

New 2024

DOMINO
SINGLE TOP

NEXT
TECNOCOMBI / TECNOCOMPACT

HERMETIC BURNERS

FRYTOP 120

 **TECNOINOX**



Domino
Single top



NEXT
Tecnocombi
Tecnocompact
Touch interface

Hermetic burners
The only ones on the market



Frytop 120
Large format, great performance



DOMINO

**One top: elegant, functional
and perfect for your modular kitchen.**

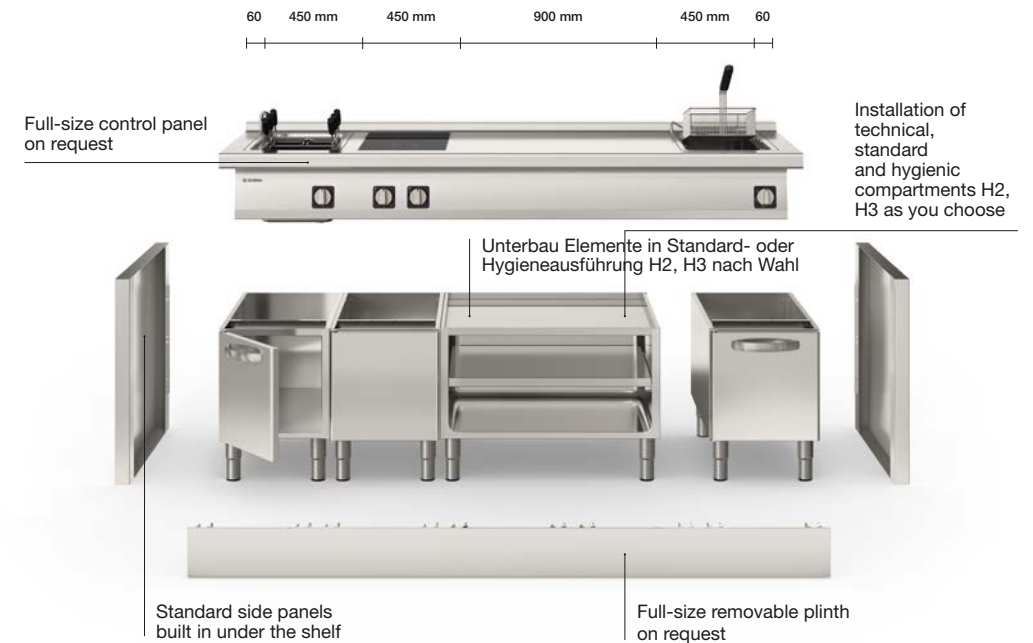


Domino is Tecnoinox's line with a single worktop: one sheet of AISI 304 satin-finished steel measuring 3 mm: no joins or intersections, for a superior clean and hygienic finish, and a stunning worksurface. The length can be made to measure up to a maximum of 3 metres, which can be broken down into 6 modules. The T90 is 100 cm deep and the T74 80 cm.

T90 hermetically sealed fittings can be installed on this top, but with a fitting technology that makes it possible to remove them at any time, for maintenance or replacement.

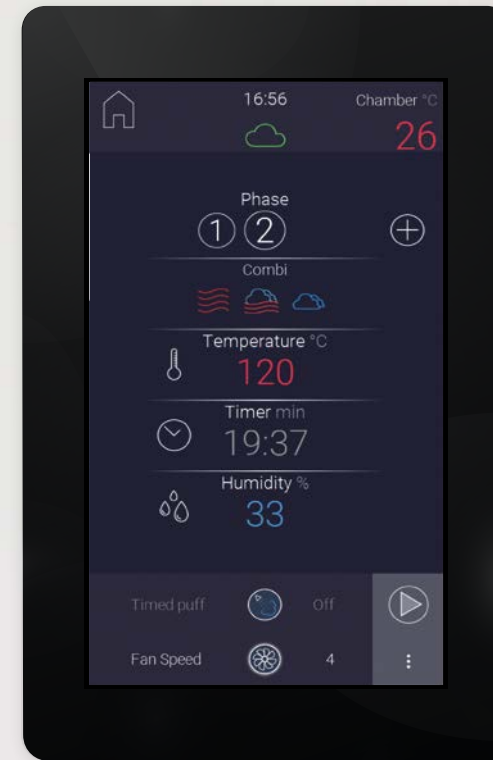
The control panel can also be developed as a single piece or as a run of individual control panels. In the lower part there are compartments (technical, standard and hygienic) that are physically separated from each other and from the top, to customise the piece's modularity based on what your design needs.

Modular units 450 x D 1000 (T90) and D 800 (T74) +120 mm (2 side panels)



NEXT Touch interface

New interfaces for
Tecnocombi and Tecnocompact ovens.



SIMPLE, INTUITIVE
INTERFACE



RECIPES THAT CAN BE FILTERED



COOKBOOK
COMPLETE WITH PHOTOS



READY-TO-SERVE



NON-STOP-COOKING

*my*NEXT



CONNECTION
TO TECNOINOX CLOUD

NEXT is our new and intuitive interface: professional, yet simple for everyone to use. It is installed on the Tecnocombi, Tecnobake, Technodual and Tecnocompact range, which remain the ovens most suited to catering professionals looking for fully customisable control of their oven settings. Excellent, consistent results, guaranteed.

NEXT makes everyday tasks easier, providing an access point to content and recipes, and offering advanced functions. An organisation tool for your kitchen.



Hermetic burners

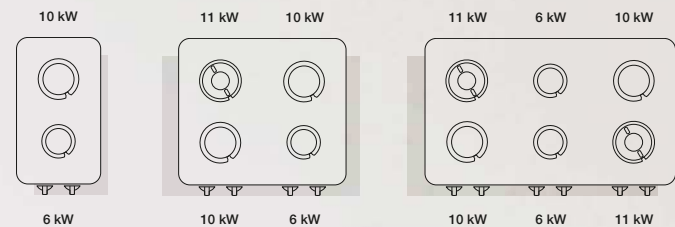
Functional and aesthetic innovation for the T90 range.

Unique on the market, the new Tecnoinox hermetic burners with a double ring are not only aesthetically beautiful but also stand out for their extreme functionality.

The burners have three power levels 6 - 10 - 11 kW. The brass flame spreader features on all three powers. The Venturi and the ring support are made of cast iron. The design of the burner and ring support has been perfected to make cleaning the cook top as easy as possible.



Examples of power distribution:



Sunken space with double slope compatible with pan support in the T90 range.
No holes on the top for air flow.
Setup for installation of a water outlet.



Single brass pilot light burner with 2 holes for the flame outflow.
This avoids the risk of it being extinguished by a flow of air and any blockage caused by organic residues.



Fry Top 120

New large format Fry Top
for T90 and T74 range.



The new gas and electric 120 cm Fry Tops complete the Tecnoinox Fry Top range. They offer 3 independent cooking areas, 2 fat drains and plates 15mm thicker to limit permanent deformations.

Tecnoinox has improved the performance, efficiency and quality of cooking thanks to more uniform heating of the plate. The plates slope toward the control panel with a gradient of 7 mm, without the front area being lowered.

A new heat-resistant cap permits closure of the outlet hole on the watertight plates. The cooking fat collection drawer has a new vertical handle in a heat-resistant material, for a firmer grip. The new design makes it easier to use and clean.



