

SNACK LINE: COMPOSITIONS FOR ALL NEEDS

Snack Line by Tecnoinox is made up of the Tecno60 e Tecno65 ranges.

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

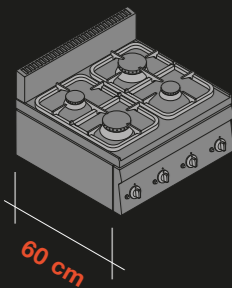
It is an extensive range of slimline, simple, compact machines, perfect for modestly sized spaces and specific cooking requirements. Snack Line is recommended for preparing menus with a limited number of dishes or designed to provide a lower number of servings.

The Snack Line appliances are easy to move and install, and maintenance is simple.

CHOOSE YOUR SPACES

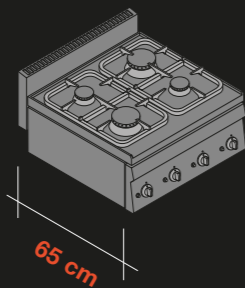
Tecnoinox's Snack Line range consists of two different modular lines: Tecno60 and Tecno65, which differ in some of their features.

TECNO60 DEPTH 60 cm



- Oven units
- Power of burners from 3 to 3.6 kW
- Connections at the bottom
- Fixed feet

TECNO65 DEPTH 65 cm



- Refrigerated base units
- Power of burners from 3.3 to 5.2 kW
- Connections at the back
- Adjustable feet



THE CHEF'S RELIABLE PARTNER

Tecnoinox is an Italian manufacturing company offering an extensive range of modular kitchens and professional ovens for the catering industry.

After more than 30 years in the business, Tecnoinox manages the full production cycle, from the stainless steel sheets to the finished product, to guarantee the highest quality and the very best care. It guarantees a punctual and reliable service in terms of active sales support, warranties and an after-sales service.

All Tecnoinox appliances are built in compliance with the law.

The perfection rate of Tecnoinox products is above 99% thanks to the extensive testing each machine undergoes and must pass before being sold.

At Tecnoinox some 80 best-selling products are ready for delivery in just 48 hours.



SNACK LINE EASY COOKING LINE



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SNACK LINE: EASY COOKING



SANDWICH BAR AND SNACK BAR

210 cm for cooking snacks and sandwiches: everything you need for a lively, innovative and inviting snack bar.

The cooking appliances can rest on open elements with doors or drawers, oven base units (Tecno60) or refrigerated units (Tecno65). With just a few more centimetres of space, you can add a wash and prep area.

WORKTOP

for working on and plating up.

CHIP SCUTTLE

to keep freshly cooked chips crisp and hot for several minutes.



FRY TOP WITH 1/3 RIBBED SMOOTH PLATE

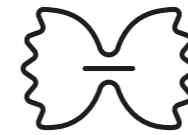
for grilled vegetables and burgers.

FRYER

for chips and little fried savoury delicacies (mozzarella balls, mixed fried fish, battered vegetables, deep-fried, stuffed olives, etc.)



PASTA STATION



A trio of cooking appliances for preparing as much pasta and sauces as you like, with a worktop and refrigerated base units.

For example, with Tecno65, we can create a pasta station in a space just 175 cm long by 65 cm deep. A model of efficiency for cafés and small restaurants that serve pasta for lunch and dinner.

This example of an extremely efficient basic composition can be completed with a worktop on an oven base unit, for preparing and cooking lasagne, pies, aubergine parmigiana and gratins. You can also incorporate a washing area with top and sink on a neutral element, in just 70 cm more.

PASTA COOKER

for cooking pasta and rice.

GLASS CERAMIC TOP (or if necessary 4 BURNERS or ROUND ELECTRIC PLATES)

for risotto, sauces, meat sauces and for sautéing.



BAIN MARIE

for heating sauces and other dishes and keeping them hot.

CAFÉS, SMALL RESTAURANTS, TRADITIONAL BISTROS



What do you need to prepare traditional tasty dishes? A few simple appliances, and a lot of love and passion.

Snack Line (Tecno60 or Tecno65) lets you build the kitchen you have in mind, piece by piece, depending on your specific cooking requirements.

SINK

on an element with doors fitted with a top for preparing raw ingredients for cooking.

PASTA COOKER

for first courses made with pasta or rice.

GRILL AND/OR FRY TOP

for simple, healthy meat, fish and vegetable dishes.

4 OR 6 BURNERS

for sauces, stocks, cooking liquids, sauces, for sautéing or creaming.

FRYER

for crispy battered dishes from little fried mouthfuls to serve as appetisers to inviting, tasty main courses.



REFRIGERATED BASE UNITS OR OVEN UNITS, SPACIOUS ELEMENT

with or without doors or with drawers support the composition and the art of good cooking.