

#### TECNOSERVICE'21 srl

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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 TABLETOP HOB:

- made on stainless steel body;
- 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 time than other methods;
- high precision and readiness for adjustment;
- $\circ\,$  the heat produced is completely transferred to the food being cooked without any type of dispersion .

## COOKING:

The induction hob works by creating an electromagnetic field induced in the container which, by heating up, cooks the food
inside.

### SAFFTY

- the temperature of the appliance is much lower than traditional plates, thus reducing the risk of burns and scalds;
- very simple 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