



TECNOSERVICE'21 srl

by Tinti Sergio
Via Carlo Pisacane, 134
61032 Fano (PU) Italy
P.IVA IT0200411413

Tel. +39 0721 805911
FAX +39 0721 809794
e-mail: staff@technochef.it
www.technochef.it
www.technochef.eu

Services and Technologies for professional catering since 1973



TECHNICAL CARD

Volts	V 230/1
frequency (Hz)	5060
motor power capacity (Kw)	1,1
breadth (mm)	210
depth (mm)	730
height (mm)	620

PROFESSIONAL DESCRIPTION

Automatic polenta cooker - useful and innovative system that **allows you to cook polenta and always serve it fluid and as if just made:**

- Production: 7 kg/hour (28 portions of 250 gr.)
- Recommended water/flour ratio: 3.5 litres / 1 kg
- **Structure entirely in stainless steel**
- No moisture dispersion, so it is recommended to use 20-25% in less water than the doses recommended on the packaging
- Professional engine
- Ingredient container capacity: 5.5 litres of water/ 1.5 kg of flour/ 55 g of salt
- Operator-operated electromechanical controls (Thermostat + Mixer)
- **Production time: 60 minutes**
- Self-cleaning tap
- Easily disassembled to facilitate cleaning of the product

CE standards
Made in Italy

CODE	DESCRIPTION	PRICE/DELIVERY
YCP-P.5	AUTOMATIC POLENTA COOKER Electric - Maximum production 7 Kg/hour equal to 28 portions, V. 230/1 - KW 1.1 - Weight 25 Kg, dimensions mm 210x730x620h	€ 1.395,18 <i>VAT escluded</i> Shipping to be calculated Delivery from 8 to 15 days

