



**TECNOSERVICE'21 srl**

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Services and Technologies for professional catering since 1973



#### TECHNICAL CARD

<b>power supply</b>	Monofase
<b>Volts</b>	V 230/1
<b>frequency (Hz)</b>	50
<b>motor power capacity (Kw)</b>	3,1
<b>net weight (Kg)</b>	31
<b>breadth (mm)</b>	515
<b>depth (mm)</b>	435
<b>height (mm)</b>	235

#### PROFESSIONAL DESCRIPTION

**Cast iron tabletop griddle with 2 raised ribbed levels and smooth lower level:**

- **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 brought to the grill** , such as stuffed toast, hot sandwiches of various thicknesses and sizes, meat, fish, eggs, vegetables, cheeses;
- **easy to handle and position** , it offers a large work surface in a small space;
- **excellent thermal conductivity** ;
- extremely easy to clean;
- **removable front grease collection tray** ;
- **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;
- external dimensions: mm 515x435x235h;
- lower plate dimensions: 500x255 mm.

**MADE IN ITALY**

CODE	DESCRIPTION	PRICE/DELIVERY
KRPGRL2	CAST IRON TABLETOP COOKING PLATE TREATED WITH VITRIFIED FOOD-GRADE ENAMEL, with SMOOTH	€ 533,49

LOWER SHELF and 2 RIBBED LIFTING SHELVES, *VAT excluded*  
THERMOSTATIC CONTROL FROM 0° TO 300°C, V. **Shipping to be calculated**  
230/1, Kw. 3.1 - dim. mm. 515X435X235h  
**Delivery** from 4 to 9 days