

TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



TECHNICAL CARD	
power supply	Monofase
Volts	V 230/1
frequency (Hz)	50
motor power capacity (Kw)	3,5
net weight (Kg)	9
breadth (mm)	330
depth (mm)	440
height (mm)	164

PROFESSIONAL DESCRIPTION

INDUCTION PLATE table :

- made on stainless steel bodywork;
- cooking surface with a diameter of 240 mm;
- $\circ~$ continuous plate power variator with display , up to a maximum of 3.5 kw ;
- \circ suitable for iron or magnetic bottom pans;
- external dimensions mm 330x440x164H.

THE ADVANTAGES OF INDUCTION:

- very short preheating times and shorter cooking times than other methods;
- high precision and readiness for adjustment;
- $\circ\,$ the heat produced is completely transferred to the food to be cooked without any kind of dispersion .

COOKING:

the induction hob works by creating an electromagnetic field induced in the container which, when heated, cooks the food inside
it.

SECURITY:

- the temperature of the appliance is much lower compared to traditional plates, thus reducing the risk of burns and burns;
- very easy to use, it automatically recognizes the presence of the container .

CLEANING

• the lower temperature of the hob makes cleaning easier, as food residues do not burn and therefore do not become encrusted.

Delivery from 4 to 9 days