



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
www.technochef.it
www.technochef.eu

Services and Technologies for professional catering since 1973



TECHNICAL CARD

power supply	Monofase
Volts	V 230/1
frequency (Hz)	5060
motor power capacity (Kw)	1,7
net weight (Kg)	11,5
gross weight (Kg)	13,5
breadth (mm)	340
depth (mm)	450
height (mm)	190

PROFESSIONAL DESCRIPTION

Single GLASS-CERAMIC FryTop, "Eurokera" type, with SELF-BALANCED RIBBED TOP PLATE and SMOOTH LOWER PLATE:

- External cladding in **high resistance stainless steel** ;
- **Ribbed self-balancing upper plate** - **smooth lower plate** with 5mm thickness;
- Thermal insulation in fiber ceramic;
- Electrical system in silicon glass with safety thermostat;
- **Adjustable temperature from 0° to 300°C** ;
- Hob dimensions: mm.270x300;
- **cooking modes:** contact and infrared cooking;
- It offers high resistance to thermal shock, non-stick, non-porosity and therefore impervious to flavors and odors;
- Ideal for **cooking and reheating** meat, fish, eggs, vegetables, cheeses, stuffed toast, sandwiches, etc;
- **Simple and quick cleaning** , thanks to the **non-stick** characteristics of the glass ceramic, allowing you to **eliminate** the risk of **bad odors** due to food residues on the hobs;
- **Power indicator with LED lighting** ;
- Temperature maintenance with **minimal energy consumption** ;
- Compact and elegant design;

CE MARK

Made in Italy

CODE	DESCRIPTION	PRICE/DELIVERY
FM-PV27LR23M	PLATE-FryTop in Single Glass Ceramic, Electric, Top plate. self-balanced RIBBED - lower plate. SMOOTH; adjustable temperature from 0° to 300°C, V.230/1, Kw 1.7, weight 13.5 Kg, dim.mm.340x450x190/600h	<div>€ 611,93</div> <div>VAT excluded</div> <div>Shipping to be calculated</div> <div>Delivery from 4 to 9 days</div>