



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



TECHNICAL CARD

power supply	Monofase
Volts	V 230/1
frequency (Hz)	50
motor power capacity (Kw)	3
breadth (mm)	300
depth (mm)	415
height (mm)	100

PROFESSIONAL DESCRIPTION

INDUCTION P table

- made on **stainless steel bodywork** ;
- cooking **surface** with a **diameter of 250 mm** ;
- **continuous plate power variator** with **display** , up to a **maximum of 3.0 kw** ;
- suitable for **iron or magnetic bottom pans** ;
- external dimensions **mm 300x415x100h** .

THE ADVANTAGES OF INDUCTION :

- **very short preheating times** and **shorter cooking times** than other methods;
- **high precision** and **readiness for adjustment** ;
- **the heat produced is completely transferred to the food** to be cooked **without any kind of dispersion** .

COOKING :

- the induction hob works by creating an **electromagnetic field induced in the container which, when heated, cooks the food** inside it.

SECURITY :

- the **temperature of the appliance is much lower** compared to traditional plates, **thus reducing the risk of burns and burns** ;
- **very easy to use, it automatically recognizes the presence of the container** .

CLEANING :

- the **lower temperature of the hob** makes **cleaning easier** , as food residues do not burn and therefore do not become encrusted.

CODE

DESCRIPTION

PRICE/DELIVERY

KR-ICT3BA

INDUCTION PLATE for table, USEFUL SURFACE:
DIAMETER 250 MM, POWER 3.0 Kw, V. 230/1, external
dimensions mm. 300x415x100h

€ 238,67

VAT excluded

Shipping to be calculated

Delivery from 4 to 9 days