



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)	5
breadth (mm)	330
depth (mm)	425
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 3.5 kW** ;
- suitable for **iron or magnetic bottom pans** ;
- external dimensions **mm 330x425x105h** .

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-ICT35S	INDUCTION TABLETOP HOTPLATE, USEFUL SURFACE AREA: DIAMETER 280 MM, POWER 3.5 Kw, V. 230/1, external dimensions mm. 330x425x105h	€ 217,53 <i>VAT excluded</i> Shipping to be caluled Delivery from 4 to 9 days