

**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) | 2,7 |
| net weight (Kg) | 4 |
| breadth (mm) | 323 |
| depth (mm) | 370 |
| height (mm) | 105 |

PROFESSIONAL DESCRIPTION**INDUCTION TABLETOP HOB :**

- made on **stainless steel body** ;
- cooking **surface** with a **diameter of 280 mm** ;
- **continuous plate power variator** with **display** , up to a **maximum of 2.7 kW** ;
- suitable for **iron or magnetic bottom pans** ;
- external dimensions **mm 323x370x105h** .

THE ADVANTAGES OF INDUCTION :

- **very short preheating times** and **shorter cooking time** than other methods;
- **high precision** and **readiness for adjustment** ;
- **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.

SAFETY :

- 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.

| CODE | DESCRIPTION | PRICE/DELIVERY |
|----------|---|---|
| KR-ICT27 | INDUCTION TABLETOP HOTPLATE, USEFUL SURFACE AREA: DIAMETER 280 MM, POWER 2.7 Kw, V. 230/1, external dimensions mm. 323x370x105h | € 199,57 <i>VAT excluded</i> Shipping to be caluled Delivery from 4 to 9 days |