

TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



TECHNICAL CARD		
power supply	Trifase	
Volts	V 400/3 +N	
frequency (Hz)	50	
net weight (Kg)	72	
breadth (mm)	800	
depth (mm)	900	
height (mm)	900	

PROFESSIONAL DESCRIPTION

ELECTRIC COOKER with 4 INFRARED ZONES on OPEN CABINET, MAXIMA 900 Line, INFRARED Series :

- worktop and front and side panels in AISI 304 stainless steel;
- stainless steel interior;
- 6 mm thick glass ceramic top;
- perfectly smooth surface which guarantees quick cleaning, in just a few gestures and in a few minutes, without the use of aggressive detergents:
- \circ electrical resistors capable of reaching high temperatures (500 °C) heat the hob by radiation ;
- $\circ~300~x~300$ mm square zone heating circuit and 4 kW power ;
- cooking zone power n°x Kw : 4 x 4 ;
- the areas are highlighted by special silk-screen printing which allows correct positioning of the pans,
- o after each individual zone is turned off, a light signals the residual heat up to 60 °C, to safeguard the operator's safety;
- $\circ \ \ \textbf{2 year warranty} \ .$

Accessories/Options:

2 doors per compartment

CE mark Made in Italy

CODE	DESCRIPTION	PRICE/DELIVERY





