

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)	5060
motor power capacity (Kw)	2
net weight (Kg)	15,5
gross weight (Kg)	17
breadth (mm)	490
depth (mm)	450
height (mm)	190

PROFESSIONAL DESCRIPTION

SINGLE, MEDIUM 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 top plate;
- Smooth bottom 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.400x300;
- Cooking methods: 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-PV40LR23M	SINGLE, MEDIUM, Electric, Glass Ceramic FryTop PLATE, Top plate. self-balanced RIBBED – lower plate. SMOOTH; adjustable temperature from 0° to 300°C, V.230/1, Kw 2, weight 17 Kg, dim. mm.490x450x190/600h	€ 674,82 VAT escluded Shipping to be calculed Delivery from 4 to 9 days