



**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](mailto:staff@technochef.it)  
[www.technochef.it](http://www.technochef.it)  
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Services and Technologies for professional catering since 1973



#### TECHNICAL CARD

|                                  |            |
|----------------------------------|------------|
| <b>power supply</b>              | Trifase    |
| <b>Volts</b>                     | V 400/3 +N |
| <b>frequency (Hz)</b>            | 50         |
| <b>motor power capacity (Kw)</b> | 4,00       |
| <b>net weight (Kg)</b>           | 115        |
| <b>breadth (mm)</b>              | 350        |
| <b>depth (mm)</b>                | 1000       |
| <b>height (mm)</b>               | 900        |

#### 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: 60 kg/hour (240 portions of 250 g)
- Recommended water/flour ratio: 3.5 liters / 1 kg
- **Structure completely in stainless steel**
- No dispersion of humidity, so it is recommended to use 20-25% less water than the doses recommended on the packaging
- Professional engine
- Ingredients container capacity: 48 liters of water/ 12 kg of flour/ 480 g of salt
- Electromechanical controls operable by the operator (Thermostat + Mixer)
- **Production time: 150 minutes**
- Self-cleaning tap
- Easily removable to facilitate cleaning of the product

**CE standards**

**Made in Italy**

| CODE            | DESCRIPTION   | PRICE/DELIVERY                           |
|-----------------|---|--|
| <b>YCP-P.60</b> | Electric AUTOMATIC POLENT COOKER - Maximum production 60 Kg/hour equal to 240 portions, V. 400/3 + N - KW 4 - Weight 60 Kg, dimensions mm | <b>€ 3.196,22</b><br><i>VAT excluded</i> |

