

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)	2,05
net weight (Kg)	21
breadth (mm)	380
depth (mm)	435
height (mm)	235

PROFESSIONAL DESCRIPTION

Cast iron tabletop griddle with ribbed lift-up top and smooth bottom surface :

- stainless steel structure ;
- cast iron plates with glass-ceramic treatment, to guarantee maximum strength, durability, hygiene and resistance to acids and salts as well as absolute resistance to oxidation;
- thermostatic control from 0° to 300°C;
- **ideal for cooking any food cooked on a griddle** , such as stuffed toast, hot sandwiches of various thicknesses and sizes, meat, fish, eggs, vegetables, cheeses;
- $\circ~$ easy to handle and position , it offers a large work surface in a small space;
- excellent thermal conductivity;
- extremely easy to clean;
- self-balancing upper plates with adjustable hardness according to the operator's needs;
- armored resistors adherent to the plates for optimal thermal conductivity and rapid heating;
- bottom plate dimensions: 355x255 mm.

MADE IN ITALY

CODE	DESCRIPTION	PRICE/DELIVERY
KRPGRL15	CAST IRON COUNTERTOP COOKING PLATE TREATED WITH VITRIFIED FOOD-GRADE ENAMEL, FOR: SANDWICHES, HAMBURGERS, WITH SMOOTH LOWER SHELF and 1 RIBBED LIFTING SHELF, THERMOSTATIC CONTROL FROM 0° TO 300° degrees V 230/1 KW	€ 391,59 VAT escluded Shipping to be calculed