



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)	2,8
net weight (Kg)	14,9
breadth (mm)	481
depth (mm)	457
height (mm)	182

PROFESSIONAL DESCRIPTION

BLACK GLASS CERAMIC TABLETOP COOKING PLATE, SPIDOGLOSS line, with UPPER and LOWER GROOVED SURFACE, version with MANUAL CONTROLS :

- **Structure** in stamped AISI 304 stainless steel ;
- **Rigata black glass ceramic hobs** ;
- **Cooking surface 300x400 mm** ;
- Manual Controls;
- **Max temperature 400°C** for cooking raw foods such as meat, fish, vegetables, eggs, etc.;
- **Quick and effective cleaning in just 10 minutes** thanks to the use of glass ceramic and a specific detergent;
- **Preheating times reduced by 60%** thanks to the infrared heating system;
- **Energy consumption reduced by 60%** thanks to the sophisticated thermal insulation system that reduces unnecessary heat dispersion;
- **Strong yet lightweight** , weight reduced by 30% thanks to the materials used;
- **Exceptional results in grilling all types of meat and vegetables** .

CE MARK
MADE IN ITALY

CODE	DESCRIPTION	PRICE/DELIVERY
SPC-SP015PR-B	Black GLASS CERAMIC TABLETOP COOKING PLATE, SPIDOGLOSS Line, with RIBBED lower and upper surface, MANUAL CONTROLS, Max temperature 400°C,	€ 1.127,32 <i>VAT excluded</i> Shipping to be calculated



**Risultati eccezionali nella cottura
grigliata di tutti i tipi di carne e verdure**



Filetti di Pollo
3' 30" a 350°C



Wurstel Brat/normale
3' a 320°C



Hamburger Manzo
3' 30" a 340°C



Entrecote
4" a 340°C



Spiedini Maiale
4' 30" a 320°C



Verdure
3' - 4' a 350°C