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Services and Technologies for professional catering since 1973



## **TECHNICAL CARD**

## PROFESSIONAL DESCRIPTION

- **ELECTRIC, table-top GLASS-CERAMIC GRIDDLE** : • Sealed stainless steel structure to prevent infiltration;
- Glass ceramic cooking surface;
- Highly reliable radiant system,
- 2 independent 1.5 kW glass-ceramic cooking zones;
- 10 seconds to reach incandescence;
- Adjustable temperature from 50° 400° C;
- Heating system controlled by energy regulator;
- Operation light under the glass-ceramic surface;
- Two complementary cooking systems: contact and infrared;
- Excellent grilling without added fat;
- Homogeneous thermal distribution favored by the characteristics of the glass and resistance;
- High energy efficiency guaranteed by the particular thermal insulation of the resistance;
- Patented grease collection system,
- Quick and easy cleaning;
- Number of circuits: 2;
- Adjustment knobs: 2;
- Regulation system: Energy regulator;
- Heating system: Radiation;

- Dimensions mm 485x545x200h;
- Cooking area size: 450×290 mm;
- Glass dimensions: 535×390 mm;
- Feet height: 15-30 mm.

## MADE IN ITALY

CODE	DESCRIPTION	PRICE/DELIVERY
HC.PFT.A.G1-O	GLASS CERAMIC HOB/FRY TOP, ELECTRIC table top, 2 INDEPENDENT COOKING ZONES of 1.5+1.5 kW, ADJUSTABLE TEMPERATURE from 50° to 400°C, V 230/1, 1.5+1.5 kW, dimensions 485x545x200h mm	€ 379,52 VAT escluded Shipping to be calculed
		Delivery from 4 to 9 days