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Services and Technologies for professional catering since 1973



TECHNICAL CARD

| power supply | Monofase |
|---------------------------|----------|
| Volts | V 230/1 |
| frequency (Hz) | 5060 |
| motor power capacity (Kw) | 2,2 |
| net weight (Kg) | 50 |
| breadth (mm) | 250 |
| depth (mm) | 1000 |
| 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: 30 kg/hour (120 portions of 250 gr.)
- Recommended water/flour ratio: 3.5 liters / 1 kg
- Structure completely in stainless steel
- No dispersion of humidity, so it is recommended to use the 20-25% less water, compared to the doses recommended on the packaging
- Professional engine
- Ingredient container capacity: 24 liters of water/ 6 kg of flour/ 240 g of salt
- Electromechanical controls operable by the operator (Thermostat + Mixer)
- Production time: 100 minutes
- Self-cleaning tap
- Easily removable to facilitate cleaning of the product

CE standards Made in Italy

CODE **YCP-P.30** DESCRIPTION

PRICE/DELIVERY

Electric AUTOMATIC POLENT COOKER - Maximum production 30 Kg/hour equal to 120 portions, V. 230/1 -

€ 2.511,32 VAT escluded

