

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

power supply	Monofase
Volts	V 230/1
frequency (Hz)	5060
motor power capacity (Kw)	1,8
net weight (Kg)	29
breadth (mm)	250
depth (mm)	750
height (mm)	660

PROFESSIONAL DESCRIPTION

Automatic polenta cooking machine - useful and innovative system that allows you to cook polenta and always serve it fluidly and as if it had just been made :

- Production: 15 kg/hour (60 portions of 250 g)
- Recommended water/flour ratio: 3.5 liters / 1 kg
- Structure completely in stainless steel
- No humidity dispersion, so it is recommended to use 20-25% in less water than the doses recommended on the packaging
- Professional engine
- $\circ~$ Ingredient container capacity: 12 liters of water/ 3 kg of flour/ 120 g of salt
- Electromechanical controls operable by the operator (Thermostat + Mixer)
- Production time: 90 minutes
- Self-cleaning tap
- Easily removable to facilitate cleaning of the product

CE standards Made in Italy

DESCRIPTION

Electric AUTOMATIC POLENT COOKER - Maximum production 15 Kg/hour equal to 60 portions, V. 230/1 -KW 1.8 - Weight 29 Kg, dimensions mm 250x750x660h



Delivery from 8 to 15 days

