento merce presso il nostro stabilimento di Porcia. I termini di consegna sono indicativi e non impegnativi, benché siano stabiliti con la maggior cura, e potrebbero protrarsi nel caso si verifichino impedimenti di vario genere, che Tecnoinox non era in grado di prevedere al momento dell'emissione della conferma d'ordine. L'acquirente esonera, pertanto, Tecnoinox da ogni e qualsiasi responsabilità per danni conseguenti da ritardo nella consegna della merce.
11. **FORZA MAGGIORE:** Qualora Tecnoinox sia impossibilitata a rispettare il contratto per cause di forza maggiore o comunque indipendenti dalla sua volontà, i termini previsti per l'esecuzione della fornitura sono automaticamente prorogati per un periodo equivalente al perdurare degli effetti di tali cause. Qualora la causa impeditiva continui per più di sei mesi entrambe le parti possono chiedere la risoluzione del contratto e in tal caso Tecnoinox restituisce all'acquirente gli anticipi eventualmente ricevuti, con esclusione di ogni e qualsiasi onere ulteriore a suo carico.
12. **PAGAMENTI:** L'acquirente accetta irrevocabilmente le condizioni di pagamento indicate nella conferma d'ordine nel momento in cui accetta l'ordine stesso (vedere punto 1). In caso di pagamenti tramite bonifico bancario, il cliente si accolla tutti gli eventuali costi di transazione applicati dalle banche coinvolte nell'operazione. Qualora Tecnoinox ricevesse in accredito un importo minore di quello concordato (evidenziato nella conferma d'ordine o nella fattura), al cliente sarà imputato un insoluto, da saldare al più presto per non incorrere in interessi di mora. Qualora Tecnoinox ricevesse in accredito un importo maggiore di quello concordato, tale differenza sarà stornata dall'importo dovuto per il successivo ordine. I pagamenti pervenuti a Tecnoinox in data posteriore alla scadenza concordata comportano l'addebito automatico degli interessi di mora in ragione del saggio di riferimento della BCE maggiorato di 8 (otto) punti percentuali, salvo diversi accordi scritti tra le parti (D.Lgs. 231/2002, D.Lgs. 192/2012 e successive modifiche). L'acquirente accetta inoltre l'addebito da parte di Tecnoinox di spese di incasso, valori bollati, eventuali spese legali ed oneri accessori legati al recupero del credito. Il ritardato pagamento autorizza Tecnoinox a sospendere senza alcun preavviso le forniture e i contratti.
13. **RESI:** In linea di principio, non sussiste alcun diritto di reso se non per rivendicazione di garanzia (vedere punto 8). La richiesta di reso deve essere preventivamente notificata in forma scritta al nostro ufficio vendite entro un mese solare dalla data di consegna. È facoltà di Tecnoinox decidere se accettare o meno il reso e stabilire l'eventuale accredito del prezzo di acquisto, al netto di un costo di gestione e degli eventuali costi di ripristino dell'apparecchiatura. Nel caso in cui Tecnoinox accetti il reso, sarà emessa un'autorizzazione di reso e il trasporto sarà sempre organizzato e a carico dell'acquirente. La richiesta di reso pervenuta oltre il termine previsto non sarà considerata.
14. **DIVIETO DI COMPENSAZIONE:** La compensazione dei debiti e crediti commerciali è vietata come da art. 2423-ter c.c.
15. **LEGGE APPLICABILE E FORO COMPETENTE:** Il contratto è regolato dalla legge italiana. Per qualsiasi controversia tra le parti è competente in via esclusiva il Foro di Pordenone.

GENERAL TERMS AND CONDITIONS OF SALE

1. **ORDERS:** All orders coming from the customer to Tecnoinox srl ("Tecnoinox") and all contracts finalised with our sales representatives are valid only when confirmed in wiring by Tecnoinox. The contract is finalised when Tecnoinox has sent written confirmation ("order confirmation") to the customer, even if only by e-mail. Any cancellation, modification, or non-compliance notification to the order confirmation must be sent in writing within 3 days from the confirmation receipt. Should the customer not notify Tecnoinox, the order confirmation will be entirely and irrevocably confirmed. In case of any outstanding debt, Tecnoinox has the right to halt ongoing orders. In the event of cancellation or modification of orders of non-standard items, which do not appear in the price list and are manufactured upon request only, Tecnoinox is authorised to request compensation for damages to the customer. If an order is confirmed with advanced payment terms by Tecnoinox and the customer has not made the payment within 30 calendar days from the dispatch date (as stated in the order confirmation), Tecnoinox will consider the order void and, in case the order included non-standard items, Tecnoinox is authorised to request compensation for damages to the customer. Gas appliances are arranged for standard natural gas G20 (with LPG nozzle kit).
2. **"48 HOUR" DISPATCH ORDERS:** The subject of the order request must be "48 hour dispatch" and only one piece per model is allowed. Orders will be dispatched early in the afternoon on the date requested, provided that Tecnoinox receives the order at least 2 days before by 12pm (midday). Gas appliances are arranged for standard natural gas G20 (with LPG nozzle kit). Payments in advance should be made via bank transfer at the time of ordering and the receipt must be sent to Tecnoinox. In case of outstanding payments, the company reserves the right to suspend the delivery of goods. In no case will 48 hour orders be sent to end users. The name of the carrier has to be specified at the time of ordering.
3. **PRICES:** Prices stated in this contract or offer are based on current production costs. Prices may be revised, should a reasonable increase on factors that determine production costs occur, from today to the order dispatch. Items are sold at the price shown on the latest price list at the time of order confirmation. Prices do not include installation fees or VAT and are always intended "ex-works Porcia" (our factory in Italy), unless otherwise specified.
4. **SHIPMENT:** TShipment is not included in the price and all consignments are always intended "ex works Porcia", unless otherwise agreed. In case of spare parts orders, a contribution to the transport cost is always invoiced to the customer, even when there is CPT, CIF or CIP agreement. Transport fees are always invoiced to the customer if the customer instructs Tecnoinox to arrange transportation from its factory in Porcia to a designated place. Items are shipped at the customer's own risk even when prices are intended on CPT, CIF or CIP basis. In the event of additional fees or charges levied on Tecnoinox during shipping procedures, the customer agrees on refunding Tecnoinox when such fees or charges arise from the customer's non-compliance to the agreement in matter of date, time and place of delivery. Therefore, should such extra fees charges imposed on Tecnoinox by the forwarder be the result of customer's negligence (e.g. the customer is absent when goods are delivered and goods get stocked at current forwarder's prices), they will all be invoiced to the customer.
5. **GOODS RECEIPT:** Tecnoinox has accomplished its duties at the very moment it hands over the goods to the forwarder, carrier or courier, designated or agreed upon by the customer. Therefore, the hangover of the goods from Tecnoinox to the forwarder, carrier or courier represents customer's acceptance of the goods being delivered. If the customer has instructed Tecnoinox to arrange transportation from its factory in Porcia, we recommend they carefully follow these guidelines: a) check the actual quantities with respect to what stated in the delivery note; b) check that all items and their package are in good conditions and, in the event of impaired items (e.g. cartons are broken, cut, unsealed or tampered, package base is damaged, the scotch tape is tampered, damaged or displays the forwarder's brand), write this message on the delivery note: "received with damaged package" and briefly describe the type of damage; c) if items and packages are in good conditions, write this message on the delivery note: "received but not inspected". We strongly recommend to check the goods and unpack them in front of the forwarder. Every time the customer notifies a damage to the forwarder, carrier or courier, they must also notify Tecnoinox in writing within 5 calendar days. Tecnoinox will not process any claims received after this deadline and will not consider any notifications to the forwarder which do not comply with the above instructions.
6. **PACKAGING:** Packaging in carton boxes or crate is included in the price. Should the client request a different packaging, Tecnoinox has the right to assess feasibility and estimate additional fees. By confirming the packaging, the customer irrevocably authorise Tecnoinox to charge the additional fees, according to the seller's calculations.
7. **OWNERSHIP OF GOODS:** In every case, ownership of goods only passes when the goods have been entirely paid for, in accordance with the total amount stated in the order confirmation. There is no exception to this and Tecnoinox does not allow any discounts or reductions from the amount due. The conditional sale ("vendita con riserva di proprietà") is regulated by the Italian law, "art 1523 codice civile" and following clauses.
8. **INSTALLATION AND USER MANUAL:** All appliances, extras and spare parts must always be installed and used in compliance with the instructions and warnings which can be found on the instruction manual and installation drawing, both provided with the items. Extra and spare parts may only be installed on Tecnoinox products. The customer is responsible for proper installation and proper use of purchased items. Professionally qualified and authorised personnel is strictly required for the installation of Tecnoinox products. Always read carefully and abide by all the instruction contained in the manual, installation drawing and warnings placed on the package. Tecnoinox declines all responsibilities for customer claims related to: non-compliant use of the items, manipulation or alteration of the items, installation or use of the item in conjunction with appliances that can harm its right functioning or wrong installation of the item. The appliances are supplied with no wiring cable and no water inlet cable.
9. **GUARANTEE:** Tecnoinox provides guarantee on all items for a period of 12 months from the dispatch date. The guarantee covers faultiness due to defected materials or manufacturing flaws. Tecnoinox will replace the faulty goods free of charge only if the goods are defected at source. The guarantee excludes any other right the customer might claim. Tecnoinox declines any responsibility for direct or indirect economic damages resulting from the faulty item and shall not refund labour costs or other charges that may arise upon the customer for installation, replacement or repair of the faulty item to the customer in any circumstance. The customer must notify any faultiness, defect or non-conformity of the products in writing to Tecnoinox within 8 calendar days from the delivery and no claim shall be processed after this deadline. The customer must notify any concealed loss or damage (which was not apparent from the exterior at delivery time) within 8 calendar day from discovery and no claim shall be processed afterwards. The guarantee will not apply when item faults are the result of: customer's negligence and/or improper (not compliant with technical instructions) use of the item, wrong installation or maintenance, installation or maintenance executed by unauthorised or unqualified personnel, use of inadequate cleaning products or cleaning procedures, improper stocking, handling or transport of the items, improper or incautious use of the item (also refer to n.8) or any other circumstances that cannot be reasonably linked to manufacturing flaws. The above mentioned guarantee is the only form of guarantee granted to the customer and rules out any other responsibility of Tecnoinox or any other guarantee claims that differ from the above. In any case, all components subject to ordinary wear and tear resulting from the use of equipment (as but not limited to: electrical heating elements, switches, lamps, seals, etc.) are not covered by the warranty.
10. **DELIVERY TERMS:** The order confirmation states the dispatch date of the good at our factory in Porcia (Italy). The dispatch date is the result of an accurate estimate of manufacturing times but it is never binding: dispatch times might be extended in the event of various impediments, which Tecnoinox was not able to forecast at the time of order confirmation. The customer exempts Tecnoinox from any responsibility for loss or damage deriving from late delivery.
11. **FORCE MAJEURE:** Should Tecnoinox be prevented from fulfilling its contractual obligations due to force majeure or other circumstances beyond its control or will, the fulfilment of these obligations will be automatically deferred for the period during which such circumstances persist. Should such circumstances persist for over six months, either party can ask for the cancellation of the contract of sale and, in this event, Tecnoinox shall return the customer any advance payment received with no further obligation.
12. **PAYMENTS**: The customer irrevocably accepts the terms of payment stated in the order confirmation in the very moment they accept the order (also refer to n.1). If the customer makes payment via bank transfer, they should bear every transaction cost or fee levied by the banks involved in the process. Should Tecnoinox be credited a smaller amount of money to what agreed in the order confirmation or in the invoice, this will result in arrears which the client has to pay as soon as possible, not to be debited interest on arrears. Should Tecnoinox be credited a higher amount of money to what agreed, this difference will be deducted from the total amount due on the following order. Payments that are not honoured by the agreed deadline will automatically trigger interest on arrears, calculated as the sum of the ECB reference rate and the additional rate of 8 (eight) percentage points, as per EU law. Apart from due interest, Tecnoinox is automatically entitled to a minimum fixed amount of €40 to compensate for recovery costs, as per EU law, and will also separately claim compensation for all remaining reasonable recovery costs. In the event of outstanding debt, Tecnoinox is authorised to suspend upcoming deliveries and orders immediately and with no notice.
13. **RETURNED GOODS:** In theory, no right to return the goods exists if not when claiming a guarantee (also refer to n.8). The customer must notify Tecnoinox of their intention of returning the goods in writing within 30 calendar days from delivery and any notification after this deadline shall not be considered. Tecnoinox has the right to: decide whether to proceed with the request and accept the returned goods, define the transport fee to have the goods returned (which will be charged to the customer) and the eventual full or partial refund. Should Tecnoinox accept the returned goods, it will issue a returned goods authorisation and delivery will arrange the return with a forwarder of its choice. Tecnoinox has an ongoing agreement with forwarders where forwarders can only take instructions regarding delivered goods from Tecnoinox.
14. **DEBIT OFFSET:** Offsetting debit and credit amounts is forbidden by the Italian law, as per "art. 2424-ter codice civile".
15. **LEGAL REGULATION AND JURISDICTION:** This contract is regulated by the Italian law. Any controversy arising out of or relating to this contract of sale shall be settled by the Court of Pordenone (Italy).

ALLGEMEINE VERKAUFSBEDINGUNGEN

1. **AUFTRÄGE:** Aufträge, die vom Kunde zu Tecnoinox Srl ("Tecnoinox") übermittelt werden und Verträge, die von unseren Vertretern abgeschlossen werden, werden nur wenn ausdrücklich von Tecnoinox in schriftlicher Form bestätigt als gültig betrachtet. Der Vetrag gilt mit der Sendung der schriftlichen Form ("Auftragsbestätigung") von Tecnoinox zum Kunde als angeschlossen, auch durch E-mail. Änderungen, Beanstandungen oderAbsagen zur Auftragsbestätigung sind innerhalb von 3 Tagen nach Eingang des Dokuments in schriftlicher Form mitzuteilen. Bei fehlender Benachrichtung durch den Käufer, gilt die Auftragsbestätigung mit allen Punkte als angenommen. Im Fall von der unbezahlten Schulden behält sich Tecnoinox das Recht vor, den Versand abzubrechen. Nach Aufhebung oder Änderung der Sonderaufträge (nicht auf der Preisliste, sondern auf Antrag erstellt), behält sich Tecnoinox auch das Recht vor, den Schadensersatz von etwaigen Schäden zu verlangen. Falls dem Kunde ein Auftrag mit Vorauszahlung bestätigt wird und keine Zahlung innerhalb von 30 Tagen nach dem Datum der Bereitstellung erfolgt, streicht Tecnoinox den Auftrag. Bei Sonderaufträgen, behält sich Tecnoinox auch das Recht vor, den Schadensersatz von etwaigen Schäden zu verlangen. Die Gasgeräte sind werkseitig auf Erdgas eingestellt (Wechseldüsen für Flüssiggas liegen dem Gerät bei).
2. **48 STUNDEN VERSANDBEREIT:** Betreff der Bestellung "48 Stunden Service" und das 48 Stunden Service ist gültig nur für 1 Stück pro Modell. Die Bestellungen werden am frühen Nachmittag des gewünschten Tags verschickt, wenn die Bestellung mindestens 2 Tage zuvor bis 12:00 Uhr bei uns eingeht. Die Gasgeräte sind werkseitig auf Erdgas eingestellt (Wechseldüsen für Flüssiggas liegen dem Gerät bei). Zahlungen im Voraus müssen per Banküberweisung zum Zeitpunkt der Bestellung oder bis spätestens 15:00 Uhr am Vortag der Lieferung getätigt werden, wobei der Nachweis an Tecnoinox geschickt werden muss. Im Falle von überfälligen Verbindlichkeiten behält sich das Unternehmen das Recht vor, die Ware nicht zu verschicken. Der direkte Versand an Endkunden ist nicht möglich. Im Moment der Bestellung brauchen wir unbedingt den Namen der beauftragten Spedition mit der Abholung der Ware.
3. **PREISE:** Die auf diesem Vertrag oder Auftrag angegebenen Preise gründen sich auf den aktuellen Produktionskosten. Diese Preise werden überprüft, wenn es zu begründeten Erhöhungen einzelner Faktoren der Produktionskosten im Zeitraum von jetzt bis zur Auftragserledigung kommt. Bei der Ausstellung der Aufträge werden die Produkte zu den aktuellen Listenpreisen verkauft. Die Einrichtungskosten und die Mehrwertsteuer sind nicht in den Preisen enthalten und sie sind ab unseres Werks in Porcia zu verstehen, sofern nicht anderes angegeben wird.
4. **LIEFERUNG:** Die Lieferung ist nicht im Verkaufpreis inkludiert und die Preise werden ab unserem Werk in Porcia festgelegt, sofern nicht anders vereinbart. Eine Beteiligung an den Versandkosten wird immer für den Versand der Ersatzteile angerechnet, auch wenn eine "frei Haus"-Vereinbarung zwischen Tecnoinox und dem Käufer erfolgt. Sollte der Käufer um Trasportorganisation vom Werk in Porcia zu einem bestimmten Punkt ersuchen, werden die Betriebskosten des Transport dem Käufer verrechnet. Die Ware wird auf Gefahr des Empfängers geliefert, auch wenn (abweichend von oben erwähnten Bedingungen) die Preise "frei Haus" festgelegt werden. Bei fehlender Einhaltung der festgelegten Vereinbarungen für Datum, Zeit und Ort der Lieferung durch den Käufer und zusätzlichen Kosten der Spedition, verpflichtet sich der Käufer Tecnoinox den Betrag zu erstatten. Sollte Tecnoinox Strafmaßnahmen durch den Spediteur wegen der Fahrlässigkeiten des Käufer erhalten (Z.B: Warenbestand aufgrund von Abwesenheit des Käufers während der Lieferung) werden diese Kosten dem Kunde zugewiesen und Tecnoinox wird dem Kunde die Rechnung ausstellen.
5. **WARENANNAHME:** Tecnoinox hat seine Verpflichtungen mit Übergabe der Ware an einen Kurier oder Spediteur erfüllt, der entweder vom Käufer oder gemeinsam vom Kunden und von Tecnoinox bestimmt wurde. Somit entspricht die Übergabe der Ware an den Kurier oder Spediteur durch Tecnoinox der Annahme der Ware durch den Kunden. Sollte Tecnoinox mit der Organisation und Abwicklung des Transports beauftragt werden, muss sich der Käufer an die folgenden Anweisungen halten; anderenfalls verliert er jegliches Regressrecht gegenüber Tecnoinox für Schäden, die die Ware während des Transports bzw. nach ihrer Übergabe an den ernannten Kurier oder Spediteur erleidet. Er muss: a) prüfen, dass die tatsächlich gelieferte Anzahl an Packstücken der auf dem Lieferschein genannten entspricht; b) den Zustand der Packstücke und ihrer Verpackung prüfen und, wenn diese nicht unversehrt sind (z. B. Karton beschädigt, zerschnitten oder aufgerissen, Verpackungsuntersatz beschädigt, Klebeband am Packstück zerschnitten bzw. abgerissen, Klebeband mit Logo des Kurierdienstes bzw. Speditionsunternehmens vorhanden), im vom Kurier bzw. Spediteur ausgestellten Dokument den Vermerk „ANNAHME UNTER VORBEHALT WEGEN BESCHÄDIGTER VERPACKUNG" vornehmen sowie die Art der Beschädigung kurz beschreiben; c) wenn das Packstück unversehrt ist, im vom Kurier bzw. Spediteur ausgestellten Dokument den Vermerk „PACKSTÜCK UNVERSEHRT, ANNAHME UNTER VORBEHALT DER KONTROLLE VON QUALITÄT UND MENGE" vornehmen. Sollte der Käufer dem Kurier bzw. Spediteur einen Transportschaden mitteilen, muss er innerhalb von 5 Kalendertagen auch Tecnoinox darüber informieren. Tecnoinox kann weder Beanstandungen berücksichtigen, die sie nach Ablauf dieser Frist erhält, noch Meldungen an den Kurier bzw. Spediteur, wenn die obigen Anweisungen nicht erfüllt worden sind. Sollte sich der Kurier bzw. Spediteur dem Vorbehalt widersetzen, muss der Kunden die Verpackungen in dessen Anwesenheit öffnen und die Unversehrtheit der Ware prüfen, bevor er das Dokument zur Warenannahme unterzeichnet.
6. **VERPACKUNG:** Die Verpackung in Pappkartons oder Rahmen aus Holz ist im Preis inkludiert. Sollte der Kunde eine verschiedene Verpackung wünschen, behält sich Tecnoinox das Recht vor, zusätliche Kosten anzurechnen und die Machbarkeit überzuprüfen. Mit der Konfirmation der Verpackung autorisiert der Kunde unwiderruflich die Verrechnung der zusätzlichen Kosten nach den Berechnungen des Verkäufers.
7. EIGENTUMSVORBEHALT: Die Übertragung des Eigentums von Waren geht immer mit der vollständigen Bezahlung, wie in den Auftragsbestätigung vereinbart. Kein Rabatt oder Ermäßigung möglich, sofern nicht ursprügliches vereinbart. Die Vorbehaltskauf ("vendita con riserva di proprietà") ist durch das italienischen Gesetz "art 1523 codice civile" und folgenden Klauseln geregelt.
8. **EINBAU UND BENUTZUNG:** Einrichtungen, Zusatzgeräte und Ersatzteile müssen immer in Übereinstimmung mit den Gebrauchsanweisungen eingebaut und verwendet werden. Die Betriebsanleitungen und die Einbauvorschriften werden mit den Geräten geliefert. Zusatzgeräte und die Ersatzteile dürfen nur mit Tecnoinox Produkten eingebaut und verwendet werden. Der Kunde ist für korrekten Einbau und Benutzung der gekauften Produkte verantwortlich. Der Einbau der Tecnoinox Produkte erfordert den Eingriff des befugten und qualifizierten Personals. Es wird dringend empfohlen, die Betriebsanleitungen - Einbauvorschriften und die Anweisungen der Verpackung immer zu lesen und zu beachten. Tecnoinox übernimmt keine Haftung für Reklamationen in Bezug auf falsche Produkthandhabung, Einbau und Benutzung anderer Produkte oder falsche Ausstellung. Die Geräte werden ohne Stromkabel und Wasserschlauch geliefert.
9. **GARANTIE:** Tecnoinox leistet eine 12monatliche Garantie auf alle Produkte nach dem Lieferdatum. Die Garantie deckt die Fehlerhaftigkeit aufgrund von Materialmängeln und Baufehlern. Tecnoinox kann die mangelhafte Geräte nur kostenlos ersetzen, wenn die Ware Herstellungsfehler haben. Die Garantie schließt andere Rechten aus, die der Kunde beanstanden könnte. Tecnoinox übernimmt keine Verantwortung für mittelbare oder unmittelbare Schäden bei fehlerhaften Gegenständen und erstattet keine Arbeitskosten oder andere Kosten die für Einbau, Auswechseln oder Reparatur eines beschädigten Gegenstandes entstehen könnten. Im Fall der Fehlerhaftigkeit, Schaden oder Nichtkonformität der Ware, muss der Kunde innerhalb von 8 Arbeitstagen nach der Lieferung in schriftlicher Form Tecnoinox davon benachrichtigen. Kein Reklamation wird nach dieser Frist in Betracht gezogen. Der Kunde muss innerhalb von 8 Arbeitstagen nach der Entdeckung Tecnoinox mitteilen, wenn die Ware unsichtbare Schaden oder Mängel aufweisen. Auch hier kein Reklamation wird nach dieser Frist in Betracht gezogen. Die Garantie ist nicht gültig, wenn Fehler am Gegenstand durch Vernachlässigung durch den Kunden und/oder bei falschem Gebrauch des Gegenstands (wider den technischen Anweisungen), falscher Montage oder Erhaltung, von unqualifiziertem oder unautorisiertem Personal durchgeführte Montage oder Erhaltung, Verwendung von unzulässigen Reinigungsprodukten oder Reinigunsvorgängen, falscher Lagerung-Benutzung-Transport des Gegenstandes, unsachgemäßer oder unvorsichtiger Benutzung (siehe Punkt 8) oder jedweden anderen Umständen, die nicht begründet mit Herstellungsfehlern in Verbindung gebracht werden können. Die oben genannte Garantie ist die einzige Form dem Kunde gewährt und schließt weiteren Garantieansprüche oder anderen Verantwortungen zu Tecnoinox aus. Auf jeden Fall sind die ganzen Komponenten der Geräte von der Garantie ausgeschlossen (Zum Beispiel: Heizelemente, Schalter, Lampen, Dichtungen…). Sie unterliegen mit der Zeit einer normalen Abnutzung.
10. **LIEFERFRIST:** Die Auftragsbestätigung gibt das Abfertigungsdatum des Gutes in unserem Werk in Porcia (Italien) an. Das Abfertigungsdatum ergibt sich durch eine exakte Schätzung der Produktionszeiten, aber es ist niemals bindend: Abfertigungsdaten können im Falle diverser Behinderungen, die Tecnoinox zum Zeitpunkt der Bestellung nicht vorhersehen konnte, verschoben werden. Der Kunde befreit Tecnoinox von jedweder Verantwortung für Verlust oder Beschädigung, welche von einer verspäteten Lieferung herleiten.
11. **HÖHERE GEWALT:** Sollte Tecnoinox durch höhere Gewalt oder anderen Umständen außerhalb seines Einflussbereichs an der Ausführung seiner vertraglichen Pflichten abgehalten werden, wird die Erfüllung dieser Pflichten automatisch während dem Zeitraum der Dauer der Umstände verschoben. Sollten solche Umstände länger als sechs Monate andauern, kann jede Beteiligter eine Stornierung des Kaufvertrags fordern, und in diesem Fall retourniert Tecnoinox dem Kunden jedwede bereits geleistete Anzahlung mit keiner weiteren Verpflichtung.
12. **ZAHLUNGSBEDINGUNGEN:** Der Kunde akzeptiert unwiderruflich die Zahlungskonditionen, welche der Bestellungsbestätigung zu entnehmen sind, mit der Zustimmung der Bestellung (siehe auch Punkt 1). Wenn der Kunde durch Banküberweisung zahlt, muss jede Transaktionskosten oder Gebühren von der beteiligten Bank aufkommen. Sollte ein kleinerer Betrag bei der Firma eingehen, muss der Kunde so schnell wie möglich der fehlende Betrag überwiesen werden, sonst muss zu Tecnoinox die Verzugszinsen verlangen. Wird ein höherer Betrag als der Betrag der Bestellung überwiesen, so wird der Überschuss bei der nächsten Bestellung gutgeschrieben. Die Zahlungen, die innerhalb von der entsprechenden Frist nicht geleistet werden, bedingen die automatische Abbuchung der Verzugszinsen. Die Abbuchung wird als Summe der BCE Referenzsatz und 8 Prozentpunkte zusätzlichen Satz berechnet, wie mit der EU Gesetz vereinbart. Tecnoinox hat das Recht einen 40 Euro Mindestbetrag zu erhalten, um die Betreibungskosten zu decken (wie mit der EU vereinbart). Tecnoinox wird auch eine Entschädigung für die übrigen angemessenen Betreibungskosten verlangen. Im Falle einer offenen Schuld ist Tecnoinox berechtigt, anstehende Lieferungen und Bestellungen umgehend und ohne Benachrichtigung auszusetzen.
13. **RETOUREN:** TTheoretisch besteht kein Recht auf Rückgabe von Waren, wenn es sich nicht um einen Garantieanspruch handelt (siehe auch Punkt 8). Der Kunde muss Tecnoinox über die Absicht, die Waren zu retournieren, im Zeitraum von 30 Kalendertagen ab Lieferung melden; jedwede Meldung nach Ablaufen dieser Frist kann nicht mehr berücksichtigt werden. Tecnoinox hat das Recht zu entscheiden, ob die Anfrage weiterverfolgt und die Ware zurückgenommen wird, die Rücktransportkosten (welche dem Kunden verrechnet werden), sowie die eventuelle ganze oder teilweise Rückerstattung des Kaufpreises festzulegen. Sollte Tecnoinox die retournierten Waren akzeptieren, wird es eine Güterrückgabeautorisierung ausstellen und die Rücksendung mit einem Spediteur seiner Wahl veranlassen. Der Spediteur kann nur durch Tecnoinox Auskünfte über der Lieferung einholen, wie mit der Firma vereinbart.
14. **VERRECHNUNGSVERBOT:** Gemäß Artikel 2423-ter c.c. der italienischen Gesetz, ist der Verrechung der Schulden und Forderungen verboten.
15. **ERFÜLLUNGSORT UND GERICHTSTAND:** Der Vertrag unterliegt italienischem Recht. Jedwede Streitfrage, die durch diesen Kaufvertrag entsteht oder mit ihm in Verbindung steht, muss durch das Gericht von Pordenone geklärt werden.

LEGENDA | LEGEND

48H

Codici in approntamento Express - 48 ore.
Si richiede di specificare “pronta consegna 48h” nell’oggetto dell'ordine. Per le condizioni del servizio si rimanda a pagina 8.

“Express” 48 hour dispatch codes.
”48 hour dispatch” has to be specified as subject of the order. Please refer to page 8 for terms and conditions.

Gas

Gas

Gas con accensione elettrica

Gas equipment with electric ignition

Elettrica

Electric

Sonda al cuore e lavaggio automatico

Core probe and automatic washing

Le dimensioni delle apparecchiature sono espresse in [cm e inch] (larghezza × profondità × altezza). I volumi sono espressi in litro [lt], in [m³] e si riferiscono all’apparecchiatura IMBALLATA. I pesi sono espressi in [kg] e si riferiscono al peso netto dell’apparecchiatura SENZA IMBALLO. La validità dei dati riportati nel presente listino (codici, modelli, dimensioni, pesi, volumi, disegni, ecc.) sono indicativi. TECNOINOX Srl si riserva il diritto di apportare, in qualsiasi momento, variazioni anche senza preavviso.

Overall dimensions of the appliances are expressed in [cm and inch] (width × depth × height). Volumes are expressed in liter [lt], and in [m³] and refer to the PACKAGED appliance. Weight are expressed in [kg] and refer to the net weight of the appliance WITHOUT PACKAGING. The information shown in the current Price List (Codes, models, dimensions, weights, volumes, drawings, etc.) are approximate. TECNOINOX Srl reserves the right to modify these data without notice anytime.

INDICE | CONTENTS

FORNI TAP | TAP OVENS

TAP | TAP 16

FORNI TECNOCOMBI | TECNOCOMBI OVENS

TECNOCOMBI D SERIES | TECNOCOMBI D SERIES 24
TECNOCOMBI M SERIES | TECNOCOMBI M SERIES 31

FORNI TECNODUAL | TECNODUAL OVENS

TECNODUAL D SERIES | TECNODUAL D SERIES 38
TECNODUAL M SERIES | TECNODUAL M SERIES 44

FORNI TAP PASTICCERIA | TAP PASTRY OVENS

TAP PASTRY | TAP PASTRY 50

FORNI PASTICCERIA | PASTRY OVENS

TECNOBAKE D SERIES | TECNOBAKE D SERIES 56
TECNOBAKE M SERIES | TECNOBAKE M SERIES 61

FORNI STATICI MAXI | MAXI OVENS

STATICI MAXI | MAXI STATIC OVENS 66

FORNI STATICI SMALLY | SMALLY OVENS

FORNI SMALLY | SMALLY OVENS 68

ABBATTITORI | BLAST FREEZERS

ABBATTITORI | BLAST FREEZERS 70

ARMADI CALDI E UMIDIFICATI | PROVER AND HOT CUPBOARD

ARMADI CALDI E UMIDIFICATI | HOT AND HUMIFIED CABINETS 72

A TOUCH OF INNOVATION

TAP

Marc Sadler Design

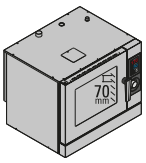
33080 PORCIA ITALY - VIA TORRICELLI 1
Tel: +39.0434.920110 - Fax: +39.434.920422
tecnoinox@tecnoinox.it
www.tecnoinox.it

TAP | TAP

TAP FORNO MISTO CON TOUCH SCREEN E BOILER, GASTRONOMIA ELETTRICO, 6 TEGLIE GN1/1, SONDA AL CUORE, LAVAGGIO AUTOMATICO

TAP ELECTRIC COMBI OVEN WITH TOUCH SCREEN AND BOILER, 6XGN1/1 TRAYS, CORE PROBE, AUTOMATIC WASHING

CERTIFICATO/CERTIFICATED: **CE**



Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³	€
954609	EFM06TB	10,25	380-415 3N~ Hz 50/60	89 *Inch* 35.0	72 *Inch* 28.3	74 *Inch* 29.1	132.0	0.84	48H **10.789,00**

TAP FORNO MISTO CON TOUCH SCREEN E BOILER, GASTRONOMIA ELETTRICO, 10 TEGLIE GN1/1, SONDA AL CUORE, LAVAGGIO AUTOMATICO

TAP ELECTRIC COMBI OVEN WITH TOUCH SCREEN AND BOILER, 10XGN1/1 TRAYS, CORE PROBE, AUTOMATIC WASHING

CERTIFICATO/CERTIFICATED: **CE**

Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³	€
954610	EFM10TB	20,5	380-415 3N~ Hz 50/60	89 *Inch* 35.0	72 *Inch* 28.3	102 *Inch* 40.2	158.8	1.07	**14.195,00**

TAP FORNO MISTO CON TOUCH SCREEN E BOILER, ELETTR GASTRO 20 T GN1/1 - CON CARRELLO PORTATEGLIE, SONDA AL CUORE, LAVAGGIO AUTOMATICO - COMPATIBILE CARRELLO 16 T PASTICCERIA

TAP ELECTRIC COMBI OVEN WITH TOUCH SCREEN AND BOILER, 20XGN1/1 TRAYS - WITH GN1/1 TRAY RACK TROLLEY , CORE PROBE, AUTOMATIC WASHING - (600X400) MM 16 TRAYS RACK TROLLEY CAN ALSO BE USED

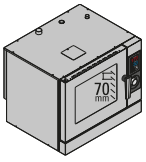
CERTIFICATO/CERTIFICATED: **CE**

Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³	€
954611	EFM20TB	41	380-415 3N~ Hz 50/60	100 *Inch* 39.4	80 *Inch* 31.5	186 *Inch* 73.2	292.0	2.22	**24.416,00**

TAP FORNO MISTO CON TOUCH SCREEN E BOILER, GASTRONOMIA GAS, 6 TEGLIE GN1/1, SONDA AL CUORE, LAVAGGIO AUTOMATICO

TAP GAS COMBI OVEN WITH TOUCH SCREEN AND BOILER, 6XGN1/1 TRAYS, CORE PROBE, AUTOMATIC WASHING

CERTIFICATO/CERTIFICATED: **CE GAR** **SASO**



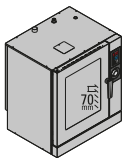
Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³	€
954306	GFM06TB	13 + 0,5	220-240 ~ Hz 50/60	89 *Inch* 35.0	80 *Inch* 31.5	74 *Inch* 29.1	87.0	0.84	**13.022,00**

33080 PORCIA ITALY - VIA TORRICELLI 1
Tel: +39.0434.920110 - Fax: +39.434.920422
tecnoinox@tecnoinox.it
www.tecnoinox.it

TAP | TAP

TAP FORNO MISTO CON TOUCH SCREEN E BOILER, GASTRONOMIA GAS, 10 TEGLIE GN1/1, SONDA AL CUORE, LAVAGGIO AUTOMATICO
TAP GAS COMBI OVEN WITH TOUCH SCREEN AND BOILER, 10XGN1/1 TRAYS, CORE PROBE, AUTOMATIC WASHING

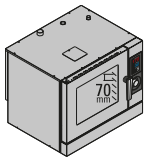
CERTIFICATO/CERTIFICATED: **CE GAR SASO**



Code	Model	Tot. kW	V	Lenght cm / Inch	Depth cm / Inch	Height cm / Inch	Kg	m³	€
954307	GFM10TB	23 + 0,5	220-240 ~ Hz 50/60	89 / 35.0	80 / 31.5	102 / 40.2	158.8	1.07	**16.991,00**

TAP FORNO MISTO CON TOUCH SCREEN, GASTRONOMIA ELETTRICO, VAPORE DIRETTO, 6 TEGLIE GN1/1, SONDA AL CUORE, LAVAGGIO AUTOMATICO
TAP ELECTRIC COMBI OVEN WITH TOUCH SCREEN, DIRECT STEAM, 6XGN1/1 TRAYS, CORE PROBE, AUTOMATIC WASHING

CERTIFICATO/CERTIFICATED: **CE**



Code	Model	Tot. kW	V	Lenght cm / Inch	Depth cm / Inch	Height cm / Inch	Kg	m³	€
954606	EFM06T	10,25	380-415 3N~ Hz 50/60	89 / 35.0	72 / 28.3	74 / 29.1	122.0	0.84	**9.653,00**

TAP FORNO MISTO CON TOUCH SCREEN, GASTRONOMIA ELETTRICO, VAPORE DIRETTO, 10 TEGLIE GN1/1, SONDA AL CUORE, LAVAGGIO AUTOMATICO
TAP ELECTRIC COMBI OVEN WITH TOUCH SCREEN, DIRECT STEAM, 10XGN1/1 TRAYS, CORE PROBE, AUTOMATIC WASHING

CERTIFICATO/CERTIFICATED: **CE**

Code	Model	Tot. kW	V	Lenght cm / Inch	Depth cm / Inch	Height cm / Inch	Kg	m³	€
954607	EFM10T	20,5	380-415 3N~ Hz 50/60	89 / 35.0	72 / 28.3	102 / 40.2	150.0	1.07	**12.719,00**

TAP FORNO MISTO CON TOUCH SCREEN, GASTRONOMIA ELETTRICO, VAPORE DIRETTO, 20T GN1/1 - CON CARRELLO PORTATEGLIE, SONDA AL CUORE, LAVAGGIO AUTOMATICO - UTILIZZABILE CON CARRELLO 16T PASTICCERIA
TAP ELECTRIC COMBI OVEN WITH TOUCH SCREEN, DIRECT STEAM, 20XGN1/1 TRAYS - WITH GN1/1 TRAY RACK TROLLEY, CORE PROBE, AUTOMATIC WASHING - (600X400) MM 16TRAYS RACK TROLLEY CAN ALSO BE USED

CERTIFICATO/CERTIFICATED: **CE**

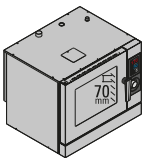
Code	Model	Tot. kW	V	Lenght cm / Inch	Depth cm / Inch	Height cm / Inch	Kg	m³	€
954608	EFM20T	41	380-415 3N~ Hz 50/60	100 / 39.4	80 / 31.5	186 / 73.2	292.0	2.22	**21.612,00**

33080 PORCIA ITALY - VIA TORRICELLI 1
Tel: +39.0434.920110 - Fax: +39.434.920422
tecnoinox@tecnoinox.it
www.tecnoinox.it

TAP | TAP

TAP FORNO MISTO CON TOUCH SCREEN, GASTRONOMIA GAS, VAPORE DIRETTO, 6 TEGLIE GN1/1, SONDA AL CUORE, LAVAGGIO AUTOMATICO
TAP GAS COMBI OVEN WITH TOUCH SCREEN, DIRECT STEAM, 6XGN1/1 TRAYS, CORE PROBE, AUTOMATIC WASHING

CERTIFICATO/CERTIFICATED: **CE GAR** **SASO**



Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³	€
954303	GFM06T	13 + 0,5	220-240 ~ **Hz** 50/60	89 *Inch* 35.0	80 *Inch* 31.5	74 *Inch* 29.1	122.0	0.84	**11.599,00**

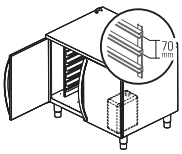
TAP FORNO MISTO CON TOUCH SCREEN, GASTRONOMIA GAS, VAPORE DIRETTO, 10 TEGLIE GN1/1, SONDA AL CUORE, LAVAGGIO AUTOMATIO
TAP GAS COMBI OVEN WITH TOUCH SCREEN, DIRECT STEAM, 10XGN1/1 TRAYS, CORE PROBE, AUTOMATIC WASHING

CERTIFICATO/CERTIFICATED: **CE GAR** **SASO**

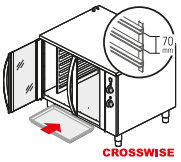
Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³	€
954304	GFM10T	23 + 0,5	220-240 ~ **Hz** 50/60	89 *Inch* 35.0	80 *Inch* 31.5	102 *Inch* 40.2	150.0	1.07	**15.249,00**

33080 PORCIA ITALY - VIA TORRICELLI 1
Tel: +39.0434.920110 - Fax: +39.434.920422
tecnoinox@tecnoinox.it
www.tecnoinox.it

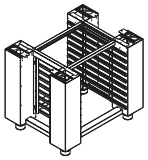
ACCESSORI TAP | TAP ACCESSORIES



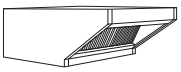
Code	Description	€
951938	**ARMADIO NEUTRO PORTA TEGLIE E PORTA DETERGENTE PER FORNI GN1/1 -7 TEGLIE CROSSWISE** CLOSED CABINET WITH SIDE RUNNERS AND DETERGENT TANK SUPPORT FOR GN1/1 OVENS - 7TRAYS CROSSWISE	1.767,00



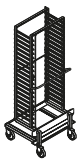
Code	Description	€
951939	**ARMADIO CALDO CROSSWISE, PORTA TEGLIE PER FORNI GN1/1 - 7 TEGLIE CROSSWISE** CROSSWISE HOT CLOSED CABINET, SIDE RUNNERS FOR GN1/1 OVENS - 7 TRAYS CROSSWISE	1.980,00



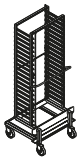
Code	Description	€
951941	**BASE CON PORTA TEGLIE PER FORNI TAP GN1/1** BASE WITH SIDE RUNNERS FOR TAP GN1/1 OVENS	1.404,00



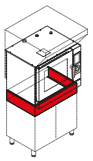
Code	Description	€
951937	**CAPPA ASPIRANTE A CONDENSAZIONE PER FORNI TAP 6 GN1/1 E 10 GN 1/1, MOTORE 230V,50/60HZ, 0,25 KW** CONDENSATING EXTRACTOR HOODFOR 6 AND 10 GN1/1 TAP OVENS, 230V, 50/60HZ, 0.25KW MOTOR	2.684,00



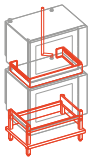
Code	Description	€
951942	**CARRELLO 20 TEGLIE GN1/1** 20XGN1/1 TRAYS RACK TROLLEY 20XGN1/1	1.880,00



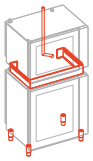
Code	Description	€
961942	**CARRELLO 16 TEGLIE (600X400) MM** 16X(600X400) MM TRAYS TRAY RACK TROLLEY	1.903,00



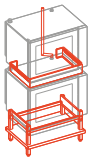
Code	Description	€
951946	**TAMPONAMENTO PER FORNO TAP 6XGN1/1 CON CAPPA SU ARMADIO CALDO/NEUTRO O BASE** COVERING PANEL FOR 6XGN1/1 TAP OVEN WITH HOOD ON HOT OR NEUTRAL CLOSED CABINET OR BASE	174,00



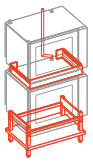
Code	Description	€
951948	**KIT SOVRAPPOSIZIONE PER FORNI ELETTRICI TAP 2X6 GN1/1** STACKING KIT FOR 2X6 GN1/1 TAP ELETRIC OVENS	705,00



Code	Description	€
951949	**KIT SOVRAPPOSIZIONE PER FORNI ELETTRICI TAP 1X6 GN 1/1 E 1X10 GN1/1** STACKING KIT FOR 1X6 GN1/1 AND 1X10 GN1/1 TAP ELECTRIC OVENS	439,00



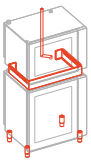
Code	Description	€
951957	**KIT SOVRAPPOSIZIONE PER FORNI GAS TAP CON BOILER 1X6 E 1X6 TEGLIE GN1/1** STACKING KIT FOR 1X6 AND 1X6 GN1/1 TRAYS GAS TAP OVENS WITH BOILER	982,00



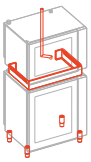
Code	Description	€
951958	**KIT SOVRAPPOSIZIONE PER FORNI GAS TAP VAPORE DIRETTO 1X6 E 1X6 TEGLIE GN1/1** STACKING KIT FOR 1X6 AND 1X6 GN1/1 TRAYS GAS TAP OVENS DIRECT STEAM	845,00

33080 PORCIA ITALY - VIA TORRICELLI 1
Tel: +39.0434.920110 - Fax: +39.434.920422
tecnoinox@tecnoinox.it
www.tecnoinox.it

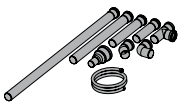
ACCESSORI TAP | TAP ACCESSORIES



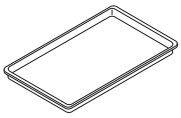
Code	Description	€
951959	**KIT SOVRAPPOSIZIONE PER FORNI GAS TAP CON BOILER 1X10 E 1X6 TEGLIE GN1/1** STACKING KIT FOR 1X10 AND 1X6 GN1/1 TRAYS GAS TAP OVENS WITH BOILER	716,00



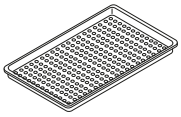
Code	Description	€
951960	**KIT SOVRAPPOSIZIONE PER FORNI GAS TAP VAPORE DIRETTO 1X10 E 1X6 TEGLIE GN1/1** STACKING KIT FOR 1X10 AND 1X6 TRAYS GN1/1 GAS TAP OVENS DIRECT STEAM	578,00



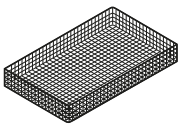
Code	Description	€
951961	**KIT TUBI E RACCORDI PER CARICO E SCARICO ACQUA FORNI** PIPING KIT FOR WATER INLET AND OUTLET	159,00



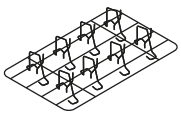
Code	Description	€
9032	**BACINELLA INOX LISCIA GN1/1 H=20 MM** GN1/1 STAINLESS STEEL SMOOTH BAKING TRAY H=20 MM	49,00
9033	**BACINELLA INOX LISCIA GN1/1 H=40 MM** GN1/1 STAINLESS STEEL SMOOTH BAKING TRAY H=40 MM	55,00
9034	**BACINELLA INOX LISCIA GN1/1 H=65 MM** GN1/1 SMOOTH STAINLESS STEEL BAKING TRAY H=65 MM	61,00



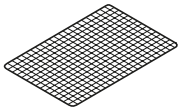
Code	Description	€
9056	**BACINELLA INOX FORATA GN1/1 H=20 MM** GN1/1 STAINLESS STEEL BAKING WITH HOLES H=20 MM	59,00
9057	**BACINELLA INOX FORATA GN1/1 H=40 MM** GN1/1 PERFORATED STAINLESS STEEL BAKING TRAY H=40 MM	66,00
9058	**BACINELLA INOX FORATA GN1/1 H=65 MM** GN1/1 STAINLESS STEEL BAKING TRAY WITH HOLES H=65 MM	73,00



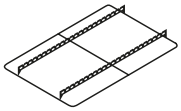
Code	Description	€
091946	**CESTELLO INOX IN RETE PRE-FRITTI** STAINLESS STEEL MESH BASKET FOR PRE-FRIED FOOD	155,00



Code	Description	€
091910	**GRIGLIA INOX GN1/1 PER POLLI** GN1/1 STAINLESS STEEL BAKING GRID FOR POU LTRY	80,00

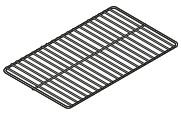


Code	Description	€
091947	**GRIGLIA ALLUMINIO TEFLONATA SPECIALE PER VERDURE** TEFLON COATED ALUMINUM SPECIAL GRID FOR VEGETABLES	113,00

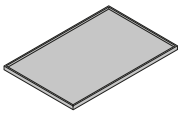


Code	Description	€
091949	**GRIGLIA INOX PER SPIEDINI** STAINLESS STEEL BAKING GRID FOR SKEWERS	107,00

Code	Description	€
091950	**GRIGLIA ALLUMINIO TEFLONATA SPECIALE PER CARNE E PESCE** ALUMINUM TEFLON COATED SPECIAL GRID FOR MEAT AND FISH	266,00



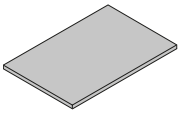
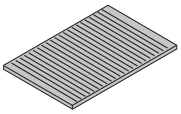
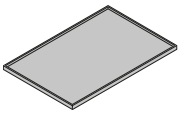
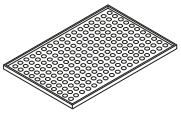
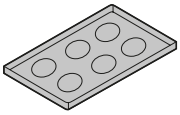
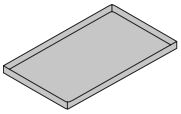
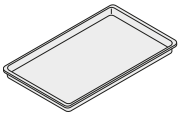
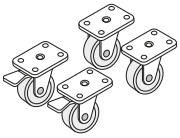
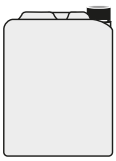
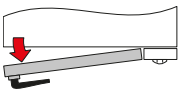
Code	Description	€
9055	**GRIGLIA INOX GN1/1** GN1/1 STAINLESS STEEL GRID	61,00



Code	Description	€
951917	**TEGLIA IN ALLUMINIO AD ACCUMULO DI CALORE PER PIZZA GN11** ALUMINUM TRAY WITH HEAT RETENTION FOR PIZZA GN11	265,00

33080 PORCIA ITALY - VIA TORRICELLI 1
Tel: +39.0434.920110 - Fax: +39.434.920422
tecnoinox@tecnoinox.it
www.tecnoinox.it

ACCESSORI TAP | TAP ACCESSORIES

	Code	Description	€
	951933	**TEGLIA IN ALLUMINIO AD ACCUMULO DI CALORE TEFLONATA LISCIA** ALUMINUM SMOOTH TEFLON COATED TRAY WITH HEAT RETENTION	282,00
	951934	**TEGLIA IN ALLUMINIO AD ACCUMULO DI CALORE TEFLONATA RIGATA** ALUMINUM RIBBED TEFLON COATED TRAY WITH HEAT RETENTION	336,00
	951953	**TEGLIA ALLUMINIO TEFLONATA GN1/1** TEFLON-COATED ALUMINUM TRAY GN1/1	133,00
	951954	**TEGLIA ALLUMINIO TEFLONATA FORATA GN1/1** PREFORATED TEFLON-COATED ALUMINUM TRAY GN1/1	144,00
	091951	**TEGLIA IN ALLUMINIO TEFLONATA FRITTATINE** ALUMINUM TEFLON COATED TRAY FOR EGGS AND OMELETTES	167,00
	091952	**TEGLIA IN ALLUMINIO TEFLONATA LISCIAH=20 MM** ALUMINUM SMOOTH TEFLON COATED TRAY H=20 MM	97,00
	091953	**TEGLIA IN ALLUMINIO TEFLONATA LISCIA H=40 MM** ALUMINUM SMOOTH TEFLON COATED TRAY H=40 MM	113,00
	091954	**TEGLIA IN ALLUMINIO TEFLONATA LISCIA H=65 MM** ALUMINUM SMOOTH TEFLON COATED TRAY H 65 MM	125,00
	9059	**TEGLIA SMA LTATA GN1/1 H=20 MM** GN1/1 ENAMELLED BACKING TRAY H=20 MM	118,00
	9060	**TEGLIA SMA LTATA GN1/1 H=40 MM** GN1/1 ENAMELLED BACKING TRAY H=40 MM	130,00
	951945	**KIT RUOTE PER BASE FORNO** WHEEL KIT FOR OVEN BASES	167,00
	951950	**SONDA AL CUORE AD AGO PER SOTTOVUOTO** NEEDLE CORE PROBE FOR SOUSVIDE COOKING	297,00
	951915	**DETERGENTE ALCALINO IN TANICA 10 LT PER FORNI** ALKALINE DETERGENT TANK 10 LT FOR OVENS	93,00
	951947	**DISINCROSTANTE BOILER 10 LT** BOILER DESCALER 10 LT	119,00
	TXXXXXS	**PORTA FORNO TAP AD APERTURA SINISTRA ESCLUSI FORNI 16/20 TEGLIE DA RICHIEDERE IN FASE D'ORDINE** TAP OVEN - LEFT OPENING DOOR EXCEPT 16/20 TRAYS OVENSTO BE REQUESTED WHEN ORDERING	506,00

TECNO COMBI

33080 PORCIA ITALY - VIA TORRICELLI 1
Tel: +39.0434.920110 - Fax: +39.434.920422
tecnoinox@tecnoinox.it
www.tecnoinox.it

TECNOCOMBI D SERIES | TECNOCOMBI D SERIES

TECNOCOMBI D SERIES FORNO ELETTRICO MISTO, CON BOILER, PROGRAMMABILE, 20 T GN1/1, SONDA AL CUORE, LAVAGGIO AUTOMATICO - CON CARRELLO PORTATEGLIE GN1/1

D SERIES TECNOCOMBIELECTRIC COMBI OVEN, WITH BOILER, ELECTRONIC CONTROL, 20XGN1/1 TRAYS, CORE PROBE, AUTOMATIC WASHING WITH GN1/1 TRAY RACK

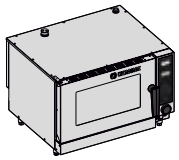
CERTIFICATO/CERTIFICATED: **CE**

Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³	€
954605	EFM20DSLB	41	380-415 3N~ Hz 50	100 / *Inch* 39.4	80 / *Inch* 31.5	186 / *Inch* 73.2	292.0	2.22	**18.378,00**

TECNOCOMBI SERIE D FORNO ELETTRICO MISTO, VAPORE DIRETTO, ELETTRONICO, PROGRAMMABILE, 4 TEGLIE GN1/1

D SERIES TECNOCOMBI ELECTRIC COMBI OVEN, DIRECT STEAM, ELECTRONIC CONTROL, 4XGN1/1 TRAYS

CERTIFICATO/CERTIFICATED: **CE**

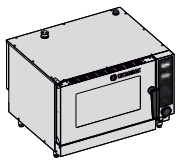


Code	Model	Tot. kW	V	Lenghtt cm / inch	Depth cm / inch	Height cm / inch	Kg	m³	€
952641	EOM04D	6,25	V 380-415 3N~ Hz 50/60	86 / 33.9	71 / 28.0	60 / 23.6	63.0	0.68	**4.064,00**
952644	EOM04D/1	6,25	V 220-240 ~ Hz 50/60	86 / 33.9	71 / 28.0	60 / 23.6	63.0	0.68	**4.064,00**

TECNOCOMBI SERIE D FORNO ELETTRICO MISTO, VAPORE DIRETTO, ELETTRONICO, PROGRAMMABILE, 4 TEGLIE GN1/1, SONDA AL CUORE, LAVAGGIO AUTOMATICO

D SERIES TECNOCOMBI ELECTRIC COMBI OVEN, DIRECT STEAM, ELECTRONIC CONTROL, 4XGN1/1 TRAYS, CORE PROBE, AUTOMATIC WASHING

CERTIFICATO/CERTIFICATED: **CE**

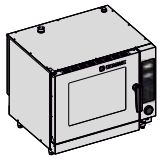


Code	Model	Tot. kW	V	Lenghtt cm / inch	Depth cm / inch	Height cm / inch	Kg	m³	€
954641	EOM04DSL	6,25	V 380-415 3N~ Hz 50/60	86 / 33.9	71 / 28.0	60 / 23.6	63.0	0.68	**4.984,00**
954646	EOM04DSL/1	6,25	V 220-240 ~ Hz 50/60	86 / 33.9	71 / 28.0	60 / 23.6	92.4	0.68	**4.907,00**

TECNOCOMBI SERIE D FORNO ELETTRICO MISTO, VAPORE DIRETTO, ELETTRONICO, PROGRAMMABILE, 6 TEGLIE GN1/1

D SERIES TECNOCOMBI ELECTRIC COMBI OVEN, DIRECT STEAM, ELECTRONIC CONTROL, 6XGN1/1 TRAYS

CERTIFICATO/CERTIFICATED: **CE**

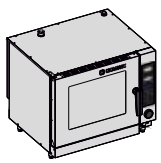


Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³	€
952642	EOM06D	8,25	380-415 3N~ Hz 50/60	86 / *Inch* 33.9	71 / *Inch* 28.0	74 / *Inch* 29.1	87.0	0.80	**4.836,00**

TECNOCOMBI SERIE D FORNO ELETTRICO MISTO, VAPORE DIRETTO, ELETTRONICO, PROGRAMMABILE, 6 TEGLIE GN1/1, SONDA AL CUORE, LAVAGGIO AUTOMATICO

D SERIES TECNOCOMBI OVEN, DIRECT STEAM,ELECTRONIC CONTROL, 6XGN1/1 TRAYS, CORE PROBE, AUTOMATIC WASHING

CERTIFICATO/CERTIFICATED: **CE**



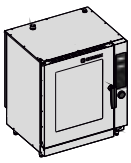
Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³	€
954642	EOM06DSL	8,25	380-415 3N~ Hz 50/60	86 / *Inch* 33.9	71 / *Inch* 28.0	74 / *Inch* 29.1	102.4	0.79	48H **5.756,00**

33080 PORCIA ITALY - VIA TORRICELLI 1
Tel: +39.0434.920110 - Fax: +39.434.920422
tecnoinox@tecnoinox.it
www.tecnoinox.it

TECNOCOMBI D SERIES | TECNOCOMBI D SERIES

TECNOCOMBI SERIE D FORNO ELETTRICO MISTO, VAPORE DIRETTO, ELETTRONICO, PROGRAMMABILE, 10 TEGLIE GN1/1
D SERIES TECNOCOMBI ELECTRIC COMBI OVEN, DIRECT STEAM, ELECTRONIC CONTROL, 10XGN1/1 TRAYS

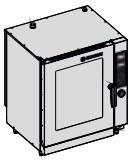
CERTIFICATO/CERTIFICATED: **CE**



Code	Model	Tot. kW	V	Lenght cm / Inch	Depth cm / Inch	Height cm / Inch	Kg	m³	€
952643	EOM10D	16,5	380-415 3N~ Hz 50/60	86 / 33.9	71 / 28.0	102 / 40.2	125.2	1.04	**5.976,00**

TECNOCOMBI SERIE D FORNO ELETTRICO MISTO, VAPORE DIRETTO, PROGRAMMABILE, 10 TEGLIE GN/1, SONDA AL CUORE, LAVAGGIO AUTOMATICO
D SERIES TECNOCOMBI ELECTRIC COMBI OVEN,DIRECT STEAM, ELECTRONIC CONTROL, 10XGN1/1 TRAYS, CORE PROBE, AUTOMATIC WASHING

CERTIFICATO/CERTIFICATED: **CE**



Code	Model	Tot. kW	V	Lenght cm / Inch	Depth cm / Inch	Height cm / Inch	Kg	m³	€
954643	EOM10DSL	16,5	380-415 3N~ Hz 50/60	86 / 33.9	71 / 28.0	102 / 40.2	117.6	1.10	48H **6.886,00**

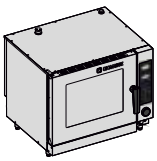
TECNOCOMBI D SERIES FORNO ELETTRICO MISTO VAPORE DIRETTO PROGRAMMABILE 20 TEG. GN1/1, SONDA AL CUORE, LAVAGGIO AUT., CONCARRELLO PORTATEGLIE GN1/1 -UTILIZZABILECARRELLO 16 TEG. PASTICCERIA (600X400) MM
D SERIES TECNOCOMBI ELECTRIC COMBIOVEN, DIRECT STEAM ELECTRONIC CONTROL, 20XGN1/1 TRAYS, CORE PROBE, AUTOMATICWASHING WITH GN1/1 TRAY RACK TROLLEY

CERTIFICATO/CERTIFICATED: **CE**

Code	Model	Tot. kW	V	Lenght cm / Inch	Depth cm / Inch	Height cm / Inch	Kg	m³	€
954612	EFM20DSL	41	380-415 3N~ Hz 50	100 / 39.4	80 / 31.5	186 / 73.2	287.6	2.22	**14.014,00**

TECNOCOMBI SERIE D FORNO GAS MISTO, VAPORE DIRETTO, ELETTRONICO, PROGRAMMABILE, 6 TEGLIE GN1/1
D SERIES TECNOCOMBI GAS COMBI OVEN, DIRECT STEAM, ELECTRONIC CONTROL, 6XGN1/1 TRAYS

CERTIFICATO/CERTIFICATED: **CE GAR** **SASO**



Code	Model	Tot. kW	V	Lenght cm / Inch	Depth cm / Inch	Height cm / Inch	Kg	m³	€
952341	GOM06D	10 + 0,25	220-240 ~ Hz 50/60	86 / 33.9	71 / 28.0	74 / 29.1	102.0	0.80	**6.384,00**

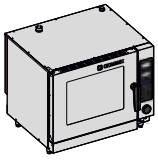
33080 PORCIA ITALY - VIA TORRICELLI 1
Tel: +39.0434.920110 - Fax: +39.434.920422
tecnoinox@tecnoinox.it
www.tecnoinox.it

TECNOCOMBI D SERIES | TECNOCOMBI D SERIES

TECNOCOMBI SERIE D FORNO GAS MISTO, VAPORE DIRETTO, ELETTRONICO, PROGRAMMABILE,6 TEGLIE GN1/1, SONDA AL CUORE, LAVAGGIO AUTOMATICO

D SERIES TECNOCOMBI GAS COMBI OVEN, DIRECT STEAM, ELECTRONIC CONTROL, 6XGN1/1 TRAYS, CORE PROBE, AUTOMATIC WASHING

CERTIFICATO/CERTIFICATED: **CE GAR SASO**

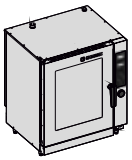


Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³	€
954341	GOM06DSL	10 + 0,25	220-240 ~ Hz 50/60	86 *Inch* 33.9	71 *Inch* 28.0	74 *Inch* 29.1	117.2	0.79	48H **7.299,00**

TECNOCOMBI SERIE D FORNO GAS MISTO, VAPORE DIRETTO, ELETTRONICO, PROGRAMMABILE,10 TEGLIE GN1/1

D SERIES TECNOCOMBI GAS COMBI OVEN, DIRECT STEAM, ELECTRONIC CONTROL, 10XGN1/1 TRAYS

CERTIFICATO/CERTIFICATED: **CE GAR SASO**

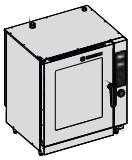


Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³	€
952342	GOM10D	19 + 0,5	220-240 ~ Hz 50/60	86 *Inch* 33.9	71 *Inch* 28.0	102 *Inch* 40.2	127.0	1.10	**7.857,00**

TECNOCOMBI SERIE D FORNO GAS MISTO, VAPORE DIRETTO, ELETTRONICO, PROGRAMMABILE 10 TEGLIE GN1/1, SONDA AL CUORE, LAVAGGIO AUTOMATICO

D SERIES TECNOCOMBI GAS COMBI OVEN, DIRECT STEAM, ELECTRONIC CONTROL, 10XGN1/1 TRAYS, CORE PROBE, AUTOMATIC WASHING

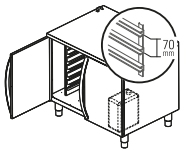
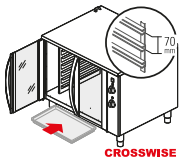
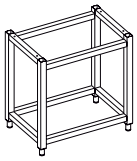
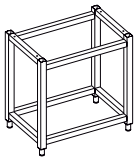
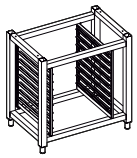
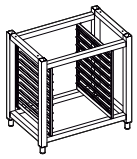
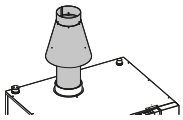
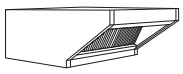
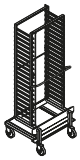
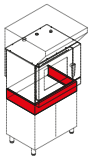
CERTIFICATO/CERTIFICATED: **CE GAR SASO**



Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³	€
954342	GOM10DSL	19 + 0,5	220-240 ~ Hz 50/60	86 *Inch* 33.9	71 *Inch* 28.0	102 *Inch* 40.2	143.2	0.99	48H **8.776,00**

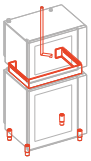
33080 PORCIA ITALY - VIA TORRICELLI 1
Tel: +39.0434.920110 - Fax: +39.434.920422
tecnoinox@tecnoinox.it
www.tecnoinox.it

ACCESSORI TECNOCOMBI D SERIES | TECNOCOMBI D SERIES ACCESSORIES

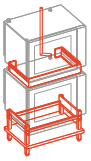
	Code	Description	€
	951938	**ARMADIO NEUTRO PORTA TEGLIE E PORTA DETERGENTE PER FORNI GN1/1 -7 TEGLIE CROSSWISE** CLOSED CABINET WITH SIDE RUNNERS AND DETERGENT TANK SUPPORT FOR GN1/1 OVENS - 7TRAYS CROSSWISE	1.767,00
	951939	**ARMADIO CALDO CROSSWISE, PORTA TEGLIE PER FORNI GN1/1 - 7 TEGLIE CROSSWISE** CROSSWISE HOT CLOSED CABINET, SIDE RUNNERS FOR GN1/1 OVENS - 7 TRAYS CROSSWISE	1.980,00
	951973	**BASE FORNI TECNOCOMBI 4 TEGLIE GN1/1** BASE FOR 4 GN1/1TRAYS TECNOCOMBI OVEN	618,00
	951974	**BASE FORNI TECNOCOMBI 6 E 10 TEGLIE GN1/1** BASE FOR 6 AND 10 GN1/1 TRAYS TECNOCOMBI OVENS	607,00
	951975	**BASE CON PORTATEGLIE FORNI TECNOCOMBI 4 TEGLIE GN1/1** BASE WITH SIDE RUNNERS FOR 4 GN1/1 TRAYS TECNOCOMBI OVENS	762,00
	951976	**BASE CON PORTATEGLIE PER FORNI TECNOCOMBI 6 E 10 TEGLIE GN1/1** BASE WITH SIDE RUNNERS FOR 6 AND 10 GN1/1 TRAYS TECNOCOMBI OVENS	750,00
	951935	**CAMINO ANTIVENTO FORNI TECNOCOMBI A GAS** DRAUGHT DIVERTER FOR TECNOCOMBI GAS OVENS	214,00
	951971	**CAPPA ASPIRANTE KOGC A CONDENSAZIONE PER FORNI TECNOCOMBI 6 GN1/1 E 10 GN1/1, MOTORE 230V, 50/60HZ, 0.19KW** CONDENSATING EXTRACTOR HOOD KOGC FOR 6 GN1/1 AND 10 GN1/1 TECNOCOMBI,230V, 50/60HZ, 0.19KW MOTOR	2.564,00
	951942	**CARRELLO 20 TEGLIE GN1/1** 20XGN1/1 TRAYS RACK TROLLEY 20XGN1/1	1.880,00
	951961	**KIT TUBI E RACCORDI PER CARICO E SCARICO ACQUA FORNI** PIPING KIT FOR WATER INLET AND OUTLET	159,00
	951972	**TAMPONAMENTO PER FORNO TECNOCOMBI CON CAPPA SU BASE, ARMADIO NEUTRO, CALDO E UMIDIFICATO** COVERING PANEL FOR TECNOCOMBI OVENS WITH HOOD ON BASE, CUPBOARD, HOT CUPBOARD OR HUMIFIED CUPBOARD	237,00

33080 PORCIA ITALY - VIA TORRICELLI 1
Tel: +39.0434.920110 - Fax: +39.434.920422
tecnoinox@tecnoinox.it
www.tecnoinox.it

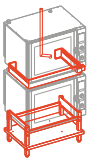
ACCESSORI TECNOCOMBI D SERIES | TECNOCOMBI D SERIES ACCESSORIES



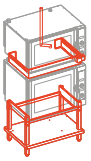
Code	Description	€
951977	**KIT SOVRAPPOSIZIONE PER FORNI ELETTRICI TECNOCOMBI 1X6 GN1/1 E 1X10 GN1/1** STACKING KIT FOR 1X6 AND 1X10 GN1/1 ELECTRIC TECNOCOMBI OVENS	439,00



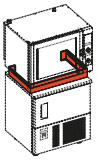
Code	Description	€
951978	**KIT SOVRAPPOSIZIONE PER FORNI ELETTRICI TECNOCOMBI 1X4 E 1X10 TEGLIE GN1/1** STACKING KIT FOR 1X4 AND 1X10 GN1/1 ELECTRIC TECNOCOMBI OVENS	476,00



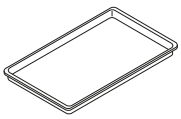
Code	Description	€
951979	**KIT SOVRAPPOSIZIONE PER FORNI ELETTRICI TECNOCOMBI 2X6 GN1/1** STACKING KIT 2X6 GN1/1 ELECTRIC TECNOCOMBI OVENS	680,00



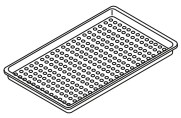
Code	Description	€
951980	**KIT SOVRAPPOSIZIONE PER FORNI ELETTRICI TECNOCOMBI 4 TEGLIE E 6 TEGLIE GN1/1** STACKING KIT FOR 1X4 GN1/1 AND 1X6 GN1/1 ELECTRIC TECNOCOMBI OVENS	695,00



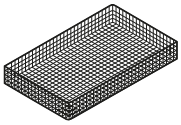
Code	Description	€
951981	**ELEMENTO DI SOVRAPPOSIZIONE PER FORNI TECNOCOMBI 6 E 10 TEGLIE GN1/1 SU ABBATTITORI 5 TEGLIE** STACKING ELEMENT FOR 6 AND 10 GN1/1 TRAYS TECNOCOMBI OVENS ON 5 TRAYS BLAST FREEZERS	96,00



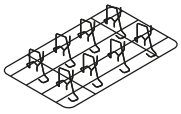
Code	Description	€
9032	**BACINELLA INOX LISCIA GN1/1 H=20 MM** GN1/1 STAINLESS STEEL SMOOTH BAKING TRAY H=20 MM	49,00
9033	**BACINELLA INOX LISCIA GN1/1 H=40 MM** GN1/1 STAINLESS STEEL SMOOTH BAKING TRAY H=40 MM	55,00
9034	**BACINELLA INOX LISCIA GN1/1 H=65 MM** GN1/1 SMOOTH STAINLESS STEEL BAKING TRAY H=65 MM	61,00



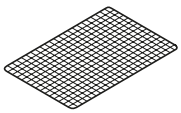
Code	Description	€
9056	**BACINELLA INOX FORATA GN1/1 H=20 MM** GN1/1 STAINLESS STEEL BAKING WITH HOLES H=20 MM	59,00
9057	**BACINELLA INOX FORATA GN1/1 H=40 MM** GN1/1 PERFORATED STAINLESS STEEL BAKING TRAY H=40 MM	66,00
9058	**BACINELLA INOX FORATA GN1/1 H=65 MM** GN1/1 STAINLESS STEEL BAKING TRAY WITH HOLES H=65 MM	73,00



Code	Description	€
091946	**CESTELLO INOX IN RETE PRE-FRITTI** STAINLESS STEEL MESH BASKET FOR PRE-FRIED FOOD	155,00



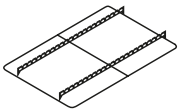
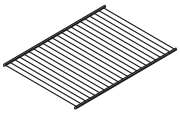
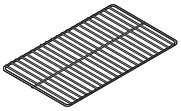
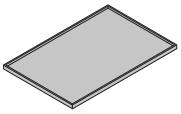
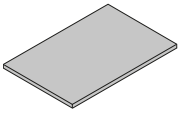
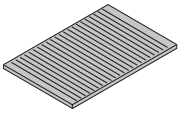
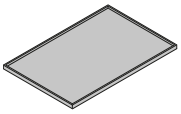
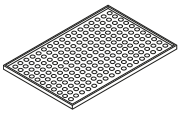
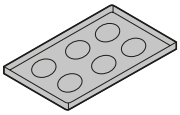
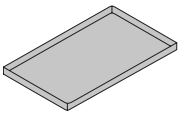
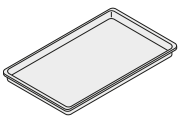
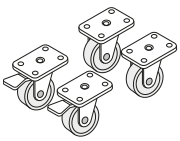
Code	Description	€
091910	**GRIGLIA INOX GN1/1 PER POLLI** GN1/1 STAINLESS STEEL BAKING GRID FOR POULTRY	80,00



Code	Description	€
091947	**GRIGLIA ALLUMINIO TEFLONATA SPECIALE PER VERDURE** TEFLON COATED ALUMINUM SPECIAL GRID FOR VEGETABLES	113,00

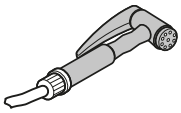
33080 PORCIA ITALY - VIA TORRICELLI 1
Tel: +39.0434.920110 - Fax: +39.434.920422
tecnoinox@tecnoinox.it
www.tecnoinox.it

ACCESSORI TECNOCOMBI D SERIES | TECNOCOMBI D SERIES ACCESSORIES

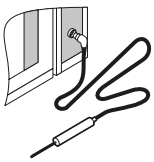
	Code	Description	€
	091949	**GRIGLIA INOX PER SPIEDINI** STAINLESS STEEL BAKING GRID FOR SKEWERS	107,00
	091950	**GRIGLIA ALLUMINIO TEFLONATA SPECIALE PER CARNE E PESCE** ALUMINUM TEFLON COATED SPECIAL GRID FOR MEAT AND FISH	266,00
	9055	**GRIGLIA INOX GN1/1** GN1/1 STAINLESS STEEL GRID	61,00
	951917	**TEGLIA IN ALLUMINIO AD ACCUMULO DI CALORE PER PIZZA GN11** ALUMINUM TRAY WITH HEAT RETENTION FOR PIZZA GN11	265,00
	951933	**TEGLIA IN ALLUMINIO AD ACCUMULO DI CALORE TEFLONATA LISCIA** ALUMINUM SMOOTH TEFLON COATED TRAY WITH HEAT RETENTION	282,00
	951934	**TEGLIA IN ALLUMINIO AD ACCUMULO DI CALORE TEFLONATA RIGATA** ALUMINUM RIBBED TEFLON COATED TRAY WITH HEAT RETENTION	336,00
	951953	**TEGLIA ALLUMINIO TEFLONATA GN1/1** TEFLON-COATED ALUMINUM TRAY GN1/1	133,00
	951954	**TEGLIA ALLUMINIO TEFLONATA FORATA GN1/1** PREFORATED TEFLON-COATED ALUMINUM TRAY GN1/1	144,00
	091951	**TEGLIA IN ALLUMINIO TEFLONATA FRITTATINE** ALUMINUM TEFLON COATED TRAY FOR EGGS AND OMELETTES	167,00
	091952	**TEGLIA IN ALLUMINIO TEFLONATA LISCIAH=20 MM** ALUMINUM SMOOTH TEFLON COATED TRAY H=20 MM	97,00
	091953	**TEGLIA IN ALLUMINIO TEFLONATA LISCIA H=40 MM** ALUMINUM SMOOTH TEFLON COATED TRAY H=40 MM	113,00
	091954	**TEGLIA IN ALLUMINIO TEFLONATA LISCIA H=65 MM** ALUMINUM SMOOTH TEFLON COATED TRAY H 65 MM	125,00
	9059	**TEGLIA SMALTATA GN1/1 H=20 MM** GN1/1 ENAMELLED BACKING TRAY H=20 MM	118,00
	9060	**TEGLIA SMALTATA GN1/1 H=40 MM** GN1/1 ENAMELLED BACKING TRAY H=40 MM	130,00
	951983	**KIT RUOTE PER BASE FORNO** WHEELS KIT FOR OVENS BASE	145,00

33080 PORCIA ITALY - VIA TORRICELLI 1
Tel: +39.0434.920110 - Fax: +39.434.920422
tecnoinox@tecnoinox.it
www.tecnoinox.it

ACCESSORI TECNOCOMBI D SERIES | TECNOCOMBI D SERIES ACCESSORIES

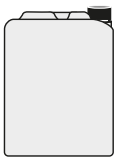


Code	Description	€
951912	**DOCCIA LATERALE ESTERNA** EXTERNAL SHOWER	197,00

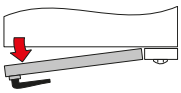


Code	Description	€
951913	**SONDA AL CUORE AD AGO PER SOTTOVUOTO E PICCOLE PEZZATURE** NEEDLE CORE PROBE FOR CHOPS AND SOUSVIDE COOKING	214,00

Code	Description	€
951950	**SONDA AL CUORE AD AGO PER SOTTOVUOTO** NEEDLE CORE PROBE FOR SOUSVIDE COOKING	297,00



Code	Description	€
951915	**DETERGENTE ALCALINO IN TANICA 10LT PER FORNI** ALKALINE DETERGENT TANK 10LT FOR OVENS	93,00
951947	**DISINCROSTANTE BOILER 10LT** BOILER DESCALER 10LT	119,00



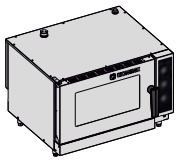
Code	Description	€
XXXXXXS	**PORTA FORNO AD APERTURA SINISTRA ESCLUSI FORNI 16/20 TEGLIE - DA RICHIEDERE IN FASE DI ORDINE** OVEN LEFT OPENING DOOR 16/20 TRAYS OVENS EXCLUDEDTO BE REQUESTED WHEN ORDERING	384,00

33080 PORCIA ITALY - VIA TORRICELLI 1
Tel: +39.0434.920110 - Fax: +39.434.920422
tecnoinox@tecnoinox.it
www.tecnoinox.it

TECNOCOMBI M SERIES | TECNOCOMBI M SERIES

TECNOCOMBI SERIE M FORNO ELETTRICO MISTO, VAPORE DIRETTO, ELETTROMECCANICO, 4 TEGLIE GN 1/1
M SERIES TECNOCOMBI ELECTRIC COMBI OVEN, DIRECT STEAM, ELECTROMECHANICAL CONTROL, 4XGN1/1 TRAYS

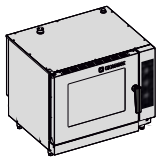
CERTIFICATO/CERTIFICATED: **CE**



Code	Model	Tot. kW		Lenghtt cm / inch	Depth cm / inch	Height cm / inch	Kg	m³	€
951641	EOM04M	6,25	V 380-415 3N~ Hz 50	86 / 33.9	71 / 28.0	60 / 23.6	63.0	0.68	**3.308,00**
951645	EOM04M/1	6,25	V 220-240 ~ Hz 50	86 / 33.9	71 / 28.0	60 / 23.6	63.0	0.68	**3.308,00**

TECNOCOMBI SERIE M FORNO ELETTRICO MISTO, VAPORE DIRETTO, ELETTROMECCANICO, 6 TEGLIE GN1/1
TECNOCOMBI M SERIES ELECTRIC COMBI OVEN, ELECTROMECHANICAL CONTROL, 6XGN1/1 TRAYS

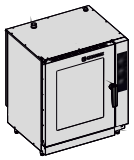
CERTIFICATO/CERTIFICATED: **CE**



Code	Model	Tot. kW	V	Lenght cm / Inch	Depth cm / Inch	Height cm / Inch	Kg	m³	€
951642	EOM06M	8,25	380-415 3N~ Hz 50	86 / 33.9	71 / 28.0	74 / 29.1	90.2	0.79	48H **4.168,00**

TECNOCOMBI SERIE M FORNO ELETTRICO MISTO VAPORE DIRETTO, ELETTROMECCANICO, 10 TEGLIE GN1/1
M SERIES TECNOCOMBI ELECTRIC COMBI OVEN, DIRECT STEAM, ELECTROMECHANICAL CONTROL, , 10XGN1/1 TRAYS

CERTIFICATO/CERTIFICATED: **CE**



Code	Model	Tot. kW	V	Lenght cm / Inch	Depth cm / Inch	Height cm / Inch	Kg	m³	€
951643	EOM10M	16,5	380-415 3N~ Hz 50	86 / 33.9	71 / 28.0	102 / 40.2	117.6	1.04	**5.106,00**

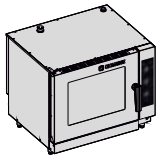
FORNO TECNOCOMBI SERIE M ELETTRICO MISTO, VAPORE DIRETTO, ELETTROMECCANICO, 20 TEGLIE GN1/1 CON CARRELLO PORTATEGLIE GN1/1 - UTILIZZABILE CON CARRELLO PORTATEGLIE 16 TEGLIE PASTICCERIA (600X400) MM
M SERIES TECNOCOMBI ELECTRIC COMBI OVEN, DIRECT STEAM, ELECTROMECHANICAL CONTROL, 20XGN1/1 TRAYS - WITH GN1/1 TRAY RACKTROLLEY - (600X400) MM 16 TRAYS RACK TROLLEY CAN BE USED

CERTIFICATO/CERTIFICATED: **CE**

Code	Model	Tot. kW	V	Lenght cm / Inch	Depth cm / Inch	Height cm / Inch	Kg	m³	€
954613	EFM20M	41	380-415 3N~ Hz 50	100 / 39.4	80 / 31.5	186 / 73.2	292.0	2.22	**13.198,00**

TECNOCOMBI SERIE M FORNO GAS MISTO, VAPORE DIRETTO, ELETTROMECCANICO, 6 TEGLIE GN1/1
M SERIES TECNOCOMBI GAS COMBI OVEN, DIRECT STEAM, ELECTROMECHANICAL CONTROL, 6XGN1/1 TRAYS

CERTIFICATO/CERTIFICATED: **CE GAR**



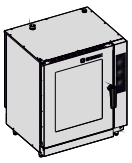
Code	Model	Tot. kW	V	Lenght cm / Inch	Depth cm / Inch	Height cm / Inch	Kg	m³	€
951341	GOM06M	10 + 0,25	220-240 ~ Hz 50	86 / 33.9	71 / 28.0	74 / 29.1	102.0	0.80	48H **5.403,00**

33080 PORCIA ITALY - VIA TORRICELLI 1
Tel: +39.0434.920110 - Fax: +39.434.920422
tecnoinox@tecnoinox.it
www.tecnoinox.it

TECNOCOMBI M SERIES | TECNOCOMBI M SERIES

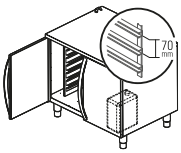
TECNOCOMBI SERIE M FORNO GAS MISTO VAPORE DIRETTO, ELETTROMECCANICO, 10 TEGLIE GN1/1
M SERIES TECNOCOMBI GAS COMBI OVEN, DIRECT STEAM, ELECTROMECHANICAL CONTROL, 10XGN1/1 TRAYS

CERTIFICATO/CERTIFICATED: **CE GAR**

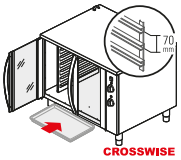


Code	Model	Tot. kW	V	Lenght cm / Inch	Depth cm / Inch	Height cm / Inch	Kg	m³	€
951342	GOM10M	19 + 0,5	220-240 ~ Hz 50	86 / 33.9	71 / 28.0	102 / 40.2	127.0	1.10	**6.627,00**

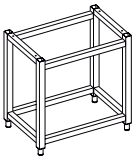
ACCESSORI TECNOCOMBI M SERIES | TECNOCOMBI M SERIES ACCESSORIES



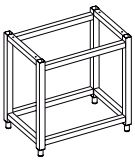
Code	Description	€
951938	**ARMADIO NEUTRO PORTA TEGLIE E PORTA DETERGENTE PER FORNI GN1/1 - 7 TEGLIE CROSSWISE** CLOSED CABINET WITH SIDE RUNNERS AND DETERGENT TANK SUPPORT FOR GN1/1 OVENS - 7TRAYS CROSSWISE	**1.767,00**



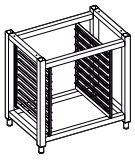
Code	Description	€
951939	**ARMADIO CALDO CROSSWISE, PORTA TEGLIE PER FORNI GN1/1 - 7 TEGLIE CROSSWISE** CROSSWISE HOT CLOSED CABINET, SIDE RUNNERS FOR GN1/1 OVENS - 7 TRAYS CROSSWISE	**1.980,00**



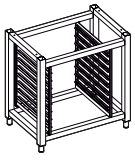
Code	Description	€
951973	**BASE FORNI TECNOCOMBI 4 TEGLIE GN1/1** BASE FOR 4 GN1/1TRAYS TECNOCOMBI OVEN	**618,00**



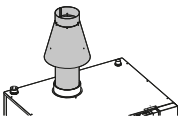
Code	Description	€
951974	**BASE FORNI TECNOCOMBI 6 E 10 TEGLIE GN1/1** BASE FOR 6 AND 10 GN1/1 TRAYS TECNOCOMBI OVENS	**607,00**



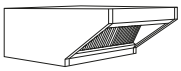
Code	Description	€
951975	**BASE CON PORTATEGLIE FORNI TECNOCOMBI 4 TEGLIE GN1/1** BASE WITH SIDE RUNNERS FOR 4 GN1/1 TRAYS TECNOCOMBI OVENS	**762,00**



Code	Description	€
951976	**BASE CON PORTATEGLIE PER FORNI TECNOCOMBI 6 E 10 TEGLIE GN1/1** BASE WITH SIDE RUNNERS FOR 6 AND 10 GN1/1 TRAYS TECNOCOMBI OVENS	**750,00**



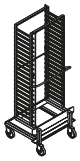
Code	Description	€
951935	**CAMINO ANTIVENTO FORNI TECNOCOMBI A GAS** DRAUGHT DIVERTER FOR TECNOCOMBI GAS OVENS	**214,00**



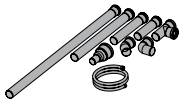
Code	Description	€
951971	**CAPPA ASPIRANTE KOGC A CONDENSAZIONE PER FORNI TECNOCOMBI 6 GN1/1 E 10 GN1/1, MOTORE 230V, 50/60HZ, 0.19KW** CONDENSATING EXTRACTOR HOOD KOGC FOR 6 GN1/1 AND 10 GN1/1 TECNOCOMBI, 230V, 50/60HZ, 0.19KW MOTOR	**2.564,00**

33080 PORCIA ITALY - VIA TORRICELLI 1
Tel: +39.0434.920110 - Fax: +39.434.920422
tecnoinox@tecnoinox.it
www.tecnoinox.it

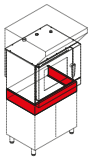
ACCESSORI TECNOCOMBI M SERIES | TECNOCOMBI M SERIES ACCESSORIES



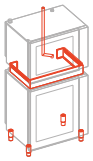
Code	Description	€
951942	**CARRELLO 20 TEGLIE GN1/1** 20XGN1/1 TRAYS RACK TROLLEY 20XGN1/1	1.880,00



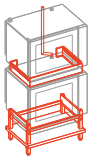
Code	Description	€
951961	**KIT TUBI E RACCORDI PER CARICO E SCARICO ACQUA FORNI** PIPING KIT FOR WATER INLET AND OUTLET	159,00



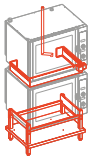
Code	Description	€
951972	**TAMPONAMENTO PER FORNO TECNOCOMBI CON CAPPA SU BASE, ARMADIO NEUTRO, CALDO E UMIDIFICATO** COVERING PANEL FOR TECNOCOMBI OVENS WITH HOOD ON BASE, CUPBOARD, HOT CUPBOARD OR HUMIFIED CUPBOARD	237,00



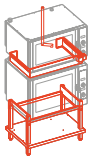
Code	Description	€
951977	**KIT SOVRAPPOSIZIONE PER FORNI ELETTRICI TECNOCOMBI 1X6 GN1/1 E 1X10 GN1/1** STACKING KIT FOR 1X6 AND 1X10 GN1/1 ELECTRIC TECNOCOMBI OVENS	439,00



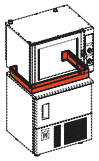
Code	Description	€
951978	**KIT SOVRAPPOSIZIONE PER FORNI ELETTRICI TECNOCOMBI 1X4 E 1X10 TEGLIE GN1/1** STACKING KIT FOR 1X4 AND 1X10 GN1/1 ELECTRIC TECNOCOMBI OVENS	476,00



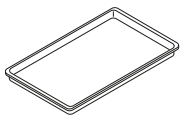
Code	Description	€
951979	**KIT SOVRAPPOSIZIONE PER FORNI ELETTRICI TECNOCOMBI 2X6 GN1/1** STACKING KIT 2X6 GN1/1 ELECTRIC TECNOCOMBI OVENS	680,00



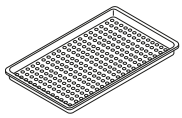
Code	Description	€
951980	**KIT SOVRAPPOSIZIONE PER FORNI ELETTRICI TECNOCOMBI 4 TEGLIE E 6 TEGLIE GN1/1** STACKING KIT FOR 1X4 GN1/1 AND 1X6 GN1/1 ELECTRIC TECNOCOMBI OVENS	695,00



Code	Description	€
951981	**ELEMENTO DI SOVRAPPOSIZIONE PER FORNI TECNOCOMBI 6 E 10 TEGLIE GN1/1 SU ABBATTITORI 5 TEGLIE** STACKING ELEMENT FOR 6 AND 10 GN1/1 TRAYS TECNOCOMBI OVENS ON 5 TRAYS BLAST FREEZERS	96,00



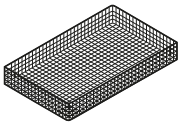
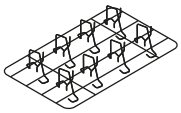
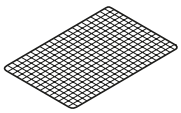
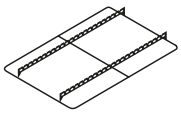
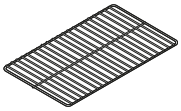
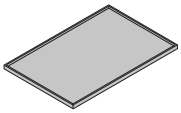
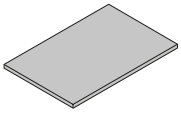
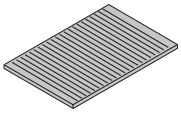
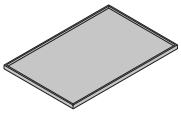
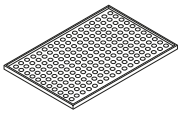
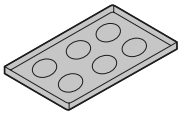
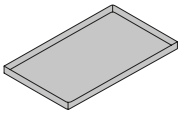
Code	Description	€
9032	**BACINELLA INOX LISCIA GN1/1 H=20 MM** GN1/1 STAINLESS STEEL SMOOTH BAKING TRAY H=20 MM	49,00
9033	**BACINELLA INOX LISCIA GN1/1 H=40 MM** GN1/1 STAINLESS STEEL SMOOTH BAKING TRAY H=40 MM	55,00
9034	**BACINELLA INOX LISCIA GN1/1 H=65 MM** GN1/1 SMOOTH STAINLESS STEEL BAKING TRAY H=65 MM	61,00



Code	Description	€
9056	**BACINELLA INOX FORATA GN1/1 H=20 MM** GN1/1 STAINLESS STEEL BAKING WITH HOLES H=20 MM	59,00
9057	**BACINELLA INOX FORATA GN1/1 H=40 MM** GN1/1 PERFORATED STAINLESS STEEL BAKING TRAY H=40 MM	66,00
9058	**BACINELLA INOX FORATA GN1/1 H=65 MM** GN1/1 STAINLESS STEEL BAKING TRAY WITH HOLES H=65 MM	73,00

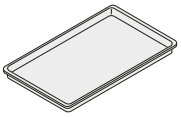
33080 PORCIA ITALY - VIA TORRICELLI 1
Tel: +39.0434.920110 - Fax: +39.434.920422
tecnoinox@tecnoinox.it
www.tecnoinox.it

ACCESSORI TECNOCOMBI M SERIES | TECNOCOMBI M SERIES ACCESSORIES

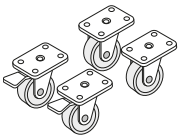
	Code	Description	€
	091946	**CESTELLO INOX IN RETE PRE-FRITTI** STAINLESS STEEL MESH BASKET FOR PRE-FRIED FOOD	155,00
	091910	**GRIGLIA INOX GN1/1 PER POLLI** GN1/1 STAINLESS STEEL BAKING GRID FOR POULTRY	80,00
	091947	**GRIGLIA ALLUMINIO TEFLONATA SPECIALE PER VERDURE** TEFLON COATED ALUMINUM SPECIAL GRID FOR VEGETABLES	113,00
	091949	**GRIGLIA INOX PER SPIEDINI** STAINLESS STEEL BAKING GRID FOR SKEWERS	107,00
	091950	**GRIGLIA ALLUMINIO TEFLONATA SPECIALE PER CARNE E PESCE** ALUMINUM TEFLON COATED SPECIAL GRID FOR MEAT AND FISH	266,00
	9055	**GRIGLIA INOX GN1/1** GN1/1 STAINLESS STEEL GRID	61,00
	951917	**TEGLIA IN ALLUMINIO AD ACCUMULO DI CALORE PER PIZZA GN11** ALUMINUM TRAY WITH HEAT RETENTION FOR PIZZA GN11	265,00
	951933	**TEGLIA IN ALLUMINIO AD ACCUMULO DI CALORE TEFLONATA LISCIA** ALUMINUM SMOOTH TEFLON COATED TRAY WITH HEAT RETENTION	282,00
	951934	**TEGLIA IN ALLUMINIO AD ACCUMULO DI CALORE TEFLONATA RIGATA** ALUMINUM RIBBED TEFLON COATED TRAY WITH HEAT RETENTION	336,00
	951953	**TEGLIA ALLUMINIO TEFLONATA GN1/1** TEFLON-COATED ALUMINUM TRAY GN1/1	133,00
	951954	**TEGLIA ALLUMINIO TEFLONATA FORATA GN1/1** PREFORATED TEFLON-COATED ALUMINUM TRAY GN1/1	144,00
	091951	**TEGLIA IN ALLUMINIO TEFLONATA FRITTATINE** ALUMINUM TEFLON COATED TRAY FOR EGGS AND OMELETTES	167,00
	091952	**TEGLIA IN ALLUMINIO TEFLONATA LISCIAH=20 MM** ALUMINUM SMOOTH TEFLON COATED TRAY H=20 MM	97,00
	091953	**TEGLIA IN ALLUMINIO TEFLONATA LISCIA H=40 MM** ALUMINUM SMOOTH TEFLON COATED TRAY H=40 MM	113,00
	091954	**TEGLIA IN ALLUMINIO TEFLONATA LISCIA H=65 MM** ALUMINUM SMOOTH TEFLON COATED TRAY H 65 MM	125,00

33080 PORCIA ITALY - VIA TORRICELLI 1
Tel: +39.0434.920110 - Fax: +39.434.920422
tecnoinox@tecnoinox.it
www.tecnoinox.it

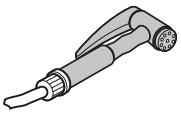
ACCESSORI TECNOCOMBI M SERIES | TECNOCOMBI M SERIES ACCESSORIES



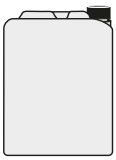
Code	Description	€
9059	**TEGLIA SMALTATA GN1/1 H=20 MM** GN1/1 ENAMELLED BACKING TRAY H=20 MM	118,00
9060	**TEGLIA SMALTATA GN1/1 H=40 MM** GN1/1 ENAMELLED BACKING TRAY H=40 MM	130,00



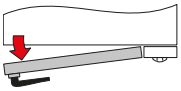
Code	Description	€
951983	**KIT RUOTE PER BASE FORNO** WHEELS KIT FOR OVENS BASE	145,00



Code	Description	€
951912	**DOCCIA LATERALE ESTERNA** EXTERNAL SHOWER	197,00



Code	Description	€
951915	**DETERGENTE ALCALINO IN TANICA 10LT PER FORNI** ALKALINE DETERGENT TANK 10LT FOR OVENS	93,00



Code	Description	€
XXXXXXS	**PORTA FORNO AD APERTURA SINISTRA ESCLUSI FORNI 16/20 TEGLIE - DA RICHIEDERE IN FASE DI ORDINE** OVEN LEFT OPENING DOOR 16/20 TRAYS OVENS EXCLUDEDTO BE REQUESTED WHEN ORDERING	384,00

TECNO DUAL

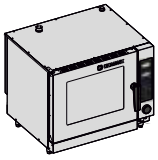
33080 PORCIA ITALY - VIA TORRICELLI 1
Tel: +39.0434.920110 - Fax: +39.434.920422
tecnoinox@tecnoinox.it
www.tecnoinox.it

TECNODUAL D SERIES | TECNODUAL D SERIES

TECNODUAL SERIE D, FORNO ELETTRICO MISTO, VAPORE DIRETTO, CONTROLLO ELETTRONICO, PROGRAMMABILE, 6XGN1/1 O (600X400) MM

TECNODUAL D SERIES, ELECTRIC COMBI OVEN, DIRECT STEAM, ELECTRONIC CONTROL, 6XGN 1/1 OR (600X400) MM

CERTIFICATO/CERTIFICATED: **CE**

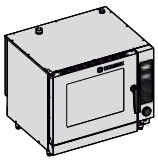


Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³	€
962643	EOB06D	8,25	380-415 3N~ Hz 50/60	93 / *Inch* 36.6	78,5 / *Inch* 30.7	74 / *Inch* 29.1	80.0	0.90	**5.128,00**

TECNODUAL SERIE D, FORNO ELETTRICO MISTO, VAPORE DIRETTO, CONTROLLO ELETTRONICO, PROGRAMMABILE, 6XGN1/1 O (600X400) MM CON SONDA AL CUORE E LAVAGGIO AUTOMATICO

TECNODUAL D SERIES, ELECTRIC COMBI OVEN, DIRECT STEAM, ELECTRONIC CONTROL, 6XGN1/1 OR (600X400) MM WITH CORE PROBE AND AUTOMATIC WASHING

CERTIFICATO/CERTIFICATED: **CE**

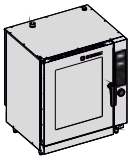


Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³	€
964644	EOB06DSL	8,25	380-415 3N~ Hz 50/60	93 / *Inch* 36.6	78,5 / *Inch* 30.7	74 / *Inch* 29.1	80.0	0.90	**6.054,00**

TECNODUAL SERIE D, FORNO ELETTRICO MISTO, VAPORE DIRETTO, CONTROLLO ELETTRONICO, PROGRAMMABILE, 10XGN1/1 O (600X400) MM

TECNODUAL D SERIES, ELECTRIC COMBI OVEN, DIRECT STEAM, ELECTRONIC CONTROL, 10XGN1/1 OR (600X400) MM

CERTIFICATO/CERTIFICATED: **CE**

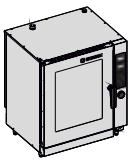


Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³	€
962644	EOB10D	16,5	380-415 3N~ Hz 50/60	93 / *Inch* 36.6	78,5 / *Inch* 30.7	102 / *Inch* 40.2	124.0	1.17	**6.269,00**

TECNODUAL SERIE D, FORNO ELETTRICO MISTO, VAPORE DIRETTO, CONTROLLO ELETTRONICO, PROGRAMMABILE, 10XGN1/1 O (600X400) MM CON SONDA AL CUORE E LAVAGGIO AUTOMATICO

TECNODUAL D SERIES, ELECTRIC COMBI OVEN, DIRECT STEAM, ELECTRONIC CONTROL, 10XGN1/1 OR (600X400) MM WITH CORE PROBE AND AUTOMATIC WASHING

CERTIFICATO/CERTIFICATED: **CE**



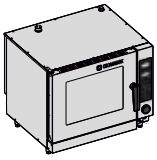
Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³	€
964645	EOB10DSL	16,5	380-415 3N~ Hz 50/60	93 / *Inch* 36.6	78,5 / *Inch* 30.7	102 / *Inch* 40.2	124.0	1.17	**7.200,00**

33080 PORCIA ITALY - VIA TORRICELLI 1
Tel: +39.0434.920110 - Fax: +39.434.920422
tecnoinox@tecnoinox.it
www.tecnoinox.it

TECNODUAL D SERIES | TECNODUAL D SERIES

TECNODUAL SERIE D, FORNO GAS MISTO, VAPORE DIRETTO, ELETTRONICO, PROGRAMMABILE, 6XGN1/1 O (600X400) MM
TECNODUAL D SERIES, GAS COMBI OVEN, DIRECT STEAM, ELECTRONIC CONTROL, 6XGN1/1 OR (600X400) MM

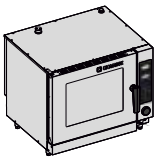
CERTIFICATO/CERTIFICATED: **CE GAR SASO**



Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³	€
962343	GOB06D	10 + 0,25	220-240 ~ Hz 50/60	93 / *Inch* 36.6	78,5 / *Inch* 30.7	74 / *Inch* 29.1	113.0	0.90	**6.759,00**

TECNODUAL SERIE D, FORNO GAS MISTO, VAPORE DIRETTO, ELETTRONICO, PROGRAMMABILE, 6XGN1/1 O (600X400) MM CON SONDA AL CUORE E LAVAGGIO AUTOMATICO
TECNODUAL D SERIES, GAS COMBI OVEN, DIRECT STEAM, ELECTRONIC CONTROL, 6XGN1/1 OR (600X400) MM WITH CORE PROBE AND AUTOMATIC WASHING

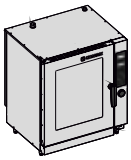
CERTIFICATO/CERTIFICATED: **CE GAR SASO**



Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³	€
964344	GOB06DSL	10 + 0,25	220-240 ~ Hz 50/60	93 / *Inch* 36.6	78,5 / *Inch* 30.7	74 / *Inch* 29.1	113.0	0.90	**7.691,00**

TECNODUAL SERIE D FORNO GAS MISTO, VAPORE DIRETTO, ELETTRONICO, 10 TEGLIE GN1/1 O (600X400) MM
TECNODUAL D SERIES, GAS COMBI OVEN, DIRECT STEAM, ELECTRONIC CONTROL, 10XGN1/1 OR (600X400) MM TRAYS

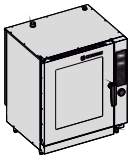
CERTIFICATO/CERTIFICATED: **CE GAR SASO**



Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³	€
962344	GOB10D	19 + 0,5	220-240 ~ Hz 50/60	93 / *Inch* 36.6	78,5 / *Inch* 30.7	102 / *Inch* 40.2	146.0	1.17	**8.247,00**

TECNODUAL SERIE D, FORNO GAS MISTO, VAPORE DIRETTO, ELETTRONICO, PROGRAMMABILE,10XGN1/1 O (600X400) MM, CON SONDA AL CUORE E LAVAGGIO AUTOMATICO
TECNODUAL D SERIES, GAS COMBI OVEN, DIRECT STEAM , ELETRONIC CONTROL, 10XGN1/1 OR (600X400) MM WITH CORE PROBE AND AUTOMATIC WASHING

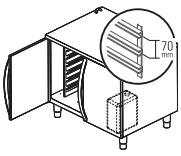
CERTIFICATO/CERTIFICATED: **CE GAR SASO**



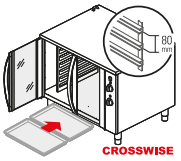
Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³	€
964345	GOB10DSL	19 + 0,5	220-240 ~ Hz 50/60	93 / *Inch* 36.6	78,5 / *Inch* 30.7	102 / *Inch* 40.2	146.0	1.17	**9.180,00**

33080 PORCIA ITALY - VIA TORRICELLI 1
Tel: +39.0434.920110 - Fax: +39.434.920422
tecnoinox@tecnoinox.it
www.tecnoinox.it

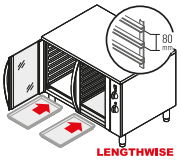
ACCESSORI TECNODUAL D SERIES | TECNODUAL D SERIES ACCESSORIES



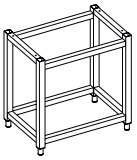
Code	Description	€
961937	**ARMADIO NEUTRO CON PORTA TEGLIE E PORTA DETERGENTE PER FORNI PASTICCERIA** CLOSED CABINET WITH SIDE RUNNERS AND DETERGENT TANK SUPPORT FOR PASTRY OVENS	1.863,00



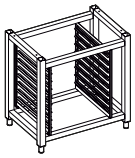
Code	Description	€
961938	**ARMADIO UMIDIFICATO (INIEZIONE ACQUA) CROSSWISE CON PORTE VETRO, 14 TEGLIE PER FORNI PASTICCERIA** CROSSWISE HUMIDIFIED (WATER INJECTION) CABINET WITH GLASS DOOR, 14 TRAYS FOR PASTRY OVENS	2.268,00



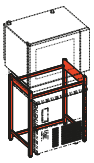
Code	Description	€
961939	**ARMADIO UMIDIFICATO (INIEZIONE ACQUA) LENGHTWISE CON PORTE VETRO, 14 TEGLIE PER FORNI PASTICCERIA** LENGTHWISE HUMIDIFIED (WATER INJECTION) CABINET WITH GLASS DOOR, 14 TRAYS FOR PASTRY OVENS	2.659,00



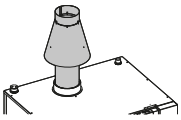
Code	Description	€
961973	**BASE PER FORNI TECNOBAKE 5 E 8 TEGLIE O TECNODUAL 6 E 10 TEGLIE** BASE FOR 5 AND 8 TRAYS TECNOBAKE OR 6 AND 10 TRAYS TECNODUAL OVENS	629,00



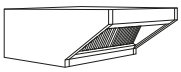
Code	Description	€
961977	**BASE CON PORTATEGLIE PER FORNI TECNODUAL 6 E 10 TEGLIE GN/1** BASE WITH SIDE RUNNERS FOR 6 AND 10 GN1/1 TRAYS TECNODUAL OVENS	794,00



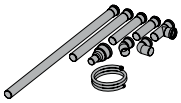
Code	Description	€
961978	**BASE PER FORNI TECNOBAKE E TECNODUAL SU ABBATTITORE 5 TEGLIE** BASE FOR TECNOBAKE AND TECNODUAL OVENS ON A 5 TRAYS BLAST FREEZER	596,00



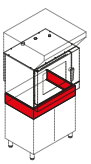
Code	Description	€
951935	**CAMINO ANTIVENTO FORNI TECNOCOMBI A GAS** DRAUGHT DIVERTER FOR TECNOCOMBI GAS OVENS	214,00



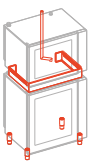
Code	Description	€
961971	**CAPPA ASPIRANTE A CONDENSAZIONE KFPC PER FORNI TECNOBAKE 5 E 8 TEGLIE O TECNODUAL 6 E 10 TEGLIE, MOTORE 230V, 50/60HZ, 0.25KW** CONDENSING EXTRACTOR HOOD KFPC FOR 5 AND 8 TRAYS TECNOBAKE OR 6 AND 10 TRAYS TECNODUAL OVENS, 230V, 50/60HZ, 0.25KW MOTOR	2.564,00



Code	Description	€
951961	**KIT TUBI E RACCORDI PER CARICO E SCARICO ACQUA FORNI** PIPING KIT FOR WATER INLET AND OUTLET	159,00



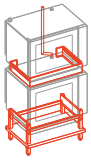
Code	Description	€
961972	**TAMPONAMENTO PER FORNO TECNOBAKE O TECNODUAL 5 TEGLIE CON CAPPA SU ARMADIO CALDO, NEUTRO, UMIDIFICATO O BASE** COVERING PANEL FOR 5 TRAYS TECNOBAKE OR TECNODUAL OVENS WITH HOOD ON BASE OR HOT CUPBOARD, CUPBOARD OR HUMIFIED CABINET	237,00



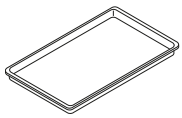
Code	Description	€
961975	**KIT SOVRAPPOSIZIONE PER FORNI ELETTRICI TECNOBAKE 1X5 TEGLIE E 1X8 TEGLIE O TECNODUAL 1X6 TEGLIE E 1X10 TEGLIE** STACKING KIT FOR 1X5 TRAYS AND 1X8 TRAYS ELECTRIC TECNOBAKE OVEN OR 1X6 TRAYS AND 1X10 TRAYS ELECTRIC TECNODUAL OVEN	446,00

33080 PORCIA ITALY - VIA TORRICELLI 1
Tel: +39.0434.920110 - Fax: +39.434.920422
tecnoinox@tecnoinox.it
www.tecnoinox.it

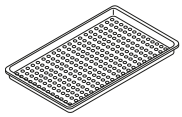
ACCESSORI TECNODUAL D SERIES | TECNODUAL D SERIES ACCESSORIES



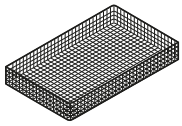
Code	Description	€
961976	**KIT SOVRAPPOSIZIONE PER FORNI ELETTRICI TECNOBAKE 2X5 TEGLIE O TECNODUAL 2X6 TEGLIE** STACKING KIT FOR 2X5 TRAYS ELECTRIC TECNOBAKE OVENS OR 2X6 TRAYS ELECTRIC TECNODUAL OVENS	669,00



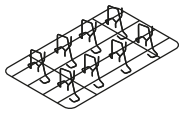
Code	Description	€
9032	**BACINELLA INOX LISCIA GN1/1 H=20 MM** GN1/1 STAINLESS STEEL SMOOTH BAKING TRAY H=20 MM	49,00
9033	**BACINELLA INOX LISCIA GN1/1 H=40 MM** GN1/1 STAINLESS STEEL SMOOTH BAKING TRAY H=40 MM	55,00
9034	**BACINELLA INOX LISCIA GN1/1 H=65 MM** GN1/1 SMOOTH STAINLESS STEEL BAKING TRAY H=65 MM	61,00



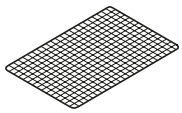
Code	Description	€
9056	**BACINELLA INOX FORATA GN1/1 H=20 MM** GN1/1 STAINLESS STEEL BAKING WITH HOLES H=20 MM	59,00
9057	**BACINELLA INOX FORATA GN1/1 H=40 MM** GN1/1 PERFORATED STAINLESS STEEL BAKING TRAY H=40 MM	66,00
9058	**BACINELLA INOX FORATA GN1/1 H=65 MM** GN1/1 STAINLESS STEEL BAKING TRAY WITH HOLES H=65 MM	73,00



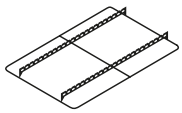
Code	Description	€
091946	**CESTELLO INOX IN RETE PRE-FRITTI** STAINLESS STEEL MESH BASKET FOR PRE-FRIED FOOD	155,00



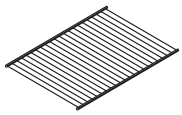
Code	Description	€
091910	**GRIGLIA INOX GN1/1 PER POLLI** GN1/1 STAINLESS STEEL BAKING GRID FOR POULTRY	80,00



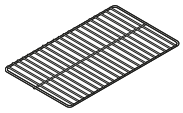
Code	Description	€
091947	**GRIGLIA ALLUMINIO TEFLONATA SPECIALE PER VERDURE** TEFLON COATED ALUMINUM SPECIAL GRID FOR VEGETABLES	113,00



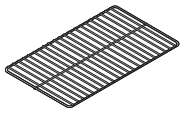
Code	Description	€
091949	**GRIGLIA INOX PER SPIEDINI** STAINLESS STEEL BAKING GRID FOR SKEWERS	107,00



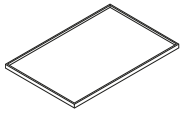
Code	Description	€
091950	**GRIGLIA ALLUMINIO TEFLONATA SPECIALE PER CARNE E PESCE** ALUMINUM TEFLON COATED SPECIAL GRID FOR MEAT AND FISH	266,00



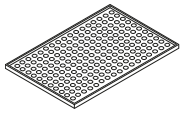
Code	Description	€
9037	**GRIGLIA CROMATA (600X400 MM)** CHROME-PLATED GRID (600X400 MM)	38,00



Code	Description	€
9055	**GRIGLIA INOX GN1/1** GN1/1 STAINLESS STEEL GRID	61,00



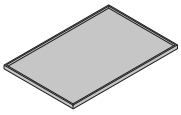
Code	Description	€
9041	**TEGLIA LISCIA IN ALLUMINIO 600X400 H=20 MM** ALUMINIUM SMOOTH BAKING TRAY 600X400 H=20 MM	56,00



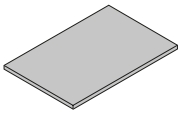
Code	Description	€
9045	**TEGLIA FORATA IN ALLUMINIO 600X400 H=65 MM** ALUMINUM BAKING TRAY WITH HOLES	68,00

33080 PORCIA ITALY - VIA TORRICELLI 1
Tel: +39.0434.920110 - Fax: +39.434.920422
tecnoinox@tecnoinox.it
www.tecnoinox.it

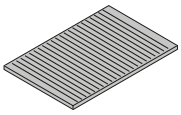
ACCESSORI TECNODUAL D SERIES | TECNODUAL D SERIES ACCESSORIES



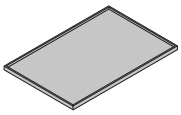
Code	Description	€
951917	**TEGLIA IN ALLUMINIO AD ACCUMULO DI CALORE PER PIZZA GN11** ALUMINUM TRAY WITH HEAT RETENTION FOR PIZZA GN11	265,00



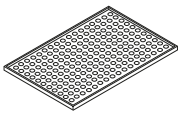
Code	Description	€
951933	**TEGLIA IN ALLUMINIO AD ACCUMULO DI CALORE TEFLONATA LISCIA** ALUMINUM SMOOTH TEFLON COATED TRAY WITH HEAT RETENTION	282,00



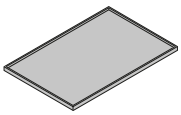
Code	Description	€
951934	**TEGLIA IN ALLUMINIO AD ACCUMULO DI CALORE TEFLONATA RIGATA** ALUMINUM RIBBED TEFLON COATED TRAY WITH HEAT RETENTION	336,00



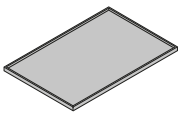
Code	Description	€
951953	**TEGLIA ALLUMINIO TEFLONATA GN1/1** TEFLON-COATED ALUMINUM TRAY GN1/1	133,00



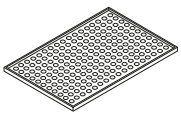
Code	Description	€
951954	**TEGLIA ALLUMINIO TEFLONATA FORATA GN1/1** PREFORATED TEFLON-COATED ALUMINUM TRAY GN1/1	144,00



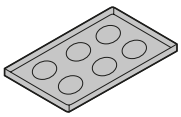
Code	Description	€
961910	**TEGLIA AD ACCUMULO CALORE IN ALLUMINIOPER PIZZA 600X400 MM** ALUMINUM TRAY WITH HEAT RETENTION FOR PIZZA 600X400 MM	299,00



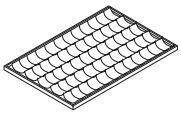
Code	Description	€
961950	**TEGLIA ALLUMINIO TEFLONATA 600X400 MM** TEFLON-COATED ALUMINUM TRAY 600X400 MM	142,00



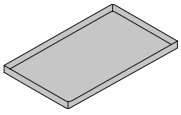
Code	Description	€
961951	**TEGLIA ALLUMINIO TEFLONATA FORATA 600X400 MM** PERFORATED TEFLON-COATED ALUMINUM TRAY 600X400 MM	151,00



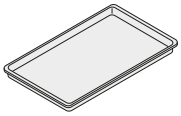
Code	Description	€
091951	**TEGLIA IN ALLUMINIO TEFLONATA FRITTATINE** ALUMINUM TEFLON COATED TRAY FOR EGGS AND OMELETTES	167,00



Code	Description	€
9046	**TEGLIA IN ALLUMINIO PER BAGUETTE** ALUMINUM BAGUETTES BAKING TRAY	82,00



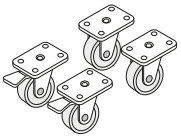
Code	Description	€
091952	**TEGLIA IN ALLUMINIO TEFLONATA LISCIAH=20 MM** ALUMINUM SMOOTH TEFLON COATED TRAY H=20 MM	97,00
091953	**TEGLIA IN ALLUMINIO TEFLONATA LISCIA H=40 MM** ALUMINUM SMOOTH TEFLON COATED TRAY H=40 MM	113,00
091954	**TEGLIA IN ALLUMINIO TEFLONATA LISCIA H=65 MM** ALUMINUM SMOOTH TEFLON COATED TRAY H 65 MM	125,00



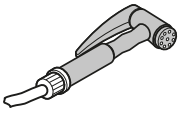
Code	Description	€
9059	**TEGLIA SMALTATA GN1/1 H=20 MM** GN1/1 ENAMELLED BACKING TRAY H=20 MM	118,00
9060	**TEGLIA SMALTATA GN1/1 H=40 MM** GN1/1 ENAMELLED BACKING TRAY H=40 MM	130,00

33080 PORCIA ITALY - VIA TORRICELLI 1
Tel: +39.0434.920110 - Fax: +39.434.920422
tecnoinox@tecnoinox.it
www.tecnoinox.it

ACCESSORI TECNODUAL D SERIES | TECNODUAL D SERIES ACCESSORIES

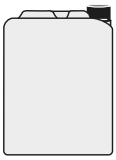


Code	Description	€
951983	**KIT RUOTE PER BASE FORNO** WHEELS KIT FOR OVENS BASE	145,00

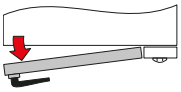


Code	Description	€
951912	**DOCCIA LATERALE ESTERNA** EXTERNAL SHOWER	197,00

Code	Description	€
951950	**SONDA AL CUORE AD AGO PER SOTTOVUOTO** NEEDLE CORE PROBE FOR SOUSVIDE COOKING	297,00



Code	Description	€
951915	**DETERGENTE ALCALINO IN TANICA 10 LT PER FORNI** ALKALINE DETERGENT TANK 10 LT FOR OVENS	93,00



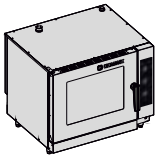
Code	Description	€
XXXXXXS	**PORTA FORNO AD APERTURA SINISTRA ESCLUSI FORNI 16/20 TEGLIE - DA RICHIEDERE IN FASE DI ORDINE** OVEN LEFT OPENING DOOR 16/20 TRAYS OVENS EXCLUDEDTO BE REQUESTED WHEN ORDERING	384,00

33080 PORCIA ITALY - VIA TORRICELLI 1
Tel: +39.0434.920110 - Fax: +39.434.920422
tecnoinox@tecnoinox.it
www.tecnoinox.it

TECNODUAL M SERIES | TECNODUAL M SERIES

TECNODUAL SERIE M FORNO ELETTRICO MISTO, VAPORE DIRETTO, ELETTROMECCANICO, 6 TEGLIE GN1/1 O (600X400) MM
TECNODUAL M SERIES ELECTRIC COMBI OVEN, DIRECT STEAM, ELECTROMECHANICAL CONTROL 6XGN1/1 OR (600X400) MM TRAYS

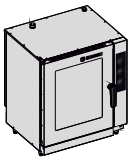
CERTIFICATO/CERTIFICATED: **CE**



Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³	€
		8,25	400 3N ~	93	78,5	74	100.2	0.82	
			Hz	Inch	Inch	Inch			
961644	EOB06M		50	36.6	30.7	29.1			**4.433,00**

TECNODUAL SERIE M FORNO ELETTRICO MISTO, VAPORE DIRETTO, ELETTROMECCANICO, 10 TEGLIE GN1/1 O (600X400) MM
TECNODUAL M SERIES ELECTRIC COMBI OVEN, DIRECT STEAM, ELECTROMECHANICAL CONTROL 10XGN1/1 OR (600X400) MM TRAYS

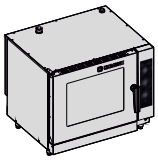
CERTIFICATO/CERTIFICATED: **CE**



Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³	€
		16,5	400 3N ~	93	78,5	102	124.0	1.17	
			Hz	Inch	Inch	Inch			
961645	EOB10M		50	36.6	30.7	40.2			**5.387,00**

TECNODUAL SERIE M FORNO GAS MISTO, VAPORE DIRETTO, ELETTROMECCANICO, 6 TEGLIE GN1/1 O (600X400) MM
TECNODUAL M SERIES GAS COMBI OVEN, DIRECT STEAM, ELECTROMECHANICAL CONTROL, 6XGN1/1 OR (600X400) MM TRAYS

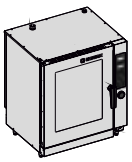
CERTIFICATO/CERTIFICATED: **CE GAR**



Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³	€
		10 + 0,25	230 ~	93	78,5	74	116.2	0.92	
			Hz	Inch	Inch	Inch			
961343	GOB06M		50	36.6	30.7	29.1			**5.767,00**

TECNODUAL SERIE M FORNO GAS MISTO, VAPORE DIRETTO, ELETTROMECCANICO, 10 TEGLIE GN1/1 O (600X400) MM
TECNODUAL M SERIES GAS COMBI OVEN, DIRECT STEAM, ELECTROMECHANICAL CONTROL, 10XGN1/1 OR (600X400) MM TRAYS

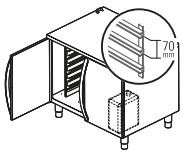
CERTIFICATO/CERTIFICATED: **CE GAR**



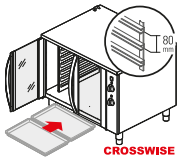
Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³	€
		19 + 0,5	230 ~	93	78,5	102	147.0	1.17	
			Hz	Inch	Inch	Inch			
961344	GOB10M		50	36.6	30.7	40.2			**6.997,00**

33080 PORCIA ITALY - VIA TORRICELLI 1
Tel: +39.0434.920110 - Fax: +39.434.920422
tecnoinox@tecnoinox.it
www.tecnoinox.it

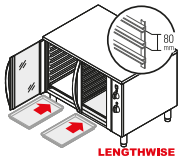
ACCESSORI TECNODUAL M SERIES | TECNODUAL M SERIES ACCESSORIES



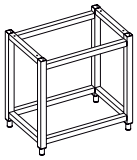
Code	Description	€
961937	**ARMADIO NEUTRO CON PORTA TEGLIE E PORTA DETERGENTE PER FORNI PASTICCERIA** CLOSED CABINET WITH SIDE RUNNERS AND DETERGENT TANK SUPPORT FOR PASTRY OVENS	1.863,00



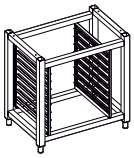
Code	Description	€
961938	**ARMADIO UMIDIFICATO (INIEZIONE ACQUA) CROSSWISE CON PORTE VETRO, 14 TEGLIE PER FORNI PASTICCERIA** CROSSWISE HUMIDIFIED (WATER INJECTION) CABINET WITH GLASS DOOR, 14 TRAYS FOR PASTRY OVENS	2.268,00



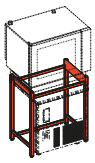
Code	Description	€
961939	**ARMADIO UMIDIFICATO (INIEZIONE ACQUA) LENGHTWISE CON PORTE VETRO, 14 TEGLIE PER FORNI PASTICCERIA** LENGTHWISE HUMIDIFIED (WATER INJECTION) CABINET WITH GLASS DOOR, 14 TRAYS FOR PASTRY OVENS	2.659,00



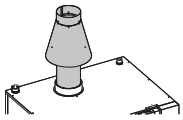
Code	Description	€
961973	**BASE PER FORNI TECNOBAKE 5 E 8 TEGLIE O TECNODUAL 6 E 10 TEGLIE** BASE FOR 5 AND 8 TRAYS TECNOBAKE OR 6 AND 10 TRAYS TECNODUAL OVENS	629,00



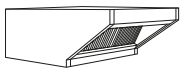
Code	Description	€
961977	**BASE CON PORTATEGLIE PER FORNI TECNODUAL 6 E 10 TEGLIE GN/1** BASE WITH SIDE RUNNERS FOR 6 AND 10 GN1/1 TRAYS TECNODUAL OVENS	794,00



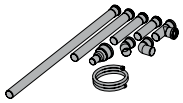
Code	Description	€
961978	**BASE PER FORNI TECNOBAKE E TECNODUAL SU ABBATTITORE 5 TEGLIE** BASE FOR TECNOBAKE AND TECNODUAL OVENS ON A 5 TRAYS BLAST FREEZER	596,00



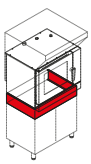
Code	Description	€
951935	**CAMINO ANTIVENTO FORNI TECNOCOMBI A GAS** DRAUGHT DIVERTER FOR TECNOCOMBI GAS OVENS	214,00



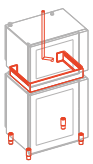
Code	Description	€
961971	**CAPPA ASPIRANTE A CONDENSAZIONE KFPC PER FORNI TECNOBAKE 5 E 8 TEGLIE O TECNODUAL 6 E 10 TEGLIE, MOTORE 230V, 50/60HZ, 0.25KW** CONDENSING EXTRACTOR HOOD KFPC FOR 5 AND 8 TRAYS TECNOBAKE OR 6 AND 10 TRAYS TECNODUAL OVENS, 230V, 50/60HZ, 0.25KW MOTOR	2.564,00



Code	Description	€
951961	**KIT TUBI E RACCORDI PER CARICO E SCARICO ACQUA FORNI** PIPING KIT FOR WATER INLET AND OUTLET	159,00



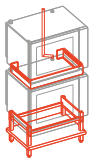
Code	Description	€
961972	**TAMPONAMENTO PER FORNO TECNOBAKE O TECNODUAL 5 TEGLIE CON CAPPA SU ARMADIO CALDO, NEUTRO, UMIDIFICATO O BASE** COVERING PANEL FOR 5 TRAYS TECNOBAKE OR TECNODUAL OVENS WITH HOOD ON BASE OR HOT CUPBOARD, CUPBOARD OR HUMIFIED CABINET	237,00



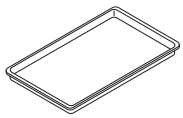
Code	Description	€
961975	**KIT SOVRAPPOSIZIONE PER FORNI ELETTRICI TECNOBAKE 1X5 TEGLIE E 1X8 TEGLIE O TECNODUAL 1X6 TEGLIE E 1X10 TEGLIE** STACKING KIT FOR 1X5 TRAYS AND 1X8 TRAYS ELECTRIC TECNOBAKE OVEN OR 1X6 TRAYS AND 1X10 TRAYS ELECTRIC TECNODUAL OVEN	446,00

33080 PORCIA ITALY - VIA TORRICELLI 1
Tel: +39.0434.920110 - Fax: +39.434.920422
tecnoinox@tecnoinox.it
www.tecnoinox.it

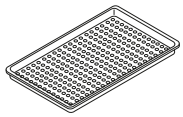
ACCESSORI TECNODUAL M SERIES | TECNODUAL M SERIES ACCESSORIES



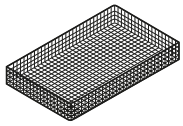
Code	Description	€
961976	**KIT SOVRAPPOSIZIONE PER FORNI ELETTRICI TECNOBAKE 2X5 TEGLIE O TECNODUAL 2X6 TEGLIE** STACKING KIT FOR 2X5 TRAYS ELECTRIC TECNOBAKE OVENS OR 2X6 TRAYS ELECTRIC TECNODUAL OVENS	669,00



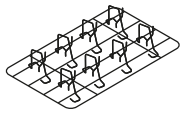
Code	Description	€
9032	**BACINELLA INOX LISCIA GN1/1 H=20 MM** GN1/1 STAINLESS STEEL SMOOTH BAKING TRAY H=20 MM	49,00
9033	**BACINELLA INOX LISCIA GN1/1 H=40 MM** GN1/1 STAINLESS STEEL SMOOTH BAKING TRAY H=40 MM	55,00
9034	**BACINELLA INOX LISCIA GN1/1 H=65 MM** GN1/1 SMOOTH STAINLESS STEEL BAKING TRAY H=65 MM	61,00



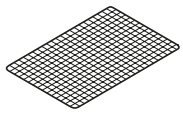
Code	Description	€
9056	**BACINELLA INOX FORATA GN1/1 H=20 MM** GN1/1 STAINLESS STEEL BAKING WITH HOLES H=20 MM	59,00
9057	**BACINELLA INOX FORATA GN1/1 H=40 MM** GN1/1 PERFORATED STAINLESS STEEL BAKING TRAY H=40 MM	66,00
9058	**BACINELLA INOX FORATA GN1/1 H=65 MM** GN1/1 STAINLESS STEEL BAKING TRAY WITH HOLES H=65 MM	73,00



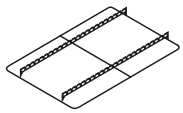
Code	Description	€
091946	**CESTELLO INOX IN RETE PRE-FRITTI** STAINLESS STEEL MESH BASKET FOR PRE-FRIED FOOD	155,00



Code	Description	€
091910	**GRIGLIA INOX GN1/1 PER POLLI** GN1/1 STAINLESS STEEL BAKING GRID FOR POULTRY	80,00

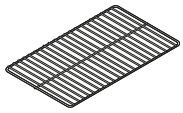


Code	Description	€
091947	**GRIGLIA ALLUMINIO TEFLONATA SPECIALE PER VERDURE** TEFLON COATED ALUMINUM SPECIAL GRID FOR VEGETABLES	113,00

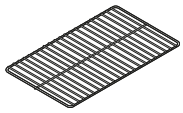


Code	Description	€
091949	**GRIGLIA INOX PER SPIEDINI** STAINLESS STEEL BAKING GRID FOR SKEWERS	107,00

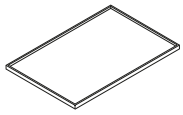
Code	Description	€
091950	**GRIGLIA ALLUMINIO TEFLONATA SPECIALE PER CARNE E PESCE** ALUMINUM TEFLON COATED SPECIAL GRID FOR MEAT AND FISH	266,00



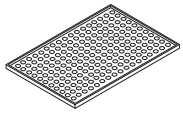
Code	Description	€
9037	**GRIGLIA CROMATA (600X400 MM)** CHROME-PLATED GRID (600X400 MM)	38,00



Code	Description	€
9055	**GRIGLIA INOX GN1/1** GN1/1 STAINLESS STEEL GRID	61,00



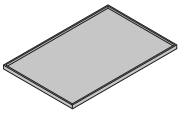
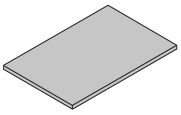
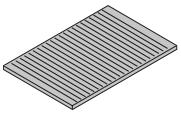
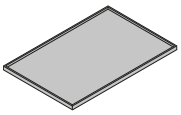
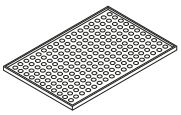
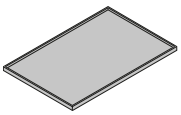
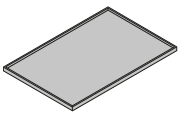
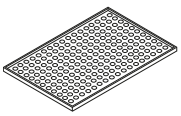
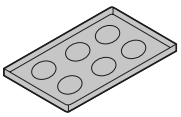
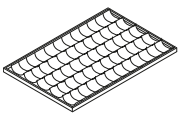
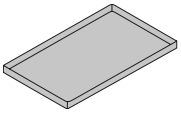
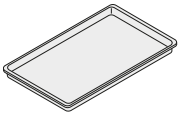
Code	Description	€
9041	**TEGLIA LISCIA IN ALLUMINIO 600X400 H=20 MM** ALUMINIUM SMOOTH BAKING TRAY 600X400 H=20 MM	56,00



Code	Description	€
9045	**TEGLIA FORATA IN ALLUMINIO 600X400 H=65 MM** ALUMINUM BAKING TRAY WITH HOLES	68,00

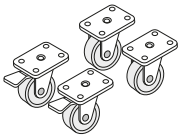
33080 PORCIA ITALY - VIA TORRICELLI 1
Tel: +39.0434.920110 - Fax: +39.434.920422
tecnoinox@tecnoinox.it
www.tecnoinox.it

ACCESSORI TECNODUAL M SERIES | TECNODUAL M SERIES ACCESSORIES

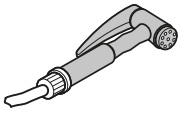
	Code	Description	€
	951917	**TEGLIA IN ALLUMINIO AD ACCUMULO DI CALORE PER PIZZA GN11** ALUMINUM TRAY WITH HEAT RETENTION FOR PIZZA GN11	265,00
	951933	**TEGLIA IN ALLUMINIO AD ACCUMULO DI CALORE TEFLONATA LISCIA** ALUMINUM SMOOTH TEFLON COATED TRAY WITH HEAT RETENTION	282,00
	951934	**TEGLIA IN ALLUMINIO AD ACCUMULO DI CALORE TEFLONATA RIGATA** ALUMINUM RIBBED TEFLON COATED TRAY WITH HEAT RETENTION	336,00
	951953	**TEGLIA ALLUMINIO TEFLONATA GN1/1** TEFLON-COATED ALUMINUM TRAY GN1/1	133,00
	951954	**TEGLIA ALLUMINIO TEFLONATA FORATA GN1/1** PREFORATED TEFLON-COATED ALUMINUM TRAY GN1/1	144,00
	961910	**TEGLIA AD ACCUMULO CALORE IN ALLUMINIOPER PIZZA 600X400 MM** ALUMINUM TRAY WITH HEAT RETENTION FORPIZZA 600X400 MM	299,00
	961950	**TEGLIA ALLUMINIO TEFLONATA 600X400 MM** TEFLON-COATED ALUMINUM TRAY 600X400 MM	142,00
	961951	**TEGLIA ALLUMINIO TEFLONATA FORATA 600X400 MM** PERFORATED TEFLON-COATED ALUMINUM TRAY 600X400 MM	151,00
	091951	**TEGLIA IN ALLUMINIO TEFLONATA FRITTATINE** ALUMINUM TEFLON COATED TRAY FOR EGGS AND OMELETTES	167,00
	9046	**TEGLIA IN ALLUMINIO PER BAGUETTE** ALUMINUM BAGUETTES BAKING TRAY	82,00
	091952	**TEGLIA IN ALLUMINIO TEFLONATA LISCIAH=20 MM** ALUMINUM SMOOTH TEFLON COATED TRAY H=20 MM	97,00
	091953	**TEGLIA IN ALLUMINIO TEFLONATA LISCIA H=40 MM** ALUMINUM SMOOTH TEFLON COATED TRAY H=40 MM	113,00
	091954	**TEGLIA IN ALLUMINIO TEFLONATA LISCIA H=65 MM** ALUMINUM SMOOTH TEFLON COATED TRAY H 65 MM	125,00
	9059	**TEGLIA SMALTATA GN1/1 H=20 MM** GN1/1 ENAMELLED BACKING TRAY H=20 MM	118,00
	9060	**TEGLIA SMALTATA GN1/1 H=40 MM** GN1/1 ENAMELLED BACKING TRAY H=40 MM	130,00

33080 PORCIA ITALY - VIA TORRICELLI 1
Tel: +39.0434.920110 - Fax: +39.434.920422
tecnoinox@tecnoinox.it
www.tecnoinox.it

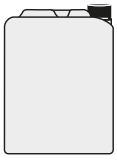
ACCESSORI TECNODUAL M SERIES | TECNODUAL M SERIES ACCESSORIES



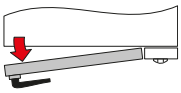
Code	Description	€
951983	**KIT RUOTE PER BASE FORNO** WHEELS KIT FOR OVENS BASE	145,00



Code	Description	€
951912	**DOCCIA LATERALE ESTERNA** EXTERNAL SHOWER	197,00



Code	Description	€
951915	**DETERGENTE ALCALINO IN TANICA 10 LT PER FORNI** ALKALINE DETERGENT TANK 10 LT FOR OVENS	93,00



Code	Description	€
XXXXXXS	**PORTA FORNO AD APERTURA SINISTRA ESCLUSI FORNI 16/20 TEGLIE - DA RICHIEDERE IN FASE DI ORDINE** OVEN LEFT OPENING DOOR 16/20 TRAYS OVENS EXCLUDEDTO BE REQUESTED WHEN ORDERING	384,00

A TOUCH OF INNOVATION

TAP pastry

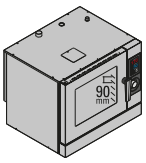
Marc Sadler Design

33080 PORCIA ITALY - VIA TORRICELLI 1
Tel: +39.0434.920110 - Fax: +39.434.920422
tecnoinox@tecnoinox.it
www.tecnoinox.it

TAP PASTRY | TAP PASTRY

TAP PASTRY FORNO ELETTRICO PASTICCERIA CON TOUCH SCREEN, VAPORE DIRETTO, 5 TEGLIE (600X400) MM, SONDA AL CUORE, LAVAGGIO
TAP PASTRY ELECTRIC OVEN FOR PASTRY WITHTOUCH SCREEN, DIRECT STEAM, 5 TRAYS (600X400) MM WITH CORE PROBE AND AUTOMATIC WASHING

CERTIFICATO/CERTIFICATED: **CE**



Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³	€
964613	EFP05T	10,25	380-415 3N~ Hz 50/60	96 *Inch* 37.8	79,5 *Inch* 31.1	74 *Inch* 29.1	134.2	0.98	**9.881,00**

TAP PASTRY FORNO ELETTRICO PASTICCERIA CON TOUCH SCREEN, VAPORE DIRETTO, 8 TEGLIE (600X400) MM, SONDA AL CUORE, LAVAGGIO
TAP PASTRY ELECTRIC OVEN FOR PASTRY WITH TOUCH SCREEN, DIRECT STEAM, 8 TRAYS (600X400) MM WITH CORE PROBE AND AUTOMATIC WASHING

CERTIFICATO/CERTIFICATED: **CE**

Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³	€
964614	EFP08T	20,5	380-415 3N~ Hz 50/60	96 *Inch* 37.8	79,5 *Inch* 31.1	102 *Inch* 40.2	140.0	1.22	**12.947,00**

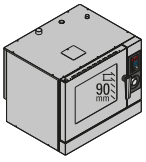
TAP PASTRY FORNO ELETTRICO PASTICCERIA CON TOUCH SCREEN, VAPORE DIRETTO, CARRELLO PORTATEGLIE 16 TEGLIE (600X400) MM, SONDA AL CUORE, LAVAGGIO - UTILIZZABILE CON CARRELLO GN1/1 20 TEGLIE
TAP PASTRY ELECTRIC OVEN FOR PASTRY WITH TOUCHE SCREEN, DIRECT STEAM, WITH 16 TRAYS RACK TROLLEY FOR (600X400) MM TRAYS WITH CORE PROBE AND AUTOMATIC WASHING - GN1/1 20 TRAYS RACK TROLLEY CAN BE USED

CERTIFICATO/CERTIFICATED: **CE**

Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³	€
964615	EFP16T	41	380-415 3N~ Hz 50/60	100 *Inch* 39.4	80 *Inch* 31.5	186 *Inch* 73.2	302.8	2.22	**21.838,00**

TAP PASTRY FORNO GAS PASTICCERIA CON TOUTOUCH SCREEN, VAPORE DIRETTO, 5 TEGLIE (600X400) MM, SONDA AL CUORE, LAVAGGIO
TAP PASTRY GAS OVEN FOR PASTRY WITH TOUCH SCREEN, DIRCT STEAM, 5 TRAYS (600X400) MM WITH CORE PROBE AND AUTOMATIC WASHING

CERTIFICATO/CERTIFICATED: **CE GAR** **SASO**



Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³	€
964305	GFP05T	13 + 0,5	220-240 ~ Hz 50/60	96 *Inch* 37.8	87,5 *Inch* 34.3	74 *Inch* 29.1	134.2	0.98	**11.827,00**

33080 PORCIA ITALY - VIA TORRICELLI 1
Tel: +39.0434.920110 - Fax: +39.434.920422
tecnoinox@tecnoinox.it
www.tecnoinox.it

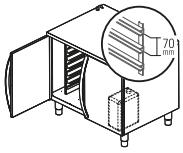
TAP PASTRY | TAP PASTRY

TAP PASTRY FORNO GAS PASTICCERIA CON TOUCH SCREEN, VAPORE DIRETTO, 8 TEGLIE (600X400) MM, SONDA AL CUORE, LAVAGGIO
TAP PASTRY GAS OVEN FOR PASTRY WITH TOUCH SCREEN, DIRECT STEAM, 8 TRAYS (600X400) MM WITH CORE PROBE AND AUTOMATIC WASHING

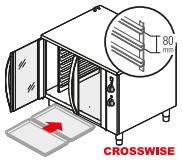
CERTIFICATO/CERTIFICATED: **CE GAR** **SASO**

Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³	€
		23 + 0,5	220-240 ~ Hz 50/60	96	87,5	102	140.0	1.22	
964306	GFP08T			*Inch* 37.8	*Inch* 34.3	*Inch* 40.2			**15.475,00**

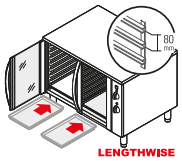
ACCESSORI TAP PASTRY | TAP PASTRY ACCESSORIES



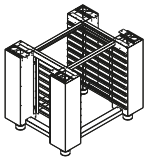
Code	Description	€
961937	**ARMADIO NEUTRO CON PORTA TEGLIE E PORTA DETERGENTE PER FORNI PASTICCERIA** CLOSED CABINET WITH SIDE RUNNERS AND DETERGENT TANK SUPPORT FOR PASTRY OVENS	**1.863,00**



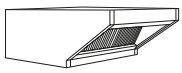
Code	Description	€
961938	**ARMADIO UMIDIFICATO (INIEZIONE ACQUA) CROSSWISE CON PORTE VETRO, 14 TEGLIE PER FORNI PASTICCERIA** CROSSWISE HUMIDIFIED (WATER INJECTION) CABINET WITH GLASS DOOR, 14 TRAYS FOR PASTRY OVENS	**2.268,00**



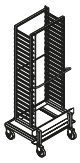
Code	Description	€
961939	**ARMADIO UMIDIFICATO (INIEZIONE ACQUA) LENGHTWISE CON PORTE VETRO, 14 TEGLIE PER FORNI PASTICCERIA** LENGTHWISE HUMIDIFIED (WATER INJECTION) CABINET WITH GLASS DOOR, 14 TRAYS FOR PASTRY OVENS	**2.659,00**



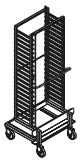
Code	Description	€
961941	**BASE CON PORTA TEGLIE PER FORNI PASTICCERIA TAP** BASE WITH SIDE RUNNERS FOR TAP PASTRY OVENS	**1.123,00**



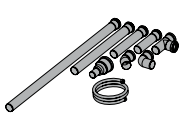
Code	Description	€
961936	**CAPPA ASPIRANTE A CONDENSAZIONE PER FORNI PASTICCERIA TAP, MOTORE 230V, 50/60HZ,0.25KW** CONDENSING EXTRACTOR HOOD FOR TAP PASTRYOVENS, 230V, 50/60HZ, 0.25 KW MOTOR	**2.684,00**



Code	Description	€
951942	**CARRELLO 20 TEGLIE GN1/1** 20XGN1/1 TRAYS RACK TROLLEY 20XGN1/1	**1.880,00**



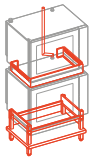
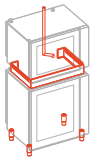
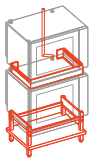
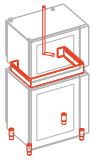
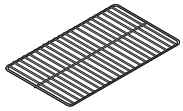
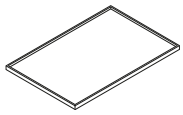
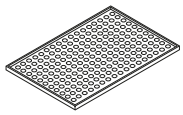
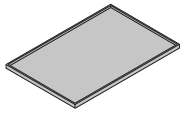
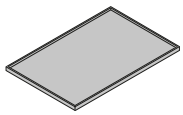
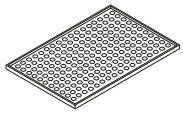
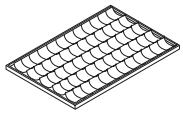
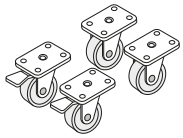
Code	Description	€
961942	**CARRELLO 16 TEGLIE (600X400) MM** 16X(600X400) MM TRAYS TRAY RACK TROLLEY	**1.903,00**



Code	Description	€
951961	**KIT TUBI E RACCORDI PER CARICO E SCARICO ACQUA FORNI** PIPING KIT FOR WATER INLET AND OUTLET	**159,00**

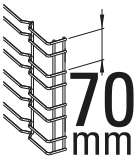
33080 PORCIA ITALY - VIA TORRICELLI 1
Tel: +39.0434.920110 - Fax: +39.434.920422
tecnoinox@tecnoinox.it
www.tecnoinox.it

ACCESSORI TAP PASTRY | TAP PASTRY ACCESSORIES

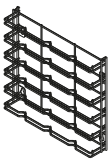
	Code	Description	€
	961944	**KIT SOVRAPPOSIZIONE PER FORNI ELETTRICI TAP 2X5 TEGLIE** STACKING KIT FOR 2X5 TRAYS TAP PASTRY ELECTRIC OVEN	728,00
	961945	**KIT SOVRAPPOSIZIONE PER FORNI TAP PASTRYELETTRICI 1X5 TEGLIE E 1X8 TEGLIE** STACKING KIT FOR 1X5 TRAYS AND 1X8 TRAYSTAP PASTRY ELECTRIC OVENS	446,00
	961956	**KIT SOVRAPPOSIZIONE PER FORNI GAS TAP PASTRY 1X5 E 1X5 TEGLIE** STACKING KIT FOR 1X5 AND 1X5 TRAYS GAS TRAYS GAS TAP PASTRY OVENS	867,00
	961957	**KIT SOVRAPPOSIZIONE PER FORNI GAS TAP PASTRY 1X8 E 1X5 TEGLIE** STACKING KIT FOR 1X8 AND 1X5 TRAYS GAS TAP PASTRY OVENS	583,00
	9037	**GRIGLIA CROMATA (600X400 MM)** CHROME-PLATED GRID (600X400 MM)	38,00
	9041	**TEGLIA LISCIA IN ALLUMINIO 600X400 H=20 MM** ALUMINIUM SMOOTH BAKING TRAY 600X400 H=20 MM	56,00
	9045	**TEGLIA FORATA IN ALLUMINIO 600X400 H=65 MM** ALUMINUM BAKING TRAY WITH HOLES	68,00
	961910	**TEGLIA AD ACCUMULO CALORE IN ALLUMINIO PER PIZZA 600X400 MM** ALUMINUM TRAY WITH HEAT RETENTION FOR PIZZA 600X400 CM	299,00
	961950	**TEGLIA ALLUMINIO TEFLONATA 600X400 MM** TEFLON-COATED ALUMINUM TRAY 600X400 MM	142,00
	961951	**TEGLIA ALLUMINIO TEFLONATA FORATA 600X400 MM** PERFORATED TEFLON-COATED ALUMINUM TRAY 600X400 MM	151,00
	9046	**TEGLIA IN ALLUMINIO PER BAGUETTE** ALUMINUM BAGUETTES BAKING TRAY	82,00
	951945	**KIT RUOTE PER BASE FORNO** WHEEL KIT FOR OVEN BASES	167,00

33080 PORCIA ITALY - VIA TORRICELLI 1
Tel: +39.0434.920110 - Fax: +39.434.920422
tecnoinox@tecnoinox.it
www.tecnoinox.it

ACCESSORI TAP PASTRY | TAP PASTRY ACCESSORIES

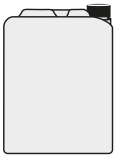


Code	Description	€
961912	**COPPIA REGGITEGLIE 6 TEGLIE PASSO 70 MM PER EFP05** PAIR OF 6X70 MM SPACED SIDE RUNNERS FOR EFP05	176,00
961913	**COPPIA REGGITEGLIE 10 TEGLIE PASSO 70 MM PER EFP08** PAIR OF 10 TRAYS 70 MM SPACED SIDE RUNNERS FOR EFP08	235,00

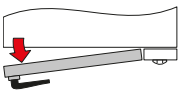


Code	Description	€
961946	**COPPIA REGGITEGLIE 6 TEGLIE GN1/1 E 600X400 MM PASSO 70 MM PER EFP05T** PAIR OF 6X70 MM SPACED SIDE RUNNERS FOR EFP05T - SUITABLE FOR GN1/1 AND 600X400 TRAYS - ONLY FOR EFP05T	247,00
961947	**COPPIA REGGITEGLIE 10 TEGLIE GN1/1 E 600X400 MM PASSO 70 MM PER EFP08T** PAIR OF 10X70 MM SPACED SIDE RUNNERS-SUITABLE FOR GN1/1 AND 600X400 TRAYS - ONLY FOR EFP08T	321,00

Code	Description	€
951950	**SONDA AL CUORE AD AGO PER SOTTOVUOTO** NEEDLE CORE PROBE FOR SOUSVIDE COOKING	297,00



Code	Description	€
951915	**DETERGENTE ALCALINO IN TANICA 10 LT PER FORNI** ALKALINE DETERGENT TANK 10 LT FOR OVENS	93,00
951947	**DISINCROSTANTE BOILER 10 LT** BOILER DESCALER 10 LT	119,00



Code	Description	€
TXXXXXS	**PORTA FORNO TAP AD APERTURA SINISTRA ESCLUSI FORNI 16/20 TEGLIE DA RICHIEDERE IN FASE D'ORDINE** TAP OVEN - LEFT OPENING DOOR EXCEPT 16/20 TRAYS OVENSTO BE REQUESTED WHEN ORDERING	506,00

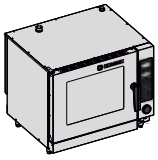
TECNO BAKE

33080 PORCIA ITALY - VIA TORRICELLI 1
Tel: +39.0434.920110 - Fax: +39.434.920422
tecnoinox@tecnoinox.it
www.tecnoinox.it

TECNOBAKE D SERIES | TECNOBAKE D SERIES

TECNOBAKE SERIE D FORNO ELETTRICO PASTICCERIA, VAPORE DIRETTO, ELETTRONICO, PROGRAMMABILE, 5 TEGLIE (600X400) MM
TECNOBAKE D SERIES ELECTRIC PASTRY OVEN,DIRECT STEAM, ELECTRONIC CONTROL, 5X(600X400) MM TRAYS

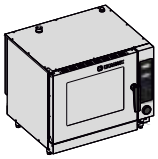
CERTIFICATO/CERTIFICATED: **CE**



Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³	€
962641	EOP05D	8,25	380-415 3N~ Hz 50/60	93 *Inch* 36.6	78,5 *Inch* 30.7	74 *Inch* 29.1	107.0	0.94	**5.072,00**

TECNOBAKE SERIE D FORNO ELETTRICO PASTICCERIA, VAPORE DIRETTO, ELETTRONICO, PROGRAMMABILE, 5 TEGLIE (600X400) MM CON SONDA AL CUORE E LAVAGGIO AUTOMATICO
TECNOBAKE D SERIES ELECTRIC PASTRY OVEN,DIRECT STEAM, ELECTRONIC CONTROL, 5X(600X400) MM TRAYS, CORE PROBE AND AUTOMATIC WASHING

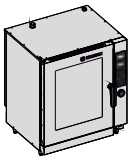
CERTIFICATO/CERTIFICATED: **CE**



Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³	€
964641	EOP05DSL	8,25	380-415 3N~ Hz 50/60	93 *Inch* 36.6	78,5 *Inch* 30.7	74 *Inch* 29.1	80.0	0.90	**5.988,00**

TECNOBAKE SERIE D FORNO ELETTRICO PASTICCERIA, VAPORE DIRETTO, CONTROLLO ELETTRONICO, PROGRAMMABILE, 8 TEGLIE (600X400) MM
TECNOBAKE D SERIES ELECTRIC PASTRY OVEN, DIRECT STEAM, ELECTRONIC CONTROL, 8X(600X400) MM TRAYS

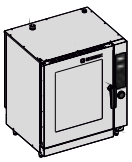
CERTIFICATO/CERTIFICATED: **CE**



Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³	€
962642	EOP08D	16,5	380-415 3N~ Hz 50/60	93 *Inch* 36.6	78,5 *Inch* 30.7	102 *Inch* 40.2	124.0	1.17	**6.213,00**

TECNOBAKE SERIE D FORNO ELETTRICO PASTICCERIA, VAPORE DIRETTO, ELETTRONICO, PROGRAMMABILE, 8 TEGLIE (600X400) MM CON SONDA AL CUORE E LAVAGGIO AUTOMATICO
TECNOBAKE D SERIES ELETRIC PASTRY OVEN, ELECTRONIC CONTROL, 8X(600X400) MM TRAYS CORE PROBE AND AUTOMATIC WASHING

CERTIFICATO/CERTIFICATED: **CE**



Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³	€
964642	EOP08DSL	16,5	380-415 3N~ Hz 50/60	93 *Inch* 36.6	78,5 *Inch* 30.7	102 *Inch* 40.2	124.0	1.17	**7.134,00**

33080 PORCIA ITALY - VIA TORRICELLI 1
Tel: +39.0434.920110 - Fax: +39.434.920422
tecnoinox@tecnoinox.it
www.tecnoinox.it

TECNOBAKE D SERIES | TECNOBAKE D SERIES

TECNOBAKE SERIE D FORNO ELETTRICO PASTICCERIA, VAPORE DIRETTO, CONTROLLO ELETTRONICO, PROGRAMMABILE, 16 TEGLIE (600X400) MM CON SONDA AL CUORE E LAVAGGIO AUTOMATICO

TECNOBAKE D SERIES ELECTRIC PASTRY OVEN, DIRECT STEAM, ELECTRONIC CONTROL, WITH16 TRAYS RACK TROLLEY FOR (600X400) MM TRAYS WITH CORE PROBE, AUTOMATIC WASHING GN1/1 20 TRAYS RACK TROLLEY CAN BE USED

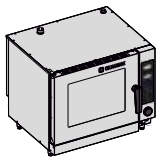
CERTIFICATO/CERTIFICATED: **CE**

Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³	€
964618	EFP16DSL	41	380-415 3N~ Hz 50/60	100 / Inch 39.4	80 / Inch 31.5	186 / Inch 73.2	292.0	2.22	**14.014,00**

TECNOBAKE SERIE D FORNO GAS PASTICCERIA, VAPORE DIRETTO, ELETTRONICO, PROGRAMMABILE 5 TEGLIE (600X400) MM

TECNOBAKE D SERIES GAS PASTRY OVEN, DIRECT STEAM, ELECTRONIC CONTROL, 5X(600X400) MM TRAYS

CERTIFICATO/CERTIFICATED: **CE GAR SASO**

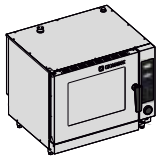


Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³	€
962341	GOP05D	10 + 0,25	220-240 ~ Hz 50/60	93 / Inch 36.6	78,5 / Inch 30.7	74 / Inch 29.1	113.0	0.90	**6.682,00**

TECNOBAKE SERIE D FORNO GAS PASTICCERIA, VAPORE DIRETTO, ELETTRONICO, PROGRAMMABILE, 5 TEGLIE (600X400) MM CON SONDA AL CUORE E LAVAGGIO AUTOMATICO

TECNOBAKE D SERIES GAS PASTRY OVEN, DIRECT STEAM, ELECTRONIC CONTROL, 5X(600X400) MM TRAYS, CORE PROBE AND AUTOMATIC WASHING

CERTIFICATO/CERTIFICATED: **CE GAR SASO**

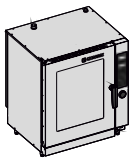


Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³	€
964341	GOP05DSL	10 + 0,25	220-240 ~ Hz 50/60	93 / Inch 36.6	78,5 / Inch 30.7	74 / Inch 29.1	113.0	0.90	**7.608,00**

TECNOBAKE SERIE D FORNO GAS PASTICCERIA, VAPORE DIRETTO, ELETTRONICO, PROGRAMMABILE, 8 TEGLIE (600X400) MM

TECNOBAKE D SERIES GAS PASTRY OVEN, DIRECT STEAM, ELECTRONIC CONTROL, 8X(600X400) MM TRAYS

CERTIFICATO/CERTIFICATED: **CE GAR SASO**



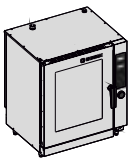
Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³	€
962342	GOP08D	19 + 0,5	220-240 ~ Hz 50/60	93 / Inch 36.6	78,5 / Inch 30.7	102 / Inch 40.2	146.0	1.17	**8.171,00**

33080 PORCIA ITALY - VIA TORRICELLI 1
Tel: +39.0434.920110 - Fax: +39.434.920422
tecnoinox@tecnoinox.it
www.tecnoinox.it

TECNOBAKE D SERIES | TECNOBAKE D SERIES

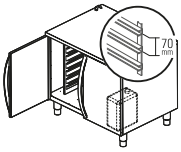
TECNOBAKE SERIE D FORNO GAS PASTICCERIA, VAPORE DIRETTO, ELETTRONICO, PROGRAMMABILE, 8 TEGLIE (600X400) MM CON SONDA AL CUORE E LAVAGGIO AUTOMATICO
TECNOBAKE D SERIES GAS PASTRY OVEN, DIRECT STEAM, ELECTRONIC CONTROL, 8X(600X400) MM TRAYS, CORE PROBE AND AUTOMATIC WASHING

CERTIFICATO/CERTIFICATED: **CE GAR SASO**

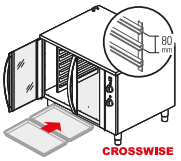


Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³	€
964342	GOP08DSL	19 + 0,5	220-240 ~ Hz 50/60	93 Inch 36.6	78,5 Inch 30.7	102 Inch 40.2	158.8	1.13	**9.091,00**

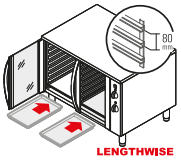
ACCESSORI TECNOBAKE D SERIES | TECNOBAKE D SERIES ACCESSORIES



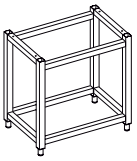
Code	Description	€
961937	**ARMADIO NEUTRO CON PORTA TEGLIE E PORTA DETERGENTE PER FORNI PASTICCERIA** CLOSED CABINET WITH SIDE RUNNERS AND DETERGENT TANK SUPPORT FOR PASTRY OVENS	**1.863,00**



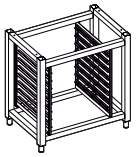
Code	Description	€
961938	**ARMADIO UMIDIFICATO (INIEZIONE ACQUA) CROSSWISE CON PORTE VETRO, 14 TEGLIE PER FORNI PASTICCERIA** CROSSWISE HUMIDIFIED (WATER INJECTION) CABINET WITH GLASS DOOR, 14 TRAYS FOR PASTRY OVENS	**2.268,00**



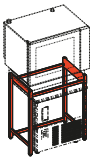
Code	Description	€
961939	**ARMADIO UMIDIFICATO (INIEZIONE ACQUA) LENGHTWISE CON PORTE VETRO, 14 TEGLIE PER FORNI PASTICCERIA** LENGTHWISE HUMIDIFIED (WATER INJECTION) CABINET WITH GLASS DOOR, 14 TRAYS FOR PASTRY OVENS	**2.659,00**



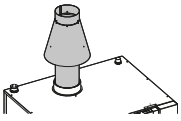
Code	Description	€
961973	**BASE PER FORNI TECNOBAKE 5 E 8 TEGLIE O TECNODUAL 6 E 10 TEGLIE** BASE FOR 5 AND 8 TRAYS TECNOBAKE OR 6 AND 10 TRAYS TECNODUAL OVENS	**629,00**



Code	Description	€
961974	**BASE CON PORTA TEGLIE PER FORNITECNOBAKE 5 E 8 TEGLIE** BASE WITH SIDE RUNNERS FOR 5 AND 8 TRAYS TECNOBAKE OVENS	**772,00**



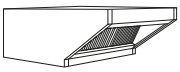
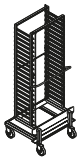
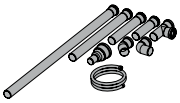
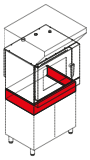
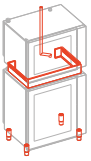
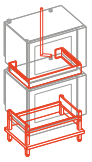
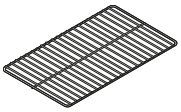
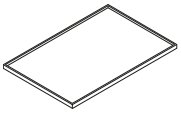
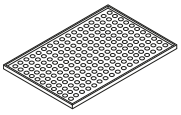
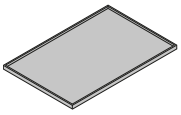
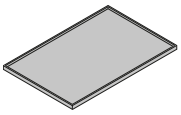
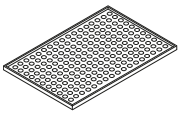
Code	Description	€
961978	**BASE PER FORNI TECNOBAKE E TECNODUAL SU ABBATTITORE 5 TEGLIE** BASE FOR TECNOBAKE AND TECNODUAL OVENS ON A 5 TRAYS BLAST FREEZER	**596,00**



Code	Description	€
951935	**CAMINO ANTIVENTO FORNI TECNOCOMBI A GAS** DRAUGHT DIVERTER FOR TECNOCOMBI GAS OVENS	**214,00**

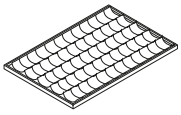
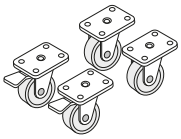
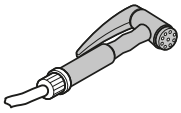
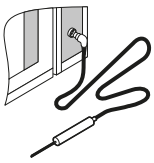
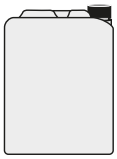
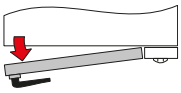
33080 PORCIA ITALY - VIA TORRICELLI 1
Tel: +39.0434.920110 - Fax: +39.434.920422
tecnoinox@tecnoinox.it
www.tecnoinox.it

ACCESSORI TECNOBAKE D SERIES | TECNOBAKE D SERIES ACCESSORIES

	Code	Description	€
	961971	**CAPPA ASPIRANTE A CONDENSAZIONE KFPC PER FORNI TECNOBAKE 5 E 8 TEGLIE O TECNODUAL 6 E 10 TEGLIE, MOTORE 230V, 50/60HZ, 0.25KW** CONDENSING EXTRACTOR HOOD KFPC FOR 5 AND 8 TRAYS TECNOBAKE OR 6 AND 10 TRAYS TECNODUAL OVENS, 230V, 50/60HZ, 0.25KW MOTOR	2.564,00
	961942	**CARRELLO 16 TEGLIE (600X400) MM** 16X(600X400) MM TRAYS TRAY RACK TROLLEY	1.903,00
	951961	**KIT TUBI E RACCORDI PER CARICO E SCARICO ACQUA FORNI** PIPING KIT FOR WATER INLET AND OUTLET	159,00
	961972	**TAMPONAMENTO PER FORNO TECNOBAKE O TECNODUAL 5 TEGLIE CON CAPPA SU ARMADIO CALDO, NEUTRO, UMIDIFICATO O BASE** COVERING PANEL FOR 5 TRAYS TECNOBAKE OR TECNODUAL OVENS WITH HOOD ON BASE OR HOT CUPBOARD, CUPBOARD OR HUMIFIED CABINET	237,00
	961975	**KIT SOVRAPPOSIZIONE PER FORNI ELETTRICI TECNOBAKE 1X5 TEGLIE E 1X8 TEGLIE O TECNODUAL 1X6 TEGLIE E 1X10 TEGLIE** STACKING KIT FOR 1X5 TRAYS AND 1X8 TRAYS ELECTRIC TECNOBAKE OVEN OR 1X6 TRAYS AND 1X10 TRAYS ELECTRIC TECNODUAL OVEN	446,00
	961976	**KIT SOVRAPPOSIZIONE PER FORNI ELETTRICI TECNOBAKE 2X5 TEGLIE O TECNODUAL 2X6 TEGLIE** STACKING KIT FOR 2X5 TRAYS ELECTRIC TECNOBAKE OVENS OR 2X6 TRAYS ELECTRIC TECNODUAL OVENS	669,00
	9037	**GRIGLIA CROMATA (600X400 MM)** CHROME-PLATED GRID (600X400 MM)	38,00
	9041	**TEGLIA LISCIA IN ALLUMINIO 600X400 H=20 MM** ALUMINIUM SMOOTH BAKING TRAY 600X400 H=20 MM	56,00
	9045	**TEGLIA FORATA IN ALLUMINIO 600X400 H=65 MM** ALUMINUM BAKING TRAY WITH HOLES	68,00
	961910	**TEGLIA AD ACCUMULO CALORE IN ALLUMINIOPER PIZZA 600X400 MM** ALUMINUM TRAY WITH HEAT RETENTION FORPIZZA 600X400 MM	299,00
	961950	**TEGLIA ALLUMINIO TEFLONATA 600X400 MM** TEFLON-COATED ALUMINUM TRAY 600X400 MM	142,00
	961951	**TEGLIA ALLUMINIO TEFLONATA FORATA 600X400 MM** PERFORATED TEFLON-COATED ALUMINUM TRAY 600X400 MM	151,00

33080 PORCIA ITALY - VIA TORRICELLI 1
Tel: +39.0434.920110 - Fax: +39.434.920422
tecnoinox@tecnoinox.it
www.tecnoinox.it

ACCESSORI TECNOBAKE D SERIES | TECNOBAKE D SERIES ACCESSORIES

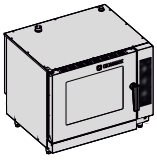
	Code	Description	€
	9046	**TEGLIA IN ALLUMINIO PER BAGUETTE** ALUMINUM BAGUETTES BAKING TRAY	82,00
	951983	**KIT RUOTE PER BASE FORNO** WHEELS KIT FOR OVENS BASE	145,00
	951912	**DOCCIA LATERALE ESTERNA** EXTERNAL SHOWER	197,00
	951913	**SONDA AL CUORE AD AGO PER SOTTOVUOTO E PICCOLE PEZZATURE** NEEDLE CORE PROBE FOR CHOPS AND SOUSVIDE COOKING	214,00
	951950	**SONDA AL CUORE AD AGO PER SOTTOVUOTO** NEEDLE CORE PROBE FOR SOUSVIDE COOKING	297,00
	951915	**DETERGENTE ALCALINO IN TANICA 10 LT PER FORNI** ALKALINE DETERGENT TANK 10 LT FOR OVENS	93,00
	XXXXXXS	**PORTA FORNO AD APERTURA SINISTRA ESCLUSI FORNI 16/20 TEGLIE - DA RICHIEDERE IN FASE DI ORDINE** OVEN LEFT OPENING DOOR 16/20 TRAYS OVENS EXCLUDEDTO BE REQUESTED WHEN ORDERING	384,00

33080 PORCIA ITALY - VIA TORRICELLI 1
Tel: +39.0434.920110 - Fax: +39.434.920422
tecnoinox@tecnoinox.it
www.tecnoinox.it

TECNOBAKE M SERIES | TECNOBAKE M SERIES

TECNOBAKE SERIE M FORNO ELETTRICO PASTICCERIA, VAPORE DIRETTO, ELETTROMECCANICO, 5 TEGLIE (600X400) MM
TECNOBAKE M SERIES ELECTRIC PASTRY OVEN, DIRECT STEAM, ELECTROMECHANICAL CONTROL, 5X(600X400) MM TRAYS

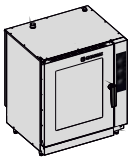
CERTIFICATO/CERTIFICATED: **CE**



Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³	€
		8,25	400 3N ~ Hz 50	93 / Inch 36.6	78,5 / Inch 30.7	74 / Inch 29.1	80.0	0.90	
961641	EOP05M								**4.400,00**

TECNOBAKE SERIE M FORNO ELETTRICO PASTICCERIA, VAPORE DIRETTO, ELETTROMECCANICO, 8 TEGLIE (600X400) MM
TECNOBAKE M SERIES ELECTRIC PASTRY OVEN, DIRECT STEAM, ELECTROMECHANICAL CONTROL, 8X(600X400) MM TRAYS

CERTIFICATO/CERTIFICATED: **CE**



Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³	€
		16,5	400 3N ~ Hz 50	93 / Inch 36.6	78,5 / Inch 30.7	102 / Inch 40.2	124.0	1.17	
961642	EOP08M								**5.326,00**

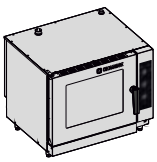
TECNOBAKE SERIE M FORNO ELETTROMECCANICO PASTICCERIA, VAPORE DIRETTO, 16 TEGLIE(600X400) MM
TECNOBAKE M SERIES ELECTRIC PASTRY OVEN, DIRECT STEAM, ELECTROMECHANICAL, WITH 16 TRAYS RACK TROLLEY FOR (600X400) MM TRAYS - GN1/1 20 TRAYS RACK TROLLEY CAN BE USED

CERTIFICATO/CERTIFICATED: **CE**

Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³	€
		41	400 3N ~ Hz 50	100 / Inch 39.4	80 / Inch 31.5	186 / Inch 73.2	292.0	2.22	
964619	EFP16M								**13.220,00**

TECNOBAKE SERIE M FORNO GAS PASTICCERIA, VAPORE DIRETTO, ELETTROMECCANICO, 5 TEGLIE (600X400) MM
TECNOBAKE M SERIES GAS PASTRY OVEN, DIRECT STEAM, ELECTROMECHANICAL CONTROL, 5X(600X400) MM TRAYS

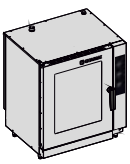
CERTIFICATO/CERTIFICATED: **CE GAR**



Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³	€
		10 + 0,25	230 ~ Hz 50	93 / Inch 36.6	78,5 / Inch 30.7	74 / Inch 29.1	113.0	0.90	
961341	GOP05M								**5.711,00**

TECNOBAKE SERIE M FORNO GAS PASTICCERIA, VAPORE DIRETTO, ELETTROMECCANICO, 8 TEGLIE (600X400) MM
TECNOBAKE M SERIES GAS PASTRY OVEN, DIRECT STEAM, ELECTROMECHANICAL CONTROL, 8X(600X400) MM TRAYS

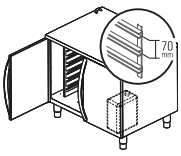
CERTIFICATO/CERTIFICATED: **CE GAR**



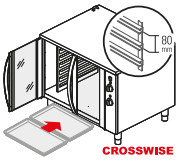
Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³	€
		19 + 0,5	230 ~ Hz 50	93 / Inch 36.6	78,5 / Inch 30.7	102 / Inch 40.2	144.8	1.20	
961342	GOP08M								**6.941,00**

33080 PORCIA ITALY - VIA TORRICELLI 1
Tel: +39.0434.920110 - Fax: +39.434.920422
tecnoinox@tecnoinox.it
www.tecnoinox.it

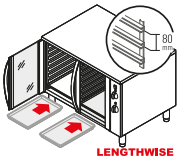
ACCESSORI TECNOBAKE M SERIES | TECNOBAKE M SERIES ACCESSORIES



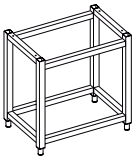
Code	Description	€
961937	**ARMADIO NEUTRO CON PORTA TEGLIE E PORTA DETERGENTE PER FORNI PASTICCERIA** CLOSED CABINET WITH SIDE RUNNERS AND DETERGENT TANK SUPPORT FOR PASTRY OVENS	1.863,00



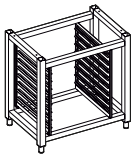
Code	Description	€
961938	**ARMADIO UMIDIFICATO (INIEZIONE ACQUA) CROSSWISE CON PORTE VETRO, 14 TEGLIE PER FORNI PASTICCERIA** CROSSWISE HUMIDIFIED (WATER INJECTION) CABINET WITH GLASS DOOR, 14 TRAYS FOR PASTRY OVENS	2.268,00



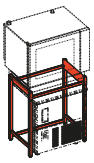
Code	Description	€
961939	**ARMADIO UMIDIFICATO (INIEZIONE ACQUA) LENGHTWISE CON PORTE VETRO, 14 TEGLIE PER FORNI PASTICCERIA** LENGTHWISE HUMIDIFIED (WATER INJECTION) CABINET WITH GLASS DOOR, 14 TRAYS FOR PASTRY OVENS	2.659,00



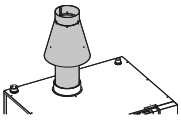
Code	Description	€
961973	**BASE PER FORNI TECNOBAKE 5 E 8 TEGLIE O TECNODUAL 6 E 10 TEGLIE** BASE FOR 5 AND 8 TRAYS TECNOBAKE OR 6 AND 10 TRAYS TECNODUAL OVENS	629,00



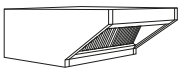
Code	Description	€
961974	**BASE CON PORTA TEGLIE PER FORNITECNOBAKE 5 E 8 TEGLIE** BASE WITH SIDE RUNNERS FOR 5 AND 8 TRAYS TECNOBAKE OVENS	772,00



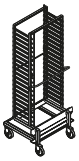
Code	Description	€
961978	**BASE PER FORNI TECNOBAKE E TECNODUAL SU ABBATTITORE 5 TEGLIE** BASE FOR TECNOBAKE AND TECNODUAL OVENS ON A 5 TRAYS BLAST FREEZER	596,00



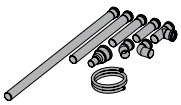
Code	Description	€
951935	**CAMINO ANTIVENTO FORNI TECNOCOMBI A GAS** DRAUGHT DIVERTER FOR TECNOCOMBI GAS OVENS	214,00



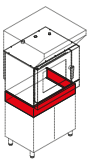
Code	Description	€
961971	**CAPPA ASPIRANTE A CONDENSAZIONE KFPC PER FORNI TECNOBAKE 5 E 8 TEGLIE O TECNODUAL 6 E 10 TEGLIE, MOTORE 230V, 50/60HZ, 0.25KW** CONDENSING EXTRACTOR HOOD KFPC FOR 5 AND 8 TRAYS TECNOBAKE OR 6 AND 10 TRAYS TECNODUAL OVENS, 230V, 50/60HZ, 0.25KW MOTOR	2.564,00



Code	Description	€
961942	**CARRELLO 16 TEGLIE (600X400) MM** 16X(600X400) MM TRAYS TRAY RACK TROLLEY	1.903,00



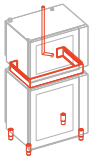
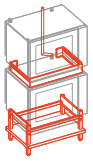
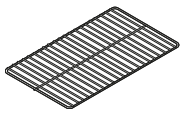
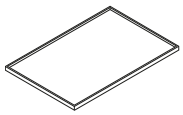
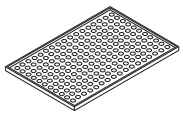
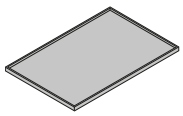
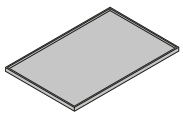
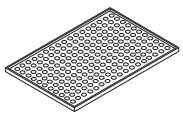
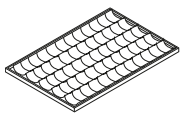
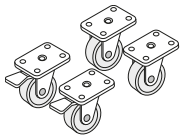
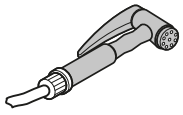
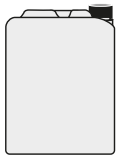
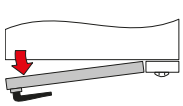
Code	Description	€
951961	**KIT TUBI E RACCORDI PER CARICO E SCARICO ACQUA FORNI** PIPING KIT FOR WATER INLET AND OUTLET	159,00



Code	Description	€
961972	**TAMPONAMENTO PER FORNO TECNOBAKE O TECNODUAL 5 TEGLIE CON CAPPA SU ARMADIO CALDO, NEUTRO, UMIDIFICATO O BASE** COVERING PANEL FOR 5 TRAYS TECNOBAKE OR TECNODUAL OVENS WITH HOOD ON BASE OR HOT CUPBOARD, CUPBOARD OR HUMIFIED CABINET	237,00

33080 PORCIA ITALY - VIA TORRICELLI 1
Tel: +39.0434.920110 - Fax: +39.434.920422
tecnoinox@tecnoinox.it
www.tecnoinox.it

ACCESSORI TECNOBAKE M SERIES | TECNOBAKE M SERIES ACCESSORIES

	Code	Description	€
	961975	**KIT SOVRAPPOSIZIONE PER FORNI ELETTRICI TECNOBAKE 1X5 TEGLIE E 1X8 TEGLIE O TECNODUAL 1X6 TEGLIE E 1X10 TEGLIE** STACKING KIT FOR 1X5 TRAYS AND 1X8 TRAYS ELECTRIC TECNOBAKE OVEN OR 1X6 TRAYS AND 1X10 TRAYS ELECTRIC TECNODUAL OVEN	446,00
	961976	**KIT SOVRAPPOSIZIONE PER FORNI ELETTRICI TECNOBAKE 2X5 TEGLIE O TECNODUAL 2X6 TEGLIE** STACKING KIT FOR 2X5 TRAYS ELECTRIC TECNOBAKE OVENS OR 2X6 TRAYS ELECTRIC TECNODUAL OVENS	669,00
	9037	**GRIGLIA CROMATA (600X400 MM)** CHROME-PLATED GRID (600X400 MM)	38,00
	9041	**TEGLIA LISCIA IN ALLUMINIO 600X400 H=20 MM** ALUMINIUM SMOOTH BAKING TRAY 600X400 H=20 MM	56,00
	9045	**TEGLIA FORATA IN ALLUMINIO 600X400 H=65 MM** ALUMINUM BAKING TRAY WITH HOLES 600X400 H=65 MM	68,00
	961910	**TEGLIA AD ACCUMULO CALORE IN ALLUMINIOPER PIZZA 600X400 MM** ALUMINUM TRAY WITH HEAT RETENTION FORPIZZA 600X400 MM	299,00
	961950	**TEGLIA ALLUMINIO TEFLONATA 600X400 MM** TEFLON-COATED ALUMINUM TRAY 600X400 MM	142,00
	961951	**TEGLIA ALLUMINIO TEFLONATA FORATA 600X400 MM** PERFORATED TEFLON-COATED ALUMINUM TRAY 600X400 MM	151,00
	9046	**TEGLIA IN ALLUMINIO PER BAGUETTE** ALUMINUM BAGUETTES BAKING TRAY	82,00
	951983	**KIT RUOTE PER BASE FORNO** WHEELS KIT FOR OVENS BASE	145,00
	951912	**DOCCIA LATERALE ESTERNA** EXTERNAL SHOWER	197,00
	951915	**DETERGENTE ALCALINO IN TANICA 10LT PER FORNI** ALKALINE DETERGENT TANK 10LT FOR OVENS	93,00
	XXXXXXS	**PORTA FORNO AD APERTURA SINISTRA ESCLUSI FORNI 16/20 TEGLIE - DA RICHIEDERE IN FASE DI ORDINE** OVEN LEFT OPENING DOOR16/20 TRAYS OVENS EXCLUDEDTO BE REQUESTED WHEN ORDERING	384,00

Forni Statici Maxi

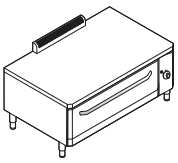
**Prodotto freestanding*

33080 PORCIA ITALY - VIA TORRICELLI 1
Tel: +39.0434.920110 - Fax: +39.434.920422
tecnoinox@tecnoinox.it
www.tecnoinox.it

STATICI MAXI | MAXI STATIC OVENS

FORNO GAS STATICO MAXI - SENZA CERTIFICAZIONE CE
MAXI STATIC GAS OVEN - NO CE CERTIFICATE

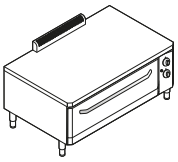
CERTIFICATO/CERTIFICATED:



Code	Model	Tot. kW	Lenght cm	Depth cm	Height cm	Kg	m³	€
		10	120	70	85	145.0	1.54	
			Inch 47.2	*Inch* 27.6	*Inch* 33.5			
213002	BF120G							**3.466,00**

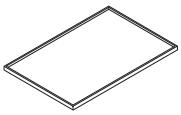
FORNO GAS STATICO MAXI CON GRILL ELETTRICO - SENZA CERTIFICAZIONE CE
MAXI STATIC GAS OVEN WITH ELECTRIC GRILL - NO CE CERTIFICATE

CERTIFICATO/CERTIFICATED:

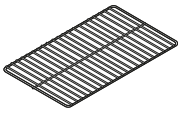


Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³	€
		10 + 3	230 ~	120	70	85	139.0	1.42	
			Hz 50/60	*Inch* 47.2	*Inch* 27.6	*Inch* 33.5			
216028	BF120GE								**3.668,00**

ACCESSORI STATICI MAXI | MAXI STATIC OVENS ACCESSORIES



Code	Description	€
9020	**TEGLIA IN ALLUMINIO PER FG60E** BAKING TRAY IN ALUMINIUM FOR FG60E	**38,00**



Code	Description	€
9021	**GRIGLIA PER FG60E** GRID FOR FG60E	**32,00**

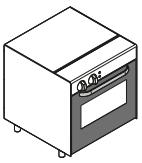
Forni Smally

33080 PORCIA ITALY - VIA TORRICELLI 1
Tel: +39.0434.920110 - Fax: +39.434.920422
tecnoinox@tecnoinox.it
www.tecnoinox.it

FORNI SMALLY | SMALLY OVENS

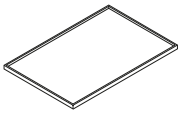
FORNO ELETTRICO SMALLY A CONVEZIONE CON 1 GRIGLIA E 1 TEGLIA
SMALLY CONVECTION ELECTRIC OVEN WITH 1 GRILL AND 1 GRID

CERTIFICATO/CERTIFICATED: **CE**

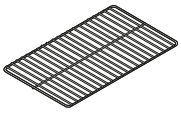


Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³	€
216033	F60E	2,5	230 ~ Hz 50/60	59,5 *Inch* 23.2	60,5 *Inch* 23.6	62 *Inch* 24.4	40.0	0.39	48H **1.004,00**

ACCESSORI FORNI SMALLY | SMALLY OVENS ACCESSORIES



Code	Description	€
9020	**TEGLIA IN ALLUMINIO PER FG60E** BAKING TRAY IN ALUMINIUM FOR FG60E	**38,00**



Code	Description	€
9021	**GRIGLIA PER FG60E** GRID FOR FG60E	**32,00**

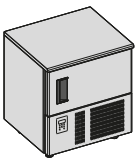
Abbattitori
Blast freezers

33080 PORCIA ITALY - VIA TORRICELLI 1
Tel: +39.0434.920110 - Fax: +39.434.920422
tecnoinox@tecnoinox.it
www.tecnoinox.it

ABBATTITORI | BLAST FREEZERS

ABBATTITORE DI TEMPERATURA 2 CICLI - 5 TEGLIE GN1/1 O 5 TEGLIE (600X400) MM, CON SONDA AL CUORE
5 GN1/1 TRAYS OR 5X(600X400) MM TRAYS 2 CYCLES BLAST CHILLER, CORE PROBE PROVIDED

CERTIFICATO/CERTIFICATED: **CE**



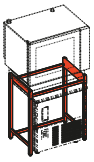
Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³	€
		1,05	230 ~	80	70	90	112.0	0.75	
			Hz	Inch	Inch	Inch			
951607	ATB05		50	31.5	27.6	35.4			**5.116,00**

ABBATTITORE DI TEMPERATURA 2 CICLI - 10 TEGLIE GN1/1 O 10 TEGLIE (600X400) MM, CON SONDA AL CUORE
10 GN1/1 TRAYS OR 10X(600X400) MM TRAYS 2 CYCLES BLAST CHILLER, CORE PROBE PROVIDED

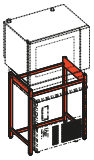
CERTIFICATO/CERTIFICATED: **CE**

Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³	€
		1,65	230 ~	80	78	170	165.0	1.38	
			Hz	Inch	Inch	Inch			
951608	ATB10		50	31.5	30.7	66.9			**8.644,00**

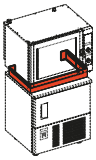
ACCESSORI ABBATTITORI | BLAST FREEZERS ACCESSORIES



Code	Description	€
951951	**BASE PER FORNI ELETTRICI TAP GN1/1 PER INSERIMENTO ABBATTITORE 5 TEGLIE** BASE FOR GN1/1 ELECTRIC TAP SUITABLE FOR INSERTING 5 TRAYS BLAST FREEZER	**614,00**
961948	**BASE PER FORNI PASTICCERIA TAP PER INSERIMENTO ABBATTITORE 5 TEGLIE** BASE FOR TAP PASTRY OVENS ON A 5 TRAYS BLAST FREEZER	**622,00**



Code	Description	€
961978	**BASE PER FORNI TECNOBAKE E TECNODUAL SU ABBATTITORE 5 TEGLIE** BASE FOR TECNOBAKE AND TECNODUAL OVENS ON A 5 TRAYS BLAST FREEZER	**596,00**



Code	Description	€
951931	**ELEMENTO DI SOVRAPPOSIZIONE FORNI GAS TECNOCOMBI 6 E 10 TEGLIE GN1/1 SU ABBATTITORI 5 TEGLIE** STACKING ELEMENT FOR 6 AND 10 GN1/1 TRAYS ELECTRIC TECNOCOMBI OVEN ON TOP OF A 5TRAYS BLAST FREEZER	**96,00**
951981	**ELEMENTO DI SOVRAPPOSIZIONE PER FORNI TECNOCOMBI 6 E 10 TEGLIE GN1/1 SU ABBATTITORI 5 TEGLIE** STACKING ELEMENT FOR 6 AND 10 GN1/1 TRAYS TECNOCOMBI OVENS ON 5 TRAYS BLAST FREEZERS	**96,00**

Armadi caldi e umidificati

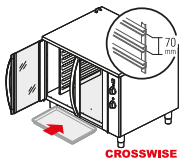
Hot cupboards and humidified cabinets

33080 PORCIA ITALY - VIA TORRICELLI 1
Tel: +39.0434.920110 - Fax: +39.434.920422
tecnoinox@tecnoinox.it
www.tecnoinox.it

ARMADI CALDI E UMIDIFICATI | HOT AND HUMIFIED CABINETS

ARMADIO CALDO CROSSWISE, PORTA TEGLIE PER FORNI GN1/1 - 7 TEGLIE CROSSWISE
CROSSWISE HOT CLOSED CABINET, SIDE RUNNERS FOR GN1/1 OVENS - 7 TRAYS CROSSWISE

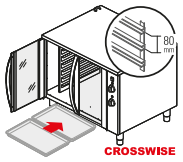
CERTIFICATO/CERTIFICATED: **CE**



Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³	€
		2,6	230 ~	89	67	84,5	65.6	0.84	
			Hz 50	Inch 35.0	Inch 26.4	Inch 33.1			
951939	ACGT								**1.980,00**

ARMADIO UMIDIFICATO (INIEZIONE ACQUA) CROSSWISE CON PORTE VETRO, 14 TEGLIE PER FORNI PASTICCERIA
CROSSWISE HUMIDIFIED (WATER INJECTION) CABINET WITH GLASS DOOR, 14 TRAYS FOR PASTRY OVENS

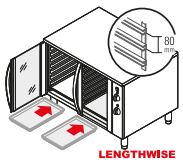
CERTIFICATO/CERTIFICATED: **CE**



Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³	€
		2,6	230 ~	96	84	78	82.1	0.93	
			Hz 50	Inch 37.8	Inch 33.1	Inch 30.7			
961938	AUPC								**2.268,00**

ARMADIO UMIDIFICATO (INIEZIONE ACQUA) LENGHTWISE CON PORTE VETRO, 14 TEGLIE PER FORNI PASTICCERIA
LENGTHWISE HUMIDIFIED (WATER INJECTION) CABINET WITH GLASS DOOR, 14 TRAYS FOR PASTRY OVENS

CERTIFICATO/CERTIFICATED: **CE**



Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³	€
		2,6	230 ~	103	84,5	78	97.5	1.42	
			Hz 50	Inch 40.6	Inch 33.1	Inch 30.7			
961939	AUPL								**2.659,00**

La validità dei dati riportati nel presente listino (codici, modelli, dimensioni, pesi, volumi, disegni, ecc.) sono indicativi.
TECNOINOX Srl SOCIO UNICO si riserva il diritto di apportare, in qualsiasi momento, variazioni anche senza preavviso.

The information shown in the current Price List (codes, models, dimensions, weights, volumes, drawings, etc.) are approximate. TECNOINOX Srl SOCIO UNICO reserves the right to modify these data without notice anytime.

TECNOINOX SRL SOCIO UNICO

Via Torricelli,1 | 33080 Porcia (PN) - Italy | T +39.0434.920110 | tecnoinox@tecnoinox.it | tecnoinox.it