

#### 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)	5
breadth (mm)	330
depth (mm)	425
height (mm)	105

#### PROFESSIONAL DESCRIPTION

## INDUCTION table top:

- $\circ \ \ \text{made on stainless steel bodywork} \ ; \\$
- cooking surface with a diameter of 280 mm;
- $\circ\,$  continuous plate power regulator with display , up to a maximum of 3.5 kw ;
- suitable for iron or magnetic bottom pans ;
- external dimensions 330x425x105h mm .

## THE ADVANTAGES OF INDUCTION:

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

### COOKING:

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

# SAFETY:

- the temperature of the appliance is much lower than the classic plates, thus reducing the risk of burns and burns ;
- $\circ\;$  very easy to use, it automatically recognizes the presence of the container .

#### CLEANING:

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

CODE	DESCRIPTION	PRICE/DELIVERY
	INDUCTION table top, USEFUL SURFACE: DIAMETER 280 MM, POWER 3.5 Kw, V. 230/1, external dimensions mm. 330x425x105h	€ 203,57  VAT escluded  Shipping to be calculed
		Delivery from 4 to 9 days